

PROFESSIONAL EQUIPMENT

2025 catalogue





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WHO WE ARE OUR HISTORY

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

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

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

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

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

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



MORE THAN 35 YEARS OF PASSION AND HARD WORK

PRODUCTS

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

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

Attraverso i suoi prodotti l'azienda si propone come partner dei professionisti di tutto il mondo, offrendo le proprie competenze e capacità nel realizzare articoli in grado di migliorare notevolmente il lavoro di chi ogni giorno, con dedizione, svolge l'attività all'interno del proprio laboratorio.

Migliaia di articoli sono pensati, progettati, realizzati e distribuiti con il preciso intento, da parte di Martellato, di essere il punto di riferimento per i diversi settori del comparto food.

OUR VALUES

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

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

MADE IN ITALY

SUSTAINABILITY

AND RESPONSIBLE PRODUCTION

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

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

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

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

REDUCE, REUSE, RECYCLE
RIDUCI, RIUSA, RICICLA



CERTIFIED QUALITY

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

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



Martellato
is ISO
9001: 2015
certified.

BUY MORE & ASK FOR HIGH QUALITY



SOCIOECONOMIC CONTRIBUTION

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

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

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

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

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

A GIFT FOR THE PLANET

The planet is a place that must be preserved. This is why we too want to make our contribution by sharing an important reforestation project with our partners.

Il pianeta è un luogo che va salvaguardato. Per questo anche noi vogliamo dare il nostro contributo condividendo con i nostri partner un importante progetto di riforestazione.

WE COULD OFFSET UP TO 8 TONS OF CO₂, EQUIVALENT TO THAT PRODUCED BY A TRAIN TRAVELING 503 KM.

STIAMO COMPENSANDO FINO A 8 TONNELLATE DI CO₂, PARI A QUELLA PRODOTTA DA UN TRENO CHE PERCORRE 503 KM.



OUR FOREST GROWS

Stiamo proseguendo il progetto della foresta Martellato, intrapreso negli ultimi anni grazie al supporto di Treedom. Anche quest'anno aumenteremo il numero dei nostri alberi di Cacao in Camerun, attraverso uno dei progetti agroforestali che l'azienda mette in atto a sostegno dei contadini camerunensi.

We are continuing the Martellato forest project, undertaken in recent years thanks to the support of Treedom. Also this year we will increase the number of our cocoa trees in Cameroon, through one of the agroforestry projects that the company implements to support Cameroonian farmers.

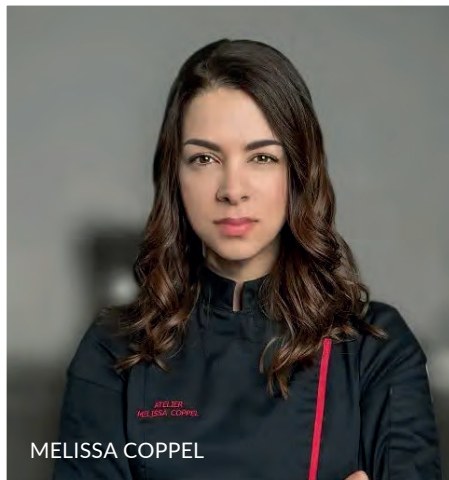


AMBASSADORS

EXCELLENCE FROM ALL OVER THE WORLD



NICOLAS NIKOLAKOPOULOS



MELISSA COPPEL



FRANK HAASNOOT



WEI LOON TAN



JAVIER GUILLÉN



CAMILA G. ELIZALDE
LA ROJA DULCE
Camila García



ALEXANDRE BOURDEAUX



KARIM BOURGI



PHILIP KHOURY



JOAKIM PRAT



ANNA GERASI



KIRSTEN TIBBALLS



MASSIMO CARNIO



DAVID PALLÀS

WE WORK HAND IN HAND WITH PASTRY
PROFESSIONALS WHO USE OUR PRODUCTS DAILY
IN THEIR LABORATORY.

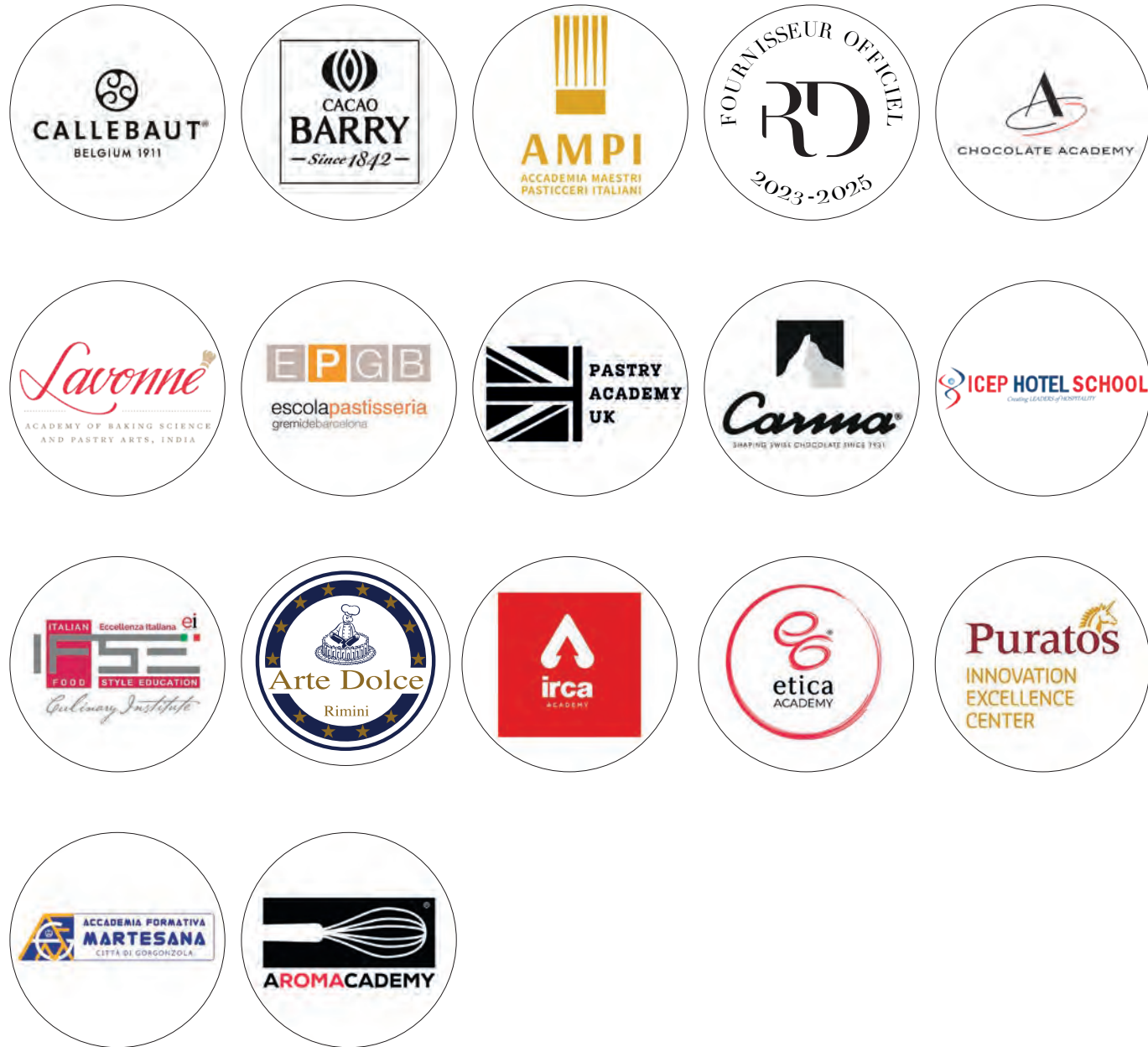
*COLLABORIAMO FIANCO A FIANCO CON
PROFESSIONISTI DELLA PASTICCERIA CHE
UTILIZZANO QUOTIDIANAMENTE I NOSTRI PRODOTTI
NEI LORO LABORATORI.*

OTHER COLLABORATIONS



ACADEMIES

INSPIRATION COMES WITH TRAINING



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

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

CHOCOLATE

PASSION FOR CHOCOLATE DESIGN

In this section you will find a wide range of products for chocolate, to create showcases of great aesthetic impact, without renouncing to quality and design made in Italy.

Supreme is the line of professional moulds for pralines, snacks, bars and subjects, while Performance is the collection of moulds dedicated to one-shot and rotary machines.

And then there are also thermoformed moulds, for single subjects or for the production of 3D figures, stamps, combs and silicone mats to create beautiful decorations.

In questa sezione è raccolta un'ampia gamma di prodotti per il cioccolato, per creare vetrine di grande impatto estetico, senza rinunciare alla qualità e al design made in Italy.

Supreme è la linea di stampi professionali per praline, snack, tavolette e soggetti, mentre Performance è la collezione di stampi dedicata alle macchine one shot e rotative.

E poi ancora stampi termoformati, per singoli soggetti o per la produzione di figure 3D, timbri, pettini e tappeti in silicone per realizzare bellissime decorazioni.



PRALINES



SPECIALS/SPECIALI

Vip | VERY IMPORTANT PRALINE

WHEN CREATIVITY MEETS TECHNIQUE

When the creativity of the world's best pastry chefs meets the skill and technique of our R&D department, the result is a line of praline moulds with iconic shapes and the highest quality. Be seduced by the moulds of the VIP, Very Important Praline line and experiment with your personal touch for a unique result. This year the collaboration expands with two new pralines: Aurora by Kirsten Tibballs and Pod by Philip Khoury.

Quando la creatività dei migliori Pastry Chef di tutto il mondo incontra l'abilità e la tecnica del nostro reparto R&S il risultato è una linea di stampi per praline dalle forme iconiche e dalla qualità elevatissima. Fatti sedurre dagli stampi della linea VIP, Very Important Praline e sperimenta con il tuo tocco personale per un risultato unico. Quest'anno la collaborazione si amplia con due nuove praline: Aurora di Kirsten Tibballs e Pod di Philip Khoury.



Camila Garcia Elizalde



Melissa Coppel



Massimo Carnio



Javier Guillén

Vip | VERY IMPORTANT PRALINE



Nicolas Nikolakopoulos



Philip Khoury



Julien Alvarez



David Pallas



Kirsten Tibballs



Wei Loon Tan



Karim Bourgi



Anna Gerasi



KIRSTEN TIBBALLS

Kirsten Tibballs, 'The Queen of Chocolate', is a renowned Australian pastry chef and chocolatier. She travels the world demonstrating her craft, has competed in and judged prestigious international competitions, authored three cookbooks, stars in The Chocolate Queen TV show, and founded Savour School, where she shares her expertise worldwide.

Kirsten Tibballs, "La Regina del Cioccolato", è una rinomata pasticciera e cioccolatiere australiana. Gira il mondo per dimostrare il suo mestiere, ha partecipato e fatto da giudice in prestigiosi concorsi internazionali, è autrice di tre libri di cucina, è protagonista del programma televisivo The Chocolate Queen e ha fondato la Savour School, dove condivide la sua esperienza in tutto il mondo.





New

Aurora

27 x 27 h 19,5 mm
 Weight ~ 10,5 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1070

CREATED WITH
Kirsten Tibballs



PHILIP KHOURY

Award-winning pastry chef and author Philip Khoury is known for his expertise in reformulating and reinventing classic desserts. Classically trained, Philip brings innovation to pastry by focusing on what he calls “the holy trinity” of dessert enjoyment: flavor, texture, and beautiful presentation.

Philip Khoury, premiato pasticciere e autore, è noto per la sua esperienza nella riformulazione e reinvenzione dei dessert classici. Di formazione classica, Philip porta innovazione nella pasticceria concentrandosi su quella che chiama “la santa trinità” del piacere del dessert: sapore, consistenza e una presentazione raffinata.





New

Pod

40 x 24 h 19 mm
 Weight ~ 9,2 gr - Prod. 25 pcs
 Layout 5 x 5
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1072

CREATED WITH
Philp Khoury



JULIEN ALVAREZ

Julien Alvarez is Executive Pastry Chef at Maison Ladurée. His career as a great pastry chef began when he joined The Peninsula in Paris in 2014, before becoming Executive Pastry Chef at Café Pushkin in 2016. But it was at The Bristol, working alongside Éric Frechon, that his reputation took root and he became one of the most talented chefs of his generation.

Julien Alvarez è Executive Pastry Chef per Maison Ladurée. La sua carriera di grande pasticceria è iniziata quando è entrato al The Peninsula di Parigi nel 2014, per poi diventare Executive Pastry Chef al Café Pushkin nel 2016. Ma è al Bristol, lavorando al fianco di Éric Frechon, che la sua reputazione si è radicata ed è diventato uno degli chef più talentuosi della sua generazione.



Étoile

38 x 38 h 15 mm
Weight ~ 12,5 gr - Prod. 15 pcs
Layout 5 x 3
Mould 275 x 175 x 26 mm
BPA free

21MA1067

CREATED WITH

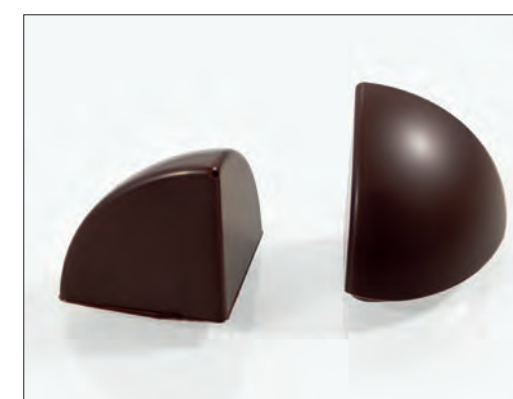
Julien Alvarez



DAVID PALLÀS

Award-winning Master Chocolatier born in Barcelona. His career began at the age of 16 in the Santa Oliva chocolate factory. Then he worked under Antonio Escrivá and as technical director at Ludomar, creative director at Chocolat Factory and currently directs his own school in Granollers (Barcelona) and his online school We Love Chocolate and Pastry. He is also known for his appearances on MasterChef Spain.

Maestro cioccolatiere pluripremiato nato a Barcellona. La sua carriera è iniziata all'età di 16 anni nella fabbrica di cioccolato Santa Oliva. In seguito ha lavorato sotto la guida di Antonio Escrivá e come direttore tecnico presso Ludomar, direttore creativo presso Chocolat Factory e attualmente dirige la sua scuola a Granollers (Barcellona) e la sua scuola online We Love Chocolate and Pastry. È conosciuto anche per le sue partecipazioni a MasterChef Spagna.



Quartus

27 x 27 h 26,5 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 30 mm
BPA free

21MA1066

CREATED WITH

David Pallàs



Slope

60 x 20 h 17 mm
 Weight ~ 11 gr - Prod. 20 pcs
 Layout 4 x 5
 Mould 275 x 175 x 26 mm
 BPA free

21MA1065



CREATED WITH

Philip Khoury



Aotrom

29 x 29 h 19 mm
 Weight ~ 9,5 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1063



CREATED WITH

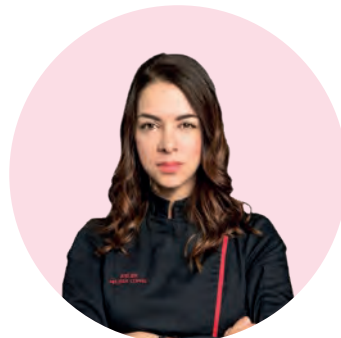
*Camila Garcia
 Elizalde*



Origami

45,5 x 46 h 16 mm
 Weight ~ 10 gr - Prod. 15 pcs
 Layout 5 x 3
 Mould 275 x 175 x 26 mm
 BPA free

21MA1058



CREATED WITH

Melissa Coppel



Crystal

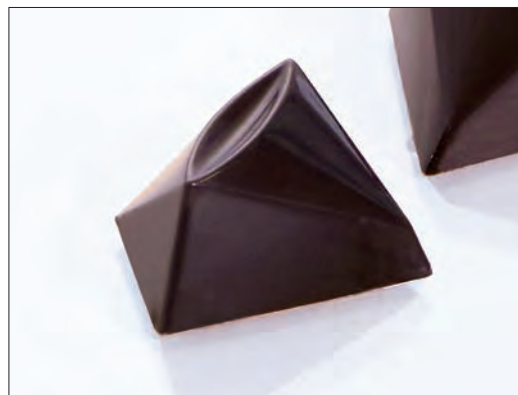
55 x 25 h 14 mm
 Weight ~ 7,6 gr - Prod. 16 pcs
 Layout 4 x 4
 Mould 275 x 175 x 26 mm

MA1060



CREATED WITH

Nicolas Nikolakopoulos



Hope

32 x 32 h 18 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1057



CREATED WITH

Anna Gerazi



Beat

30 x 30 h 17,5 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1062



CREATED WITH

Massimo Carnio



Flora

30 x 31 h 18 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1050



CREATED WITH

Javier Guillén



Dune

ø 31 h 21 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm

MA1052



CREATED WITH

Karim Bourgi



flow



mount



Flow

29 x 29 h 18 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 21,5 mm
 BPA free

21MA1051



CREATED WITH

Wei Loon Tan



Mount

32 x 32 h 23 mm
 Weight ~ 9 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26,5 mm

MA1047



CREATED WITH

Philip Khoury

**New****Croissant**

45 x 31,5 h 15,5 mm
 Weight ~ 10,5 gr - Prod. 16 pcs
 Layout 4 x 4
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1068**New****Madeleine**

43 x 27 h 14,5 mm
 Weight ~ 9,8 gr - Prod. 20 pcs
 Layout 5 x 4
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1071**New****Biscuit**

38 x 25,5 h 13,5 mm
 Weight ~ 10,5 gr - Prod. 20 pcs
 Layout 5 x 4
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1069



Theobroma

52 x 26 h 14 mm
 Weight ~ 9 gr - Prod. 21 pcs
 Layout 7 x 3
 Mould 275 x 175 x 26 mm
 BPA free

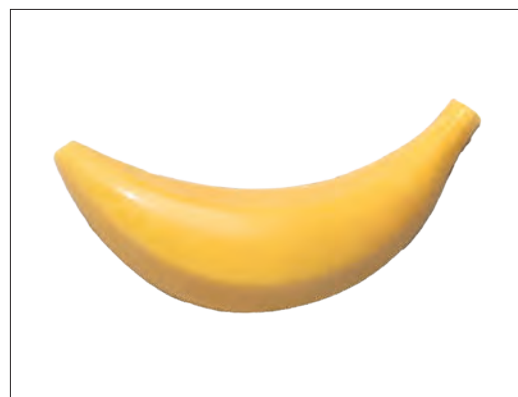
21MA1018



Jems Diamond

6 square - 30 x 30 h 15 mm - Weight ~ 11 gr
 6 oval - 42 x 24 h 15 mm - Weight ~ 10 gr
 6 round - ø 32 h 15 mm - Weight ~ 10 gr
 Layout 6 x 3
 Mould 275 x 175 mm -BPA free

21MA1994



Banana

64 x 19 h 15 mm
Weight ~ 10 gr - Prod. 16 pcs
Layout 8 x 2
Mould 275 x 175 x 26 mm

MA1033



Noce

37 x 29 h 17,5 mm
Weight ~ 11 gr - Prod. 18 pcs
Layout 6 x 3
Mould 275 x 175 x 26 mm

MA1035



Arachide

50 x 23 h 15,5 mm
Weight ~ 11 gr - Prod. 20 pcs
Layout 4 x 5
Mould 275 x 175 x 26 mm
BPA free

21MA1036



Pavilion

27 x 27 h 20 mm
Weight ~ 10 gr - Prod. 28 pcs
Layout 7 x 4
Mould 275 x 175 x 26 mm
BPA free

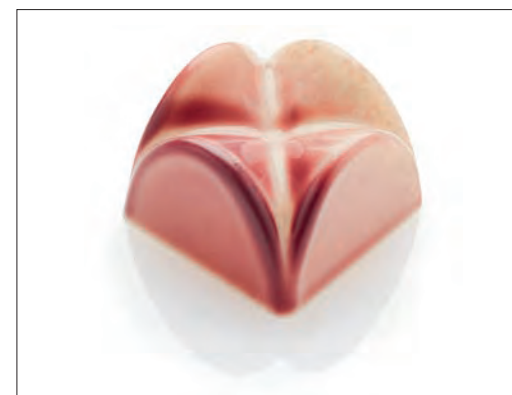
21MA1041



Vault

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

21MA1042



Cross

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

MA1043

Sweet 1

ø 32 h 23 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26,5 mm
 BPA free

21MA1021**Sweet 2**

ø 32 h 21 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm

MA1022**Sweet 3**

ø 32 h 19,5 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm
 BPA free

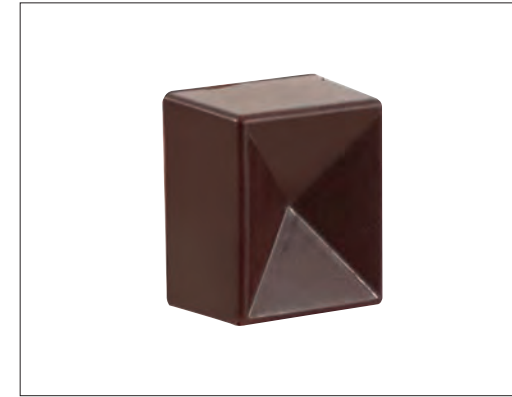
21MA1023**Sweet 4**

ø 32 h 22 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1024



Quadrato



25 x 25 h 15,5 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1008

Cerchio



ø 30 h 15,5 mm
 Weight ~ 10 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1007

Ottagono



ø 30 h 15,5 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 7 x 4
 Mould 275 x 175 x 26 mm

MA1010

Triangolo



33 x 29 h 15,5 mm
 Weight ~ 8 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm

MA1009



Wave 1

27 x 59 h 16 mm
 Weight ~ 10 gr - Prod. 14 pcs
 Layout 7 x 2
 Mould 275 x 175 x 26 mm

MA1003



Wave 2

27 x 59 h 17 mm
 Weight ~ 8 gr - Prod. 16 pcs
 Layout 8 x 2
 Mould 275 x 175 x 26 mm
 BPA free

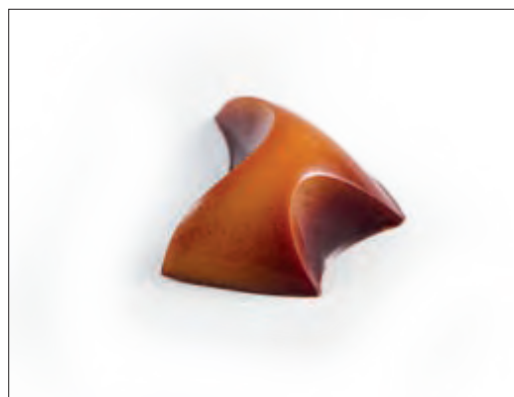
21MA1004



Wave 3

24,5 x 61,5 h 15,5 mm
 Weight ~ 10 gr - Prod. 16 pcs
 Layout 8 x 2
 Mould 275 x 175 x 26 mm
 BPA free

21MA1005



Wave 4

44 x 38 h 14 mm
 Weight ~ 9 gr - Prod. 15 pcs
 Layout 5 x 3
 Mould 275 x 175 x 26 mm
 BPA free

21MA1006





Domes



38 x 26 h 19 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm

MA4010

Cubes



36 x 25 h 16 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm

MA4011

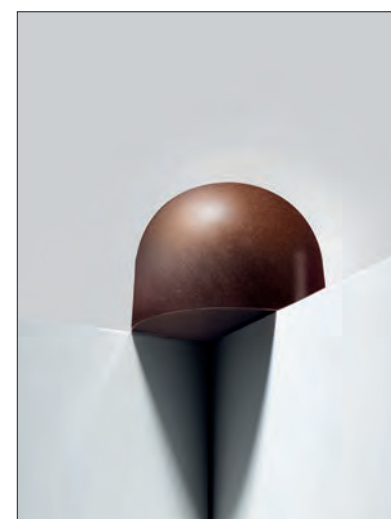
Hearts



43 x 26 h 16 mm
 Weight ~ 11 gr - Prod. 20 pcs
 Layout 5 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA4012

Dome XL



ø 43 h 33 mm
 Weight ~ 40 gr - Prod. 12 pcs
 Layout 4 x 3
 Mould 275 x 175 x 36,5 mm

MA1038

Stud XL



45 x 45 h 33 mm
 Weight ~ 34 gr - Prod. 12 pcs
 Layout 4 x 3
 Mould 275 x 175 x 36,5 mm
 BPA free

21MA1039

Pastry XL



ø 45 h 33 mm
 Weight ~ 38 gr - Prod. 12 pcs
 Layout 4 x 3
 Mould 277 x 175 x 36,5 mm

MA1040



Triangular

25 x 26 h 55 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 58,5 mm
 BPA free

21MA4005



Octagonal

25 x 25 h 55 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 58,5 mm
 BPA free

21MA4006



Cone

25 x 25 h 55 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 58,5 mm
 BPA free

21MA4007



MODERN/MODERNE**Venere**

ø 31 h 22 mm
Weight ~ 10,6 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1059**Rocket**

ø 23 h 29 mm
Weight ~ 9 gr - Prod. 28 pcs
Layout 7 x 4
Mould 275 x 175 x 32,5 mm
BPA free

21MA1044**Turn**

40 x 19 h 16 mm
Weight ~ 10 gr - Prod. 25 pcs
Layout 5 x 5
Mould 275 x 175 x 26 mm

MA1013**Twist**

39,5 x 19 h 16 mm
Weight ~ 11 gr - Prod. 25 pcs
Layout 5 x 5
Mould 275 x 175 x 26 mm

MA1014**Flat**

40 x 18 h 16 mm
Weight ~ 11 gr - Prod. 25 pcs
Layout 5 x 5
Mould 275 x 175 x 26 mm
BPA free

21MA1015**Pill**

40,5 x 18 h 16 mm
Weight ~ 10 gr - Prod. 25 pcs
Layout 5 x 5
Mould 275 x 175 x 26 mm

MA1016**Thimble**

ø 23 h 28,5 mm
Weight ~ 12 gr - Prod. 28 pcs
Layout 7 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1045**Oblio**

ø 32 h 23 mm
Weight ~ 8 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26,5 mm

MA1049**Side**

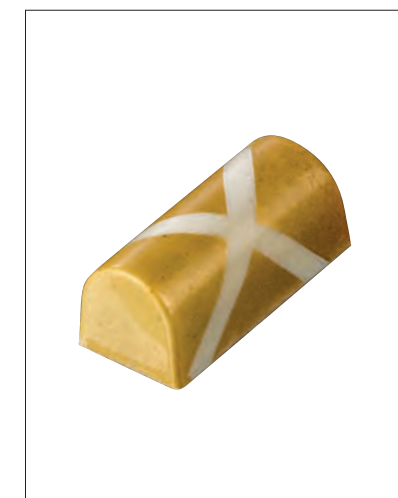
32 x 32 h 23 mm
Weight ~ 9 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26,5 mm

MA1048**Triangle**

39 x 20 h 16 mm
Weight ~ 7 gr - Prod. 27 pcs
Layout 9 x 3
Mould 275 x 175 x 26 mm

MA1999**Plain**

39 x 18 h 15,5 mm
Weight ~ 10 gr - Prod. 30 pcs
Layout 10 x 3
Mould 275 x 175 x 26 mm
BPA free

21MA1998**Curvy**

39 x 18 h 15,5 mm
Weight ~ 10 gr - Prod. 30 pcs
Layout 10 x 3
Mould 275 x 175 x 26 mm

MA1997

CLASSIC/CLASSICHE

Mould/Stampo 275 x 175 x 26 mm



Classic Bon

ø 26 h 23 mm
Weight ~ 11 gr - Prod. 28 pcs
Layout 7 x 4
Mould 275 x 175 x 26,5 mm

MA1927



ø 30 h 19 mm
~ 12 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1002

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

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

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

25 x 25 h 18 mm
~ 10 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1020



33 x 22 h 20 mm
~ 15 gr - 30 pcs
Layout 6 x 5
BPA free
21MA1025

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

37 x 31 h 16 mm
~ 14 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1046

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

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



35 x 20 h 17 mm
~ 12 gr - 30 pcs
Layout 6 x 5
BPA free
21MA1082

ø 30 h 22 mm
~ 14 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1094

17 x 12 h 5 mm
~ 1 gr - 130 pcs
Layout 13 x 10
BPA free
21MA1281

26 x 7 h 96 mm
~ 6 gr - 13 pcs
Layout -
MA3006

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



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

ø 28 h 18 mm
~ 10 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1521

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

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

ø 26 h 19 mm
~ 9 gr - 40 pcs
Layout 8 x 5
BPA free
21MA1530

Mould/Stampo 275 x 175 x 26 mm



30 x 25 h 15 mm ~ 9 gr - 24 pcs Layout 6 x 4
 30 x 30 h 12 mm ~ 9 gr - 24 pcs Layout 6 x 4
 ø 28 h 17,5 mm ~ 9 gr - 24 pcs Layout 6 x 4
 20 x 20 h 16 mm ~ 6 gr - 28 pcs Layout 7 x 4
 ø 29 h 18 mm ~ 9 gr - 24 pcs Layout 6 x 4
 BPA free

MA1604 **MA1606** **MA1607** **MA2003** **21MA1610**



30 x 30 h 11 mm ~ 10 gr - 28 pcs Layout 7 x 4
 28 x 28 h 16 mm ~ 11 gr - 28 pcs Layout 7 x 4
 BPA free
 26 x 26 h 12 mm ~ 8,5 gr - 28 pcs Layout 7 x 4
 29 x 29 h 12 mm ~ 9 gr - 18 pcs Layout 6 x 3
 33 x 25 h 12 mm ~ 8 gr - 24 pcs Layout 6 x 4

MA1986 **21MA1982** **MA3007** **MA1619** **MA1620**



33 x 33 h 15 mm ~ 9 gr - 24 pcs Layout 6 x 4
 30 x 24 h 12 mm ~ 9 gr - 24 pcs Layout 6 x 4
 41 x 24 h 20 mm ~ 10 gr - 20 pcs Layout 5 x 4
 BPA free
 30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5
 30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5

MA1621 **MA1622** **21MA1985** **MA1625** **MA1629**



26 x 20 h 21 mm ~ 8 gr - 28 pcs Layout 7 x 4
 BPA free
 ø 23 h 18,5 mm ~ 7 gr - 28 pcs Layout 7 x 4
 26 x 20 x 21 mm ~ 8 gr - 28 pcs Layout 7 x 4
 ø 25 x 18,5 mm ~ 8 gr - 28 pcs Layout 7 x 4
 29 x 19 h 16 mm ~ 8 gr - 28 pcs Layout 7 x 4
 BPA free

21MA1801 **MA1802** **MA1803** **MA1804** **21MA1900**





Mould/Stampo 275 x 175 x 26 mm



28 x 20 h 17 mm ~ 7 gr - 28 pcs Layout 7 x 4 BPA free 21MA1903	29,5 x 19 h 17 mm ~ 7 gr - 28 pcs Layout 7 x 4 MA1907	27 x 31 h 18 mm ~ 9,5 gr - 28 pcs Layout 7 x 4 MA1925	21 x 21 h 18,5 mm ~ 8 gr - 28 pcs Layout 7 x 4 BPA free 21MA1800	ø 27 h 20 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1963
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ø 27 h 20 mm ~ 9 gr - 30 pcs Layout 6 x 5 BPA free 21MA1964	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1965	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1966	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1968	40 x 20 h 18 mm ~ 8 gr - 30 pcs Layout 10 x 3 BPA free 21MA1969
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40 x 18 h 15 mm ~ 9 gr - 30 pcs Layout 10 x 3 BPA free 21MA1970	40 x 18 h 16 mm ~ 8 gr - 30 pcs Layout 10 x 3 MA1971	26 x 26 h 20 mm ~ 7 gr - 30 pcs Layout 6 x 5 BPA free 21MA1972	25 x 25 h 13 mm ~ 9 gr - 24 pcs Layout 6 x 4 BPA free 21MA1980	ø 35 h 15 mm ~ 11 gr - 24 pcs Layout 6 x 4 MA1981
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30 x 18 h 15 mm ~ 7 gr - 30 pcs Layout 6 x 5 MA1631	30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 MA1632	24 x 24 h 18 mm ~ 10 gr - 28 pcs Layout 7 x 4 MA1983
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3D FOR ARTISANAL PRODUCTION 3D PER PRODUZIONE ARTIGIANALE



The kit includes: 3D mould (275 x 175 x 26 mm) and plate to remove excess chocolate.
Il kit include: stampo 3D (275 x 175 x 26 mm) e placca per togliere il cioccolato in eccesso.

Sphere



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

20-3D2001

Egg



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

20-3D1002

Apple



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

20FRUIT01

Pear



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

20FRUIT02

Strawberry



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

20FRUIT03

Lemon



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

20FRUIT04

Orange



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

20FRUIT05

3D FOR DISPENSING MACHINE ONE SHOT 3D PER MACCHINE DOSATRICI ONE SHOT



Mould/Stampo 275 x 175 x 26 mm



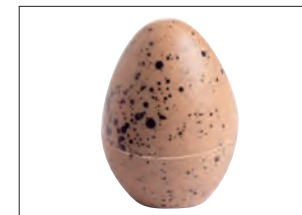
Heart



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

203D03

Egg



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

203D04

Truffle 26



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

203D01

Truffle 23



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

203D02



CHRISTMAS/NATALE

Gift



26 x 26 h 20 mm
Weight ~ 11 gr - Prod. 28 pcs
Layout 7 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1991

Pandorino



ø 30 h 25 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 28,5 mm

MA1990

Spheres



30 x 26 h 16,5 mm
Weight ~ 7 gr - Prod. 30 pcs
Layout 6 x 5
Mould 275 x 175 x 26 mm
BPA free

21MA1974

Trees



31 x 22 h 22 mm
Weight ~ 7 gr - Prod. 30 pcs
Layout 6 x 5
Mould 275 x 175 x 26 mm
BPA free

21MA1975



Star

40 x 42 h 16 mm
 Weight ~ 10 gr - Prod. 15 pcs
 Layout 5 x 3
 Mould 275 x 175 x 26 mm
 BPA free

21MA1984



Small bottle

60 x 20,5 h 16 mm
 Weight ~ 12 gr - Prod. 18 pcs
 Layout 9 x 2
 Mould 275 x 175 x 26 mm
 BPA free

21MA3011

VALENTINE'S & MOTHER'S DAY

SAN VALENTINO E FESTA DELLA MAMMA



Diamond

33 x 33 h 15 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1993



Weave

34 x 33 h 11 mm
 Weight ~ 7 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1513



Intense

40 x 42 h 15 mm
 Weight ~ 9 gr - Prod. 15 pcs
 Layout 5 x 3
 Mould 275 x 175 x 26 mm

MA1613



Braid

31 x 27 h 14 mm
 Weight ~ 8 gr - Prod. 30 pcs
 Layout 6 x 5
 Mould 275 x 175 x 26 mm
 BPA free

21MA1962



Smoothy

30,5 x 28 h 16,5 mm
 Weight ~ 8 gr - Prod. 35 pcs
 Layout 7 x 5
 Mould 275 x 175 x 26 mm
 BPA free

21MA1526



FATHER'S DAY/FESTA DEL PAPÀ



Snapback

82 x 59 x 37 mm
Weight ~ 45 gr - Prod. 6 pcs
Layout 3 x 2
Mould 275 x 175 x 40,5 mm

MA7003



Dafne

ø 35 h 16 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26 mm

MA1055



Bolt

31 x 27 h 16 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26 mm

MA1054



Deep Heart

27 x 27 h 16 mm
Weight ~ 11 gr - Prod. 28 pcs
Layout 7 x 4
Mould 275 x 175 x 26 mm

MA1056



Joe

16 x 54 h 16 mm
Weight ~ 10 gr - Prod. 16 pcs
Layout 4 x 4
Mould 275 x 175 x 26 mm

MA1053

HALLOWEEN DAY/HALLOWEEN



Whisky

34 x 26 h 17 mm
Weight 8,6 gr - Prod. 20 pcs
Layout 5 x 4
Mould 275 x 175 x 26 mm

MA1031



Skull

37 x 28 h 18 mm
Weight ~ 10 gr - Prod. 20 pcs
Layout 5 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1017



Pumpkin

34 x 31 h 15 mm
Weight ~ 9 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1992



Spooky

34 x 32,5 h 17 mm
Weight ~ 9,3 gr - Prod. 20 pcs
Layout 5 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1061

BARS





New

Giga

signed by **Ciro Fraddanno**

180 x 100 h 32 mm
 Weight ~ 550 gr - Prod. 2 pcs
 Layout 2 x 1
 Mould 205 x 275 x 35,5 mm
 BPA free

21MA6050



New

Yummy

155 x 75 h 20 mm
 Weight ~ 250 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 205 x 26 mm
 BPA free

21MA2034



Countdown

100 x 180 h 10,5 mm
 Weight ~ 200 gr - Prod. 1 pc
 Mould 275 x 175 x 26 mm
 BPA free

21MA2032



Life Flower

109 x 107 h 12,5 mm
 Weight ~ 90 gr - Prod. 2 pcs
 Layout 2 x 1
 Mould 275 x 175 x 26 mm
 BPA free

21MA2030



Plissé

ø 110 h 12 mm
 Weight ~ 95 gr - Prod. 2 pcs
 Layout 2 x 1
 Mould 275 x 175 x 26 mm
 BPA free

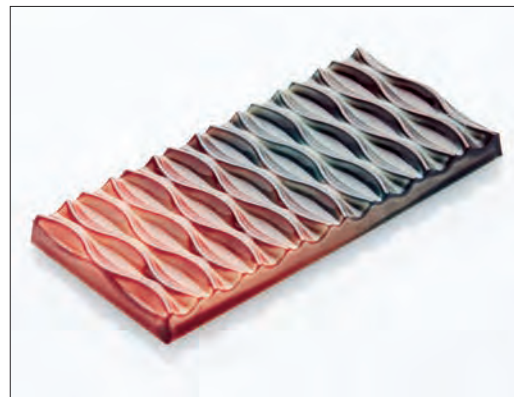
21MA2031



Slot

140 x 70,5 h 10 mm
 Weight ~ 102 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm

MA2026



Swing

142 x 68 h 10,5 mm
 Weight ~ 98 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm

MA2028



Weave

140 x 70 h 11 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm

MA2029



Pyramid

138 x 72 h 11 mm
 Weight ~ 80 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm
 BPA free

21MA2009



Mirror

138 x 72 h 9 mm
 Weight ~ 86 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm

MA2022



Peak

142 x 68 h 12 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm

MA2027



Kit

138 x 68 h 11 mm
 Weight ~ 103 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm
 BPA free

21MA2023



Log

140 x 69,5 h 11 mm
 Weight ~ 98 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm
 BPA free

21MA2024



Block

139 x 69,5 h 11,5 mm
 Weight ~ 102 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm

MA2025



Stone

70 x 70 h 11 mm
Weight ~ 50 gr - Prod. 6 pcs
Layout 3 x 2
Mould 275 x 175 x 26 mm

MA2013



Square

70 x 70 h 11 mm
Weight ~ 50 gr - Prod. 6 pcs
Layout 3 x 2
Mould 275 x 175 x 26 mm
BPA free

21MA2014



Quilted

132 x 66 h 10 mm
Weight ~ 80 gr - Prod. 3 pcs
Layout 3 x 1
Mould 275 x 175 x 26 mm

MA2021



Quilted mini

133 x 70 h 10 mm
Weight ~ 82 gr - Prod. 3 pcs
Layout 3 x 1
Mould 275 x 175 x 26 mm
BPA free

21MA2020



Love

137 x 71 h 9,5 mm
Weight ~ 100 gr - Prod. 3 pcs
Layout 3 x 1
Mould 275 x 175 x 26 mm
BPA free

21MA2017



Kube

137 x 72 h 10 mm
Weight ~ 100 gr - Prod. 3 pcs
Layout 3 x 1
Mould 281 x 175 x 26 mm
BPA free

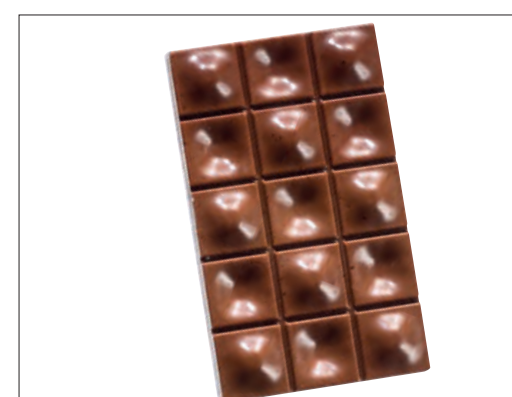
21MA2016



Kaleidos

130 x 75 x 9 mm
Weight ~ 85 gr - Prod. 3 pcs
Layout 3 x 1
Mould 275 x 175 x 26 mm

MA2019



Liquid

117 x 71 h 13 mm
Weight ~ 80 gr - Prod. 3 pcs
Layout 3 x 1
Mould 275 x 175 x 26 mm

MA2008

City



150 x 76 h 7 mm
 Weight ~ 80 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm
 BPA free

21MA2011

Cocoa



130 x 70 h 8 mm
 Weight ~ 83 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm

MA2012

Hexagon



140 x 68,5 h 13,5 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm

MA2015

LIGHT CHOCOBARS

Thermoformed moulds
 Stampi termoformati



150 x 70 h 10 mm
 Weight ~ 100 gr - Pack 5 pcs

20TC001



150 x 70 h 10 mm
 Weight ~ 100 gr - Pack 5 pcs

20TC002



150 x 70 h 10 mm
 Weight ~ 100 gr - Pack 5 pcs

20TC003

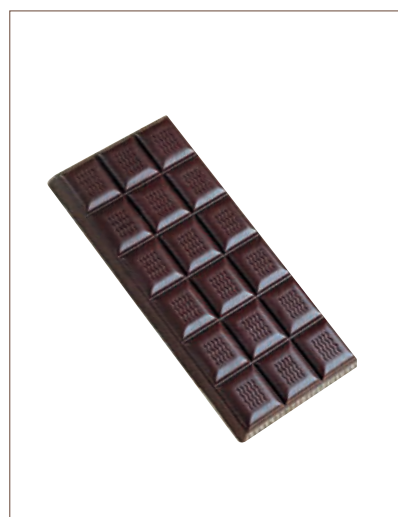
Bubble



132 x 68 h 11 mm
 Weight ~ 80 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 175 x 26 mm
 BPA free

21MA2010

Classic 70



150 x 70 h 11 mm
 Weight ~ 110 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 273 x 175 x 26 mm
 BPA free

21MA2000

Classic 75



160 x 75 h 8 mm
 Weight ~ 110 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 274 x 175 x 26 mm
 BPA free

21MA2001



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

20TC004



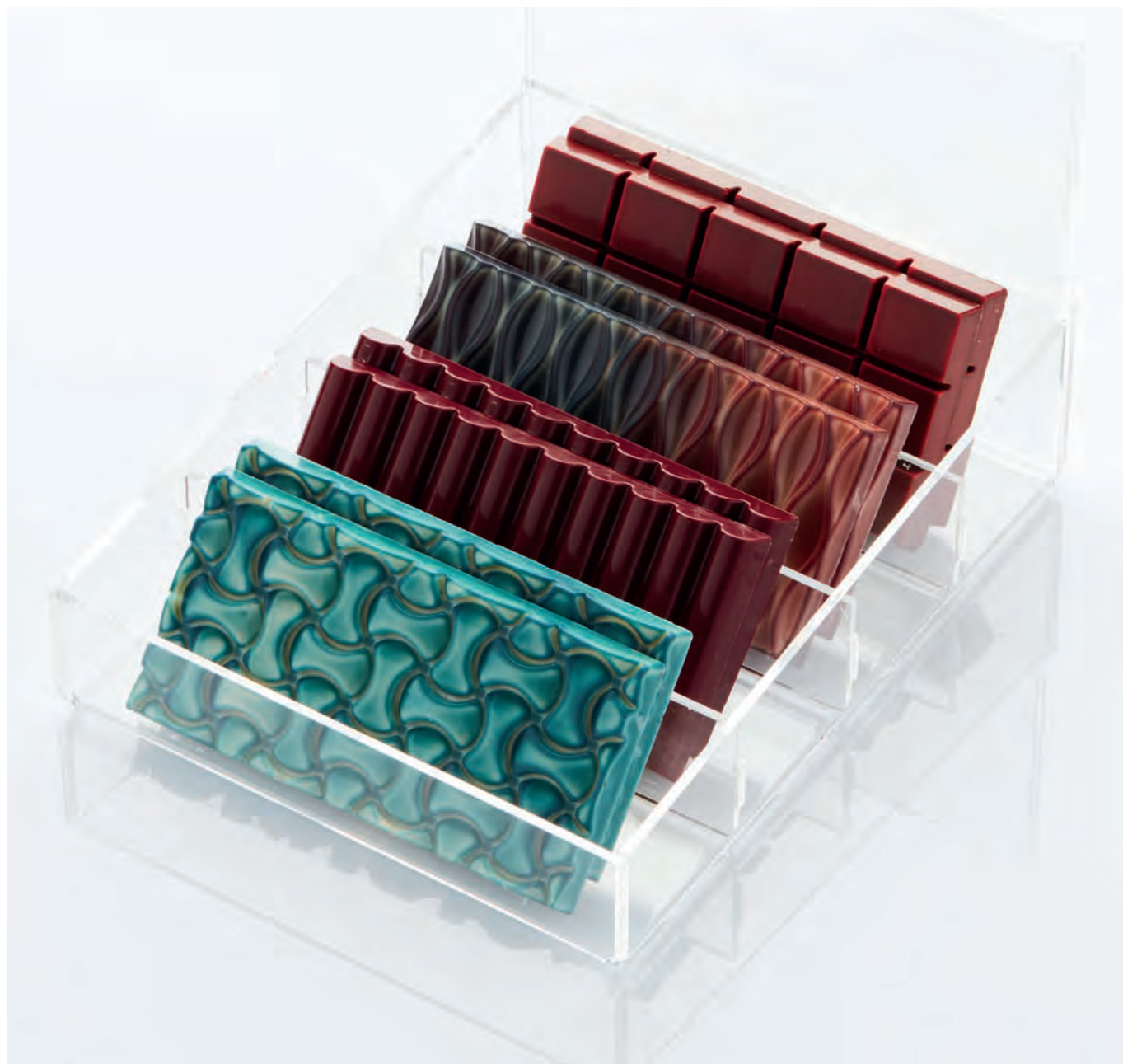
130 x 55 h 8 mm
 Weight ~ 70 gr - Pack 5 pcs

20TC005



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

20TC006



BAR DISPLAYS/ESPOSITORI PER TAVOLETTE

Vertical



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

80ET007

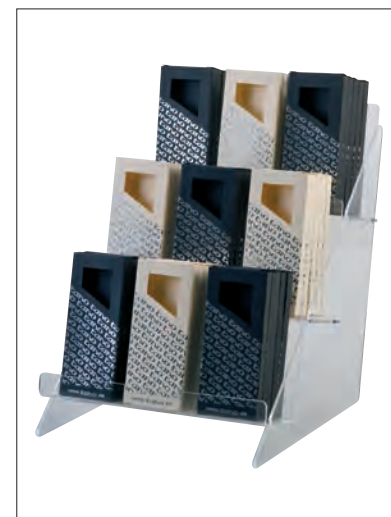
Double



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

80ET009

Classic



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

ET004

Traditional



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

ET004B

Horizontal

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

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

80ET008



SNACKS



CLASSIC/CLASSICI

Snack



112 x 32,5 h 15,5 mm
Weight ~ 33 gr - Prod. 8 pcs
Layout 2 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1912

Liquid



100 x 26 h 16 mm
Weight ~ 30 gr - Prod. 8 pcs
Layout 2 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1914

Pyramid



123 x 27 h 12 mm
Weight ~ 30 gr - Prod. 8 pcs
Layout 2 x 4
Mould 275 x 175 x 26 mm

MA1915

Stairs



100 x 29 h 14 mm
Weight ~ 30 gr - Prod. 8 pcs
Layout 2 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1916





Modern Bon

86,5 x 31,5 h 18 mm
 Weight ~ 34,5 gr - Prod. 8 pcs
 Layout 2 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA1924

Curvy



96 x 22 h 17 mm
 Weight ~ 34 gr - Prod. 10 pcs
 Layout 2 x 5
 Mould 275 x 175 x 26 mm

MA1920

Triangle



96 x 22 h 17 mm
 Weight ~ 23 gr - Prod. 10 pcs
 Layout 2 x 5
 Mould 275 x 175 x 26 mm
 BPA free

21MA1922

Plain



96 x 22 h 15,5 mm
 Weight ~ 34 gr - Prod. 10 pcs
 Layout 2 x 5
 Mould 275 x 175 x 26 mm
 BPA free

21MA1921

Classic Bon



90 x 31 h 16,5 mm
 Weight ~ 30 gr - Prod. 8 pcs
 Layout 2 x 4
 Mould 275 x 175 x 26 mm

MA1926



City

113 x 39 h 10 mm
Weight ~ 45 gr - Prod. 6 pcs
Layout 2 x 3
Mould 275 x 175 x 26 mm

MA1919



Cocoa

120 x 24 h 11 mm
Weight ~ 33 gr - Prod. 8 pcs
Layout 2 x 4
Mould 275 x 175 x 26 mm

MA1923



Chocobrick

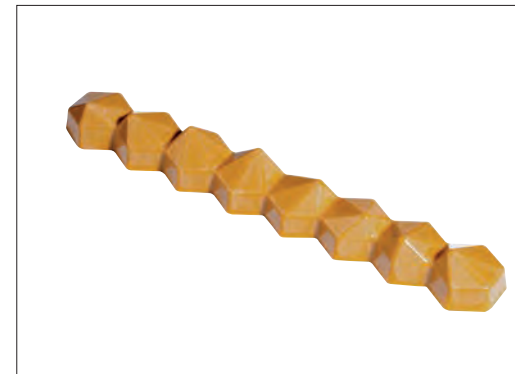
81 x 27 h 15 mm
Weight ~ 30 gr - Prod. 12 pcs
Layout 3 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1918





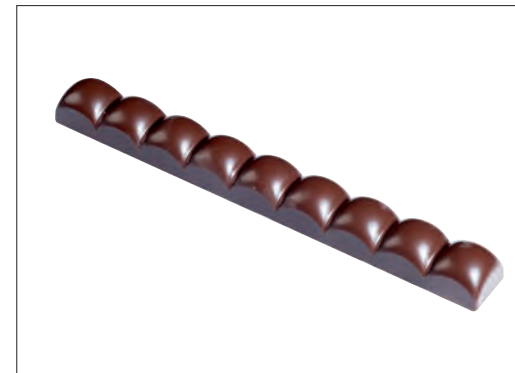
SHARING SNACK/SNACK DA CONDIVIDERE



Prisma XL

202 x 32 h 19 mm
 Weight ~ 70 gr - Prod. 4 pcs
 Layout 1 x 4
 Mould 275 x 175 x 26 mm

MA7002



Bubble XL

200 x 23 h 17 mm
 Weight ~ 70 gr - Prod. 4 pcs
 Layout 1 x 4
 Mould 275 x 175 x 26 mm

MA7001



Kite XL

200 x 23 h 18 mm
 Weight ~ 62 gr - Prod. 4 pcs
 Layout 1 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA7000



Flat

198 x 35 h 23 mm
 Weight ~ 160 gr - Prod. 4 pcs
 Layout 1 x 4
 Mould 275 x 175 x 26,5 mm
 BPA free

21MA6100



Round

198 x 35 h 23 mm
 Weight ~ 150 gr - Prod. 4 pcs
 Layout 1 x 4
 Mould 275 x 175 x 26,5 mm
 BPA free

21MA6101



Curvy

198 x 35 h 23 mm
 Weight ~ 150 gr - Prod. 4 pcs
 Layout 1 x 4
 Mould 275 x 175 x 26,5 mm
 BPA free

21MA6102



Wavy

198 x 35 h 23 mm
 Weight ~ 150 gr - Prod. 4 pcs
 Layout 1 x 4
 Mould 275 x 175 x 26,5 mm
 BPA free

21MA6103



FIGURES



CHRISTMAS/NATALE



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

Balloon

ø 118 h 172,5 mm - Weight ~ 200 gr
Prod. 2 + 2 trees - Layout 2 x 1
2 moulds 275 x 205 x 118 mm - BPA free



21SR109G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR109AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Merry Christmas

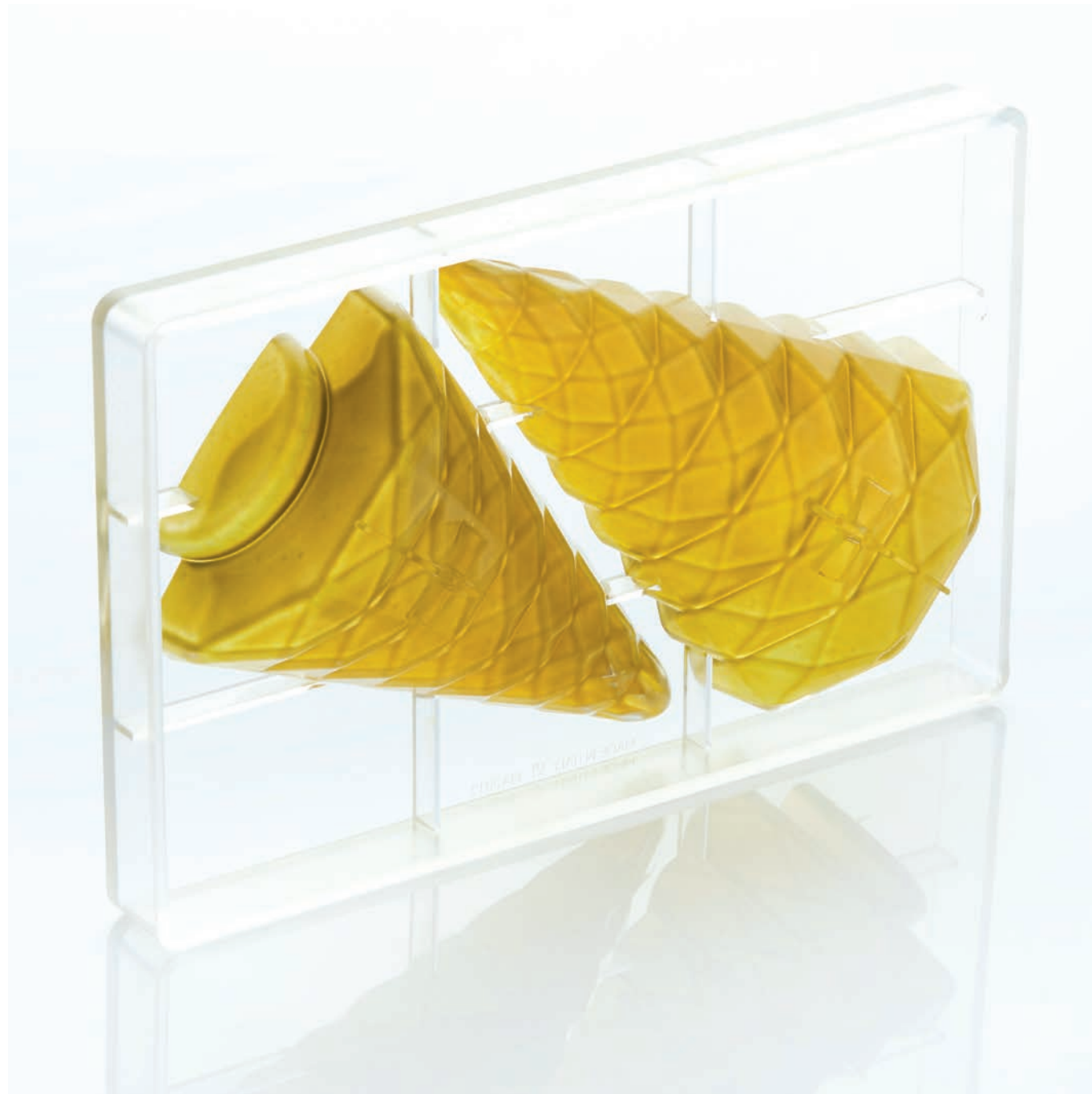
154 x 151 h 184 mm - Weight ~ 500 gr
Prod. 1 tree
Mould 275 x 175 mm - BPA free



21SR108 - Mould for artisanal production
Stampi per produzione artigianale

21SR108A - Mould for rotating machines
Stampi per rotativa





Diamond Tree

ø 104 h 180 mm
 Weight ~ 250 gr - Prod. 1 pc
 Mould 275 x 175 x 55,5 mm
 BPA free

21MA3012



Chiffon

120 x 123 h 150 mm
 Weight ~ 250 gr - Prod. 1 pc
 Layout 2 x 1
 Mould 275 x 175 x 65,6 mm

MA3017



Treesmas

ø 75 h 120 mm
 Weight ~ 45 gr - Prod. 2 + 2 pcs
 Mould 275 x 175 x 41 mm
 BPA free

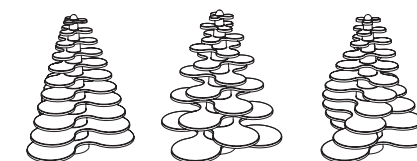
21MA3009



Modular Trees

ø 150 h 180 mm
 Weight ~ 290 gr
 Prod. 2 pcs
 Thermoformed moulds

20CT01



Hula Tree

ø 110 h 152 mm- Weight ~ 200 gr
 Prod. 2 pcs
 Mould 275 x 175 mm- BPA free

21SR100 - Mould for artisanal production
 Stampi per produzione artigianale

21SR100A - Mould for rotating machines
 Stampi per rotativa



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

Big Tree

ø 123 h 205 mm
 Weight ~ 300 gr
 Prod. 2 pcs
 Thermoformed moulds

20CO02

Small Tree

ø 83 h 140 mm
 Weight ~ 140 gr
 Prod. 4 pcs
 Thermoformed moulds

20CO01





XMAS BAUBLES/PALLE DI NATALE



Diamantine

ø 62 h 72 mm- Weight ~ 50 gr
 Prod. 6 pcs - Layout 3 x 2
 Mould 275 x 175 mm

20SR103 - Mould for artisanal production
 Stampi per produzione artigianale

20SR103A - Mould for rotating machines
 Stampi per rotativa

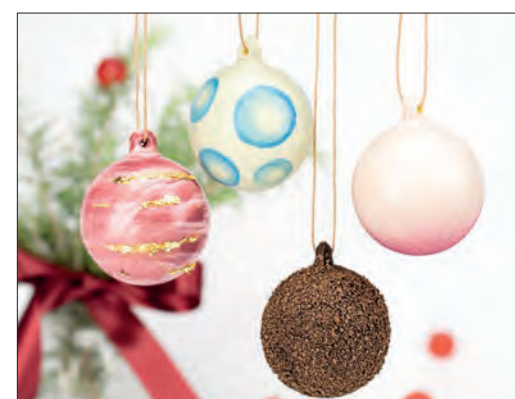


Snow

ø 60 h 72 mm- Weight ~ 47 gr
 Prod. 6 pcs - Layout 3 x 2
 Mould 275 x 175 mm - BPA free

21SR104 - Mould for artisanal production
 Stampi per produzione artigianale

21SR104A - Mould for rotating machines
 Stampi per rotativa



Classic

ø 60 h 72 mm- Weight ~ 47 gr
 Prod. 6 pcs - Layout 3 x 2
 Mould 275 x 175 mm

20SR105 - Mould for artisanal production
 Stampi per produzione artigianale

20SR105A - Mould for rotating machines
 Stampi per rotativa





Bond



ø 60 mm
Weight ~ 40 gr - Prod. 3 pcs
Thermoformed mould

20SF003

Diamond



ø 60 mm
Weight ~ 40 gr - Prod. 3 pcs
Thermoformed mould

20SF005



Cometa



ø 60 mm
Weight ~ 40 gr - Prod. 3 pcs
Thermoformed mould

20SF006

Star



62 x 69 mm
Weight ~ 26 gr - Prod. 3 pcs
Thermoformed mould

20SF008

XMAS FIGURES/SOGGETTI DI NATALE



Diamond Santa

68 x 61 h 130 mm
 Weight ~ 90 gr - Prod. 2 pcs
 Mould 275 x 175 x 37,2 mm
 BPA free

21MA3013



Santa

ø 70 h 120 mm
 Weight ~ 55 gr - Prod. 2 + 2 pcs
 Mould 275 x 175 x 38,5 mm
 BPA free

21MA3008



Santa & Snowman

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

20-C1010



Santa & Teddy



h 168 mm
 Weight - Prod. 1 pc
 Thermoformed mould

MAC170S

Santa & fawn



h 180 mm
 Weight - Prod. 1 pc
 Thermoformed mould

MAC140S



Big Boot



h 135 mm
 Weight - Prod. 1 pc
 Thermoformed mould

MAC421S

Toy Soldier



40 x 34 h 150 mm
 Weight - Prod. 1 pc
 Thermoformed mould

MAC407S

Snowman Little



114 mm
 Weight - Prod. 3 pcs
 Thermoformed mould

MAC320S



Teddy

97 x 64 h 130 mm
Weight ~ 110 gr - Prod. 1 pc
Mould 275 x 175 x 37,5 mm

MA3014

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



Cuddly Bear

67 x 54 h 105 mm - Weight ~ 90 gr
Prod. 4 + 4 pcs
2 moulds 275 x 175 mm

20SR107 - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

20SR107A - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



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



Surprise Bear

63 x 54 h 101 mm - Weight ~ 74 gr
Prod. 4 + 4 pcs
2 moulds 275 x 175 mm

20SR106 - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

20SR106A - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Rudolph

88 x 56 h 120 mm - Weight ~ 70 gr
 Prod. 2 pcs
 Mould 275 x 175 mm



20SR101 - Mould for artisanal production
 Stampi per produzione artigianale

20SR101A - Mould for rotating machines
 Stampi per rotativa



Sir Toy

53 x 44 h 120 mm - Weight ~ 65 gr
 Prod. 4 pcs
 Mould 275 x 175 mm



20SR102 - Mould for artisanal production
 Stampi per produzione artigianale

20SR102A - Mould for rotating machines
 Stampi per rotativa



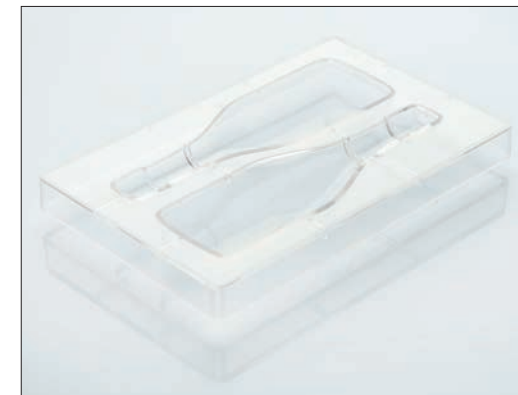
Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

Ice

79,5 x 75,5 h 114 mm - Weight ~ 45 gr
Prod. 4 + 4 pcs
2 moulds 275 x 205 x 48 mm - BPA free

21SR110G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

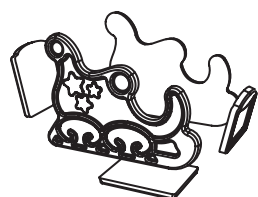
21SR110AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Bottle

ø 65,5 h 220 mm
Weight ~ 120 gr - Prod. 1 pc
Mould 275 x 175 x 36,5 mm
BPA free

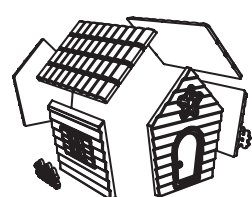
21MA3010



Christmas Sledge

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

20SL01



Sweet Home

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

20HO01



Chocolate gift

80 x 80 h 69 mm
 Weight ~ 80 gr - Prod. 2 pcs
 Thermoformed mould
 BPA free

20PR01

HALLOWEEN



Amleto

96 x 75 h 100 mm
 Weight 137 gr - Prod. 2 pcs
 Layout 2 x 2
 Mould 275 x 175 x 55 mm

MA3018



3D Pumpkin

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

MAC324S





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

Bob

80 x 78 h 105 mm - Weight ~ 45 gr
Prod. 4 + 4 pcs
2 moulds 275 x 205 x 42,5 mm - BPA free

21SR111G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR111AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Jack

90 x 89 h 77,5 mm
Weight ~ 120 gr - Prod. 2 pcs
Mould 275 x 175 x 48,5 mm
BPA free

21MA3019

EASTER/PASQUA



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



New

Soulmate

ø 102 h 165 mm - Weight ~ 200 gr
Prod. 2 + 2 eggs - Layout 2 x 1
2 moulds 275 x 205 x 102,2 mm - BPA free



21SR023G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR023AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Blossom

signed by Philip Houry

ø 105 h 165 mm
 Weight ~ 200 gr - Prod. 1 egg
 Layout 2 x 1
 Mould 275 x 175 x 56 mm
 BPA free
 base not included/base non inclusa

21U505



Cocoa

signed by Alberto Simionato

ø 93,5 h 165 mm
 Weight ~ 275 gr - Prod. 1 egg
 Layout 2 x 1
 Mould 275 x 175 x 50 mm
 BPA free
 base not included/base non inclusa

21U506





Happy Easter

ø 156 h 228 mm - Weight ~ 330 gr
 Prod. 1 egg
 Mould 275 x 175 mm
 base not included/base non inclusa

20SR022 - Mould for artisanal production

Stampi per produzione artigianale

20SR022A - Mould for rotating machines

Stampi per rotativa



Crack

ø 100 h 150 mm - Weight ~ 160 gr
 Prod. 2 eggs
 Mould 275 x 175 mm
 base not included/base non inclusa

20SR021 - Mould for artisanal production

Stampi per produzione artigianale

20SR021A - Mould for rotating machines

Stampi per rotativa



Suave

ø 113 h 150 mm - Weight ~ 220 gr
 Prod. 2 eggs
 Mould 275 x 175 mm
 base not included/base non inclusa

20SR020 - Mould for artisanal production

Stampi per produzione artigianale

20SR020A - Mould for rotating machines

Stampi per rotativa





Bond Egg

ø 101 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg
 Layout 2 x 1
 Mould 275 x 175 mm

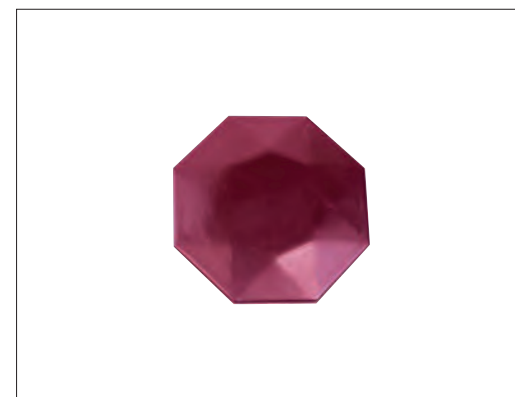
20U504



Diamond Egg

ø 99 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg
 Layout 2 x 1
 Mould 275 x 175 mm

20U502



Egg base

68 x 68 h 5,5 mm
 Weight ~ 16 gr - Prod. 6 pcs
 Layout 3 x 2
 Mould 275 x 175 mm

20U503



Drip Egg

ø 100 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg
 Layout 2 x 1
 Mould 275 x 175 mm

20U501



Puzzle Egg

ø 105 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg
 Layout 2 x 1
 Mould 275 x 175 mm

20U500

SMOOTH EGGS/UOVA LISCE



Egg 23

ø 160 h 230 mm - Weight ~ 430 gr
 Prod. 1 egg
 Mould 275 x 175 mm - BPA free

21SR004 - Mould for artisanal production

Stampi per produzione artigianale

21SR004A - Mould for rotating machines

Stampi per rotativa



Egg 20

ø 141 h 204 mm - Weight ~ 380 gr
 Prod. 1 egg
 Mould 275 x 175 mm - BPA free

21SR002 - Mould for artisanal production

Stampi per produzione artigianale

21SR002A - Mould for rotating machines

Stampi per rotativa



Egg 17

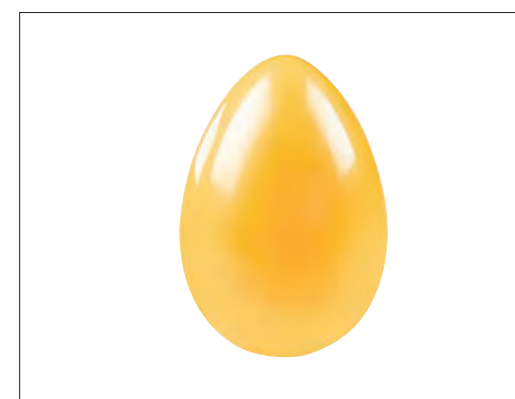
ø 120 h 175 - Weight ~ 260 gr
 Prod. 1 egg
 Mould 275 x 175 mm - BPA free

21SR003 - Mould for artisanal production

Stampi per produzione artigianale

21SR003A - Mould for rotating machines

Stampi per rotativa



Egg 15

ø 104 h 150 mm - Weight ~ 230 gr
 Prod. 2 eggs
 Mould 275 x 175 mm - BPA free

21SR001 - Mould for artisanal production

Stampi per produzione artigianale

21SR001A - Mould for rotating machines

Stampi per rotativa



SMOOTH HALF EGGS/MEZZE UOVA LISCE

Professional chocolate mould
Stampi professionali per cioccolato



Cod.	Size	Mould	Prod.	Whole egg weight
21U032N	22 h 32 mm	275 x 175 x 25,5 mm	16 pcs	~ 7 gr
21U064N	44 h 64 mm	275 x 175 x 25,5 mm	5 pcs	~ 25 gr
21U105N	72 h 105 mm	275 x 175 x 39 mm	2 pcs	~ 70 gr
21U130N	90 h 130 mm	275 x 175 x 48 mm	1 pc	~ 150 gr
21U150N	104 h 150 mm	275 x 175 x 55 mm	1 pc	~ 230 gr
21U175N	121 h 175 mm	275 x 175 x 64 mm	1/2 pc	~ 260 gr
21U204N	141 h 204 mm	275 x 175 x 73,5 mm	1/2 pc	~ 380 gr
21U227N	157 h 227 mm	275 x 175 x 81,5 mm	1/2 pc	~ 430 gr

Rigid thermoformed mould
Stampo termoformato rigido



Cod.	Mould	Whole egg weight
SUT25X17	300 x 220 mm	~ 0,5/1 kg
SUT28X18	330 x 235 mm	~ 0,8/1,2 kg
SUT34X25	395 x 310 mm	~ 1,5/2 kg
SUT40X27	460 x 335 mm	~ 2/2,5 kg
SUT45X32	505 x 380 mm	~ 2,5/3,5 kg
SUT54X36	590 x 420 mm	~ 4/6 kg
SUT64X43	690 x 490 mm	~ 6/8 kg
SUT75X50	810 x 560 mm	~ 8/10 kg



Thermoformed plastic mould
Stampo in plastica termoformata

Cod.	Size (mm)	Prod.	Half egg weight
SM 2000	110 x 80 h 40	2 half eggs	55 gr
SM 2500	140 x 100 h 50	2 half eggs	60 gr
SM 3000	125 x 94 h 44	2 half eggs	80 gr
SM 3500	154 x 110 h 55	2 half eggs	90 gr



Thermoformed plastic mould
Stampo in plastica termoformata

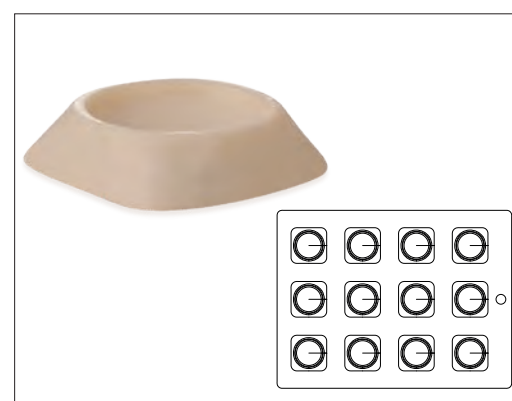
Cod.	Size (mm)	Prod.	Half egg weight
SM 2300	112 x 83 h 44	1/2 egg x 2 moulds	50 gr
SM 4000	220 x 160 h 85	1/2 egg	170 gr



Thermoformed plastic mould
Stampo in plastica termoformata

Cod.	Size (mm)	Prod.	Half egg weight
SM 1000	80 x 60 h 25 mm	4 half eggs	25 gr

Pack 3 thermoformed moulds (3 sizes)
Pack 3 stampi termoformati (3 misure)



Eggs holders

Chocolate holders/supporti di cioccolato

- support size: 36,5 x 36,5 h 9 mm ~ 10 gr - Prod. 12 pcs (ideal for SM 1000/SM 2000/SM 2300)
- support size: 40,5 x 40,5 h 12 mm ~ 18 gr - Prod. 9 pcs (ideal for SM 2500)
- support size: 52,7 x 52,7 h 12 mm ~ 28 gr - Prod. 6 pcs (ideal for SM 3000/SM 3500/SM 4000)

20-CU001

EASTER FIGURES/SOGGETTI DI PASQUA



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

New

Minou

77 x 75,5 h 155 mm - Weight ~ 160 gr
Prod. 2 + 2 pcs
2 moulds 275 x 205 x 86,6 mm - BPA free



21SR010G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR010AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



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

New

Charlie

73 x 73 h 80 mm - Weight ~ 70 gr
Prod. 6 + 6 pcs
2 moulds 275 x 175 x 72,4 mm - BPA free



21SR009G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR009AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





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

Ms Hen

126 x 81 h 150 mm - Weight ~ 145 gr
Prod. 2 + 2 pcs - Layout 2 x 1
2 moulds 275 x 205 x 88 mm - BPA free

21SR005G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR005AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



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

Lil Chick

94 x 62 h 108,5 mm - Weight ~ 110 gr
Prod. 4 + 4 pcs - Layout 2 x 2
2 moulds 275 x 205 x 70 mm - BPA free

21SR006G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR006AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





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

Peter

89 x 89 h 110 mm - Weight ~ 125 gr
Prod. 4 + 4 pcs - Layout 2 x 2
2 moulds 275 x 205 x 96 mm - BPA free



21SR007G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR007AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



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

Fluffy

75 x 81 h 62,5 - Weight ~ 95 gr
Prod. 6 + 6 pcs - Layout 3 x 2
2 moulds 275 x 205 x 92 mm - BPA free



21SR008G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR008AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Roger

78 x 73 h 150 mm
 Weight ~ 130 gr - Prod. 1 pc
 Mould 275 x 175 x 41 mm
 BPA free

21MA3016



Rabbit Egg

120 x 120 h 220 mm
 Weight ~ 480 gr - Prod. 1 pc
 Thermoformed mould with clamps

MAC604S



Chick Egg

160 x 120 h 210 mm
 Weight ~ 460 gr - Prod. 1 pc
 Thermoformed mould with clamps

MAC602S



Thermoformed mould with clamps.
 Stampo termoformato con molle.

Mr. Bunny



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

MAC616S

Ms. Cocodè



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

MAC615S



Hug in Egg



h 170 mm
 Weight - Prod. 2 pcs

MAC720S

Baby bunny



h 180 mm
 Weight - Prod. 1 pc

MAC620S

Bunny



h 140 mm
 Weight - Prod. 1 pc

MAC661S



SPECIAL DAYS/OCCASIONI SPECIALI

Eau de chocolat



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

20PA01

My sweet bag



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

20BA01



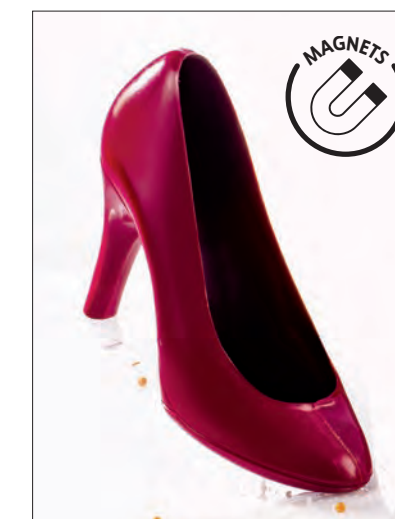
Big lady shoe



220 x 85 h 165 mm
Weight ~ 375 gr - Prod. 1 pc
Thermoformed mould

MAC326S

Lady shoe



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

MAC330





Big Heart

75 x 70 h 22 mm
 Weight ~ 27 gr - Prod. 6 pcs
 Layout 3 x 2
 Mould 275 x 175 mm
 BPA free

21MA1996

Heart

45 x 42 h 16 mm
 Weight ~ 14 gr - Prod. 12 pcs
 Layout 4 x 3
 Mould 275 x 175 x 26 mm
 BPA free

21MA1995



Diamond Heart

70 x 66 h 20 mm
 Weight ~ 17 gr - Prod. 6 pcs
 Layout 3 x 2
 Mould 275 x 175 x 26 mm
 BPA free

21MA3015



Mr. Cigar

ø 20 x 125 mm
Weight ~ 40 gr - Prod. 8 pcs
Thermoformed mould

20SI01

Mr. Chocolate



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

20OB01

Mr. Papillon



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

20PP01

Chess Game



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

20CG01

Working Tools



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

20WT01

Football boot



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

MAC322S

Soccer Ball



ø 120 mm
Prod. 1 pc
Thermoformed mould
with clamps

MAC323S

SPECIALS & NAPOLITAINS





CIRCLE DISK/DISCHETTI

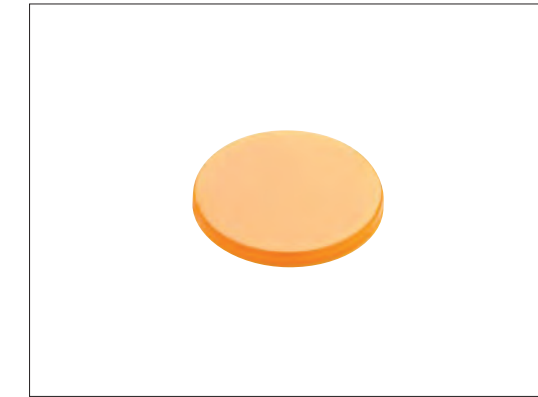
Circle 30



ø 30 h 3 mm
Weight ~ 2,5 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26 mm

MA1026

Circle 33



ø 33 h 4 mm
Weight ~ 4 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26 mm

MA1027

Circle 40



ø 40 h 4 mm
Weight ~ 5,5 gr - Prod. 15 pcs
Layout 5 x 3
Mould 275 x 175 x 26 mm
BPA free

21MA1028

Circle 75



ø 75 h 5 mm
Weight ~ 25 gr - Prod. 6 pcs
Layout 3 x 2
Mould 275 x 175 x 26 mm
BPA free

21MA1030



CHOCOLATE MIGNON

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

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

Cornetto



ø 32 h 37 mm
Weight ~ 10 gr - Prod. 20 pcs
Layout 5 x 4
Mould 275 x 175 x 40,5mm
BPA free

21GU001

Stella



ø 40 h 17 mm
Weight ~ 10 gr - Prod. 15 pcs
Layout 5 x 3
Mould 275 x 175 x 26 mm
BPA free

21GU002

Flora



33 x 31 h 20 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA free

21GU003



Cercle



ø 37 h 14 mm
 Weight ~ 10 gr - Prod. 15 pcs
 Layout 5 x 3
 Mould 275 x 175 x 26 mm
 BPA free

21GU007

Cube



27 x 27 h 31 mm
 Weight ~ 10 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 34,5 mm
 BPA free

21GU008

Carré



33 x 33 h 14 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26,5 mm
 BPA free

21GU009

Beso



33 x 33 h 23 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26,5 mm
 BPA free

21GU004

Mug



32 x 42 h 29 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 32,5mm
 BPA free

21GU005

Rondes



ø 27 h 31 mm
 Weight ~ 10 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 34,5 mm
 BPA free

21GU006

Cup



44 x 56 h 39 mm
 Weight ~ 10 gr - Prod. 12 pcs
 Layout 4 x 3
 Mould 275 x 175 x 42,5 mm
 BPA free

21GU500

Coupe



ø 40 h 18,5 mm
 Weight ~ 10 gr - Prod. 15 pcs
 Layout 5 x 3
 Mould 275 x 175 x 26 mm
 BPA free

21GU501

Cafe



44 x 55 h 23 mm
 Weight ~ 10 gr - Prod. 12 pcs
 Layout 4 x 3
 Mould 275 x 175 x 26,5 mm
 BPA free

21GU502

NAPOLITAINS



Timeless



74 x 33 h 5 mm
 Weight ~ 13 gr - Prod. 12 pcs
 Layout 3 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA2007

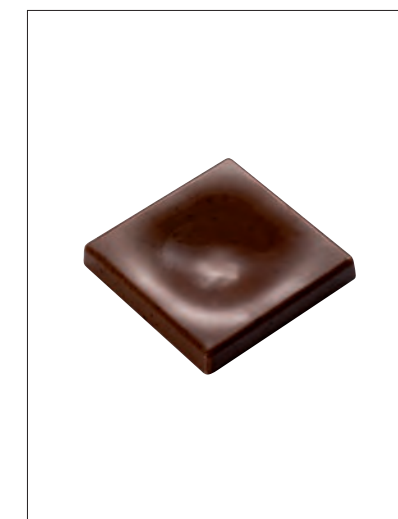
Lulu



32 x 32 h 4 mm
 Weight ~ 5 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 276 x 175 x 26 mm
 BPA free

21MA2002

Liquid



31 x 31 h 4,5 mm
 Weight ~ 4 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm

MA6001

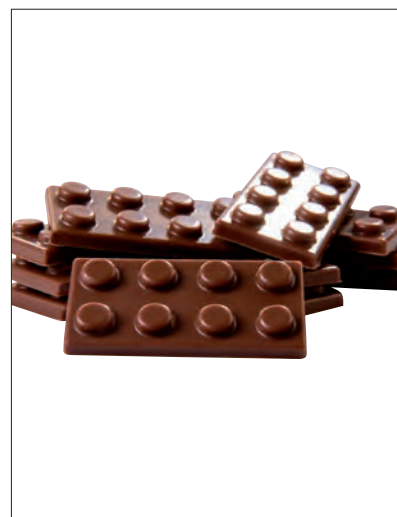
City



34 x 34 h 4 mm
 Weight ~ 4 gr - Prod. 24 pcs
 Layout 6 x 4
 Mould 275 x 175 x 26 mm

MA6006

Brick



45 x 23 h 6 mm
 Weight ~ 4 gr - Prod. 20 pcs
 Layout 5 x 4
 Mould 275 x 175 x 26 mm

MA6005

Classic



50 x 26 h 3 mm
 Weight ~ 5 gr - Prod. 16 pcs
 Layout 4 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA2006

Spiral



ø 39 h 4,5 mm
 Weight ~ 4 gr - Prod. 15 pcs
 Layout 5 x 3
 Mould 275 x 175 x 26 mm

MA6003

Jem



42 x 25 h 6 mm
 Weight ~ 4 gr - Prod. 20 pcs
 Layout 5 x 4
 Mould 275 x 175 x 26 mm
 BPA free

21MA6002

LOLLIPOPS

Egg



52 x 77 h 9 mm
Weight ~ 30 gr - Prod. 8 pcs
2 Thermoformed moulds

20L001

Round Bar



ø 60 h 9 mm
Weight ~ 30 gr - Prod. 8 pcs
2 Thermoformed moulds

20L002

Rectangular



50 x 75 h 9 mm
Weight ~ 30 gr - Prod. 8 pcs
2 Thermoformed moulds

20L003

Thermoformed mould.
Stampo termoformato.

Xmas



Tree/albero:
70 x 76 h 9 mm ~ 34 gr
Star/stella:
77 x 74 h 9 mm ~ 31 gr
Prod. 4 + 4 pcs

20L005

Pumpkin & Skull

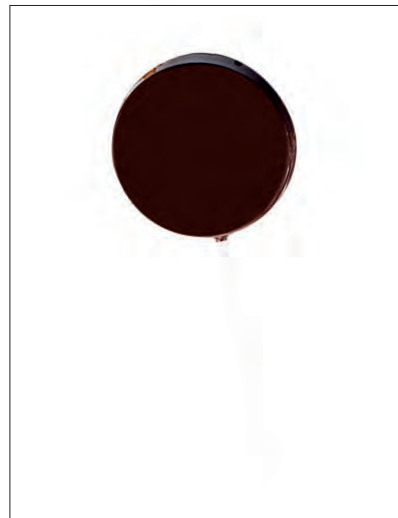


Pumpkin/zucca:
69 x 70 h 9 mm ~ 33 gr
Skull/teschio:
53 x 70 h 9 mm ~ 32 gr
Prod. 4 + 4 pcs

20L006



Roundend



ø 50 h 9 mm
Weight ~ 25 gr - Prod. 10 pcs
2 Thermoformed moulds

20L007

Oval



43 x 57 h 9 mm
Weight ~ 22 gr - Prod. 10 pcs
2 Thermoformed moulds

20L008

Heart



68 x 65 h 9 mm
Weight ~ 34 gr - Prod. 8 pcs
2 Thermoformed moulds

20L004

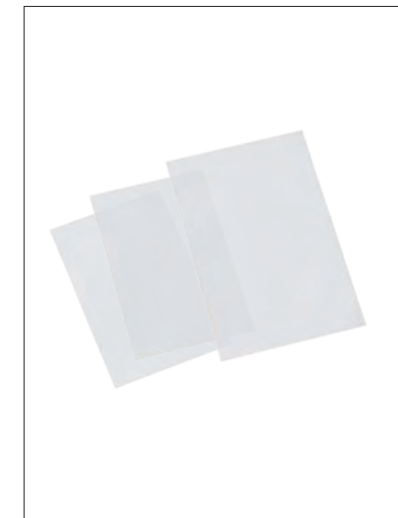
Display



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

EL101

Lollipop bags



90 x 130 mm - 200 pcs
For lollipops and candies

20S005



HALF-SPHERES & DECORATIONS



HALF-SPHERES

SEMISFERE

Thermoformed moulds
Stampi termoformati



Light Spheres 6

Kit 6 moulds 225 x 225 mm - 175 x 175 mm:
 ø 100 mm - Prod. 1 pc
 ø 130 mm - Prod. 1 pc
 ø 140 mm - Prod. 1 pc
 ø 150 mm - Prod. 1 pc
 ø 175 mm - Prod. 1 pc
 ø 200 mm - Prod. 1 pc

20SF001

Thermoformed moulds
Stampi termoformati



Light Spheres 4

Kit 4 moulds 225 x 225 mm:
 ø 50 mm - Prod. 6 pcs
 ø 65 mm - Prod. 4 pcs
 ø 75 mm - Prod. 4 pcs
 ø 90 mm - Prod. 2 pcs

20SF002

Professional chocolate moulds
Stampi professionali cioccolato



Cod.	Size (mm)	Weight	Prod.	Layout	Mould	
21MA5003	ø 20 mm	~ 2,5 gr (full) / ~ 1,5 gr (shell)	45 pcs	9 x 5	275 x 175 x 26 mm	BPA free
21MA5007	ø 25 mm	~ 5 gr (full) / ~ 2,6 gr (shell)	28 pcs	7 x 4	275 x 175 x 26 mm	BPA free
21MA5000	ø 30 mm	~ 9 gr (full) / ~ 4 gr (shell)	24 pcs	6 x 4	275 x 175 x 26 mm	BPA free
21MA5008	ø 35 mm	~ 13 gr (full) / ~ 8 gr (shell)	15 pcs	5 x 3	275 x 175 x 26 mm	BPA free
21MA5004	ø 40 mm	~11 gr (shell)	15 pcs	5 x 3	275 x 175 x 26 mm	BPA free
21MA5009	ø 45 mm	~ 13 gr (shell)	12 pcs	4 x 3	275 x 175 x 26 mm	BPA free
21MA5001	ø 50 mm	~ 17 gr (shell)	8 pcs	4 x 2	275 x 175 x 28,5 mm	BPA free
21MA5010	ø 55 mm	~ 20 gr (shell)	6 pcs	3 x 2	275 x 175 x 31 mm	BPA free
21MA5005	ø 60 mm	~ 25 gr (shell)	6 pcs	3 x 2	275 x 175 x 33,5 mm	BPA free
21MA5006	ø 80 mm	~ 50 gr (shell)	4 pcs	2 x 2	275 x 175 x 43,5 mm	BPA free
21MA5002	ø 100 mm	~ 80 gr (shell)	2 pcs	2 x 2	275 x 175 x 53,5 mm	BPA free



TYPEFACE & SNOWFLAKES

LETTERE E FIOCCHI DI NEVE

Professional chocolate mould
Stampi professionali per cioccolato

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

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



Letters & Numbers

h 30 mm
Mould 275 x 175 x 26 mm

MA3005

**LETTERS AND
NUMBERS
123456789**



Snowflakes

14 pcs ø 30 h 4 mm - Weight ~ 1 gr
12 pcs ø 40 h 4 mm - Weight ~ 2 gr
Mould 275 x 175 mm
BPA free

21D029



STAMPS/TIMBRI



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

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

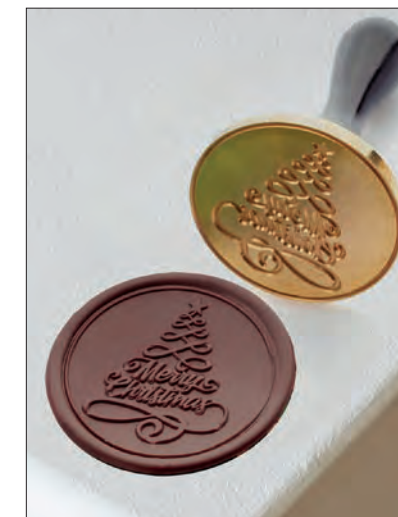
Santa



ø 6 cm - Prod. 1 pc

20FH38L

Merry Xmas



ø 6 cm - Prod. 1 pc

20FH35L



Happy Birthday



ø 3 cm - 1 pc - **20FH30S**

ø 6 cm - 1 pc - **20FH30L**

Happy Easter



ø 3 cm - 1 pc - **20FH36S**

ø 6 cm - 1 pc - **20FH36L**

Cocoa



ø 6 cm - Prod. 1 pc

20FH32L

Coffee



ø 6 cm - Prod. 1 pc

20FH34L

Vanilla



ø 6 cm - Prod. 1 pc

20FH33L

Happy Valentine



ø 3 cm - 1 pc - **20FH37S**

ø 6 cm - 1 pc - **20FH37L**

Love



ø 3 cm - 1 pc - **20FH31S**

ø 6 cm - 1 pc - **20FH31L**

COMBS/PETTINI



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

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



Leaf Eclair

h 120 mm - Prod. 6 pcs

20FH04



Leaf Comb

h 60 mm - Prod. 8 pcs

20FH01S



Leaf Comb

h 80 mm - Prod. 8 pcs

20FH01L



Butterfly Comb

h 60 mm - Prod. 6 pcs

20FH07S

h 80 mm - Prod. 6 pcs

20FH07L



Find out how to create decorations with the combs

Scopri come creare le decorazioni con i comb



Feather Eclair

h 120 mm - Prod. 6 pcs

20FH05



Petal Eclair

h 120 mm - Prod. 6 pcs

20FH06



Feather Comb

h 60 mm - Prod. 8 pcs

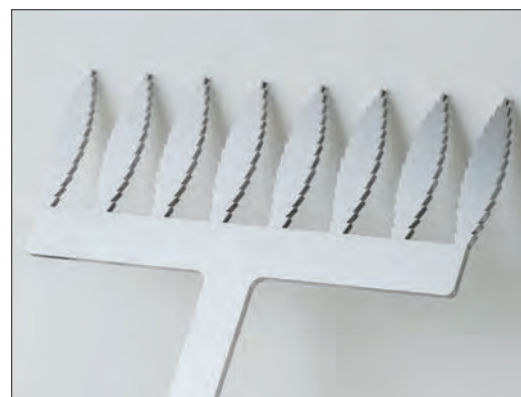
20FH02S



Petal Comb

h 60 mm - Prod. 8 pcs

20FH03S



Feather Comb

h 80 mm - Prod. 8 pcs

20FH02L



Petal Comb

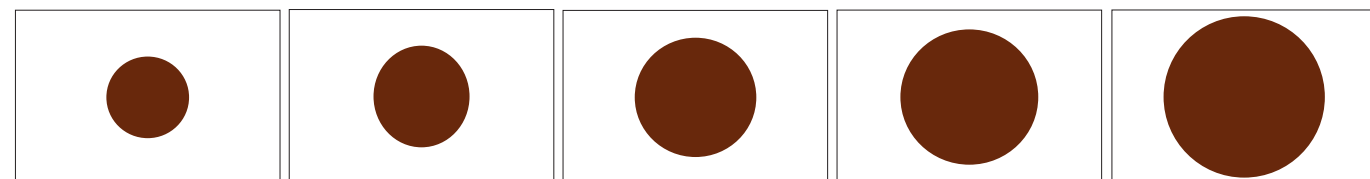
h 80 mm - Prod. 8 pcs

20FH03L



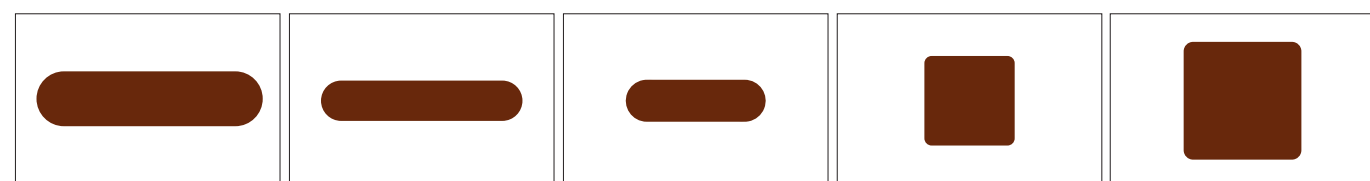
CHABLON PROJECT

Professional silicone mats
Tappeti professionali in silicone 390 x 290 mm
Thickness/spessore 1,5 mm



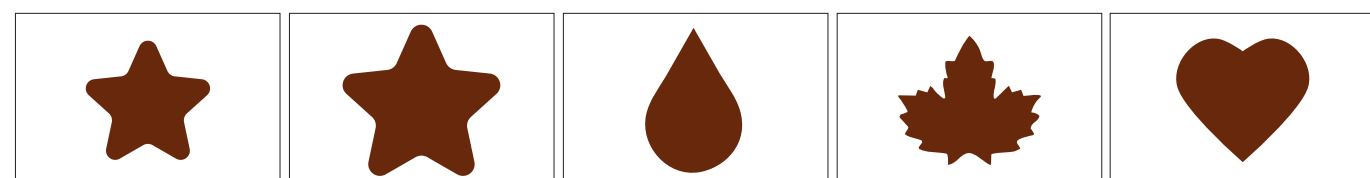
ø 20 mm Prod. 99 pcs ø 26 mm Prod. 48 pcs ø 36 mm Prod. 36 pcs ø 42 mm Prod. 30 pcs ø 62,5 mm Prod. 12 pcs

CHASIL21 **CHASIL 16** **CHASIL 17** **CHASIL 18** **CHASIL26**



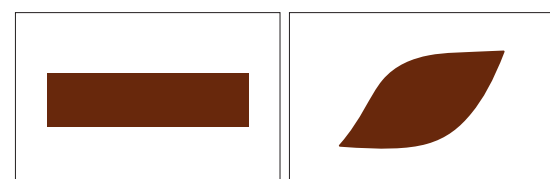
132 x 32 mm Prod. 10 pcs 125 x 25 mm Prod. 18 pcs 60 x 18 mm Prod. 36 pcs 25 x 25 mm Prod. 63 pcs 37,5 x 37,5 mm Prod. 30 pcs

CHASIL20 **CHASIL27** **CHASIL28** **CHASIL23** **CHASIL24**



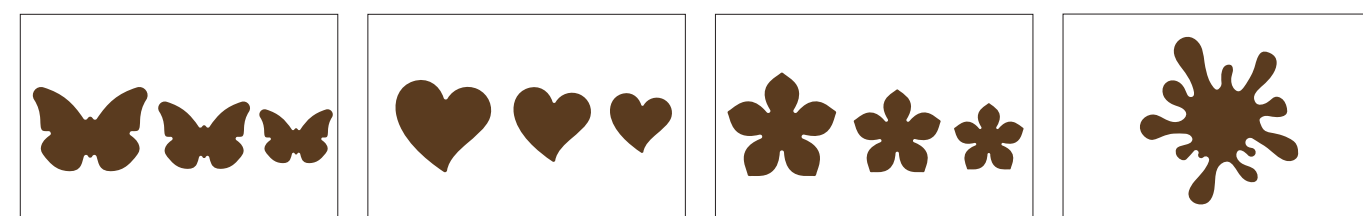
ø 26 mm Prod. 60 pcs ø 34 mm Prod. 42 pcs 35 x 25 mm Prod. 60 pcs 35 x 33 mm Prod. 48 pcs 35 x 25 mm Prod. 48 pcs

CHASIL29 **CHASIL30** **CHASIL 1** **CHASIL 2** **CHASIL 3**



32 x 120 mm Prod. 12 pcs 75 x 33 mm Prod. 25 pcs

CHASIL19 **CHASIL22**








60 x 44 mm - 8 pcs 45 x 43 mm - 8 pcs 52 x 49 mm - 8 pcs 60 x 63 mm Prod. 16 pcs
54 x 40 mm - 8 pcs 40 x 39 mm - 8 pcs 42 x 40 mm - 8 pcs
46 x 34 mm - 12 pcs 35 x 34 mm - 12 pcs 33 x 31 mm - 12 pcs

CHASIL31 **CHASIL33** **CHASIL34** **CHASIL32**

CHOCO TOOLS/ACCESSORI CIOCCOLATO

Cod.	Pack
 50CHOC01	25 pcs
 50CHOC02	25 pcs
 50CHOC03	25 pcs
 50CHOC04	25 pcs
 50CHOC05	25 pcs



Cod.	Pack
 50CHOC06	25 pcs
 50CHOC07	25 pcs
 50CHOC08	25 pcs
 50CHOC09	25 pcs
 50CHOC10	25 pcs

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

CHOCO BOX/SCATOLE PER CIOCCOLATO

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

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



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

Cod.	Mould	Cavities Alveoli	Pack
MSC201	100 x 115 h 23 mm	6	25 pcs
MSC202	210 x 100 h 23 mm	12	25 pcs



Box with transparent border.
Scatola con bordo trasparente.

Cod.	Mould	Cavities Alveoli	Pack
MSC001	160 x 40 h 20 mm	5	25 pcs
MSC002	112 x 97 h 20 mm	9	25 pcs
MSC003	220 x 65 h 20 mm	12	25 pcs
MSC004	160 x 150 h 20 mm	20	25 pcs

SEMIFREDDO & BAKING

THE PERFECT MOULD FOR EVERY CREATION

A wide range of items for the production of semifreddo and baked desserts that guarantee precise results and make work easier: the Block and BlackSil lines of silicone moulds, the travel cake moulds, both in bar and in individual moulds, the stainless steel cake bands in different shapes and sizes and the practical multi-press silicone mats, also in the micro-perforated version, are a real help for the daily tasks of professionals.

Un'ampia gamma di articoli per la produzione di semifreddi e dolci da forno che garantiscono risultati precisi e facilitano il lavoro: le linee di stampi in silicone Block e BlackSil, gli stampi per travel cake sia in barra che singoli, le fasce per dolci in acciaio inox in diverse forme e misure, i pratici tappeti in silicone multi-impronta, anche nella versione microforata, rappresentano un vero aiuto per le attività quotidiane dei professionisti.



SILICONE MOULDS



BLOCK

Silicone Moulds

A NEW WAY OF MAKING CAKES

Three new forms to express a different idea of dessert.

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

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

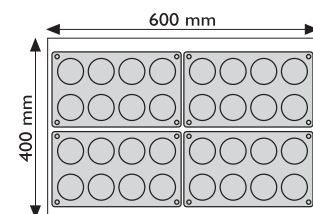
Tre nuove forme per esprimere un'idea diversa di dessert.

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

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



Designed in
collaboration with





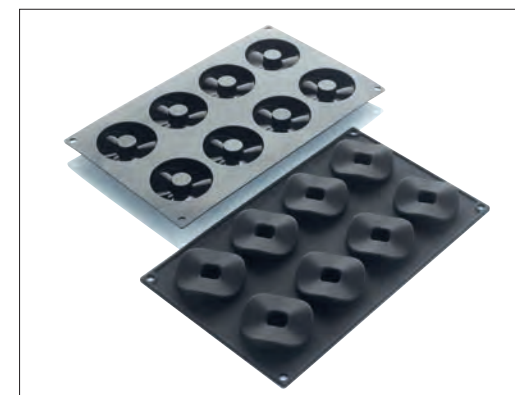
FRANK HAASNOOT World Champion Pastry Chef



FRANK HAASNOOT for Block & BlackSil

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

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

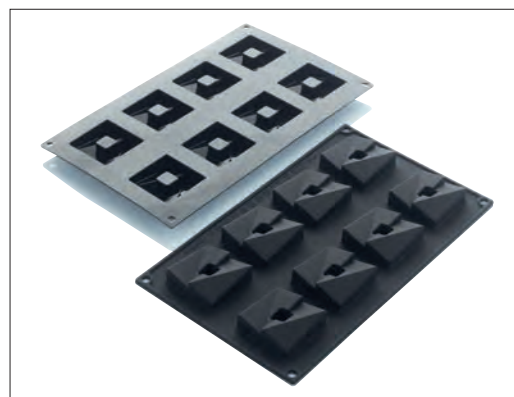
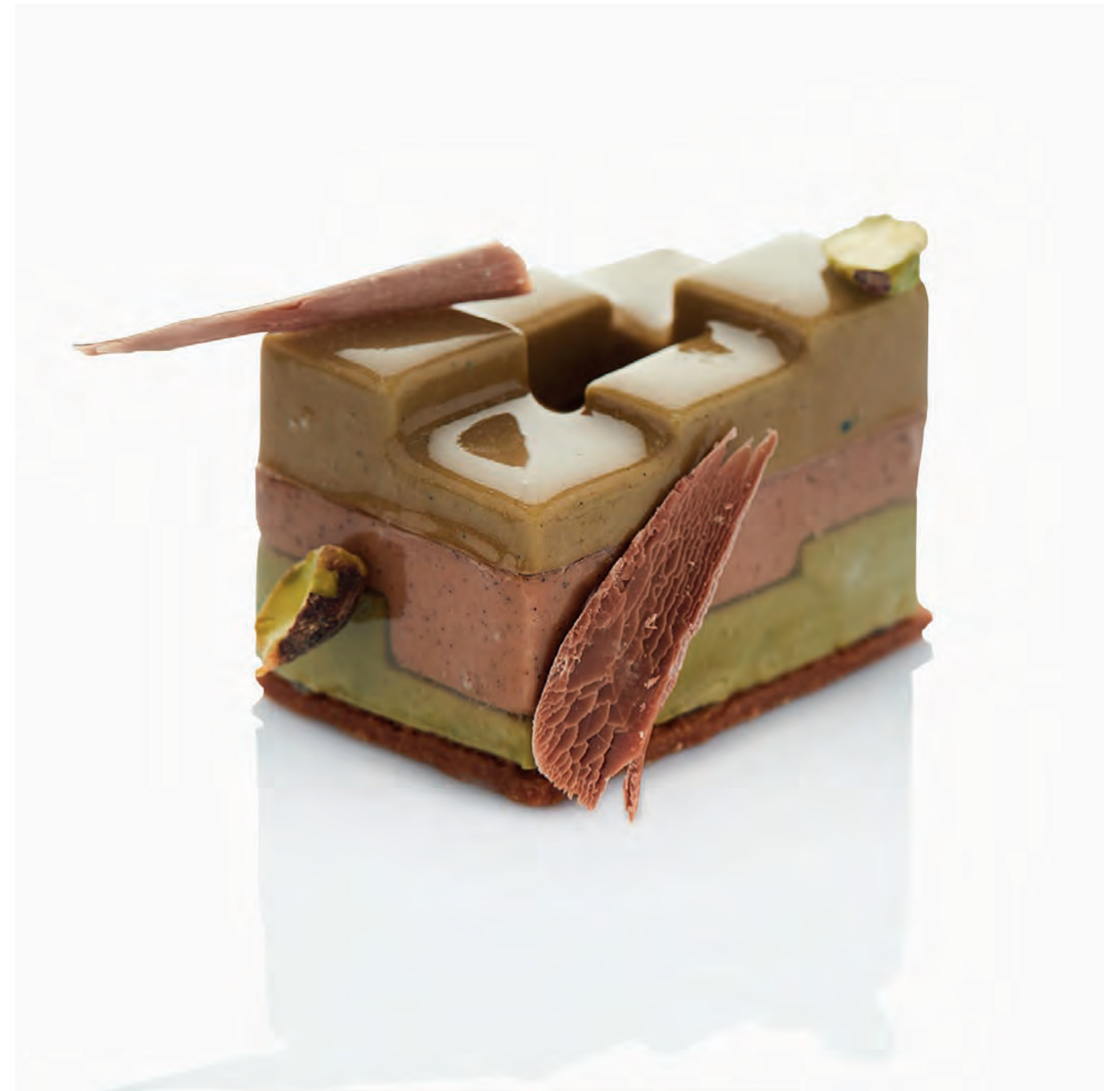


Cylinder

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

30SIL600

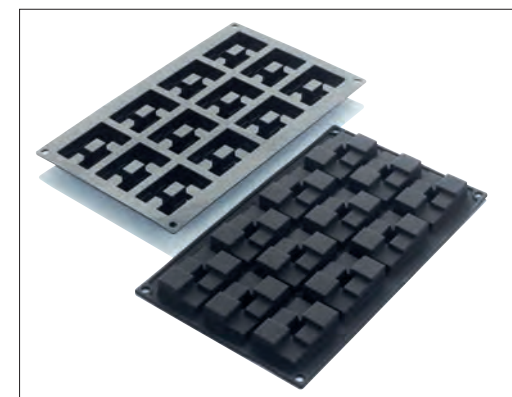
PACK
2
 MOULDS



Cube

Single layer/strato: 50 x 50 h 16 mm
Vol. ~ 28 ml - Prod. 8 + 8 layers/strati
Layout 4 x 2
Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

30SIL601



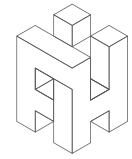
Brick

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

30SIL602



RECOMMENDED BY

FRANK
HAASNOOT
PASTRY CHEF

TRUST THE BLACK

The BlackSil line stems from the imagination of Martellato designers, drawing inspiration from nature and its elements until they find the spark for a new silicone mould.

From here, an essential and modern design comes to life, crafted to leave ample room for the pastry chef's creativity. Trust in Martellato's black silicone, developed to ensure unprecedented levels of excellence and proudly made in Italy. Silicone moulds 297 x 176 mm. A 60 x 40 baking tray can accommodate 4 moulds.

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

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

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



Watch the
video recipe
by F. Haasnoot



SINGLE PORTIONS/MONOPORZIONI



New

Cotone

Single portion: ø 74 h 34 mm
Vol. ~ 93 ml - Prod. 6 pcs
Layout 3 x 2

30SIL522



New

Mimosa

Single portion: ø 63,5 h 41 mm
Vol. ~ 86 ml - Prod. 6 pcs
Layout 3 x 2

30SIL524



New

Pansè

Single portion: ø 67 h 35,5 mm
Vol. ~ 91 ml - Prod. 6 pcs
Layout 3 x 2

30SIL523



New

Mama

Single portion: ø 71 h 32 mm
Vol. ~ 91 ml - Prod. 6 pcs
Layout 3 x 2

30SIL525





New

Wiggle

signed by Alberto Simionato

Snack: 99,5 x 25,5 h 15,5 mm

Vol. ~ 37 ml - Prod. 10 pcs

Layout 2 x 5

30SIL521



Dahlia

Single portion: 71 x 70 h 43 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL518



Chloe

Single portion: 61 x 61 h 40 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL517



Papillon

Single portion: 59 x 65 h 40 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL516



Cocoa

signed by Alberto Simionato

Single portion: 95 x 61 h 39 mm
Vol. ~ 95 ml - Prod. 6 pcs
Layout 3 x 2

30SIL519



Cutter

92,5 x 51 h 30 mm
Pack 1 pc

31CUT06



Medusa

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

30SIL512



Satin

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

30SIL514



Coco

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

30SIL513



Calipso

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

30SIL511



Vibes

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

30SIL515



Donuts

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

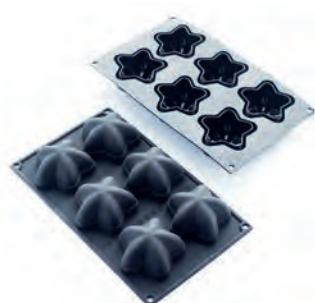
30SIL503



Marina

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

30SIL510



Harmony

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

30SIL508

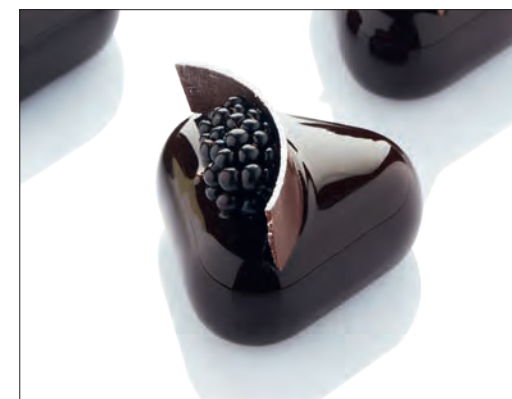




Box

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

30SIL501



Triangle

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

30SIL507



Love

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

30SIL502



Eclair

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

30SIL504



Circle

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

30SIL500



Twist Eclair

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

30SIL505



Ritmo

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

30SIL509



Twist

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

30SIL506





Muffin ø 81

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

30SF024

Muffin ø 68

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

30SF102

Muffin ø 75

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

30SF052

Muffin ø 51

ø 51 / ø 38 h 27 mm
Vol. ~ 50 ml - Prod. 11 pcs

30SF022

Muffin ø 69

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

30SF023

Gugelhopf ø 70



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

30SF058

Gugelhopf ø 55



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

30SF057

Mini Cake



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

30SF168

Tartlet ø 60



ø 60 / ø 42 h 17 mm
Vol. ~ 40 ml - Prod. 8 pcs
Layout 4 x 2

30SF015

Tartlet ø 70



ø 70 / ø 51 h 20 mm
Vol. ~ 70 ml - Prod. 6 pcs
Layout 3 x 2

30SF016

Cylinder ø 60



ø 60 / ø 55 h 35 mm
Vol. ~ 90 ml - Prod. 8 pcs
Layout 4 x 2

30SF028

Marsigliese



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

30SF114

Sponge



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

30SF042

Waffle



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

30SF155

Heart ø 65

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

30SF036**Heart ø 60**

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

30SF040**Donut**

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

30SF170**Bavarian**

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

30SF051**Marguerite**

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

30SF056**Mix**

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

30SF061**Briochette ø 79**

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

30SF035**Briochette ø 76**

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

30SF034**Pyramid 71**

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

30SF007**Babà ø 55**

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

30SF021**Babà ø 45**

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

30SF020



Savarin ø 72

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

30SF012

Savarin ø 65

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

30SF011

Flan ø 80



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

30SF047

Flan ø 70



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

30SF046

Flan ø 60



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

30SF045

Savoiaro



127,5 x 47 h 17 mm
Vol. ~ 83 ml - Prod. 6 pcs
Layout 2 x 3

30SF103

Bordelais ø 55



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

30SF050

Bordelais ø 45



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

30SF059

Plum cake



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

30SF026

Financier 95



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

30SF054

MINI PORTIONS/MINI PORZIONI



Tartlet ø 50



ø 50 / ø 32 h 14 mm
Vol. ~ 25 ml - Prod. 15 pcs
Layout 5 x 3

30SF014

Tartlet ø 45



ø 45 / ø 28 h 10 mm
Vol. ~ 20 ml - Prod. 15 pcs
Layout 5 x 3

30SF013

Cylinder ø 40



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

30SF027

Mini Cocoa

signed by Alberto Simionato



55 x 35 h 23 mm
Vol. ~ 20 ml - Prod. 12 pcs
Layout 4 x 3

30SIL520

Madeleine 30



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

30SF032

Madeleine 10



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

30SF031

Pomponette



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

30SF009

Pyramid 36



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

30SF008

Oval



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

30SF017

Flan ø 50

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

30SF044**Fiorentine ø 60**

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

30SF029**Fiorentine ø 35**

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

30SF030**Bordelais ø 35**

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

30SF033**Octagon**

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

30SF037**Savarin ø 10**

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

30SF010**Babà ø 35**

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

30SF019**Pastille**

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

30SF180**Éclair**

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

30SF161**Diamond ø 35**

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

30SF048**Financier 49**

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

30SF025

Half Sphere ø 80

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

30SF001**Half Sphere ø 70**

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

30SF002**Half Sphere ø 60**

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

30SF003**Half Sphere ø 50**

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

30SF004**Half Sphere ø 45**

ø 45 h 22,5 mm
Vol. ~ 24 ml - Prod. 15 pcs
Layout 5 x 3

30SF500**Half Sphere ø 40**

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

30SF005**Half Sphere ø 35**

ø 35 h 17,5 mm
Vol. ~ 11 ml - Prod. 18 pcs
Layout 6 x 4

30SF501**Half Sphere ø 30**

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

30SF006**Half Sphere ø 25**

ø 25 h 12,5 mm
Vol. ~ 4 ml - Prod. 28 pcs
Layout 7 x 4

30SF502

Drying rack for silicone moulds Sgocciolatore per stampi in silicone

300 x 300 h 200 mm

DRIP

HIGH PRODUCTIVITY/ALTA PRODUTTIVITÀ 595 X 395 MM

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



Muffins ø 69

ø 69 / ø 57,5 h 39 mm
Vol. ~ 120 ml - Prod. 24 pcs
Layout 6 x 4

30SIL07N



Mini Muffins ø 50

ø 50 / ø 38 h 27 mm
Vol. ~ 40 ml - Prod. 54 pcs
Layout 9 x 6

30SIL06N



Sphere ø 70

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

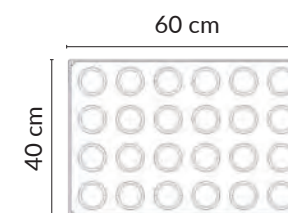
30SIL04N



Mini Sphere ø 35

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

30SIL05N



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



Love

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

30SIL03N



Donuts

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

30SIL01N



Eclair

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

30SIL02N



Madeleine

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

30SIL08N



SEMIFREDDO MOULDS





THE FUTURE IS IN ONE MOVE

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

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

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

One Strip è riciclabile al 100%.

Recommended by
Luigi Biassetto
Champions du Monde



-30% PRODUCTION TIME

- 30% TEMPO DI PRODUZIONE

-15% MATERIAL COST

- 15% COSTO DEL MATERIALE

-20% LABOUR COST

- 20% COSTO DI MANODOPERA

-25% CONSUMPTIONS

- 25% CONSUMI

100% RECYCLABLE



One Strip Cake

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

One Strip Individual

6 pcs/bar

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

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

Cod.	Size	Vol.	Pack
ONE06	ø 63 h 40 mm	~ 120 ml	72 pcs

SINGLE PORTION & MIGNON BAR MOULDS

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

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

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

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



MIGNON BARS/BARRE PER MIGNON



Circle

Mignon: ø 42,5 h 25 mm - Vol ~ 23 ml

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

Cod.

ED 1	Extractor/estrattore Circle
TPM 1	Cutter/tagliapasta Circle

Oval

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

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

Cod.

ED 2	Extractor/estrattore Oval
TPM 2	Cutter/tagliapasta Oval

SINGLE PORTIONS BARS/BARRE PER MONOPORZIONI



Circle

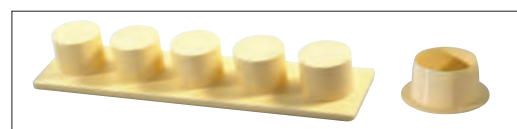
Single portion: \varnothing 65 h 40 mm - Vol ~ 133 ml

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

Cod.

EM 1 Extractor/estrattore Circle

TPG 1 Cutter/tagliapasta Circle



Oval

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

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

Cod.

EM 2 Extractor/estrattore Oval

TPG 2 Cutter/tagliapasta Oval



Square

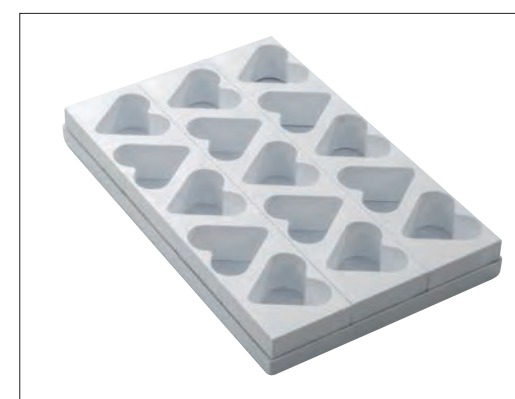
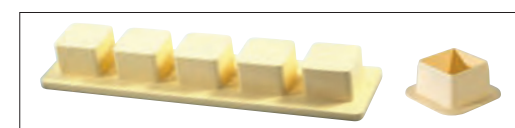
Single portion: 59 x 59 x h 40 mm - Vol ~ 139 ml

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

Cod.

EM 5 Extractor/estrattore Square

TPG 5 Cutter/tagliapasta Square



Heart

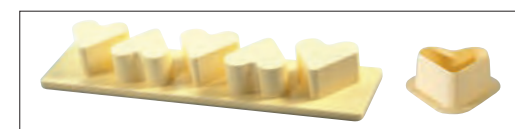
Single portion: 78,5 x 72,5 x h 40 mm - Vol ~ 143 ml

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

Cod.

EM 7 Extractor/estrattore Heart

TPG 7 Cutter/tagliapasta Heart



Drop

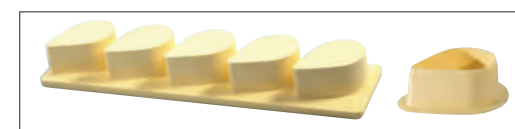
Single portion: 89 x 57,5 x h 40 mm - Vol ~ 138 ml

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

Cod.

EM 8 Extractor/estrattore Drop

TPG 8 Cutter/tagliapasta Drop



ACETATE ROLLS & SHEETS/NASTRI & FOGLI ACETATI

Acetate sheets and tapes are easy to use for lining moulds, making and unmoulding single and mignon portions, thanks to their non-stick properties. They are suitable for chilling in blast chillers, freezers and refrigerators. In addition, they are extra transparent, super strong and made of high quality material..

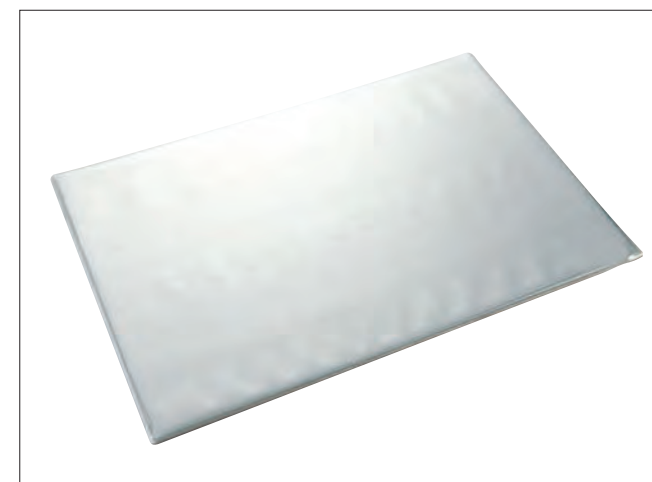
Fogli e nastri in acetato facili da usare per rivestire stampi, per realizzare e sfornare monoporzioni e mignon, grazie alle proprietà antiaderenti. Sono adatti al raffreddamento in abbattitore, congelatore e frigo. Inoltre, sono extra trasparenti, super resistenti e prodotti con materiale di alta qualità.



Acetate rolls Nastri acetati

Cod.	Height Altezza	µm	Length Lungh.	External size Misura esterna
NSAH25	h 23 mm	80	300 mt	ø 210 mm
NSAH30	h 30 mm	80	300 mt	ø 210 mm
NSAH35	h 35 mm	80	300 mt	ø 210 mm
NSAH40	h 38 mm	80	300 mt	ø 210 mm
NSAH45	h 45 mm	80	300 mt	ø 210 mm
NSAH50	h 50 mm	80	300 mt	ø 210 mm
NSAH55	h 55 mm	80	300 mt	ø 210 mm
NSAH60	h 60 mm	80	300 mt	ø 210 mm
NSAH100	h 100 mm	150	300 mt	ø 210 mm

Thickness 80/150 µm, core ø 76 mm. Suitable for 50MC001 MartCutter ribbon cutter.
Spessore 80/150 µm, anima ø 76 mm.
Adatti per taglianastri MartCutter 50MC001.



Acetate sheets Fogli acetati

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

Cod.	Size	µm	Pack
NSA300X300	300 x 300 mm	80	50 pcs
NSA400X600	388 x 588 mm	80	50 pcs



Guitar sheets Fogli chitarra

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

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



Acetate strips Strisce acetate

Cod.	Size	µm	Pack
NSA25X150	150 h 23 mm	80	1.000 pcs
NSA30X240	240 h 30 mm	80	1.000 pcs
NSA40X240	240 h 38 mm	80	1.000 pcs
NSA50X240	240 h 50 mm	80	1.000 pcs

BAKING EQUIPMENT



TRAVEL CAKE GEOMETRIC MOULDS

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

The 5-mould bar version allows high productivity for optimised baking of 60 mm cubes and cylinders. In some individual models the tubular insert, which can be easily removed after baking, allows for creative filling of cakes even with non-bake fillings.

Stampi in acciaio inox per realizzare travel cake classici o decorati in chiave moderna.

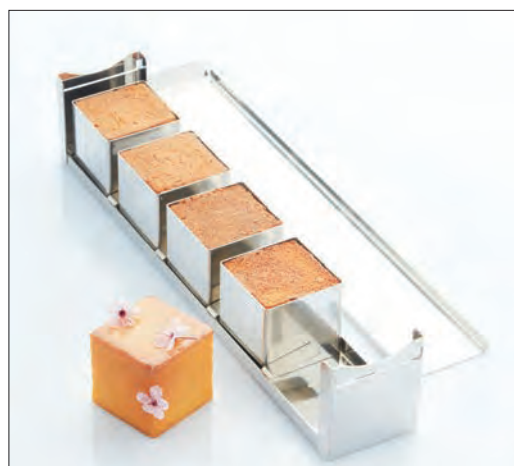
La versione in barra da 5 stampi consente un'alta produttività per ottimizzare la produzione in teglia di cubi e cilindri da 60 mm. In alcuni modelli singoli l'inserito tubolare, facilmente estraibile dopo la cottura, consente di farcire in modo creativo i dolci anche con ripieni non da forno.

Designed in
collaboration with



**FRANK
HAASNOOT**
PASTRY CHEF





Mini Cubò 5

Recommended production on 60 x 40 tray: 25 pcs.
Teflon strips 385 x 63 mm included.
Produzione consigliata su teglia 60 x 40: 25 pcs.
Strisce di teflon 385 x 63 mm incluse.

Cod.	Mould/Stampo	Cake/Dolce	Vol.
30TCB57	392 x 70 h 75 mm	60 x 60 h 60 mm	220 ml x 5



Mini Cylinder 5

Recommended production on 60 x 40 tray: 25 pcs.
Teflon strips 385 x 63 mm included.
Produzione consigliata su teglia 60 x 40: 25 pcs.
Strisce di teflon 385 x 63 mm incluse.

Cod.	Mould/Stampo	Cake/Dolce	Vol.
30TCB58	392 x 70 h 75 mm	ø 60 h 60 mm	170 ml x 5

MINI CUBÒ 5 & MINI CYLINDER 5

HIGH PRODUCTIVITY BAR



High productivity in tray
Alta produttività in teglia

25 travel cakes per tray

25 travel cake per vassoio

Homogeneous cooking
Cottura omogenea

Thanks to the empty space between elements

Grazie allo spazio vuoto tra un elemento e l'altro

Easy to use and clean
Pratico da usare e lavare

Dishwasher safe

Lavabile in lavastoviglie

Easy demoulding
Sformatura facilitata

Using the practical teflon strips included

Utilizzando le pratiche strisce in teflon incluse

Adaptable frame
Frame adattabile

It can be used with other shapes measuring 6 cm

Può essere usato con altre forme misura 6 cm

**New**

Twelve

Production on 60 x 40 tray: 12 pcs
 Produzione su teglia 60 x 40: 12 pcs

Cod.	Mould/Stampo	Cake/Dolce	Vol.
30TC60	128 x 114 h 93 mm	112 x 106 h 90 mm	510 ml



Mini Cylinder

Production on 60 x 40 tray: 25 pcs
 Produzione su teglia 60 x 40: 25 pcs

Cod.	Mould/Stampo	Cake/Dolce	Vol.
30TC58	84 x 66 h 62 mm	ø 60 h 60 mm	170 ml



Mini Cubò

Production on 60 x 40 tray: 25 pcs
 Produzione su teglia 60 x 40: 25 pcs

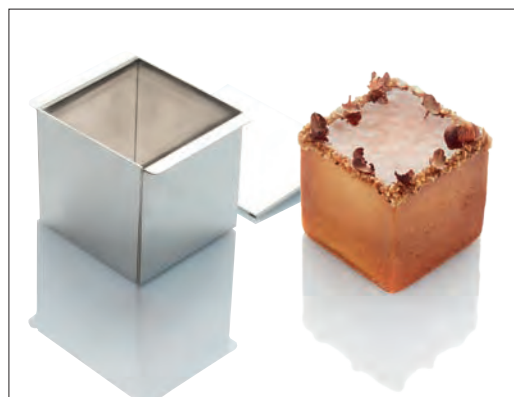
Cod.	Mould/Stampo	Cake/Dolce	Vol.
30TC57	82 x 65 h 62 mm	60 x 60 h 60 mm	220 ml



Medium Cubò

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

Cod.	Mould/Stampo	Cake/Dolce	Vol.
30TC59	97 x 77 h 72 mm	70 x 70 h 70 mm	342 ml



Cubò

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

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



Round

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

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



Block & Oval

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

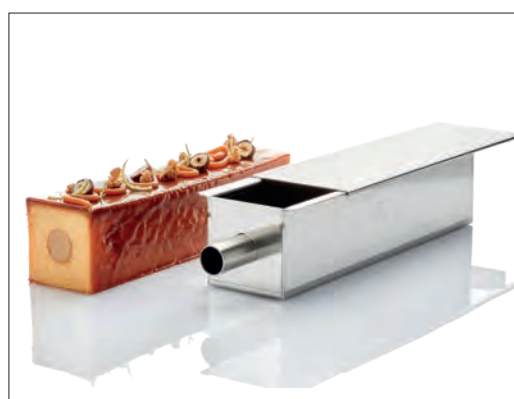
Cod.	Mould/Stampo	Cake/Dolce	Vol.
30TC56	255 x 84 h 62 mm	250 x 60 h 60 mm	Oval: 790 ml Block: 900 ml



Triangle

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

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



Carrè

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

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



Fancy

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

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

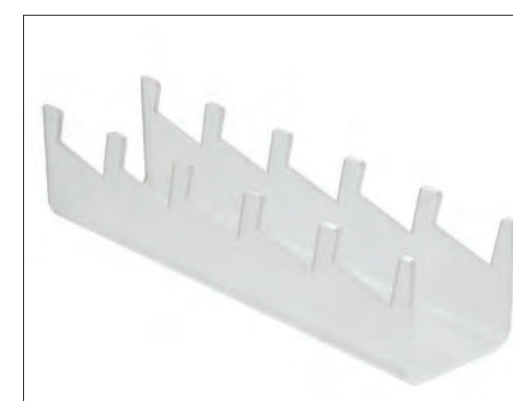
NEW YORK ROLL

From the heart of New York to the whole world: among viennoiserie and pain au chocolat, in all pastry shops arrives the New York Roll! Martellato offers 4 stainless steel shapes with a height of 35 mm to give space to the creativity of the pastry chef. In addition to the classic round, we find the heart, the bear, and the triangle, which lends itself well to be interpreted as a Christmas tree for the holiday season.

Dal cuore di New York a tutto il mondo: tra viennoiserie e pain au chocolat, in tutte le pasticcerie arriva il New York Roll!

Martellato propone 4 forme in acciaio inox con altezza 35 mm per dare spazio alla creatività del pasticcere.

Oltre al classico tondo troviamo il cuore, l'orsetto e il triangolo, che ben si presta ad essere interpretato come albero per il periodo natalizio.



New York Roll display

30 x 7,5 h 7 cm - plexiglass
Cap. 5 New York Roll

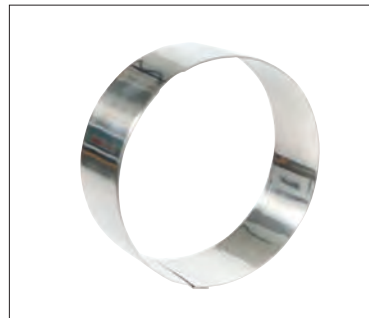
80NYR00



Round

ø 100 h 35 mm
Vol. 275 ml

30NYR001



Tree

120 x 116 h 35 mm
Vol. 273 ml

30NYR003



Heart

100 x 107 h 35 mm
Vol. 274 ml

30NYR002



Teddy

118 x 99 h 35 mm
Vol. 298 ml

30NYR004



MICROPERFORATED BANDS, MOULDS & MATS

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

Tappeti, fasce e stampi in silicone microforato antiaderente.

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



MICRO-PERFORATED BANDS/FASCE MICROFORATE

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

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

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



Find the perfect stainless steel band at page 293.

Trova la perfetta fascia inox a pag. 293.

iMicroforati bands

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

Designed in collaboration
with Denis Dianin



Watch
the video



MICRO-PERFORATED MOULDS/STAMPI MICROFORATI

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

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

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



iMicroforati - Square

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



iMicroforati - Triangle

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



iMicroforati - Round

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



iMicroforati - Eclair

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

MICRO-PERFORATED MATS/TAPPETI MICROFORATI



Micro-perforated mat Tappeti microforati

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

Cod.	Size
MICROMAT30	385 x 285 mm
MICROMAT60	385 x 585 mm

BAKING TRAYS/TEGLIE FORNO



Aluminum tray Teglie in alluminio

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



Perforated aluminum tray Teglie forate in alluminio

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



Aluminized tray Teglie alluminate

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

BAKING SUPPORTS/SUPPORTI PER COTTURA



MicroPaper

Micro-perforated baking paper to bake in less time than traditional baking paper.

Carta da forno microforata per cuocere in meno tempo rispetto alla carta da forno tradizionale.

Cod.	Sheet size Misura foglio	Pack
51MP6040	59,2 x 39,2 cm	200 pcs



Baking paper Carta forno

Cod.	Sheet size Misura foglio	Pack
51CF6040	59 x 39 cm	500 pcs



Non stick mat Tappeto antiaderente

Made of PTFE/In PTFE.

Cod.	Size	Pack
TEFLONPAT5	590 x 390 mm	5 pcs



Silicone + fiberglass mat Silicone + fibra di vetro

Cod.	Size
50SIL01B	590 x 390 mm
50SIL02B	310 x 510 mm
50SIL03B	618 x 418 mm
50SIL04B	788 x 588 mm

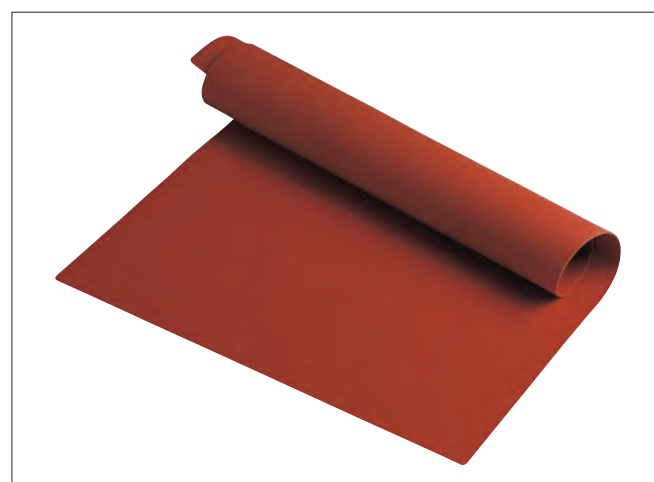
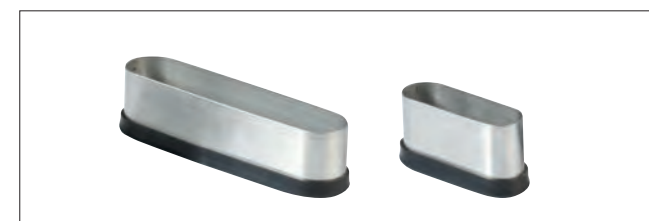
Non-stick, for baking and freezing.
Ideal to work with sugar.
*Antiaderente, per cottura e surgelazione.
Ideali per la lavorazione dello zucchero.*



Eclair silicone mat Tappeto eclair silicone

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

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



Silicone mat Tappeto in silicone

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

Non-stick, for baking and freezing.
Antiaderente, per cottura e surgelazione.



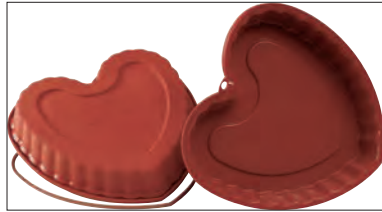
Macaron silicone mat Tappeto macaron silicone

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

SILICONE BAKING PAN/TORTIERE IN SILICONE

All pans are suitable from - 60°C up to + 230°C. Ring is not suitable for microwaves.
Le tortiere sono adatte da - 60°C a + 230°C. L'anello non è adatto al microonde.

Heart



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

Marguerite



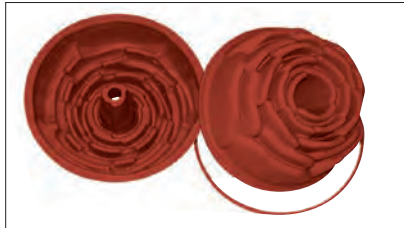
Cod.	Size (mm)	Vol (ml)
SFT 220/Y	ø 220 h 45	1300

Savarin



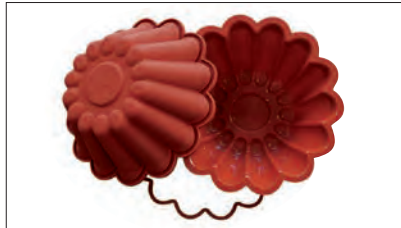
Cod.	Size (mm)	Vol (ml)
SFT 224/Y	ø 240 h 60	1250

Rose



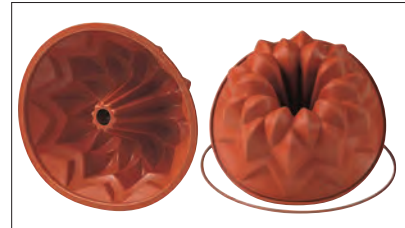
Cod.	Size (mm)	Vol (ml)
SFT 251/Y	ø 220 h 100	2250

Brioche



Cod.	Size (mm)	Vol (ml)
SFT 522/Y	ø 220 h 80	1700

Star bundt



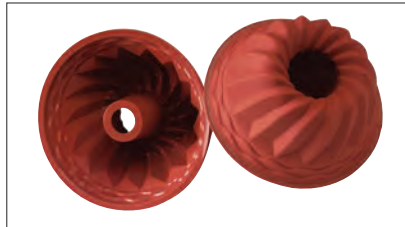
Cod.	Size (mm)	Vol (ml)
SFT 600/Y	ø 240 h 100	2300

Rectangular



Cod.	Size (mm)	Vol (ml)
SFT 300/Y	280 x 220 h 40	1300

Gugelhopf no ring senza anello



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

Round



Cod.	Size (mm)	Vol (ml)
SFT 118/Y	ø 180 h 40	1000
SFT 120/Y	ø 200 h 40	1050
SFT 122/Y	ø 220 h 42	1400
SFT 124/Y	ø 240 h 42	1700
SFT 126/Y	ø 260 h 45	2200
SFT 128/Y	ø 280 h 45	2500

Plum Cake



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

Flan



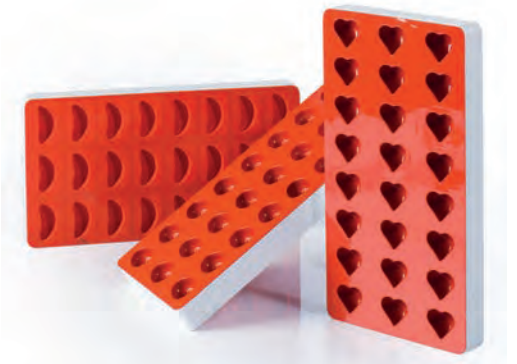
Cod.	Size (mm)	Vol (ml)
SFT 424/Y	ø 240 h 30	1250
SFT 426/Y	ø 260 h 30	1300
SFT 428/Y	ø 280 h 30	1750

* No ring mould
* Stampo senza anello

JELLY MOULDS/STAMPI GELATINE

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

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



Heart



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

Orange slice



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

Pineapple



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

Strawberry



Cod.	Jelly size (mm)	Prod
SG 08	30 x 30 h 20	24

Peach



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

Berry



Cod.	Jelly size (mm)	Prod
SG 06	ø 30 h 24	24

Pear



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

Bon bon



Cod.	Jelly size (mm)	Prod
SG 05	ø 30 h 11	24

Half-sphere



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

SAN MARTINO



San Martino

Plastic mould.
Stampo in plastica.

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

LOG MOULDS/STAMPI TRONCHETTO

Plastic moulds.
Stampi in plastica.



Classic

Cod.	Size
30TT104S	400 x 100 x h 60 mm



Dome

Cod.	Size
ST 2	480 x 65 x h 50 mm
ST 4	480 x 50 x h 40 mm



Triangular

Cod.	Size
ST 1	480 x 65 x h 65 mm

STAINLESS STEEL MOULDS



PASTRY RING

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

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





Quenelle

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



Calisson

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



Pillow

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



Tris

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



Stripe

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



Donut

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



Diamond Heart

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



Diamond Circle

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



Fancy

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



Heart

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

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



Round

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

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



Square

Cod.	Size	Vol.
5H25X14	142 x 142 h 25 mm	~ 500 ml
5H25X16	162 x 162 h 25 mm	~ 650 ml
5H25X18	182 x 182 h 25 mm	~ 830 ml
5H35X14	142 x 142 h 35 mm	~ 700 ml
5H35X16	162 x 162 h 35 mm	~ 910 ml
5H35X18	182 x 182 h 35 mm	~ 1100 ml
5H4X10	102 x 102 h 40 mm	~ 410 ml
5H4X12	122 x 122 h 40 mm	~ 600 ml
5H4X14	142 x 142 h 40 mm	~ 800 ml
5H4X16	162 x 162 h 40 mm	~ 1000 ml
5H4X18	182 x 182 h 40 mm	~ 1300 ml
5H4X20	202 x 202 h 40 mm	~ 1600 ml
5H4X22	222 x 222 h 40 mm	~ 1970 ml
5H4X24	242 x 242 h 40 mm	~ 2350 ml
5H4X26	262 x 262 h 40 mm	~ 650 ml
5H4X28	282 x 282 h 40 mm	~ 3200 ml
5H4X30	302 x 302 h 40 mm	~ 3650 ml
5H5X10	102 x 102 h 50 mm	~ 520 ml
5H5X12	122 x 122 h 50 mm	~ 750 ml
5H5X14	142 x 142 h 50 mm	~ 1000 ml
5H5X16	162 x 162 h 50 mm	~ 1300 ml
5H5X18	182 x 182 h 50 mm	~ 1650 ml
5H5X20	202 x 202 h 50 mm	~ 2000 ml
5H5X22	222 x 222 h 50 mm	~ 2500 ml
5H5X24	242 x 242 h 50 mm	~ 2900 ml
5H5X26	262 x 262 h 50 mm	~ 3380 ml
5H5X28	282 x 282 h 50 mm	~ 4000 ml
5H5X30	302 x 302 h 50 mm	~ 4500 ml
5H6X6	60 x 60 x h 60 mm	~ 216 ml
5H6X8	80 x 80 h 60 mm	~ 380 ml
5H6X10	100 x 100 h 60 mm	~ 600 ml
5H6X12	120 x 120 h 60 mm	~ 3750 ml



Rectangular

Cod.	Size	Vol.
11H4L24	243 x 142 h 40 mm	~ 1380 ml
11H4L26	263 x 164 h 40 mm	~ 1700 ml
11H4L28	282 x 183 h 40 mm	~ 2000 ml
11H4L30	302 x 222 h 40 mm	~ 2700 ml
11H4L36	360 x 165 h 40 mm	~ 2400 ml
11H4L38	382 x 262 h 40 mm	~ 4000 ml
11H4L40	403 x 303 h 40 mm	~ 4884 ml
11H4L56	560 x 360 h 40 mm	~ 8064 ml
11H4L59	590 x 395 h 40 mm	~ 9400 ml
11H5L24	243 x 142 h 50 mm	~ 1700 ml
11H5L26	263 x 164 h 50 mm	~ 2100 ml
11H5L28	282 x 183 h 50 mm	~ 2600 ml
11H5L30	302 x 222 h 50 mm	~ 3350 ml
11H5L36	360 x 165 h 50 mm	~ 3000 ml
11H5L38	382 x 262 h 50 mm	~ 5000 ml
11H5L40	403 x 303 h 50 mm	~ 6105 ml
11H5L56	560 x 360 h 50 mm	~ 8300 ml
11H5L59	590 x 395 h 50 mm	~ 11750 ml
RETH4	380 x 580 h 40 mm	~ 8816 ml
RETH5	380 x 580 h 50 mm	~ 11020 ml



Extendable shapes Forme estensibili

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



Number cakes

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

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

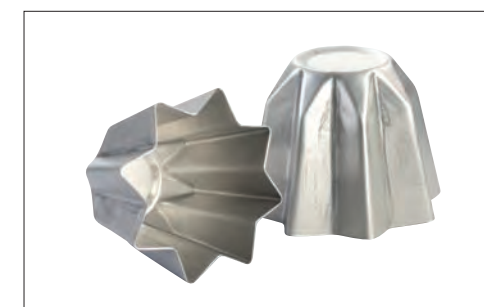
SPECIAL FOR CHRISTMAS



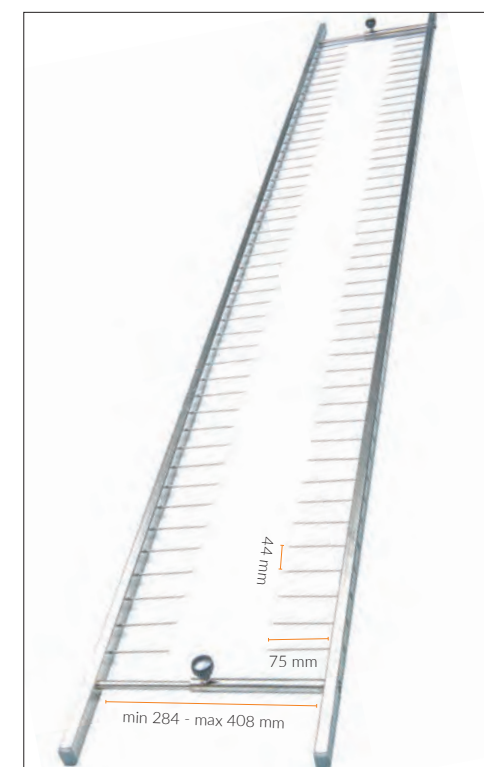
Pandoro

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

Cod.	Size	Vol.
30SP0100	ø 108 h 80 mm	~ 100 gr



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



Panettoni turning rod Asse gira Panettoni

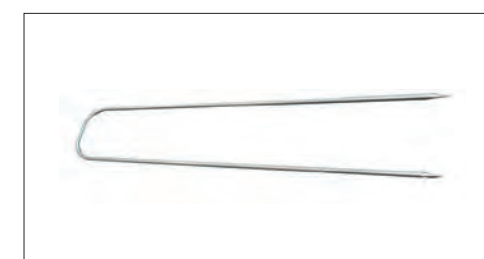
Made of stainless steel, easy to stack on both trolleys and wall racks, it is a perfect anchor for all types of moulds (panettone, colombs, stars, trees etc.). The handle has a stainless steel ring nut that allows optimal closure of the axis. Overall size: 221 cm. Usable space: 202 cm. Width: min 284 - max 408 mm. Fixed needles ø 2,7 mm.

In acciaio inox, di facile impilamento sia su carrelli che su rastrelliere murali, è un perfetto ancoraggio per tutti i tipi di stampi (panettoni, colombe, stelle, alberi etc.). L'impugnatura ha una ghiera in acciaio inox che permette una chiusura ottimale dell'asse. Ingombro totale: 221 cm. Spazio utilizzabile: 202 cm. Larghezza: min 284 - max 408 mm. Aghi fissi ø 2,7 mm.

50GIRA02

Panettone turning needles Aghi gira Panettoni

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



CANNOLI MOULDS/STAMPI PER CANNOLI



Metal.
Metallo.

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



St. steel.
Acciaio inox.

Cod.	Size	Pack
50CO30X12	∅ 30 x 120 mm	12 pcs
50CO35X14	∅ 35 x 140 mm	12 pcs
50CO40X16	∅ 40 x 160 mm	12 pcs



Baking plastic.
Plastica da cottura.

Cod.	Size	Pack
CANNOLO	∅ 30 x 120 mm	10 pcs

CUTTER WITH HANDLE/TAGLIAPASTA CON MANICO

St. steel/*Acciaio inox.*

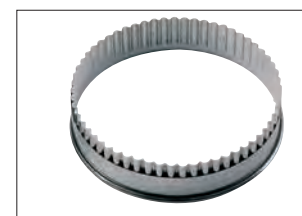


Round/Tondo

Cod.	Type	Size	Pc
CUT1LM12	smooth/liscio	∅ 120 h 20 mm	1
CUT1FM12	wavy/ondulato	∅ 120 h 20 mm	1

CUTTERS KIT/KIT TAGLIAPASTA

St. steel/*Acciaio inox.*



Round/Tondi

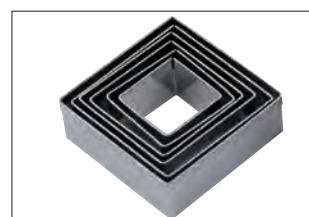
Cod.	Type	Size	Pcs
CUT1L7	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 mm	7
CUT1L9	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 - 100 - 110 mm	9
CUT1L12	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 - 100 - 110 - 120 - 130 - 140 mm	12
CUT1L16	smooth/lisci	20 - 30 - 40 - 50 - 60 - 70 - 75 - 80 - 85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

Hearts/Cuori

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

CUTTERS KIT/KIT TAGLIAPASTA

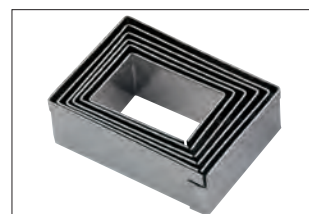
Stainless steel/Acciaio inox.



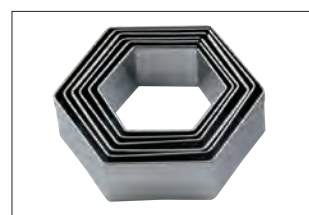
Cod.	Size	Pcs
CUT5L7	65 - 57 - 50 - 45 - 40 - 35 - 27 mm	7



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



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



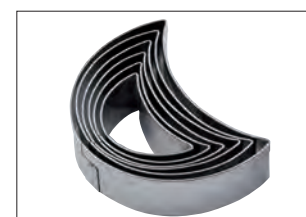
Cod.	Size	Pcs
CUT3L7	75 - 67 - 63 - 57 - 52 - 47 - 42 mm	7



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



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



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



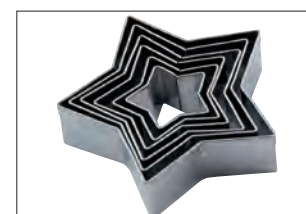
Cod.	Size	Pcs
CUT18L7	90 x 65 - 80 x 60 - 70 x 50 - 55 x 40 - 45 x 30 - 33 x 23 - 25 x 18 mm	7



Cod.	Size	Pcs
CUT12L7	90 - 80 - 65 - 53 - 42 - 55 - 30 mm	7



Cod.	Size	Pcs
CUT26L7	90 - 80 - 70 - 55 - 40 - 35 - 30 mm	7



Cod.	Size	Pcs
CUT31L7	90 - 80 - 70 - 60 - 50 - 40 - 30 mm	7



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

ICE-CREAM

ESSENTIALS FOR YOUR ICE-CREAM SHOP

Moulds for popsicles and ice creams on sticks of various shapes, but also the essentials for every ice cream shop: spatulas, spoons, portioning devices and the ever-present flavour markers. The simple and essential style of our accessories fits perfectly with whatever décor you have chosen for your shop. The elegant cone holders and lightweight, transparent jars will look good on your counter, drawing customers' attention to their contents.

Stampi per ghiaccioli e gelati su stecco di varie forme, ma anche gli indispensabili per ogni gelateria: spatole, cucchiari, porzionatori e gli immancabili segnagusto. Lo stile semplice ed essenziale dei nostri accessori si adatta perfettamente a qualsiasi arredamento scelto per il tuo negozio, gli eleganti portaconi e i barattoli leggeri e trasparenti faranno bella mostra di sé sul tuo bancone, attirando l'attenzione dei clienti per il loro contenuto.



ICE-CREAM MOULDS





Classic

Ice-cream size: 44 x 22 h 93 mm
 Weight: ~ 78 ml - Prod: 12 pcs
 Silicone mould size: 390 x 146 mm

104000



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



Classic mini

Ice-cream size: 33 x 18 h 69 mm
 Weight: ~ 35 ml - Prod: 16 pcs
 Silicone mould size: 390 x 118 mm

104001



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



Brick

Ice-cream size: 35 x 25 h 93 mm
Weight: ~ 74 ml - Prod: 12 pcs
Silicone mould size: 390 x 146 h 27 mm

104002



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



Brick mini

Ice-cream size: 26.5 x 21 h 70 mm
Weight: ~ 35 ml - Prod: 16 pcs
Silicone mould size: 390 x 118 x 22,5 mm

104003



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



Ice-cream displays Espositori per gelati

Cod.	Size	for
10E007	375 x 235 h 45 mm	Classic & Brick
10E006	370 x 235 h 35 mm	Classic mini & Brick mini



Wooden sticks - 500 pcs Bastoncini in legno - 500 pcs

Cod.	Size	for
10SL114	114 x 9,5 h 2 mm	Classic & Brick
10SL072	72 x 8 h 2 mm	Classic mini & Brick mini



Ice Tube

ø 53 h 174 mm
Weight: ~ 150 ml
Pack 100 pcs

CLP01



Ice Tube holder for blast chiller
Supporto Ice Tube per abbattitore

White plastic
290 x 390 h 120 mm - 28 seats/sedi

CLPESPOB



Ice Tube holder for vertical showcase
Supporto Ice Tube per vetrina verticale

Transparent plexiglass
280 x 360 h 120 mm - 25 seats/sedi

CLPESPOBTRA



Ice Tube holder for horizontal showcase
Supporto Ice Tube per vetrina orizzontale

Satin plexiglass
250 x 360 h 45 mm - 21 seats/sedi

CLPESPO21

GHIACCIOLO FLEX

Wooden sticks not included.
Bastoncini in legno non inclusi.



Wave

Popsicle size: 49 x 22 x h 125 mm
Weight: ~ 86 ml - Prod: 24 pcs
Mould size: 28 x 20,5 h 15,5 cm

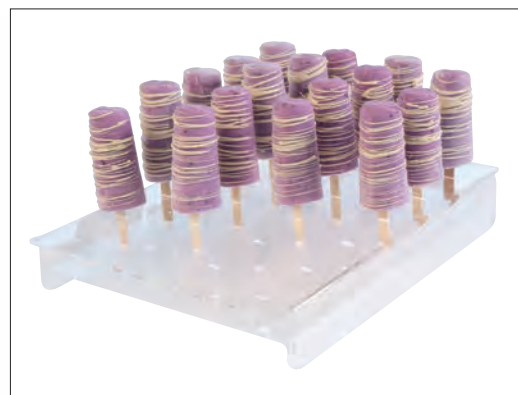
105000



Recouvert

Popsicle size: 56 x 33 x h 102 mm
Weight: ~ 90 ml - Prod: 24 pcs

105002



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

Transparent
360 x 250 h 50 mm - 24 seats/sedi

10-E002

PUSH UP POPS



Push Up Pops

Ice-cream: ø 40 h 188 mm
Weight: ~ 90 ml
Pack 100 pcs
Plastic mould

GST01



Mini Push Up Pops

Ice-cream: ø 35 h 196 mm
Weight: ~ 50 ml
Pack 100 pcs
Plastic mould

GST10



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

White plastic
310 x 400 h 90 mm - 28 seats/sedi

GSTESPOB

SHOP ACCESSORIES





Deep MeltinChoc

MADE IN ITALY

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

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



Deep MeltinChoc

Chocolate melter
Scioglitore per cioccolato

ø 20,5 h 21 cm

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

MC10

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



Spare part basin
Vaschetta di ricambio

ø 14 h 18 cm - cap. 1,7 l

MC001001

SPATULAS/SPATOLE



Ice-cream spatulas Spatole gelato

Total size: 26 cm
Handle/manico: 13 cm
Spoon/cucchiaino: 10 x 5,8 cm

Cod.	Colour
10SG00	Transparent
10SG01	White
10SG07	Black



Carapine spatulas Spatole per carapina

Total size: 20 cm
Handle/manico: 13 cm
Spoon/cucchiaino: 10 x 5,8 cm

Cod.	Colour
10SGC00	Transparent
10SGC01	White
10SGC07	Black

SCOOPS/PORZIONATORI



Ice-cream scoops Porzionatori gelato

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



Ice-cream spoons plus Cucchiai gelato plus

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

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

TASTE MARKERS / SEGNAGUSTO

Immersion



Plexiglass taste markers Segnagusto in plexiglass

Opaline white
Pack 10 pcs

Cod.	Size
10SI001B	150 x 70 mm
10SI002B	180 x 84 mm



Transparent taste marker holders Supporti trasparenti per segnagusto

89 x 102 h 190 mm
Pack 10 pcs

10SEG



White writable taste markers Cartellini segnagusto scrivibili bianchi

89 x 102 mm
Pack 30 pcs

10SEG05

Free standing



Plexiglass taste markers Segnagusto in plexiglass

85 h 50,5 mm
Pack 10 pcs

Cod.	Colour
10SA001N	Black
10SA001B	Opaline white



Transparent plastic name tag holder Porta cartellino in plastica trasparente

87 x 52 mm
Pack 10 pcs

10SEGB



White writable taste markers Cartellini segnagusto scrivibili bianchi

87 x 50 mm
Pack 30 pcs

10SEG06

PLEXIGLASS CONES HOLDER/PORTACONI IN PLEXIGLASS



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

14 x 14 h 24 cm
holes/fori: ø 3 cm

Cod.	Colour
AG00206N	Satin
AG00208N	Black



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

24,5 x 8,5 h 13 cm
holes/fori: ø 3,5 cm

AG03108



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

28,5 x 9 h 13 cm
holes/fori: ø 3,5 cm

AG03306



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

25 x 7,5 h 13 cm
holes/fori: ø 3,5 cm

AG03000



Upside-down cone box with removable interior and lid
Box porta coni rovesci, con interno e coperchio removibili

25 x 24,5 h 25,5 cm

AG01500



Cones holder with removable divider
Porta coni con divisorio estraibile

43 x 40 h 43 cm

AG04610



Cones holder with lid
Porta coni con coperchio

30 x 37 h 32 cm

AG03650



Three tubular cone holder with lids.
Porta coni a tre vani tubolari con coperchi.

36 x 46 h 39 cm
 tubes/tubi: ø 15 x 40 cm

AG03640



Cones holder with pull-out drawer, without door
Porta coni con cassetto estraibile, senza porta

25,5 x 18 h 60 cm
 upper hole/foro superiore: ø 3,5 cm
 lower hole/foro inferiore: ø 2 cm

AG00930



Cones holder - 12 seats
Porta coni - 12 sedi

33 x 25 h 50 cm
 holes/fori: ø 3,5 cm

Cod.	Colour
------	--------

AG00906P	Satin
-----------------	-------

AG00908P	Black
-----------------	-------



Swivel cone holder - 18 seats
Porta coni girevole - 18 sedi

ø 32 h 60 cm
 holes/fori: ø 3,5 cm

Cod.	Colour
------	--------

AG00706P	Satin
-----------------	-------

AG00708P	Black
-----------------	-------

PLEXIGLASS ACCESSORIES/ACCESSORI IN PLEXIGLASS



Cup holder with paddle compartment and pocket for tags
Porta coppette con vano porta palette e tasca per cartellini

28 x 25 h 55 cm

AG05301



Paddle holder
Porta palette

17 x 26 h 16 cm

AG01801



Paddle holder
Porta palette

22 x 26 h 21 cm

AG00606

PLEXIGLASS CONTAINERS/CONTENITORI IN PLEXIGLASS



Container with rotating half-lid
Contenitore con mezzo coperchio ruotabile

Cod.	Size
AG03720	∅ 20 h 20 cm
AG03730	∅ 20 h 30 cm



Multipurpose container
Contenitore multiuso

Cod.	Size
AG01710	12,5 x 18 h 20,5 cm
AG01720	17,5 x 27 h 31 cm



Multipurpose container
Contenitore multiuso

Cod.	Size
AG01410	25 x 18,5 h 20 cm
AG01420	30 x 18,5 h 30 cm
AG01430	35 x 18,5 h 40 cm



Single compartment grain container
Contenitore porta granelle a singolo scomparto

Cod.	Size
BOX0801	8 x 8 h 8 cm
BOX1201	12 x 12 h 12 cm
BOX1601	16 x 16 h 16 cm



Two compartment grain container
Contenitore porta granelle a doppio scomparto

Cod.	Size
BOX1602	16 x 8 h 8 cm
BOX2402	24 x 12 h 12 cm
BOX3202	32 x 16 h 16 cm



Three compartment grain container
Contenitore porta granelle a triplo scomparto

Cod.	Size
BOX2403	24 x 12 h 12 cm
BOX3603	36 x 12 h 12 cm
BOX4803	48 x 16 h 16 cm



Plexiglass jars with glazed lid
Barattoli in plexiglass con coperchio satinato

Cod.	Size
BA1008	ø 10 h 8 cm
BA1015	ø 10 h 15 cm
BA1020	ø 10 h 20 cm
BA1208	ø 12 h 8 cm
BA1215	ø 12 h 15 cm
BA1220	ø 12 h 20 cm
BA1508	ø 15 h 8 cm
BA1515	ø 15 h 15 cm
BA1520	ø 15 h 20 cm
BA1808	ø 18 h 8 cm

Cod.	Size
BA1815	ø 18 h 15 cm
BA1820	ø 18 h 20 cm
BA1825	ø 18 h 25 cm
BA1830	ø 18 h 30 cm
BA2008	ø 20 h 8 cm
BA2015	ø 20 h 15 cm
BA2020	ø 20 h 20 cm
BA2025	ø 20 h 25 cm
BA2030	ø 20 h 30 cm



Plexiglass two-tier praline display case with removable trays
Vetrina porta praline in plexiglass a due piani con vassoi removibili

7,5 x 35 h 10 cm

VB00150

MACHINERY

CREATIVITY BOOSTS WITH RIGHT TOOLS

Focus on your creativity and let the right tools simplify your work. We offer you professional equipment to carry out every step of the process. Precision and reliability are the hallmarks of our chocolate melters, guitar cutter and cake turntable. And for the most special processes, the ball shaping machine will assist you to speed up the production of dough balls.

Concentrati sulla tua creatività e lascia che gli strumenti giusti semplifichino il tuo lavoro. Ti offriamo attrezzature professionali per svolgere al meglio ogni fase della lavorazione. Precisione e affidabilità sono le caratteristiche dei nostri scioglitori per cioccolato, chitarre e giratorta. E per le lavorazioni più speciali, il pallinatore ti assisterà per velocizzare al massimo la produzione delle sfere di impasto.



CHOCOLATE MELTERS & FOUNTAINS



DigitalMeltinchoc
MADE IN ITALY

DIGITAL MELTER

Among all models, the digital melter is the newest and most advanced one. Thanks to its technology, it enables rapid melting and allows you to keep a constant and homogeneous temperature. Graphic display, immersion thermal probe, sound indicators and digital control of the three preset programs, based on the type of chocolate, also allow less experienced to work with chocolate. On request melters with GB / USA / JAPAN / AUSTRALIA / CHINA wiring are available.

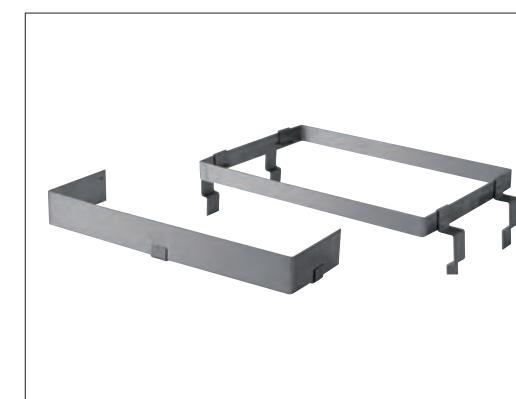
Tra tutti i modelli, lo scioglitore digitale è il più nuovo ed evoluto. Grazie alla tecnologia utilizzata consente un rapido scioglimento e il mantenimento della temperatura costante e omogenea. Display grafico, sonda termica a immersione, indicatori sonori e controllo digitale dei tre programmi pre-impostati, in base al tipo di cioccolato da usare, consentono anche ai meno esperti di lavorare con il cioccolato. Su richiesta disponibili scioglitori con cablaggio GB / USA / GIAPPONE / AUSTRALIA / CINA.

Watch
the video



Digital Meltinchoc

Cod.	Size	Basin/Vasca	Cap.
MCD101	24 x 40 h 13,5 cm	18 x 32,5 h 10 cm	3,6 l
MCD102	33 x 40 h 13,5 cm	26,5 x 32 h 10 cm	6 l
MCD103	39,5 x 45 h 13,5 cm	32 x 35,3 h 10 cm	9 l
MCD104	39,5 x 62 h 13,5 cm	32,5 x 53 h 10 cm	13,7 l



Mould support

St. steel mould support and spatula cleaner. Suitable for MCD103 and MCD104. Kit supporto stampo e pulisci spatola in acciaio inox. Adatto per MCD103 e MCD104.

MCDA103

MeltinChoc

MADE IN ITALY

ANALOGIC MELTER

The MeltinChoc analogical chocolate melter has a removable stainless steel tank and plastic body. The manual thermostat allows you to adjust and maintain the chocolate at the desired temperature.

Precision, design, simplicity and small size are the main advantages of this counter-top device that can satisfy even the most demanding confectioners.

On request available melters with GB / USA / JAPAN / AUSTRALIA / CHINA wiring.

Lo scioglitore analogico MeltinChoc è dotato di vasca in acciaio inox rimovibile, con scocca in plastica. Il termostato manuale permette di regolare e mantenere il cioccolato alla temperatura desiderata. Precisione, design, semplicità e ingombro ridotto sono i principali vantaggi di questo dispositivo da banco in grado di soddisfare anche i pasticceri più esigenti.

Su richiesta disponibili scioglitori con cablaggio GB / USA / GIAPPONE / AUSTRALIA / CINA.



MeltinChoc mono

Cod.	Size	Basin/Vasca	Cap.
MC105	26 x 26 h 13,5 cm	14 x 15,5 h 10 cm	1,5 l
MC101	24 x 40 h 13,5 cm	18 x 32 h 10 cm	3,6 l
MC102	33 x 40 h 13,5 cm	26,5 x 32 h 10 cm	6 l
MC103	39,5 x 45 h 13,5 cm	32 x 35,3 h 10 cm	9 l
MC104	39,5 x 62 h 13,5 cm	32,5 x 53 h 10 cm	13,7 l

*Colours may be subject to variations. / I colori potrebbero subire delle variazioni.



MeltinChoc multi 0,8 l

Single basin size/Misura singola vasca: 18,3 x 15 h 10 cm

Cod.	Size	Basin/Vasca	Cap.
MC107	39,5 x 26,5 h 13,5 cm	3 x 0,8 l	2,4 l

*Colours may be subject to variations. / I colori potrebbero subire delle variazioni.



MeltinChoc multi 1,5 l

Single basin size/Misura singola vasca: 14 x 15,5 h 10 cm

Cod.	Size	Basin/Vasca	Cap.
MC108	42 x 26 h 13,5 cm	2 x 1,5 l	3 l
MC100	61 x 26 h 13,5 cm	3 x 1,5 l	4,5 l
MC106	79 x 26 h 13,5 cm	4 x 1,5 l	6 l

*Colours may be subject to variations. / I colori potrebbero subire delle variazioni.

MiniMeltinchoc
MADE IN ITALY

MINI ANALOGIC MELTER

The mini dry chocolate melter Mini Meltinchoc is suitable both in laboratories for small productions of pralines and subjects, and in ice-cream shops for covering ice-creams and desserts on sticks. The contained capacity allows the processing of small quantities of chocolate without waste and the practical extractable tank guarantees an easy and quick maintenance. The refined design and the small dimensions make it perfect to be used also directly on the counter, for the benefit of customers. With manual thermostat. On request available melters with GB / USA / JAPAN / AUSTRALIA / CHINA wiring.

Il mini scioglitore a secco per cioccolato Mini Meltinchoc è adatto sia in laboratorio per piccole produzioni di praline e soggetti, sia in gelateria per la copertura di gelati e dessert su stecco. La capacità contenuta consente la lavorazione di piccole quantità di cioccolato senza sprechi e la pratica vasca estraibile garantisce una manutenzione facile e veloce. Il design raffinato e le dimensioni ridotte lo rendono perfetto per l'utilizzo anche direttamente sul bancone, a favore dei clienti. Con termostato manuale.

Su richiesta disponibili scioglitori con cablaggio GB / USA / GIAPPONE / AUSTRALIA / CINA.



Mini Meltinchoc

Cod.	Size	Colour	Cap.
MC09G	26 x 26 h 16 cm	Gray	1,8 l
MC09N	26 x 26 h 16 cm	Black	1,8 l
MC09R	26 x 26 h 16 cm	Red	1,8 l

Basin

Spare part basin
Vaschetta di ricambio

Cod.	Size	Cap.
MC000305	ø 18,5 h 10,7 cm	1,8 l

CHOCOLATE FOUNTAINS/FONTANE PER CIOCCOLATO



Chocobig Evolution

Versatile, easy to use and sure to impress. The temperature control knob allows extended use and the automatic switch-off prevents overheating. Totally made in Italy, it has silent operation, stainless steel structure and auger and removable bowl to make emptying and cleaning very easy.
Versatile, di facile utilizzo e di sicuro effetto. La manopola per la regolazione della temperatura consente utilizzi prolungati e lo spegnimento automatico ne evita il surriscaldamento. Interamente made in Italy, ha funzionamento silenzioso, struttura e coclea in acciaio inox e vasca smontabile per rendere svuotamento e pulizia molto facili.

ø 380 h 800 mm
 Cap. 3,5 - 8 kg
 230V - 50Hz - 1,6A - 370W

CHOCOBIGEV



Chocolate Fountain

Compact and light, the smallest of our professional fountains is suitable to melt and keep about a litre of chocolate at the desired temperature in the most informal occasions or in small spaces. It keeps chocolate at a temperature of 36/39°C. Stainless steel structure, plastic auger and adjustable feet.
Compatta e leggera, la più piccola delle nostre fontane professionali è adatta a sciogliere e mantenere circa un litro di cioccolato alla temperatura desiderata nelle occasioni più informali o con spazi contenuti. Mantiene il cioccolato alla temperatura di 36/39°C. Struttura in acciaio inox, coclea in resistente plastica e piedini regolabili.

ø 210 h 390 mm
 Cap. 1 lt
 220/240V - 50Hz - 0,77A - 170W

CHOCOFONT



SPECIAL MACHINERY



EASYSHERE BALL SHAPING MACHINE

3500 spheres in 26 minutes

EasySphere is the revolutionary tool that allows you to produce perfectly shaped pastry spheres while cutting labour costs to a minimum.

The innovative system makes it possible to produce spheres with different dough types, reducing production time by more than 50% compared to the manual method, with results that are nothing short of excellent. Thanks to the internal roller, it is possible to cut the dough very easily and shape perfectly shaped balls. EasySphere can be used by any operator while maintaining the standard of processing and size. Precision, ease, speed: with EasySphere you will improve the way you work.

EasySphere è lo strumento rivoluzionario che permette di produrre sfere di pasta perfette, abbattendo al massimo i costi di manodopera.

Il sistema innovativo consente di realizzare sfere, con impasti di diverso tipo, riducendo di più del 50% i tempi di produzione rispetto al metodo manuale, con risultati a dir poco eccellenti. Grazie al rullo interno è possibile tagliare l'impasto con estrema facilità e modellare sfere dalla forma perfetta. EasySphere può essere usato da qualsiasi operatore mantenendo lo standard di lavorazione e pezzatura. Precisione, facilità, velocità: con EasySphere migliorerai il tuo modo di lavorare.

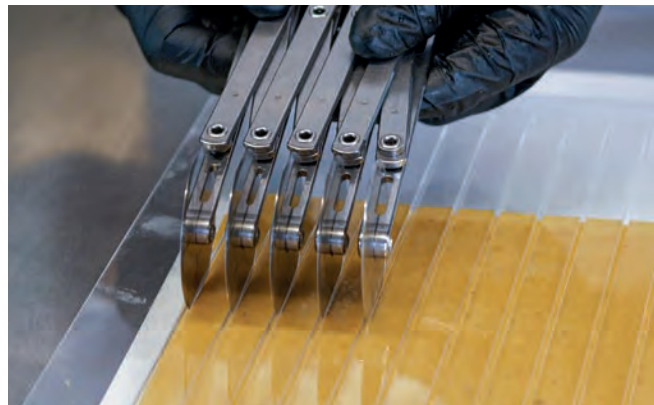


Watch
the video



HOW IT WORKS/COME FUNZIONA

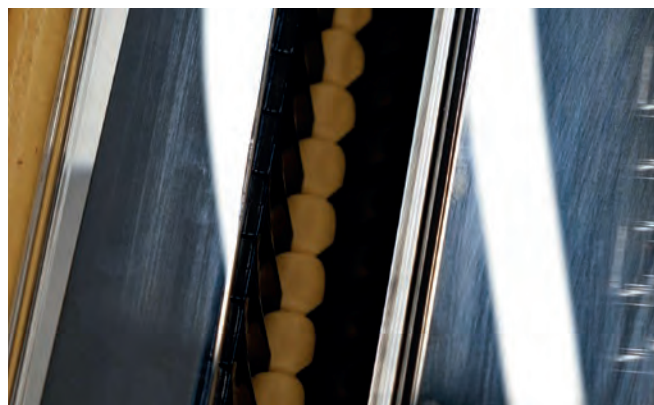
How to use
& recipes



Incise the dough with the help of the cutting template and cut it with a knife to make strips.
Incidi la pasta aiutandoti con la dima di taglio e tagliala con il coltello per realizzare le listarelle.



Create cylinders by shaping the strips and place them on the plexiglass serving tray.
Crea dei cilindri modellando le listarelle e posizionali sul vassoio di servizio in plexiglass.



Insert the dough cylinder into the rail and turn the knob.
Inserisci il cilindro di pasta nella sede e gira la manopola.

- 50% PRODUCTION TIME

- 50% TEMPO DI PRODUZIONE

+ 150% PRODUCTION EFFICIENCY

+ 150% EFFICIENZA PRODUTTIVA

- 20% LABOUR COSTS

- 20% COSTI DI MANODOPERA



EasySphere

Removable plexiglass tray and brush for cleaning the inner roller included. *Vassoio estraibile in plexiglass e scovolino per la pulizia del rullo interno inclusi.*

Cod.	Overall size Misura ingombro	Spheres Sfere
50ES01	58,5 x 42 x 37 cm	ø 20 mm
50ES02	58,5 x 42 x 37 cm	ø 24 mm

Complementary accessories: extensible dough cutter ROTAPINOX 5 P, plastic cutting grid 50GD0015 for 50ES01 or 50GD0018 for 50ES02. See pages 420-422.

Accessori complementari: tagliapasta estensibile ROTAPINOX 5 P, dima di taglio 50GD0015 per 50ES01 o 50GD0018 per 50ES02. Vedi pag. 420-422.

LEVEL
BISCUIT & MORE

DOUGH SPREADER

Level is designed to rationalise production: it speeds up times, simplifies steps and reduces costs with perfect layering.

Level: handy and practical wheel-mounted dough spreader that allows you to quickly create precise and regular layers, even in the thinnest thicknesses. It facilitates and speeds up the uniform spreading of biscuit, sponge cakes, chocolate and similar products, sliding on different surfaces, such as baking paper and silicone mats. Made entirely in stainless steel, it has millimetric graduated scale, adjustment knobs and a movable wall for **thickness control from 0,5 to 20 mm**. It has directional wheels for fast sliding and internal dividers for flow adjustment.

Level è progettata per razionalizzare la produzione: velocizza i tempi, semplifica i passaggi e riduce i costi con una stratificazione perfetta.

Level: stendi impasto su ruote maneggevole e pratico che permette di creare rapidamente strati precisi ed uniformi, anche negli spessori più sottili, da 0,5 a 20 mm. Facilita e velocizza la stesura uniforme di biscuit, pan di spagna, cioccolato e prodotti simili, scorrendo su diverse superfici, come carta forno o tappeti in silicone. Completamente in acciaio inox, con scala graduata millimetrica, manopole di regolazione e parete mobile per il **controllo dello spessore da 0,5 a 20 mm**. Ha ruote direzionali per lo scorrimento veloce e divisori interni per regolare il flusso di impasto.

Designed in
collaboration with



Watch
the video



HOW IT WORKS/COME FUNZIONA



Choose the spreading thickness on the graduated scale from 0,5 to 20 mm, using the plexiglass rulers. Set the output flow according to the density of the compound, choosing the opening size of the bottom.

Scegli lo spessore di stesura sulla scala graduata da 0,5 a 20 mm, aiutandoti con i regoli in plexiglass. Imposta il flusso d'uscita in base alla densità del composto, scegliendo la misura di apertura del fondo.



Making sure that the guillotine is closed, pour the mixture into the steel bowl, using a spatula.

Accertandoti che la ghigliottina sia chiusa, versa il composto dentro la vasca, aiutandoti con una spatola.



Raise the guillotine and by sliding the wheels easily pull the instrument onto the chosen support, paper, silicone or acetate.

Alza la ghigliottina e facendo scorrere le ruote tira facilmente lo strumento sul supporto scelto, carta, silicone o acetato.

PRECISE & EASY SETTING

REGOLAZIONE FACILE & PRECISA

SUITABLE FOR DIFFERENT MIXTURES

ADATTA A COMPOSTI DIVERSI

REGULAR PRODUCTION

PRODUZIONE SEMPRE REGOLARE



Level

Accessory kit for precise adjustment of thin layers included. *Kit accessori per la regolazione precisa degli spessori sottili incluso.*

Cod.	Overall size Misura ingombro	Cap.	Weight Peso
50LE001	48 x 20 h 20 cm	12 lt	4,3 kg

MART CUTTER

AUTOMATIC RIBBON CUTTER

Electric ribbon cutter ideal for automatically cutting reels of acetate tape to the desired length, in the required amount.

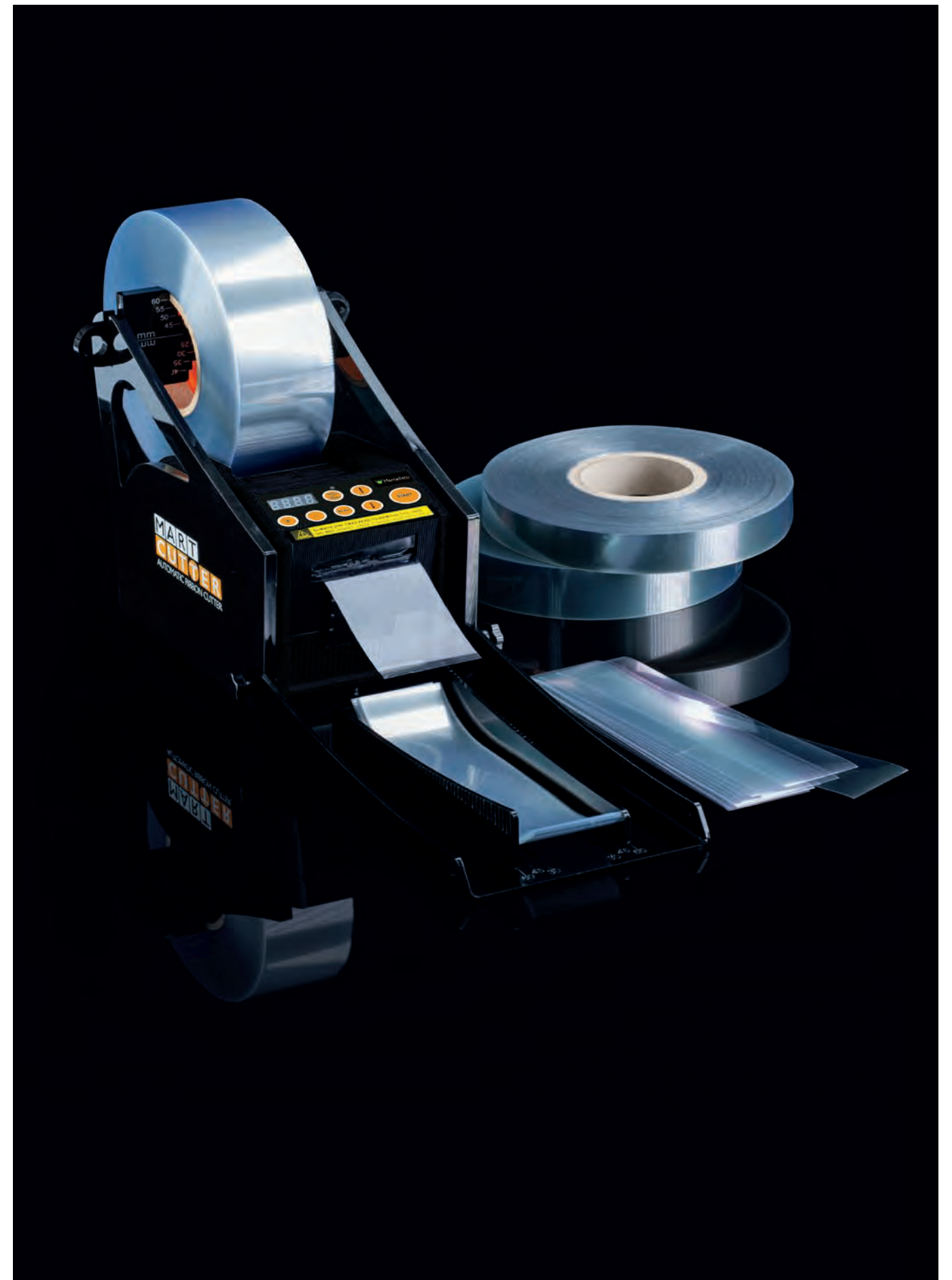
It makes easier to optimise and manage the stock of different sizes of acetate tape, producing the required quantity of each length avoiding cutting errors and loss of time. Automatic or manual mode can be set, by selecting on the digital display, the required length or previously preset length, and the desired quantity of strips. On the display, in addition to the chosen settings, the progress of the job will be visible. The unique reel holder ensures that the cutting of the different strip widths is always centred. The practical plexiglass tray collects the cut strips and folds them up after use to protect the machine. Electrical voltage: 100V, 120V, 220-240V (other power cords on request).

Taglianastri elettrico ideale per tagliare automaticamente le bobine di nastro acetato della lunghezza desiderata, nella quantità necessaria.

Consente di ottimizzare e gestire con maggiore semplicità lo stock delle diverse misure di nastro acetato, producendo la quantità necessaria di ciascuna lunghezza evitando errori di taglio e perdita di tempo. Si possono impostare la modalità automatica o manuale, selezionando sul display digitale, la lunghezza richiesta o quella precedentemente preimpostata, e la quantità di strisce desiderate. Sul display oltre alle impostazioni scelte, sarà visibile lo stato di avanzamento del lavoro. L'esclusivo supporto per le bobine garantisce sempre la centratura del taglio delle diverse larghezze di nastro. Il pratico vassoio in plexiglass raccoglie le strisce tagliate e richiuso dopo l'uso, serve da protezione della macchina.

Tensione elettrica: 100V, 120V, 220-240V (altri cavi di alimentazione su richiesta).

Watch
the video



HOW IT WORKS/COME FUNZIONA

Suitable for rolls with core \varnothing 76 mm, max width 60 mm, max length \varnothing 210 mm.

Acetate thickness: 80/150 μ m.

Adatta per bobine con anima \varnothing 76 mm, larghezza max 60 mm, lunghezza max \varnothing 210 mm.

Spessore acetato: 80/150 μ m.



After opening the transport assembly, insert the reel of acetate ribbon into the holder and place the latter in the body of the tape cutter.

Dopo aver aperto il blocco di trascinamento, inserisci la bobina di nastro acetato nel supporto e posiziona quest'ultimo nella scocca del taglianastri.



Slide one end of the tape into the feed roller until it comes out of the front slot. Then close the transport assembly and press Start to activate the MartCutter.

Fai scivolare un'estremità del nastro nel rullo di alimentazione fino a farlo uscire dalla feritoia frontale. Poi chiudi il blocco di trascinamento e premi Start per attivare la MartCutter.



Press Select to select one of the 6 preset cutting lengths. You can change the cutting lengths using the +/- keys. Press Select again to reset the desired number of strips, from 1 to 999. Press Start to start cutting.

Premi Select per selezionare una delle 6 lunghezze di taglio preimpostate. Puoi modificare le lunghezze di taglio usando i tasti +/- . Premi nuovamente Select per reimpostare il numero di strisce desiderate, da 1 a 999. Premi Start per far partire il taglio.

FOLDING TRAY

VASSOIO SALVASPAZIO

SUITABLE FOR ROLLS OF DIFFERENT WIDTHS

ADATTO PER BOBINE CON DIVERSE LARGHEZZE

DIGITAL DISPLAY

DISPLAY DIGITALE



MartCutter

Compatible with all acetate tapes by Martellato. See pag. 254.
Compatibile con tutti i nastri acetati Martellato. Vedi pagina 254.

Cod.	Overall size Misura ingombro	Power Potenza	Weight Peso
50MC001	min 250 x 175 h 290 mm max 483 x 175 h 290 mm	25 W	2,9 kg

SPINNER

ELECTRIC CAKE TURNTABLE

The compact, practical and light electric cake turntable that simplifies and helps your work.

Spinner is composed by a stable base with circular guide and planar plexiglass plate, with graduated scale for the correct and constant positioning of the product and the measurement of the decoration. The regulator allow you to vary speed and direction of rotation, by choosing between clockwise and anti-clockwise. LEDs indicate rotation direction and their brightness indicates the speed. The practical non-slip silicone mat ensures greater stability during processing. Spinner **holds up to 15 kg.**

Il giratorta elettrico compatto, pratico e leggero che semplifica e aiuta il tuo lavoro.

Spinner è composto da un corpo stabile con trascinatore circolare sul quale ruota un piano in plexiglass perfettamente planare in plexiglass, con scala graduata in cm ed inch, che consente il corretto e costante posizionamento del prodotto e la misurazione del decoro.

Con il regolatore puoi variare la velocità e il senso di rotazione, scegliendo tra orario e antiorario. I led direzionali indicano il senso di rotazione e la loro intensità ne indica la velocità. Il pratico tappetino in silicone antiscivolo garantisce maggiore stabilità durante la lavorazione. Spinner **sostiene fino a 15 kg.**



Watch
the video



Spinner

Cod.	Overall size Misura ingombro	Maximum load Portata max	Weight Peso
SPINNER	27 x 26 h 12 cm	15 kg	1,6 kg

GUITAR

CUTTER *by* MARTELLATO

Aluminium guitar that makes it possible to produce precise products, simplify production and increase productivity: an essential partner in every workshop.

Its structure is designed to increase the cutting angle by giving greater mechanical strength to reduce the practitioner's effort. The wider and longer base allows greater stability during cutting. The different cutting frame sizes allow various combinations to create mignons, single portions as well as cutting cremini, ganaches, short pastry and puff pastry, all soft masses and raw materials. You will have an optimisation of production, raising standards, efficiency and reducing waste thanks to the sizes specifically designed to fit those of trolleys, refrigerators and others already present in the laboratory.

Chitarra in alluminio che permette di realizzare prodotti precisi, semplificare la produzione e aumentare la produttività: il partner indispensabile in ogni laboratorio.

La sua struttura è studiata per aumentare l'angolo di taglio conferendo maggiore forza meccanica per ridurre lo sforzo del professionista. La base più ampia ed allungata consente maggiore stabilità durante il taglio. Le diverse misure di taglio dei telai, facilmente intercambiabili, consentono varie combinazioni per creare mignon, monoporzioni oltre a tagliare cremini, ganache, pasta frolla e sfoglia, tutte le masse morbide, le materie prime. Si avrà un'ottimizzazione della produzione, elevando gli standard, l'efficienza e riducendo gli sprechi grazie alle misure appositamente studiate per adattarsi a quelle di carrelli, frigoriferi ed altro già presenti in laboratorio.



Watch
the video



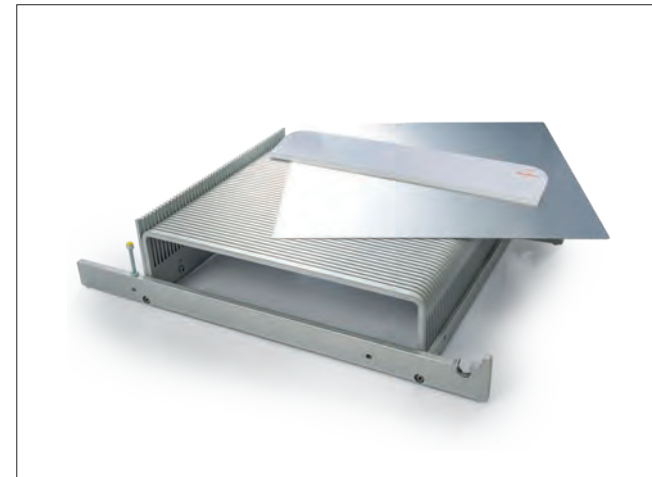


Single Guitar with 3 frames Chitarra singola con 3 telai

Kit includes: 600 x 400 mm base + 3 frames
(1 x 22,5 mm, 1 x 30 mm and 1 x 45 mm)
+ raplette + stainless steel plate + service kit.

*Il kit include: base 600 x 400 mm + 3 telai
(1 da 22,5 mm, 1 da 30 mm e 1 da 45 mm)
+ raplette + piatto in acciaio inox + kit assistenza.*

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
50CS200	380 x 400 mm	636 x 442 h 109 mm



Guitar base Base Chitarra

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
50CSBA	380 x 400 mm	600 x 400 h 100 mm



Frames Telai

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
50CSTE15	15 mm	615 x 430 x 90 mm
50CSTE22	22,5 mm	615 x 430 x 90 mm
50CSTE30	30 mm	615 x 430 x 90 mm
50CSTE37	37 mm	615 x 430 x 90 mm
50CSTE45	45 mm	615 x 430 x 90 mm

EASY Guitar CUTTER

The guitar is the ideal tool for cutting cremini, ganache, jellies, mignons and soft masses precisely.

The cutting base is made of strong plastic material, the frames are made of stainless steel and the wires are individually interchangeable. The guitar consists of a solid base and frames of different sizes, which are supplied separately according to the needs of the individual operator, as well as being predisposed for cutting and calibrating large quantities of products precisely and without imperfections.

Mini Guitar, ideal for restaurants, ice-cream and chocolate shops, is suitable for small productions of confectionery products. Thanks to its small size it can be easily stored even in small spaces and used when necessary.

In every model package includes a stainless steel plate, a plastic spatula, 3 spare wires and 2 keys for fixing wires.

La chitarra è lo strumento ideale per tagliare in modo preciso cremini, ganache, gelatine, mignon e masse morbide.

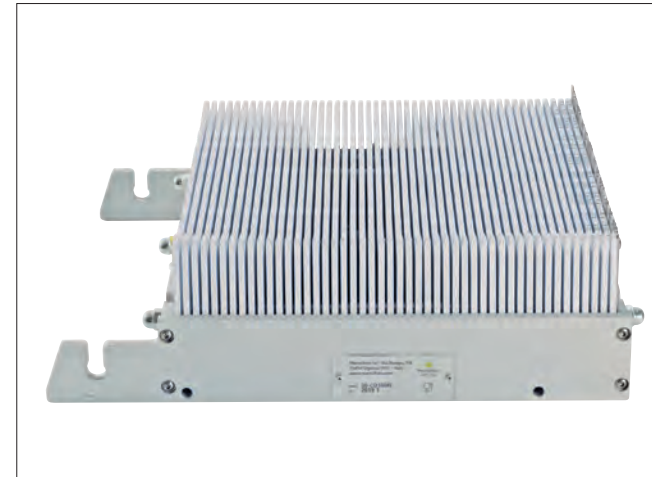
La base di taglio è realizzata in resistente materiale plastico, i telai sono in acciaio inox e i fili intercambiabili singolarmente.

La chitarra è composta da una solida base e da telai di diverse misure, forniti separatamente in base alle esigenze del singolo operatore, oltre ad essere predisposta per il taglio e il calibro di grandi quantità di prodotti in modo preciso e privo di imperfezioni.

La Mini Chitarra, ideale per ristoranti, gelaterie e cioccolaterie, è adatta a piccole produzioni di prodotti dolciari. Grazie alle dimensioni contenute può essere facilmente riposta anche in piccoli spazi e utilizzata all'occorrenza.

In tutti i modelli la confezione include un piatto in acciaio inox, una racla PST, 3 fili di ricambio e 2 chiavi per fissare i fili.

GUITARS/CHITARRE



Double Guitar base Base Chitarra doppia

ABS cutting surface and aluminium base.
Frames not included.

*Piano di taglio in ABS e base in alluminio.
Telai non inclusi.*

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
50-CD100N	360 x 350 mm	500 x 480 h 150 mm



Single Guitar base Base Chitarra singola

ABS cutting surface and polyethylene base.
Frames not included.

*Piano di taglio in ABS e base in polietilene.
Telai non inclusi.*

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
50-CS100	420 x 360 mm	530 x 450 h 160 mm



Frames/Telai

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
50-C015*	15 mm	615 x 430 x 70 mm
50-C022	22 mm	615 x 430 x 70 mm
50-C030	30 mm	615 x 430 x 70 mm
50-C045	45 mm	615 x 430 x 70 mm

*50-C015 is only for frontal cutting.

*50-C015 è solo per taglio frontale.

Spare parts on next page./Ricambi a pagina seguente.

MINI GUITARS/MINI CHITARRE



Kit Mini double Guitar Kit Mini Chitarra doppia

ABS cutting surface and polyethylene base +2 frames included.
Piano di taglio in ABS e base in polietilene + 2 telai inclusi.

Cod.	Cutting surface Piano di taglio	Frames Telai
CHITMINID22	240 x 250 mm	22 mm
CHITMINID30	240 x 250 mm	30 mm



Mini single Guitar base Base per Mini Chitarra singola

ABS cutting surface and polyethylene base. Frames not included.
Piano di taglio in ABS e base in polietilene. Telai non inclusi.

Cod.	Cutting surface Piano di taglio
CHITBA24	250 x 280 mm



Mini double guitar base Base per Mini Chitarra doppia

ABS cutting surface and polyethylene base. Frames not included.
Piano di taglio in ABS e base in polietilene. Telai non inclusi.

Cod.	Cutting surface Piano di taglio
CHITBAD24	240 x 250 mm



Frames/Telai

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
CHIT15*	15 mm	443 x 314 h 87 mm
CHIT22	22,5 mm	443 x 314 h 87 mm
CHIT30	30 mm	443 x 314 h 87 mm

*CHIT15 is only for frontal cutting.
**CHIT15 è solo per taglio frontale.*



Kit Mini single Guitar Kit Mini Chitarra singola

ABS cutting surface and polyethylene base + 1 frame included. *Piano di taglio in ABS e base in polietilene + 1 telaio incluso.*

Cod.	Cutting surface Piano di taglio	Frames Telai
CHITMINI15	250 x 280 mm	15 mm
CHITMINI	250 x 280 mm	22 mm
CHITMINI30	250 x 280 mm	30 mm

SPARE PARTS/RICAMBI

Cod.		Guitar	Mini Guitar
CHITRIC 8	special spanner/chiavi di fissaggio	✓	✓
CHITRIC 10	bolts and nuts/viti e dadi	✓	✓
CHITRIC 9A	st. steel wire/filo inox 0,7 mm	✓	
CHITRIC 9	st. steel wire/filo inox 0,6 mm		✓
CHITRIC 6/D	st. steel plate/piatto inox	✓	
CHITP	st. steel plate/piatto inox		✓
50SPB43	plastic spatula/spatola in plastica	✓	
50SPB30	plastic spatula/spatola in plastica		✓

HERO Driving Force GUITAR CUTTER

Ideal for cutting cremini and ganache with dried fruit or hard products and small pastries even at low temperature

The advancement of the work table is done manually, through a handwheel operated by the user, who can control its speed. The short wire guarantees greater mechanical resistance and therefore allows even the hardest or frozen dough to be cut into precise portions. Easy to clean, it does not require any maintenance.

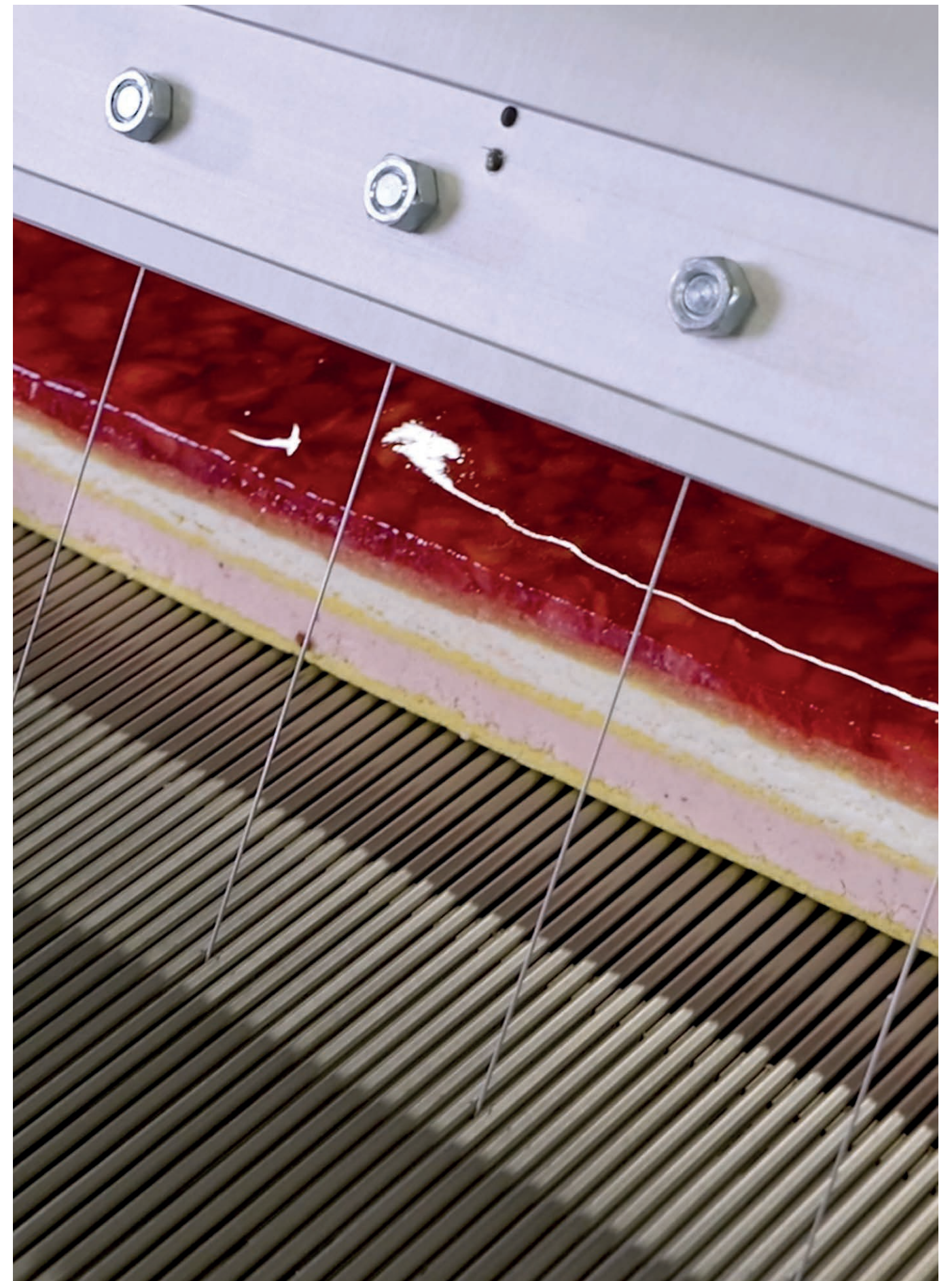
Package includes: a stainless steel plate, a plastic spatula and 2 keys for fixing wires.

Ideale per tagliare cremini e ganache con frutta secca o prodotti duri e piccola pasticceria anche a bassa temperatura.

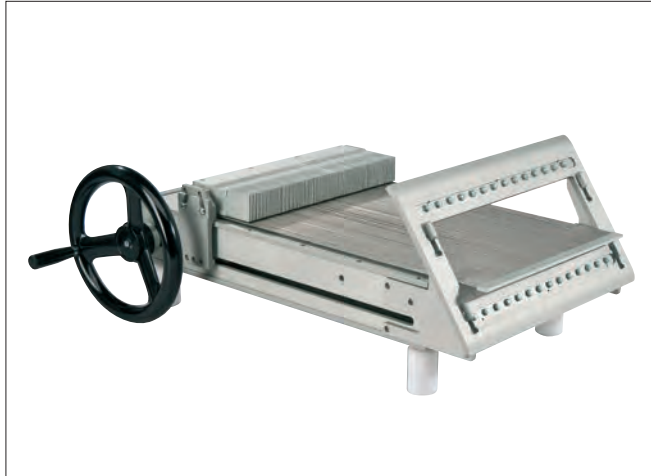
L'avanzamento del piano di lavoro avviene manualmente, attraverso un volantino azionato dall'operatore, che può controllarne la velocità. Il filo corto garantisce una maggiore resistenza meccanica e consente quindi di tagliare in porzioni precise anche gli impasti più duri o congelati. Facile da pulire, non richiede alcuna manutenzione.

Sono inclusi nella confezione: un piatto in acciaio inox, una racla PST e 2 chiavi per fissare i fili.

Watch
the video



DRIVING FORCE GUITARS/CHITARRE A SPINTA



Driving force guitar Chitarra a spinta

Frames not included.
Telai non inclusi.

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
CSM040	40 x 40 cm	min: 58 x 83 h 30 cm max: 53 x 1260 h 30 cm
CSM060	60 x 60 cm	min: 73 x 103 h 30 cm max: 73 x 163 h 30 cm



Frames for CSM060 Telai per CSM060

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
CSM06001	10 mm	750 x 310 h 45 mm
CSM06002	15 mm	750 x 310 h 45 mm
CSM06003	20 mm	750 x 310 h 45 mm
CSM06004	25 mm	750 x 310 h 45 mm
CSM06005	30 mm	750 x 310 h 45 mm
CSM06006	35 mm	750 x 310 h 45 mm
CSM06007	40 mm	750 x 310 h 45 mm
CSM06008	50 mm	750 x 310 h 45 mm
CSM06009	60 mm	750 x 310 h 45 mm



Frames for CSM040 Telai per CSM040

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
CSM04001	10 mm	540 x 310 h 45 mm
CSM04002	15 mm	540 x 310 h 45 mm
CSM04003	20 mm	540 x 310 h 45 mm
CSM04004	25 mm	540 x 310 h 45 mm
CSM04005	30 mm	540 x 310 h 45 mm
CSM04006	35 mm	540 x 310 h 45 mm
CSM04007	40 mm	540 x 310 h 45 mm
CSM04008	50 mm	540 x 310 h 45 mm
CSM04009	60 mm	540 x 310 h 45 mm

SPARE PARTS/RICAMBI

Cod.		CSM040	CSM060
CHITRIC 8	special spanner/chiavi di fissaggio	√	√
CHITRIC 9A	st. steel wire/filo inox 0,7 mm	√	√
CHITRIC 10	bolts and nuts/viti e dadi	√	√
CSM0402	st. steel plate/piatto inox	√	
CSM0602	st. steel plate/piatto inox		√
CSMSPB40	plastic spatula/spatola in plastica	√	
CSMSPB60	plastic spatula/spatola in plastica		√

ROLLING MACHINE

Professional dough rolling machine with Teflon roller, designed and built to solve the problems of forming disks for the preparation of pizza, bread, focaccia, pies, etc. It does not alter the characteristics of the dough by cold working, allowing also the processing of sugar. It also has a transparent plexiglass roller guard for maximum safety without altering visibility and a knob for adjusting the thickness from 1 to 4 mm.

Macchinario stendi pasta professionale con rullo in teflon, ideato e realizzato per risolvere i problemi di formatura dei dischi per la preparazione di pizze, pane, focacce, tortine, ecc. Lavora a freddo e non altera le caratteristiche della pasta, permettendo anche la lavorazione dello zucchero.

Presenta inoltre un proteggi rullo in plexiglass trasparente per la massima sicurezza senza alterare la visibilità e una manopola per regolare lo spessore da 1 a 4 mm.



Rolling machine Stendi pasta

0,25kw Single-phase motor/motore monofase
230W - 1ph - 50Hz
Spreading thicknesses/spessori di stesura:
1 - 2 - 3 - 4 mm

Cod.	Overall size Misura ingombro	Roller length Lunghezza rullo
40-W200	45 x 35,5 h 37,5 cm	31 cm
40-W20045	65 x 35,5 h 37,5 cm	50 cm

WARMING PLATE

Electric warming plate with metal structure and a tempered glass top suitable for food contact, ideal for working with chocolate. Perfect for heating and keeping food warm.

It has a thermostat for temperature regulation and non-slip pads to guarantee stability. Thanks to the compact design and low weight, it is easy to carry and clean with a soft damp cloth. On request available melters with GB / USA / AUSTRALIA wiring.

Piano elettrico riscaldante con struttura in metallo e piano in vetro temperato idoneo al contatto alimentare, ideale nella lavorazione del cioccolato. È inoltre perfetto per riscaldare e mantenere caldi i cibi. Provvisto di termostato per la regolazione della temperatura e piedini antiscivolo per garantire stabilità.

Facile da trasportare, grazie al design compatto e al peso ridotto, si pulisce agevolmente con un panno morbido e umido.

Su richiesta disponibile con cablaggio GB / USA / AUSTRALIA.

Watch
the video



Warming plate Piano riscaldante

Temp. 30°C - 85°C
260W

Cod.	Overall size Misura ingombro	Weight Peso
50PR002	64 x 45,5 h 7,5 cm	2,5 kg

EQUIPMENT

THE RIGHT TOOL SIMPLIFY YOUR WORK

A wide range of items for the production of semifreddo and baked desserts that guarantee precise results and make work easier: the Block and BlackSil lines of silicone moulds, the travel cake moulds, both in bar and in individual moulds, the stainless steel cake bands in different shapes and sizes and the practical multi-press silicone mats, also in the micro-perforated version, are a real help for the daily tasks of professionals.

Un'ampia gamma di articoli per la produzione di semifreddi e dolci da forno che garantiscono risultati precisi e facilitano il lavoro: le linee di stampi in silicone Block e BlackSil, gli stampi per travel cake sia in barra che singoli, le fasce per dolci in acciaio inox in diverse forme e misure, i pratici tappeti in silicone multi-impronta, anche nella versione microforata, rappresentano un vero aiuto per le attività quotidiane dei professionisti.



PASTRY BAGS & PIPING TIPS



MARTPOCHE

“Fill” the difference

MartPoche is our line of pastry bags designed for professionals who are looking for the best.

ClearPoche, transparent and made from a super-resistant and multi-layer material, offers maximum reliability.

BluePoche, the one soft and comfortable, ensures precision and ease of use.

GreenPoche, with its grip effect, guarantees a secure and stable hold, even during the most challenging tasks.

And for those who are seeking affordability without quality compromise, there's EasyPoche: practical and economical, ideal for every need.

MartPoche è la nostra linea di sac à poche, pensata per i professionisti che cercano il meglio.

ClearPoche, realizzata in materiale multistrato trasparente super resistente, garantisce massima affidabilità durante l'uso.

BluePoche, morbida e confortevole, nata per garantire grande precisione e facilità d'uso.

GreenPoche, con effetto grip, permette una presa sicura e stabile anche durante le lavorazioni più impegnative.

E per chi cerca convenienza senza rinunciare alla qualità, c'è EasyPoche: monostrato, pratica ed economica, ideale per ogni esigenza.



HIGH RESISTANCE

MASSIMA RESISTENZA

PREMIUM QUALITY

QUALITÀ PREMIUM

SINGLE WELDING

SALDATURA SINGOLA

MULTIUSE

MULTIUSO



CLEARPOCHE

Extra strong & highly reliable

Perfect for professional chefs and pastry chefs, ClearPoche combines strength and transparency. Its multilayer structure is designed to hold its shape even under high pressure, while the transparent material makes it easy to monitor contents, making it ideal for videos and live demonstrations.

Distinguishing coloured creams has never been so easy: ClearPoche turns every decoration into a show and thanks to its high quality it offers performance that really makes a difference.

Perfetto per chef e pasticceri professionisti, ClearPoche combina resistenza e trasparenza. La sua struttura multistrato è progettata per mantenere la forma anche sotto alta pressione, mentre il materiale trasparente consente di monitorare facilmente il contenuto, rendendolo ideale per video e dimostrazioni dal vivo.

Distinguere le creme colorate non è mai stato così semplice: ClearPoche trasforma ogni decorazione in uno spettacolo e grazie all'alta qualità offre prestazioni che fanno davvero la differenza.



ClearPoche

Cod.	Size	Package	Pack (pcs)
504055	h 55 cm	box	100
504065	h 65 cm	box	100



GREENPOCHE

Resistant & non-slip

Discover the strength and comfort of GreenPoche. Its multilayer structure guarantees maximum reliability for any kind of filling. The innovative 'grip effect' outer coating gives you exceptional control even with wet hands, while maintaining a firm and secure grip at all times. The bright green colour makes it easy to find the tip in the event of a fall, ideal for work environments that demand the highest safety standards. For those who want a strong and secure grip, GreenPoche is simply perfect.

Scopri la forza e il comfort di GreenPoche. La sua struttura multistrato garantisce la massima affidabilità per ogni tipo di farcitura. L'innovativo rivestimento esterno "effetto grip" ti offre un controllo eccezionale anche con mani umide, mantenendo sempre una presa salda e sicura. Il verde acceso facilita l'individuazione della punta in caso di caduta, ideale per ambienti di lavoro che richiedono i più alti standard di sicurezza. Per chi desidera una presa forte e sicura, GreenPoche è semplicemente perfetta.



GreenPoche

Cod.	Size	Package	Pack (pcs)
50-1030	h 30 cm	box	100
50-1040	h 40 cm	box	100
50-1055	h 55 cm	box	100
50-1065	h 65 cm	box	100
50103020STD	h 30 cm	roll	20
50104020STD	h 40 cm	roll	20
50105520STD	h 55 cm	roll	20



BLUEPOCHE

Soft touch & precision

Take your pastry making to a new level of precision with BluePoche! The solid grip guarantees perfect, slip-free control and a comfortable touch for flawless decoration. The robust coupling of materials offers maximum durability, ideal for both dense and delicate fillings. The blue colour allows you to spot the tip immediately if it accidentally falls into the dough, ensuring maximum food safety.

High-quality, resistant sac à poche to meet every challenge in the kitchen. Soft touch: thanks to its soft surface BluePoche is the friend you can't do without!

Porta la tua arte pasticceria a un nuovo livello di precisione con BluePoche! La presa solida garantisce un controllo perfetto, senza scivolamenti e con un tocco confortevole per una decorazione impeccabile. Il robusto accoppiamento di materiali offre massima durabilità, ideale sia per farciture dense che delicate. Il colore blu ti permette di individuare nel composto la caduta accidentale della punta tagliata, assicurando massima sicurezza alimentare. Sac à poche di alta qualità per affrontare ogni sfida in cucina. Soft touch: grazie alla superficie morbida BluePoche è l'alleato di cui non potrai più fare a meno!



BluePoche

Cod.	Size	Package	Pack (pcs)
50-2030	h 30 cm	box	100
50-2040	h 40 cm	box	100
50-2055	h 55 cm	box	100
50-2065	h 65 cm	box	100



EasyPoche - convenience & quality

EasyPoche is a transparent single-layer pastry bag, the ideal choice for those looking for an affordable and reliable alternative for quick decorations. Suitable for light to medium density fillings, perfect for icings, ganaches and coloured toppings.

EasyPoche è la sac à poche monouso in materiale trasparente monostrato, la scelta ideale per chi cerca un'alternativa conveniente e affidabile per decorazioni veloci. Adatta per farciture di densità leggera e media, perfetto per glasse, ganache e coperture colorate.



Cod.	Size	Package	Pack (pcs)
ROLL H 30	h 30 cm	box	100
ROLL H 40	h 40 cm	box	100
ROLL H 55	h 55 cm	box	100
ROLL H 65	h 65 cm	box	100
ROLLH3020STD	h 30 cm	roll	20
ROLLH4020STD	h 40 cm	roll	20
ROLLH5520STD	h 55 cm	roll	20

PASTRY BAGS ACCESSORIES ACCESSORI SAC À POCHÉ



Pastry bag support Vaso porta sac à poche

ø 200 h 240 mm

50VA001A



Pastry bag display Espositore sac à poche

Cod.	Size	Cap.
ESPOP30	190 x 250 h 210 mm	18 pcs
ESPOP40	250 x 250 h 230 mm	18 pcs
ESPOP55	310 x 250 h 260 mm	18 pcs

REUSABLE PASTRY BAGS



Superflex

Reusable pastry bag with smooth inner surface, to facilitate product release, and a rough external surface, to give a better grip. A special sealing system and the high tensile strength of the bag guarantee hygiene and long-lasting life. Resistant up to 100°C, do not absorb dirt. Microwave and dishwasher safe.

Sac à poche riutilizzabile con superficie interna liscia, per facilitare il rilascio del prodotto, e superficie esterna ruvida, per una migliore presa. Uno speciale sistema di chiusura e l'elevata resistenza alla trazione del sacchetto garantiscono igiene e durata nel tempo. Resistenti fino a 100°C, non assorbono lo sporco. Adatti al microonde e alla lavastoviglie.



Cod.	Size	Pack	w/packaging
SPR034*	h 34 cm	1 pc	no
SPR034/C*	h 34 cm	1 pc	yes
SPR045*	h 45 cm	1 pc	no
SPR045/C*	h 45 cm	1 pc	yes
SPR050*	h 50 cm	1 pc	no
SPR050/C*	h 50 cm	1 pc	yes

*Items available while stocks last.

*Articoli disponibili fino ad esaurimento scorte.

Cotton

Reusable pastry bags, produced with natural cotton fibres coated with polyurethane to give greater resistance to pressure, with reinforced buttonhole and tip. Ideal for harder mixtures.

Sac à poche riutilizzabili, prodotti con fibre naturali di cotone rivestito di poliuretano per dare maggiore resistenza alla pressione, con asola e punta rinforzata. Ideali per impasti più duri.



Cod.	Size	Pack
STD 034 CM	h 34 cm	1 pc
STD 040 CM	h 40 cm	1 pc
STD 046 CM	h 46 cm	1 pc
STD 050 CM	h 50 cm	1 pc
STD 055 CM	h 55 cm	1 pc
STD 060 CM	h 60 cm	1 pc
STD 065 CM	h 65 cm	1 pc
STD 070 CM	h 70 cm	1 pc
STD 075 CM	h 75 cm	1 pc

Flex

Reusable pastry bags, made of polyester fibres and coated with polyurethane, with buttonhole.

Sac à poche riutilizzabili, prodotti con fibre di poliestere e rivestite di poliuretano, con asola.



Cod.	Size	Pack
FLEX 034 CM	h 34 cm	1 pc
FLEX 040 CM	h 40 cm	1 pc
FLEX 046 CM	h 46 cm	1 pc
FLEX 050 CM	h 50 cm	1 pc
FLEX 055 CM	h 55 cm	1 pc
FLEX 060 CM	h 60 cm	1 pc
FLEX 065 CM	h 65 cm	1 pc
FLEX 070 CM	h 70 cm	1 pc

PIPING TIPS/BOCCHETTE

Round/Tonda



Cod.	Tip (mm)	Size (mm)	Pack
BT 202	ø 2	ø 25 h 50	5 pcs
BT 203	ø 3	ø 25 h 49	5 pcs
BT 204	ø 4	ø 25 h 49	5 pcs
BT 205	ø 5	ø 25 h 47	5 pcs
BT 206	ø 6	ø 25 h 46	5 pcs
BT 207	ø 7	ø 25 h 47	5 pcs
BT 208	ø 8	ø 25 h 44	5 pcs
BT 209	ø 9	ø 25 h 42	5 pcs
BT 210	ø 10	ø 31 h 49	5 pcs
BT 211	ø 11	ø 31 h 47	5 pcs
BT 212	ø 12	ø 31 h 47	5 pcs
BT 213	ø 13	ø 31 h 48	5 pcs
BT 214	ø 14	ø 31 h 48	5 pcs
BT 215	ø 15	ø 36 h 52	5 pcs
BT 216	ø 16	ø 36 h 50	5 pcs
BT 217	ø 17	ø 36 h 48	5 pcs
BT 218	ø 18	ø 36 h 49	5 pcs
BT 220	ø 20	ø 36 h 45	5 pcs
BT 222	ø 22	ø 36 h 44	5 pcs
BT 224	ø 24	ø 36 h 43	5 pcs

Cod.	Size (mm)	Pack
BS 10 T	ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15	10 pcs

Open star/Stella aperta



Cod.	Tip (mm)	Size (mm)	Pack
BS 102	ø 2	ø 25 h 49	5 pcs
BS 103	ø 3	ø 25 h 50	5 pcs
BS 104	ø 4	ø 25 h 47	5 pcs
BS 105	ø 5	ø 25 h 49	5 pcs
BS 106	ø 6	ø 25 h 48	5 pcs
BS 107	ø 7	ø 25 h 47	5 pcs
BS 108	ø 8	ø 25 h 46	5 pcs
BS 109	ø 9	ø 25 h 44	5 pcs
BS 110	ø 10	ø 31 h 53	5 pcs
BS 111	ø 11	ø 31 h 50	5 pcs
BS 112	ø 12	ø 31 h 49	5 pcs
BS 113	ø 13	ø 31 h 49	5 pcs
BS 114	ø 14	ø 36 h 53	5 pcs
BS 115	ø 15	ø 36 h 52	5 pcs
BS 116	ø 16	ø 36 h 53	5 pcs
BS 117	ø 17	ø 36 h 52	5 pcs
BS 118	ø 18	ø 36 h 49	5 pcs

Cod.	Size (mm)	Pack
BS 10 S	ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15	10 pcs

French star/Stella francese



Cod.	Tip (mm)	Size (mm)	Pack
BF 0867	ø 16	ø 36 h 52	5 pcs
BF 0869	ø 20	ø 36 h 48	5 pcs
BF 310	ø 4	ø 25 h 47	5 pcs
BF 311	ø 6	ø 25 h 47	5 pcs
BF 312	ø 7	ø 25 h 46	5 pcs
BF 313	ø 9	ø 25 h 44	5 pcs
BF 314	ø 10	ø 31 h 49	5 pcs
BF 314/11	ø 11	ø 31 h 48	5 pcs
BF 315	ø 12	ø 31 h 45	5 pcs
BF 316	ø 13	ø 31 h 48	5 pcs
BF 317	ø 15	ø 36 h 53	5 pcs
BF 318	ø 16	ø 36 h 52	5 pcs
BF 319	ø 18	ø 36 h 48	5 pcs

Closed star/Stella chiusa



Cod.	Tip (mm)	Size (mm)	Pack
BC 320	ø 2	ø 25 h 47	5 pcs
BC 321	ø 3	ø 25 h 48	5 pcs
BC 322	ø 4	ø 25 h 47	5 pcs
BC 323	ø 5	ø 25 h 46	5 pcs
BC 324	ø 6	ø 25 h 44	5 pcs
BC 325	ø 7	ø 31 h 48	5 pcs
BC 326	ø 8	ø 31 h 48	5 pcs
BC 327	ø 9	ø 31 h 48	5 pcs
BC 328	ø 10	ø 36 h 52	5 pcs
BC 329	ø 11	ø 36 h 51	5 pcs
BC 330	ø 12	ø 36 h 47	5 pcs

Stripes and borders/Linee e bordi



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 1510	ø 13 L 25	ø 31 h 46,3	BX 1303	16	ø 25 h 40	BX 1217	18 x 4	ø 25 h 40,7



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 1405	20 x 7	ø 25 h 40	BX0043	10	ø 18 h 28	BX 0134	15 x 2	ø 25 h 43



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 0158	15 x 5	ø 25 h 43,5	BX 8019	9	ø 18 h 31,5	BX0027	25	ø 18 h 36



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0049	ø 7	ø 18 h 30	BX 1906	12 x 3	ø 25 h 43	BX 2312	ø 13 L 20	ø 25 h 39,3



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 9017	17	ø 31 h 56,5	BD 300	16 x 2	ø 25 h 39,5	BX 0116	16 x 2	ø 25 h 42
BX 9022	20	ø 31 h 44,2	BD 301	20 x 3	ø 31 h 46	BX 0119	19 x 2	ø 25 h 43
			BD 302	27	ø 36 h 48			

St. Honorè



Cod.	Tip (mm)	Size (mm)
BX9990	ø 10	ø 30 h 50
BX9991	ø 12	ø 30 h 50
BX9992	ø 14	ø 30 h 50

Romias



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BXB01	ø 31	54 x 54 x 60	BXB02	ø 31	54 x 54 x 57



Flowers/Floreali



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 0190	ø 3	ø 25 h 43,5	BX 6018	ø 6	ø 31 h 44,3	BX 5017	ø 15	ø 31 h 42,6



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BC 0855	ø 20	ø 31 h 47	BX 0510	ø 5	ø 25 h 40,5	BX 7020	ø 10	ø 31 h 46



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BR 330	ø 15	ø 31 h 48	BA 411	ø 15	ø 31 h 50	BS 0D6K	ø 10	ø 25 h 43
BR 331	ø 18	ø 31 h 46	BA 413	ø 17	ø 31 h 47,5	BS 0F6K	ø 18	ø 31 h 47
BR 332	ø 20	ø 36 h 51	BA 415	ø 20	ø 36 h 50			



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 0108	13	ø 25 h 41,5	BX 1013	13	ø 25 h 39	BS 0195	ø 12	ø 25 h 41,7
			BS 0195K	ø 14	ø 25 h 37,5			



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 4014	ø 5	ø 25 h 43	BX 2013	ø 8	ø 25 h 41	BX 0123	ø 17	ø 25 h 40,5



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0014	-	ø 37 h 42	BX 0120	13 x 2	ø 25 h 44	BX0017	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0006	-	ø 37 h 42	BX0060	-	ø 37 h 42	BX0004	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0011	-	ø 37 h 42	BX0055	-	ø 37 h 42	BX0056	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0002	-	ø 37 h 42	BX0008	-	ø 37 h 42	BX0058	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0059	-	ø 37 h 42	BX0016	-	ø 37 h 42	BX0023	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0052	-	ø 35 h 38	BX0054	-	ø 37 h 42	BX0053	-	ø 35 h 38



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 2117	ø 1	ø 25 h 39,5	BX 2219	ø 2	ø 31 h 36,5	BX0012	ø 23	ø 37 h 42



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX 1713	ø 2	ø 25 h 38	BX 1605	8	ø 18 h 44,7	BX0062	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0035	5 x 1	ø 18 h 35	BX 1105	17 x 2	ø 25 h 43	BX0041	10	ø 18 h 34
BX0036	7 x 1,5	ø 18 h 35	BX 1115	18	ø 25 h 42			
BX0037	10 x 3	ø 18 h 33	BX 1123	16	ø 25 h 42,7			
			BX 1132	14	ø 25 h 42			

Fancy/Fantasia



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0001	ø 23	ø 37 h 42	BX0009	ø 23	ø 37 h 42	BX 0252	ø 20	ø 31 h 40



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0042	ø 5	ø 18 h 30	BX0048	ø 2	ø 18 h 30	BX 1820	ø 5	ø 31 h 39



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0046	ø 10	ø 18 h 30	BX0045	ø 7	ø 18 h 31	BX0028	ø 0,4	ø 18 h 37
						BX0029	ø 0,6	ø 18 h 35
						BX0030	ø 0,9	ø 18 h 36

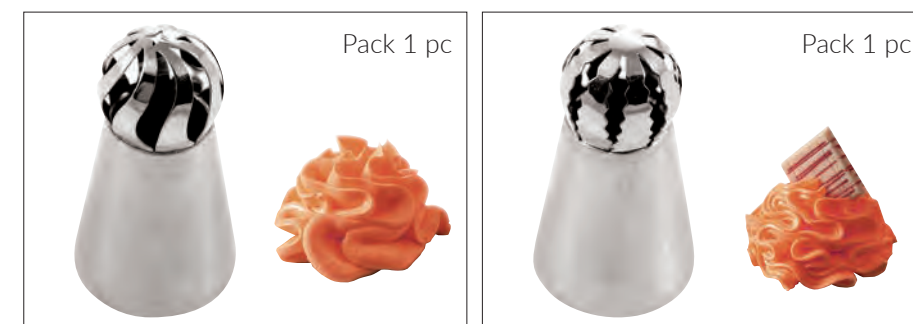


Cod.	Tip (mm)	Size (mm)
BX0038	ø 8	ø 18 h 28
BX0047	ø 9	ø 18 h 26

Spheres/Sfere



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0100	ø 22	ø 32 h 60	BX0101	ø 22	ø 32 h 57	BX0102	ø 22	ø 32 h 57



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BX0103	ø 22	ø 32 h 57	BX0104	ø 22	ø 32 h 57

Filling



Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)	Cod.	Tip (mm)	Size (mm)
BIM 340	ø 4	ø 25 h 92	BIM230	ø 5	ø 18 h 75	BIM 232	ø 8	ø 25 h 92

PIPING TIPS KIT/KIT BOCCHETTE



Floreal

12 floreal mixed piping tips
12 bocchette floreali miste

BOS12FLO



Mixed Big

36 mixed big piping tips + 3 adapters
36 bocchette miste grandi + 3 adattatori

plastic box/scatola in plastica 305 x 245 x 65 mm

BOS 36 BIG



Decor 52

52 mixed decorative piping tips + 1 adapter + 2 flower nails
52 bocchette decorative miste + 1 adattatore + 2 chiodi per fiori

BOS 52



Decor 26

26 mixed decorative piping tips + 1 adapter + 2 flower nails
26 bocchette decorative miste + 1 adattatore + 2 chiodi per fiori

plastic box/scatola in plastica 192 x 140 x 46 mm

BOS 26

PIPING TIPS ACCESSORIES/ACCESSORI BOCCHETTE



Brush for piping tips
Bruschino per bocchette

Nylon bristle brush with conical shape and plastic handle.
Bruschino con setole in nylon con forma conica e impugnatura in plastica.

BRU



Plexiglass display for nozzles
Espositore in plexiglass per bocchette

515 x 315 x 210 mm - Cap. 60 pcs

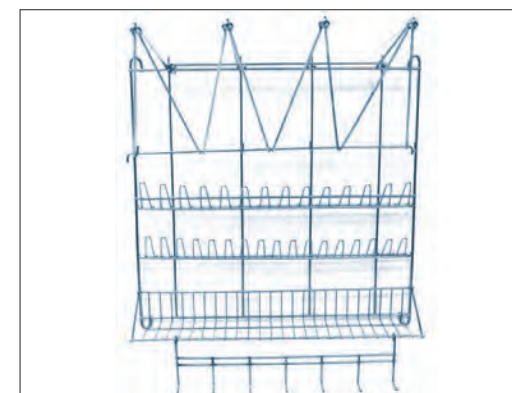
ESPOB60



Vertical rack with door
Portabocchette verticale con anta

310 x 100 x 390 mm - Cap. 36 pcs

ESPOBO32



Display for nozzles and pastry bags
Espositore per bocchette e sac à poche

510 x 350 x 490 mm

ESPO ST

PASTRY TOOLS



SOFT SPATULAS/SPATOLE MORBIDE

A wide range of spatulas to meet different usage needs. High-quality materials with their own characteristics and specially designed shapes to suit the specific use. With comfortable handles, durable and dishwasher-safe: they are an indispensable tool in every professional workshop.

Un'ampia gamma di spatole per rispondere alle diverse necessità di utilizzo. Materiali di alta qualità con caratteristiche proprie e forme appositamente studiate per adattarsi all'uso specifico. Manici con impugnatura comoda, resistenti nel tempo e lavabili in lavastoviglie: sono un indispensabile strumento in ogni laboratorio professionale.



High temperature 230°C

Silicone spoon and fiberglass and nylon handle.
Cucchiaino in silicone e manico in fibra di vetro e nylon.

Cod.	Size	Spoon Cucchiaino	Handle Manico
50SC350	350 x 65 mm	115 mm	235 mm
50SC400	400 x 65 mm	115 mm	285 mm



Soft spatula 70°C

Rubber spoon and ABS handle.
Cucchiaino in gomma e manico in ABS.

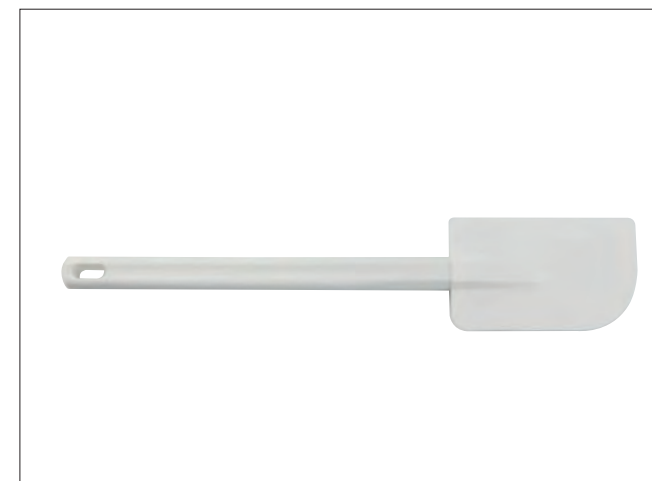
Cod.	Size	Spoon Cucchiaino	Handle Manico
50GO300	310 x 70 mm	115 x 70 mm	195 mm
50GO350	350 x 70 mm	115 x 70 mm	235 mm
50GO400	400 x 70 mm	115 x 70 mm	285 mm



Extra soft spatula 70°C

Extra-soft rubber spoon and ABS handle.
Cucchiaino extra soft in gomma e manico in ABS.

Cod.	Size	Spoon Cucchiaino	Handle Manico
50GO275	275 x 49 mm	88 x 49 mm	187 mm



Soft spatula 70°C

Rubber spoon and hard plastic handle.
Cucchiaino in gomma termoplastica e manico in plastica rigida.

Cod.	Size	Spoon Cucchiaino	Handle Manico
MEL 250	250 x 50 mm	85 mm	165 mm
MEL 350	350 x 70 mm	115 mm	235 mm
MEL 450	450 x 70 mm	115 mm	335 mm

HARD SPATULAS/SPATOLE RIGIDE



High temperature 220°C

One-piece made of polyamide with fiberglass.
Monopezzo in poliammide con fibre di vetro.

Cod.	Size	Spoon Cucchiaio	Handle Manico
MEX 250	250 x 45 mm	120 mm	130 mm
MEX 300	300 x 50 mm	120 mm	180 mm
MEX 400	400 x 65 mm	145 mm	255 mm
MEX 500	500 x 70 mm	210 mm	290 mm



Firm spatula 100°C

One-piece made of polypropylene with fiberglass.
Monopezzo in polipropilene con fibre di vetro.

Cod.	Size	Spoon Cucchiaio	Handle Manico
50SR340	339 x 59 mm	100 x 59 mm	239 mm

ST. STEEL SPATULAS/SPATOLE IN ACCIAIO INOX

Professional spatulas with rigid stainless steel blade, to evenly distribute even the hardest ganaches, yet flexible enough for optimal icing.

Spatole professionali con lama rigida in acciaio inox, per distribuire uniformemente anche le ganache più dure, ma al contempo abbastanza flessibile per un glassaggio ottimale.



Angular blade

Lama angolare

Cod.	Size	Blade Lama	Handle Manico
50SPANG01	230 mm	30 x 100 mm	130 mm
50SPANG02	280 mm	30 x 150 mm	130 mm
50SPANG03	330 mm	30 x 200 mm	130 mm
50SPANG04	380 mm	30 x 250 mm	130 mm



Straight blade

Lama dritta

Cod.	Size	Blade Lama	Handle Manico
50SPA01	230 cm	30 x 100 mm	130 mm
50SPA02	290 mm	30 x 160 mm	130 mm
50SPA03	340 mm	30 x 210 mm	130 mm
50SPA04	390 mm	30 x 260 mm	130 mm

WHISKS/FRUSTE

Made of stainless steel, resistant to high temperatures.
In acciaio inox, resistenti alle alte temperature.

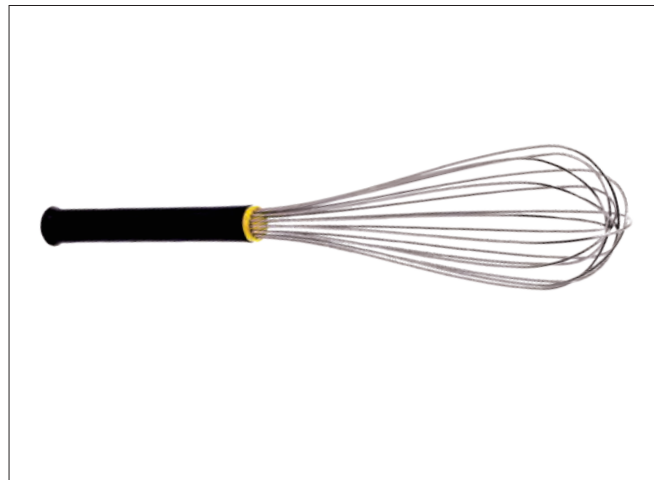


Whisk 8

8 wires/fili

With hook for hanging.
Con gancio per appendimento.

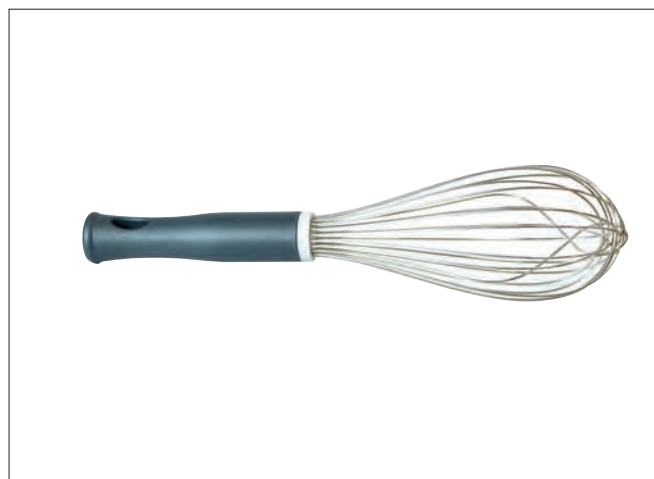
Cod.	Handle Manico	Whisk Frusta	Hook Gancio	Wire Filo
50FA01	ø 25 x 100 mm	145 mm	27 mm	ø 2,2 mm
50FA02	ø 25 x 130 mm	170 mm	27 mm	ø 2,2 mm
50FA03	ø 25 x 130 mm	210 mm	27 mm	ø 2,2 mm
50FA04	ø 25 x 130 mm	250 mm	27 mm	ø 2,2 mm
50FA05	ø 25 x 130 mm	305 mm	27 mm	ø 2,2 mm
50FA06	ø 25 x 130 mm	360 mm	27 mm	ø 2,2 mm



Whisk 16

16 wires/fili

Cod.	Handle Manico	Whisk Frusta	Wire Filo
MFRU 25	ø 25 x 100 mm	150 mm	ø 1,5 mm
MFRU 30	ø 25 x 115 mm	185 mm	ø 1,8 mm
MFRU 35	ø 25 x 135 mm	215 mm	ø 1,8 mm
MFRU 40	ø 25 x 160 mm	240 mm	ø 1,8 mm
MFRU 45	ø 25 x 205 mm	245 mm	ø 2 mm
MFRU 50	ø 25 x 260 mm	240 mm	ø 2 mm



Whisk 11

11 wires/fili

With hole for hanging.
Con foro per appendimento.

Cod.	Handle Manico	Whisk Frusta	Wire Filo
50FN25	ø 25 x 130 mm	120 mm	ø 1,4 mm
50FN30	ø 25 x 130 mm	170 mm	ø 1,4 mm
50FN35	ø 25 x 130 mm	210 mm	ø 1,4 mm
50FN40	ø 25 x 130 mm	260 mm	ø 1,4 mm
50FN45	ø 25 x 130 mm	310 mm	ø 1,4 mm

TWEEZERS/PINZETTE

Made of stainless steel.
In acciaio inox.



Straight tweezer

Cod.	Size
50PI02	20 cm
50PI03	30 cm



Angular tweezer

Cod.	Size
50PI04	20 cm
50PI05	30 cm



Mini tweezer

Cod.	Size
50PI01	16 cm

CHOCO SCRAPERS/RASCHIE PER CIOCCOLATO



Totally Made in Italy, with non-slip, ergonomic handle and stainless steel scratch resistant blade.

Interamente Made in Italy, con impugnatura antiscivolo ergonomica e lama antigraffio in acciaio inox.



Cod.	Size	Handle/Manico	Blade/Lama
50RAS4	180 x 145 mm	135,4 h 130 mm	145 h 50 mm



Cod.	Size	Handle/Manico	Blade/Lama
50RAS5	210 x 145 mm	135,4 h 130 mm	145 h 80 mm



Cod.	Size	Handle/Manico	Blade/Lama
50RAS6	180 x 200 mm	189,7 h 130 mm	200 h 50 mm

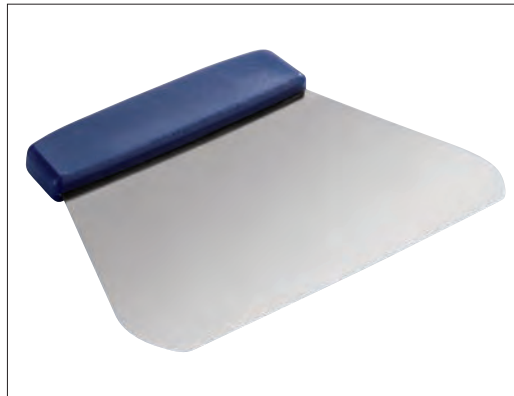


Cod.	Size	Handle/Manico	Blade/Lama
50RAS7	225 x 200 mm	189,7 h 130 mm	200 h 95 mm

METAL SCRAPERS/RASCHIE IN METALLO



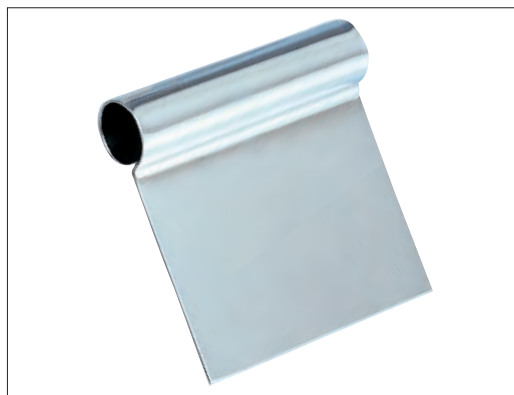
Cod.	Size	Handle/Manico	Blade/Lama
50RAS1	135 x 105 mm	135 h 25 mm	130 h 80 mm
50RAS2	180 x 105 mm	180 h 20 mm	175 h 80 mm



Cod.	Size	Handle/Manico	Blade/Lama
RAS 3	195 h 145 mm	135 h 35 mm	195 h 110 mm



Cod.	Size	Handle/Manico	Blade/Lama
RC115	120 h 115 mm	120 h 25 mm	120 h 90 mm



Cod.	Size	Handle/Manico	Blade/Lama
RD105	105 h 105 mm	105 h 25 mm	105 h 80 mm
RD125	125 h 105 mm	125 h 25 mm	125 h 80 mm
RD150	150 h 105 mm	150 h 25 mm	150 h 80 mm
RD175	175 h 105 mm	175 h 25 mm	175 h 80 mm

PLASTIC SCRAPERS/RASCHIE IN PLASTICA

Pack 10 pcs



Cod.	Size
50RTD1	145 x 95 mm rigid/rigido



Cod.	Size
50RTF1	150 x 110 mm rigid/rigido



Cod.	Size
50RTL1	145 x 95 mm rigid/rigido

50RTF2	150 x 110 mm soft/morbido
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50RTL2	145 x 95 mm soft/morbido
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Cod.	Size
50RTP1	120 x 90 mm rigid/rigido
50RTP2	120 x 90 mm soft/morbido



Cod.	Size
50RTA1	125 x 90 mm rigid/rigido
50RTA2	125 x 90 mm soft/morbido



Cod.	Size
50RTT1	215 x 130 mm rigid/rigido



Cod.	Size
50RTS1	195 x 150 mm rigid/rigido

EXTENSIBLE DOUGH CUTTERS/TAGLIAPASTA ESTENSIBILI

To easily cut dough strips of the same size. Wheel distance can be adjusted from 10 to 120 mm and wheels can be locked by tightening the wing nuts. Made of stainless steel.

Per tagliare facilmente strisce di impasti della stessa misura. La distanza tra le ruote è regolabile dai 10 ai 120 mm, inoltre le ruote possono essere bloccate stringendo i dadi ad alette. Interamente in acciaio inox.



Single smooth

Single smooth blade
Lama singola liscia

Cod.	Blades/Lame	Wheel size Misura ruota
ROTAPINOX 5 P	5 smooth/lisce	ø 55 mm
ROTAPINOX 7 P	7 smooth/lisce	ø 55 mm



Single curved

Single curved blade
Lama singola ondulata

Cod.	Blades/Lame	Wheel size Misura ruota
ROTAPINOX 5 O	5 curved/ondulate	ø 55 mm
ROTAPINOX 7 O	7 curved/ondulate	ø 55 mm



Double

Double blade smooth and curved
Doppia lama liscia e ondulata

Cod.	Blades/Lame	Wheel size Misura ruota
ROTINOX 5 P/O	5 smooth/lisce + 5 curved/ondulate	ø 55 mm
ROTINOX 7 P/O	7 smooth/lisce + 7 curved/ondulate	ø 55 mm



DOUGH CUTTER ACCESSORIES/ACCESSORI TAGLIAPASTA



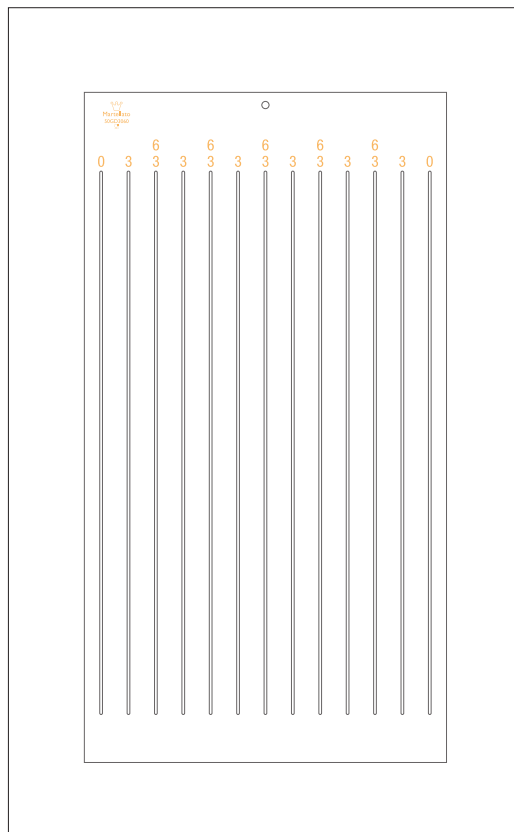
Pastry cutter
Rotella tagliapasta

Cod.	Size
PC55	ø 55 mm
PC65	ø 65 mm
PC100	ø 100 mm
PC120	ø 120 mm



Cutter for tarts
Griglia tagliapasta per crostate

Cod.	Size
DECOR 30	ø 30 cm

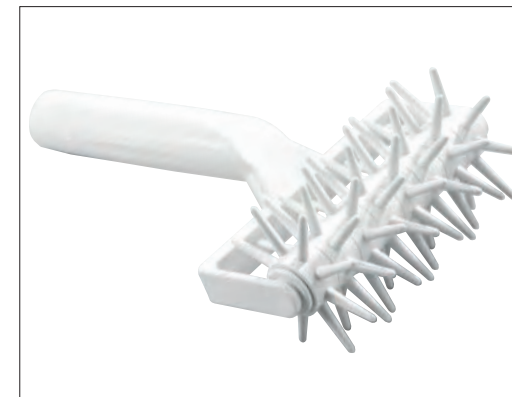


Transparent plastic cutting grid
Dima di taglio in plastica trasparente

Ideal for cutting regular strips of shortcrust pastry, chocolate, biscuit, etc.
Per il taglio in strisce regolari di pasta frolla, cioccolato, biscuit, ecc.

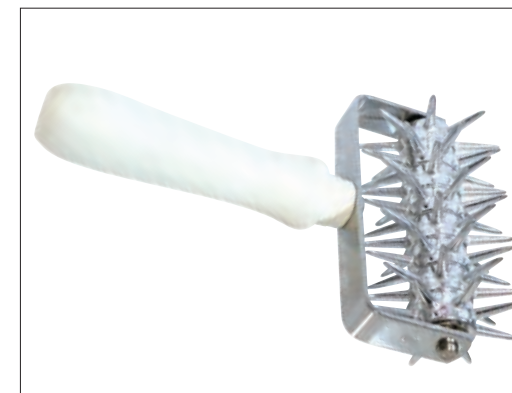
Cod.	Size	Cutting size Misura taglio
50GD0015	510 x 400 mm	1,5 cm
50GD0018	510 x 400 mm	1,8 cm
50GD0022	60 x h 22 mm	2,2 cm
50GD0027	60 x h 27 mm	2,7 cm
50GD0037	60 x h 37 mm	3,7 cm
50GD2040	740 x 400 mm	2/4 cm
50GD3060	740 x 400 mm	3/6 cm

PASTRY DOCKERS/RULLI FORAPASTA



Plastic pastry docker
Rullo forapasta in plastica

Cod.	Size
RFP 12	120 mm



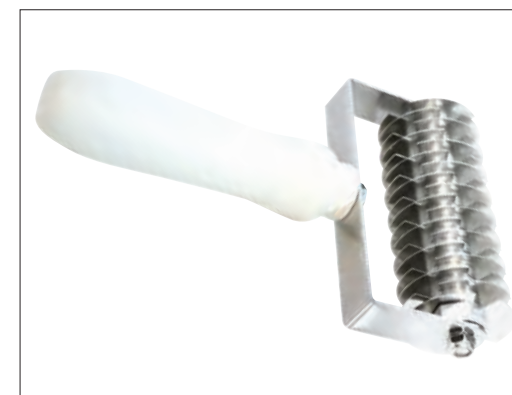
Aluminium pastry docker
Rullo forapasta in alluminio

Cod.	Size
50RFP12A	120 mm



Lozenge plastic docker
Rullo per losanghe in plastica

Cod.	Size
RPL 12	120 mm



Lozenge st. steel docker
Rullo per losanghe in acciaio inox

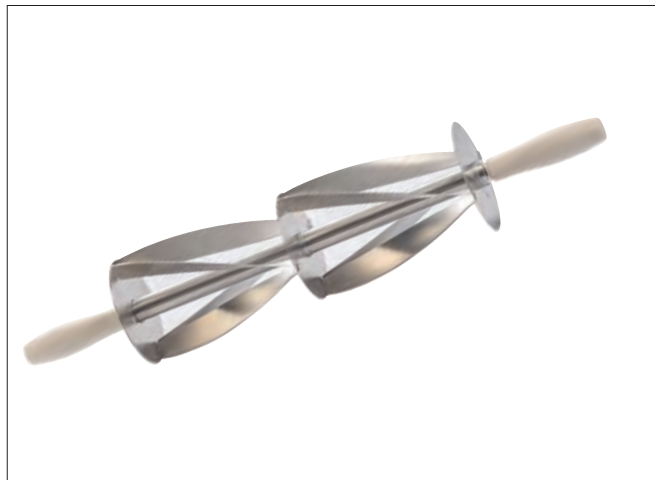
Cod.	Size	Distance between blades Distanza tra le lame
50RPL12X	120 mm	7 mm

CROISSANT CUTTERS/TAGLIA CROISSANT

Cutting size refers to the triangle of dough.
La misura di taglio si riferisce al triangolo di pasta.



Cod.	Size	Cutting size Misura di taglio
RSC70X100	360 x 55 h 55 mm	70 x 100 mm
RSC96X153	410 x 70 h 70 mm	96 x 153 mm
RSC97X210	470 x 70 h 70 mm	98 x 208 mm
RSC180X140	400 x 120 h 120 mm	177 x 141 mm
RSC180X200	460 x 120 h 120 mm	180 x 200 mm



Cod.	Size	Cutting size Misura di taglio
RDC180X200	670 x 120 h 120 mm	180 x 200 mm



Cod.	Size	Cutting size Misura di taglio
RTC180X200	880 x 120 h 120 mm	180 x 200 mm

GRATER & ZESTER/GRATTUGIE & ZESTER

Stainless steel blade, non-slip soft touch handle and a protective case.
Lama in acciaio inox, manico soft touch antiscivolo e custodia protettiva.



Yellow zester

32 cm

50ZES01



Red zester

32 mm

50ZES02



Black zester

32 mm

50ZES03

BOWLS & FLOUR SCOOPS/CIOTOLE & SESSOLE



Transparent polycarbonate
Policarbonato trasparente

Cod.	Size	Cap.
52BO13PC	ø 13 cm	0,4 l
52BO17PC	ø 17 cm	1 l
52BO23PC	ø 23 cm	2,5 l
52BO28PC	ø 28 cm	4 l
52BO32PC	ø 32 cm	8 l
52BO38PC	ø 38 cm	10 l



White polypropylene
Polipropilene bianco

Cod.	Size	Cap.
52BO13PP	ø 13 cm	0,4 l
52BO17PP	ø 17 cm	1 l
52BO23PP	ø 23 cm	2,5 l
52BO28PP	ø 28 cm	4 l
52BO32PP	ø 32 cm	8 l
52BO38PP	ø 38 cm	10 l



White plastic
Plastica bianca

Cod.	Size	Spoon Cucchiaio	Cap.
SES 100	185 x 65 mm	11 x 6,5 cm	125 ml
SES 250	250 x 90 mm	15 x 9 cm	250 ml
SES 500	310 x 117 mm	19 x 11,7 cm	512 ml
SES 800	345 x 145 mm	23 x 14,5 cm	857 ml
SES 1500	400 x 175 mm	27,5 x 17,5 cm	1520 ml

ROLLING PINS/RULLI

Size excluding handles.
Misura manici esclusi.



Wooden rolling pins
Rulli in legno

Cod.	Size
RL 2	ø 8 x 50 cm
RL 3	ø 7 x 60 cm
RL 4	ø 8 x 60 cm



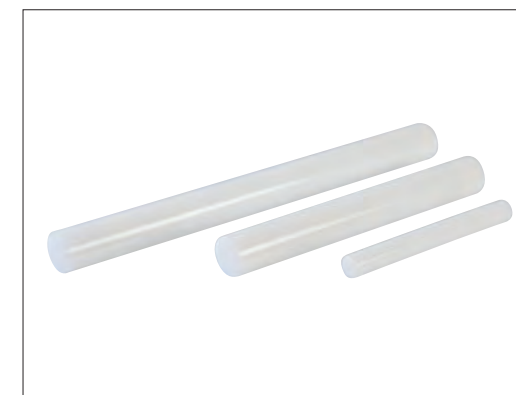
Revolving wooden rolling pins
Rulli girevoli in legno

Cod.	Size	Cod.	Size
RLS 30	ø 8 x 30 cm	RLS 45	ø 8 x 45 cm
RLS 35	ø 8 x 35 cm	RLS 50	ø 8 x 50 cm
RLS 40	ø 8 x 40 cm	RLS 60	ø 8 x 60 cm



Polyethylene revolving rolling pins
Rulli girevoli in polietilene

Cod.	Size
RLS50PE	ø 7 x 30 cm
RLS60PE	ø 7 x 40 cm
RLS70PE	ø 7 x 50 cm



Polyethylene rolling pins for sugar paste and chocolate
Rulli in polietilene per pasta di zucchero e cioccolato

Cod.	Size
40-W021	ø 2,5 x 23 cm
40-W022	ø 4,5 x 50 cm
40-W154	ø 4,5 x 35 cm

BRUSHES/SPAZZOLE



Cod.	Size	Bristles/Setole
SPZ SE	400 x 40 mm	natural/naturali



Cod.	Size	Bristles/Setole
SPZ PL1	240 x 75 mm	polyester/poliestere



Cod.	Size	Bristles/Setole
SPZ INOX	145 x 55 mm	st. steel/acciaio inox

PROFESSIONAL BRUSHES/PENNELLI PROFESSIONALI



Synthetic bristles, heat resistant up to 120°C.
Dishwasher safe.
*Con setole sintetiche, resiste fino a 120°C.
Lavabile in lavastoviglie.*

Cod.	Bristles Setole	Handle Manico	Ferrule Ghiera
50PE30	53 mm	168 mm	30 mm
50PE40	53 mm	170 mm	40 mm
50PE50	60 mm	173 mm	50 mm
50PE60	65 mm	175 mm	60 mm
50PE70	65 mm	178 mm	70 mm

PINCER/PINZA



Made of plastic.
In plastica.

Cod.	Size
PINZA	29,5 x 8 cm

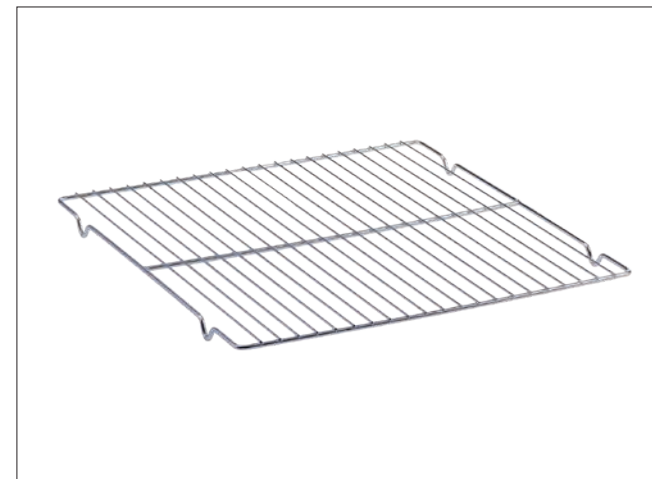


RACKS/GRIGLIE

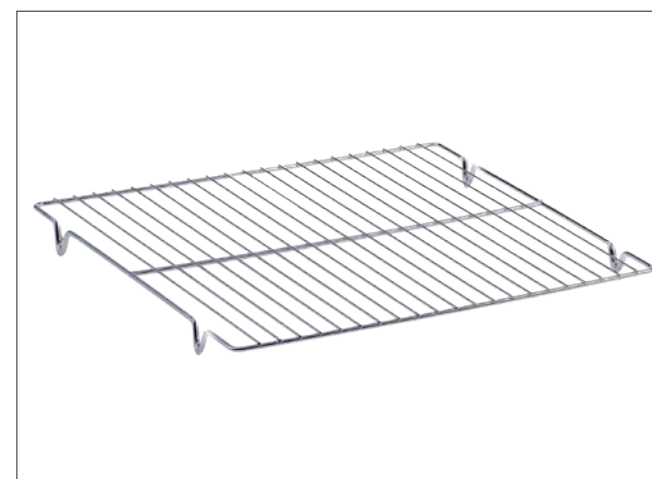
Metal.
Metallo.



Cod.	Size
PR30	ø 300 mm
PR40	ø 400 mm



Cod.	Size
PR30X30	300 x 300 mm
PR50X50	500 x 500 mm



Higher feet, suitable to use with trays.
I piedini più alti consentono l'utilizzo con le teglie.

Cod.	Size
PR40X60	588 x 390 h 25 mm

BREAD MOULDS/STAMPI PANE

Plastic.
Plastica.



Cod.	Size	Type
STPTA 1	14 x 10 cm	Square turtle Tartaruga quadrata



Cod.	Size	Type
STPTA 2	14 x 11 cm	Hexagonal turtle Tartaruga esagonale



Cod.	Size	Type.
STPTA 5	ø 12,5 cm	Daisy Margherita

BREAD BASKETS/CESTINI PANE

In plastic. Assorted colours.
In plastica. Colori assortiti.



Cod.	Size	Cap.
BASKET 205	ø 25 cm	1500 gr
BASKET 206	ø 21,5 cm	1000 gr
BASKET 207	ø 18 cm	500 gr
BASKET 208	ø 13 cm	250 gr



Cod.	Size	Cap.
BASKET 105	40 x 14 cm	1500 gr
BASKET 106	35 x 13 cm	1000 gr
BASKET 107	27 x 12 cm	500 gr



Cod.	Size	Cap.
BASKET 102	29 x 18 cm	1000 gr
BASKET 103	22 x 14 cm	500 gr
BASKET 108	24 x 14 cm	750 gr

BOTTLES & CARAFES/FLACONI & CARAFFE



Graduated bottle
Flacone graduato

Cod.	Size	Cap.
50FL00	100 x 56 h 275 mm	1000 ml no cap
50FL00C	100 x 56 h 275 mm	1000 ml with cap



Graduated bottle
Flacone graduato

Cod.	Size	Cap.
FLACONE	70 x 70 h 270 mm	1000 ml



Graduated bottle
Flacone graduato

Cod.	Size	Cap.
50FLAN2	275 x 175 x 26 mm	500 ml
FLAN1	ø 85 h 250 mm	1000 ml



Graduated spraying bottle
Flacone nebulizzatore graduato

Cod.	Size	Cap.
50FLAN2T	ø 70 h 225 mm	500 ml
FLACONE2	70 x 70 h 300 mm	1000 ml



Graduated dosage bottle
Flacone dosatore graduato

Cod.	Size	Cap.
BO100N	ø 40 h 138 mm	100 ml
BO250N	ø 50 h 194 mm	250 ml
BO500N	ø 60 h 253 mm	500 ml
BO1000N	ø 79 h 283 mm	1000 ml



Graduated carafe
Caraffa graduata

Cod.	Cap.
CFTRA 1	500 ml
CFTRA 2	1000 ml
CFTRA 3	2000 ml
CFTRA 4	3000 ml



Graduated maxi carafe
Maxi caraffa graduata

Cod.	Cap.
CFTRA6	6000 ml no lid
CFTRA6C	6000 ml with lid

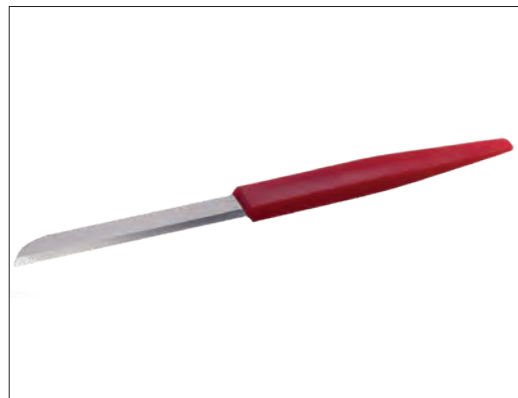
CUTTERS/TAGLIERINI



Cod.	Size	Blade/Lama
CUTTER 8	90 mm	wavy/ondulata



Cod.	Size	Blade/Lama
50COL51	80 mm	wavy/ondulata



Cod.	Size	Blade/Lama
CUTTER 7	90 mm	plain/liscia



Cod.	Size	Blade/Lama
50COL50	70 mm	plain/liscia



Cod.	Size	Blade/Lama
CUTTER 1	130 mm	revolving/ girevole
CUTTER 4	130 mm	fixed/fissa



Cod.	Size	Blade/Lama
CUTTER 5	145 mm	fixed/fissa

GLOVES/GUANTI



Leather gloves.
Manopole in pelle.

CE marking: II CAT. EN 388:2019 EN 420:2020

Cod.	Size	°C max
GL 1	380 x 150 mm	+250°C



Long leather gloves.
Manopole lunghe in pelle.

CE marking: II CAT. EN 388:2019 EN 420:2020

Cod.	Size	°C max
GL 2	450 x 150 mm	+250°C



Three finger leather gloves.
Guanti in pelle a tre dita.

CE marking: II CAT. EN 388:2019 EN 420:2020

Cod.	Size	°C max
GL 3	270 x 150 mm	+250°C

TORCHES/CANNELLI

Professional and multifunctional butane torches for pastry, gastronomy and cooking: ideal for caramelizing sugar and meringues, grating, heating and melting. With non-slip handle.

Cannelli a butano professionali e multifunzionali per pasticceria, gastronomia e cucina: ideali per caramellare zucchero e meringhe, gratinare, scaldare e sciogliere. Impugnatura antiscivolo.



Flambè Premium

*with rotating angles
con testa rotante*

Max temp 1300°C (2400°F)

64 ml refillable tank (gas not included).
Adjustable blue flame, with button for continuous flame.
*Serbatoio ricaricabile da 64 ml (gas non incluso).
Fiamma blu regolabile, con pulsante per fiamma continua.*

50CA01



Flambè Pro

Max temp 1300°C (2400°F)

140 ml refillable tank (gas not included).
Adjustable blue flame, with button for continuous flame.
*Serbatoio ricaricabile da 140 ml (gas non incluso).
Fiamma blu regolabile, con pulsante per fiamma continua.*

CANNELLOPRO



Flambè Mini

Max temp 1300°C (2400°F)

Adjustable blue flame, with button for continuous flame
(gas not included).
*Fiamma blu regolabile, con pulsante per fiamma continua
(gas non incluso).*

50CA02



Cannello Big

Power: 1,90 kW - nozzle: 0,28 mm.
Adjustable flame, with button for continuous flame.
To be used with disposable gas cylinder (not included).
*Potenza: 1,90 kW - ugello: 0,28 mm.
Fiamma regolabile, con pulsante per fiamma continua.
Usare con bombola di gas usa e getta (non inclusa).*

CANNELLOBIG

THERMOMETERS/TERMOMETRI

The thermometer is an essential instrument in every laboratory. Different models are available in the catalogue to suit every need.

Il termometro è uno strumento fondamentale in ogni laboratorio. A catalogo sono disponibili diversi modelli adatti ad ogni esigenza..



Infrared thermometer
Termometro ad infrarossi
(-50°C/+420°C)

Digital infrared thermometer with LCD display. Ideal for chocolate.
Termometro digitale ad infrarossi con display LCD. Ideale per cioccolato.

Cod.	Size
50T002	9 x 4 h 16 cm



Immersion thermometer
Termometro ad immersione
(-50°C/+300°C)

Digital thermometer with small immersion probe, very handy.
Termometro digitale con sonda ad immersione di piccole dimensioni, molto maneggevole.

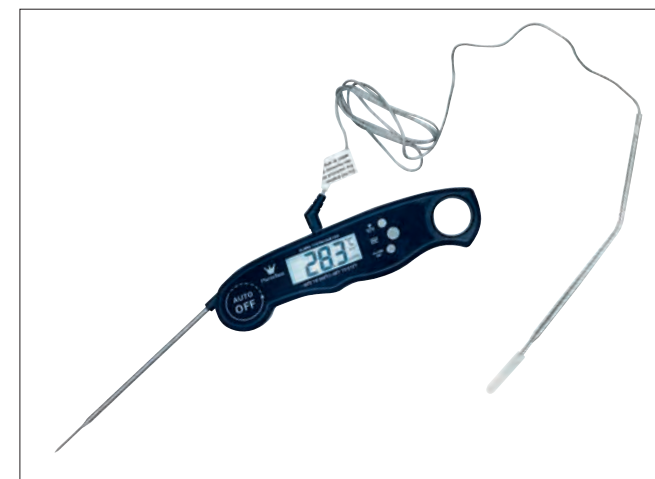
Cod.	Size	Probe/Sonda
50T004	23 x 3 h 1,5 cm	13 cm



Immersion thermometer
Termometro ad immersione
(-50°C/+300°C)

Digital thermometer with immersion probe and cable and integrated timer. Wire length: 120 cm.
Termometro digitale con sonda ad immersione e cavetto e timer integrato. Lunghezza filo: 120 cm.

Cod.	Size	Probe/Sonda
50T003	6,5 x 7 h 1,8 cm	10 cm



Double probe thermometer
Termometro a doppia sonda
(-50°C/+300°C)

Digital thermometer with built-in rotation probe and wire probe with plug. Wire length: 100 cm.
Termometro digitale con sonda di rotazione incorporata e sonda a filo con spina. Lunghezza filo: 100 cm.

Cod.	Size	Built-in probe Sonda incorporata	Wire probe Sonda a filo
50T005	16 x 4 h 1,8 cm	11,5 cm	10 cm

PISTON FUNNELS/COLINI

Professional stainless steel piston funnel ideal for dosing small quantities of product into small glasses or into the special moulds.

Colino professionale in acciaio inox ideale per dosare piccole quantità di prodotto nei bicchierini o negli appositi stampi.



Colino Small

800 ml

The package includes a metal pedestal and three nozzles of $\varnothing 2$, $\varnothing 4$ and $\varnothing 5$ mm.

La confezione comprende un piedistallo in metallo e tre bocchette da $\varnothing 2$, $\varnothing 4$ e $\varnothing 5$ mm.

50CO001



Colino Big

1900 ml

The package includes a metal pedestal and three nozzles of $\varnothing 4$, $\varnothing 5$ and $\varnothing 6$ mm.

Dishwasher safe.

La confezione comprende un piedistallo in metallo e tre bocchette da $\varnothing 4$, $\varnothing 5$ e $\varnothing 6$ mm.

Lavabile in lavastoviglie.

50CO002

CREAM WHIPPER/SIFONE

Professional stainless steel cream siphon, suitable for the quick preparation of whipped cream, mousse sponges, sauces and the garnishing of coffee, ice cream and desserts.

Sifone per panna professionale in acciaio inox, adatto alla preparazione veloce di panna montata, spugne mousse, salse e alla guarnizione di caffè, gelati e dolci.



Cream Whipper

The kit includes: a bottle, a head with silicone gasket, 3 spouts and a steel capsule holder.

Il kit comprende: una bottiglia, una testata con guarnizione in silicone, 3 beccucci e porta capsule in acciaio.

Cod.	Size	Cap.
50SI01	$\varnothing 8$ h 31 cm	500 ml
50SI02	$\varnothing 9,5$ h 37 cm	1000 ml



Cod.	Pack
50SIR01	Cream charges Ricariche per sifone 10 pcs

CAKE TURNTABLES/GIRATORTA



Anodized aluminium cake turntable
Giratoria in alluminio anodizzato

Resistant to abrasion, acids and easy to clean.
Perfectly planar.
Resistente alle abrasioni, agli acidi e facile da pulire.
Perfettamente planare.

Cod.	Size	Maximum load Portata max
GIRA6	ø 30 h 13 cm	100 kg



High plastic cake turntable
Giratoria alto in plastica

Cod.	Size
GIRA	ø 32 h 10 cm



Aluminium cake turntable
Giratoria in alluminio

Resistant and planar.
Resistente e planare.

Cod.	Size	Maximum load Portata max
GIRA5	ø 29 h 13 cm	100 kg



Low plastic cake turntable
Giratoria basso in plastica

Rubber feet guarantee a perfect adherence to the work surface.
I piedini in gomma garantiscono una perfetta aderenza al piano di lavoro.

Cod.	Size	Maximum load Portata max
GIRA7	ø 31 h 3,2 cm	3 kg



Tilting plastic cake turntable
Giratoria inclinabile in plastica

Tiltable up to 20° with non-slip mat to keep cakes of different weights in position.
Inclinabile fino a 20° con tappeto antiscivolo per mantenere in posizione dolci di diversi pesi.

Cod.	Size
40-W125	ø 23 h 14 cm



St. steel cake lifter
Pala per dolci in acciaio

Cod.	Size
TS1	ø 28 cm



FRAMES SET/KIT DI TELAI

Set of frames designed for multilayer preparations such as cremini, biscuits, fruit jellies and ganaches with constant weight and height.

Kit di telai pensati per preparazioni multistrato come cremini, biscuit, gelatine di frutta e ganache con peso ed altezza costanti.



Kit 360 x 360 mm Internal size/Misura interna

The kit contains:

- 2 frames h 3 mm
- 2 frames h 5 mm
- 1 plastic raplette
- polyethylene base

Il kit contiene:

- 2 telai h 3 mm
- 2 telai h 5 mm
- 1 raplette in plastica
- base in polietilene

50TLSPECIAL



Kit 240 x 240 mm Internal size/Misura interna

The kit contains:

- 2 frames h 3 mm
- 2 frames h 5 mm
- 1 plastic raplette
- polyethylene base

Il kit contiene:

- 2 telai h 3 mm
- 2 telai h 5 mm
- 1 raplette in plastica
- base in polietilene

50TLMINI



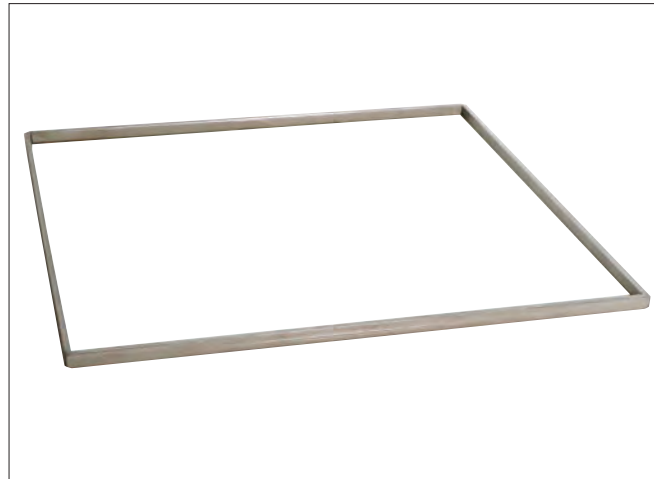
Spare part frames
Ricambi telai

Cod.	Size	50TLSPECIAL	50TLMINI
50TLS03	360 x 360 h 3 mm	✓	
50TLS05	360 x 360 h 5 mm	✓	
50TLM03	240 x 240 h 3 mm		✓
50TLM05	240 X 240 h 5 mm		✓

SINGLE FRAMES/TELAI SINGOLI

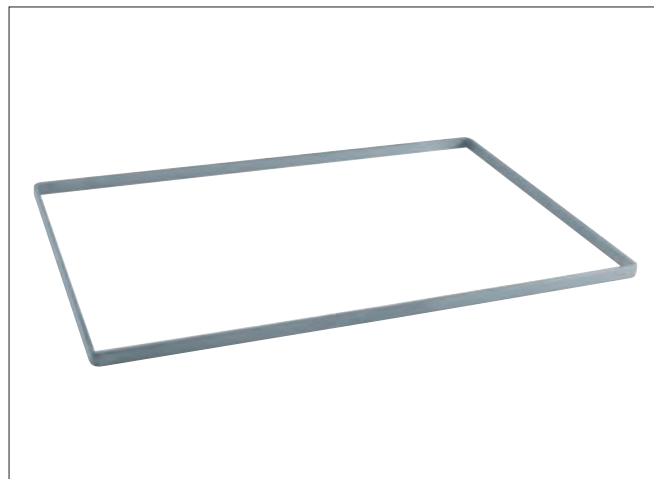
Single frames to produce perfect layers made of chocolate, biscuit and other doughs.

Telai singoli per creare precise stratificazioni in cioccolato, biscuit e altri impasti.



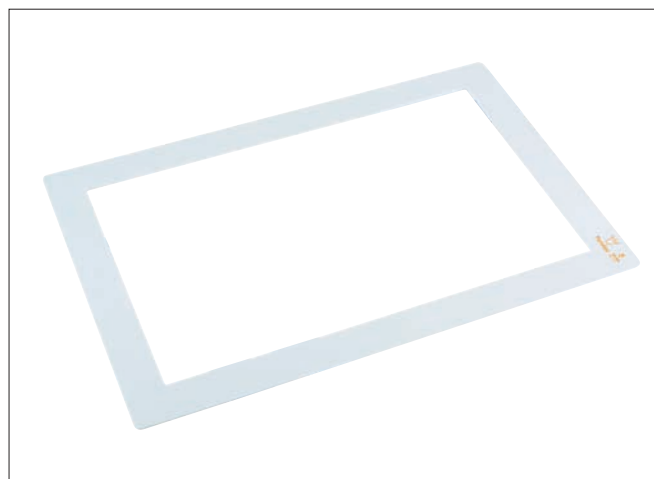
St. steel single frames
Telai singoli in acciaio

Cod.	Internal size Misura interna	External size Misura esterna
50QG03	360 x 360 mm	380 x 380 h 3 mm
50QG05	360 x 360 mm	380 x 380 h 5 mm
50QG10	360 x 360 mm	380 x 380 h 10 mm
50QG15	360 x 360 mm	380 x 380 h 15 mm



St. steel charlotte frame
Telaio in acciaio per charlotte

Cod.	Internal size Misura interna	External size Misura esterna
TL 15	380 x 580 h 15 mm	390 x 590 h 15 mm



Single plastic frames
Telai singoli in plastica

Cod.	Internal size Misura interna	External size Misura esterna
TL 03	370 x 570 h 3 mm	470 x 670 h 3 mm
TL 04	370 x 570 h 4 mm	470 x 670 h 4 mm
TL 05	370 x 570 h 5 mm	470 x 670 h 5 mm

RAPLETTES/RACLE



Plastic raplette
Racla in plastica

Cod.	Size	Suitable frame Telaio adatto
50SPB30	300 h 80 mm	50TLMINI
50SPB43	430 h 80 mm	50TLSPECIAL
CSMSPB40	420 h 120 mm	CSM040
CSMSPB60	620 h 140 mm	CSM060



Adjustable stainless steel raplette.
Ext. size: 50 x 18 h 6 cm.
Raplette regolabile in acciaio inox.
Misure esterne: 50 x 18 h 6 cm.

Cod.	Max width Larghezza max	Max height Altezza max
SPB SPECIAL	40 cm	0,1 - 1,8 cm



Drilled grid for disks, thickness 8 mm.
In food-grade plastic, dishwasher safe.
Dima forata per dischi, spessore 8 mm.
In plastica alimentare, lavabile in lavastoviglie.

Cod.	Size	Prod.
50DF138	ø 13,5 cm	8 pcs
50DF158	ø 15,5cm	6 pcs
50DF178	ø 17,5cm	6 pcs
50DF198	ø 19,5 cm	4 pcs



Ciok

The kit consists of a plastic frame without bottom, two perforated trays (ø 30 - 40 mm) and a plastic spatula.

Il kit è composto da un telaio in plastica senza fondo, due teglie forate (ø 30 - 40 mm) e una spatola in plastica.

60 x 40 h 5 cm

CIOK 1

SCALES/BILANCE

Equipped with high-precision gauge sensor system, tare function, automatic zeroing, low power or overload indication, touch panel.

Dotate di sistema di sensori di calibro ad alta precisione, funzione tara, azzeramento automatico, indicazione di bassa potenza o sovraccarico, pannello touch.



Small scale 22 x 16 cm

Capacity: 5 kg, division: 1g / 0.05oz / 1ml / (1/8 cup). Tempered glass surface.
Power supply: 4x 1.5V AAA batteries (included).

*Capacità: 5 kg, divisione: 1g / 0.05oz / 1ml / (1/8 cup). Superficie in vetro temperato.
Alimentazione: batterie AAA da 4x 1.5V (incluse).*

50BI01



Big scale 26 x 31 cm

Capacity: 15 kg / 1g, division: 1g / 0.05oz.
High-definition LED display.
Stainless steel surface.
Power supply: 4x 1.5V AA batteries (included).

*Capacità: 15 kg / 1g, divisione: 1g / 0.05oz.
Display LED ad alta definizione.
Superficie in acciaio inossidabile.
Alimentazione: batterie 4x 1.5V AA (incluse).*

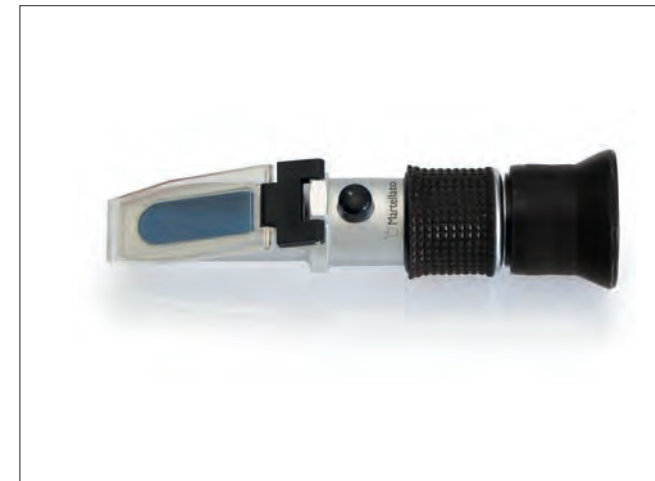
50BI02

GENERAL EQUIPMENT/ATTREZZATURE VARIE



St. steel sieves
Setacci in acciaio

Cod.	Size
SETAC 16	ø 160 mm
SETAC 19	ø 190 mm
SETAC 21	ø 210 mm
SETAC 24	ø 240 mm
SETAC 26	ø 260 mm
SETAC 28	ø 280 mm
SETAC 30	ø 300 mm



Universal optical refractometer
Rifrattometro ottico universale

0-90% Brix scale. It accurately measures the percentage concentration of solids in a fluid solution.
Scala 0-90% Brix. Misura con precisione la concentrazione percentuale di sostanze solide in una soluzione fluida.

Cod.	Size
50RI01	ø 3,8 x 14 cm



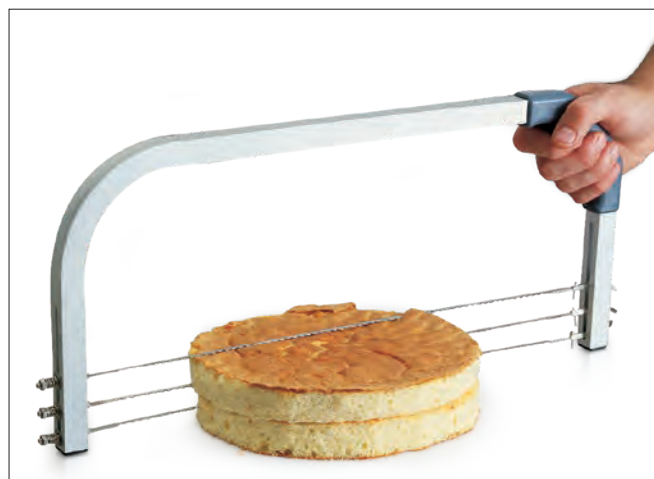
St. steel cake markers
Segnaporzioni in acciaio

Cod.	Size	Portions
PPT8X	ø 330 mm	8
PPT10X	ø 330 mm	10
PPT12X	ø 330 mm	12
PPT14X	ø 330 mm	14
PPT16X	ø 330 mm	16
PPT18X	ø 330 mm	18



Plastic price card
Segnaprezzo in plastica

Cod.	Size	Pack
SEG006N	60 x 80 mm	40 pcs



Sponge cake slicer, with 3 variable-height blades
Lira per pan di spagna con 3 lame ad altezza variabile

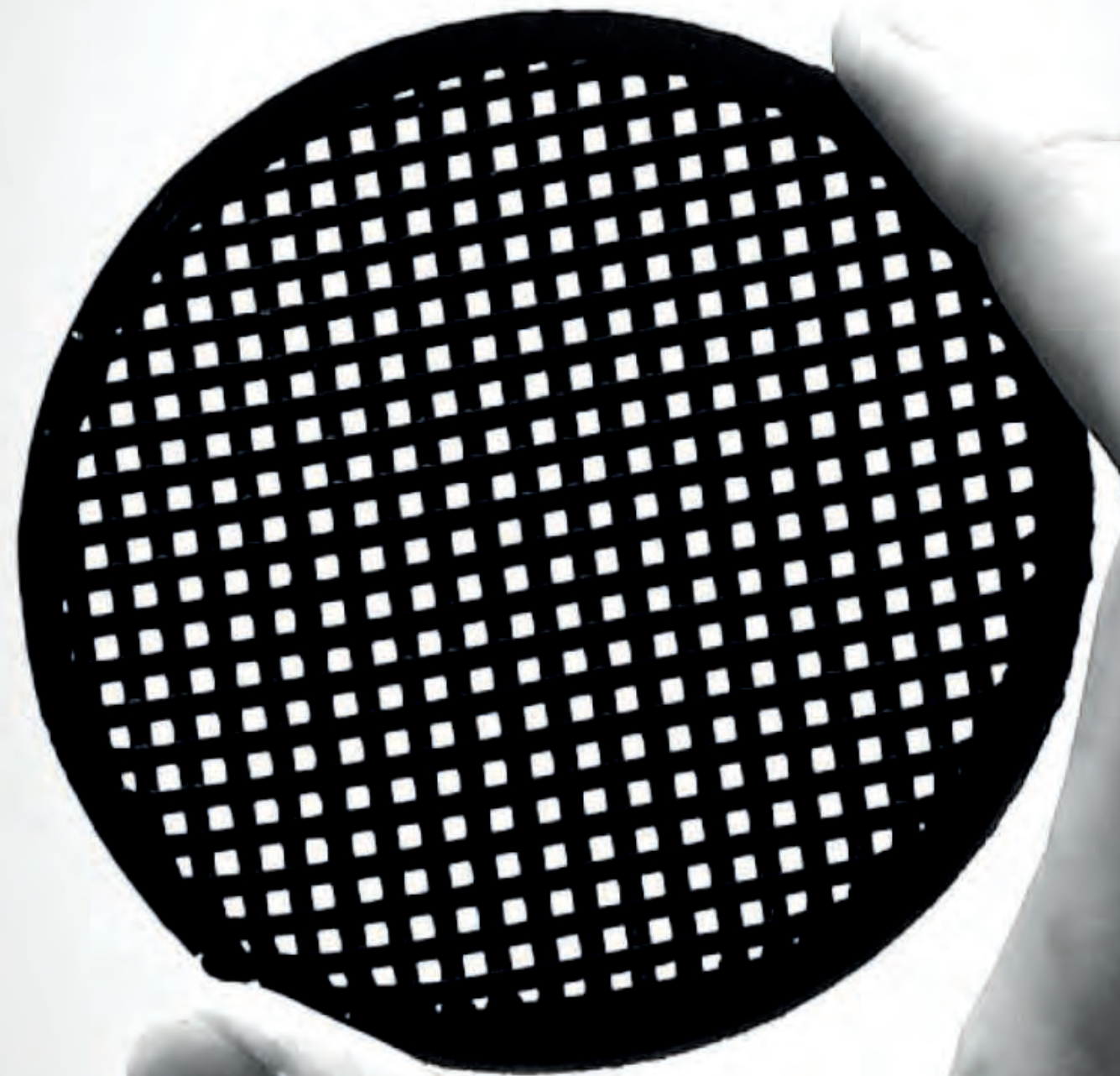
Cod.	Size	Blades high Altezza lame
CS3	460 mm	from 0 to 90 mm
CSL	spare blade/ricambio lama	



Plastic price card
Segnaprezzo in plastica

Cod.	Size	Pack
SEG002N	60 x 80 mm	25 pcs

DECORATIVE TOOLS



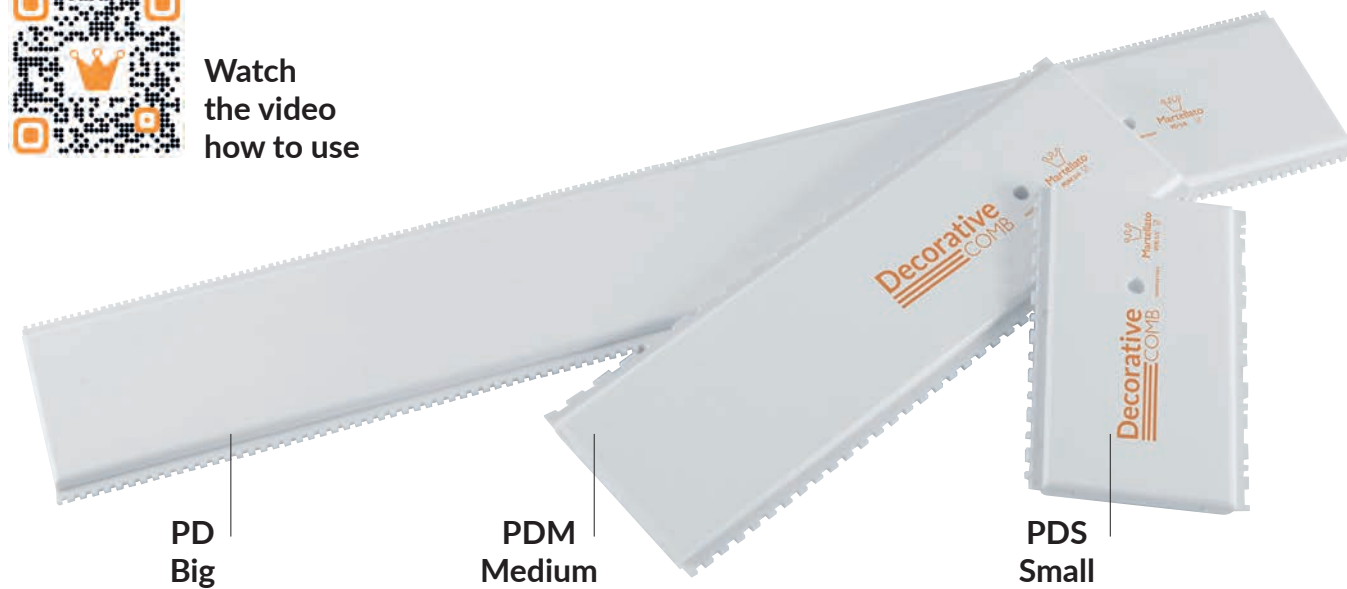
COMBS/PETTINI

Comb, made of plastic and rubber, designed for making chocolate or biscuit decorations. Each comb features a double pattern for decoration.

Pettine, in materiale plastico e gomma, pensato per la realizzazione di decori in cioccolato o biscuit. Ogni pettine presenta un doppio pattern per il decoro.



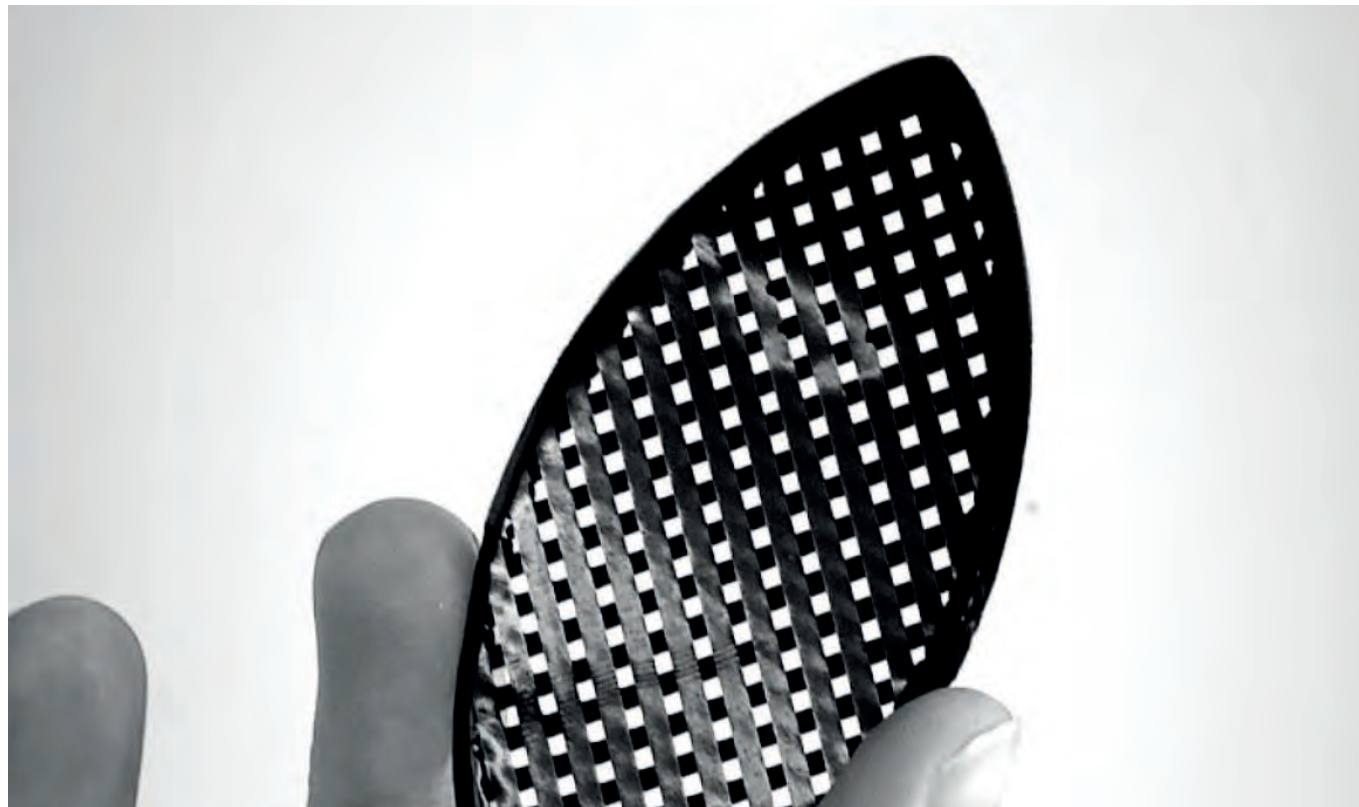
Watch
the video
how to use



PD
Big

PDM
Medium

PDS
Small



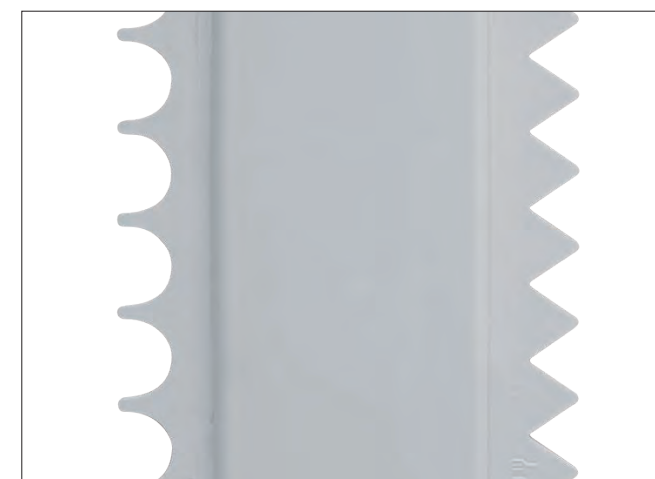
Deco 1

Cod.	Size
PD 1/2	70 cm
PDM 1/2	34 cm
PDS1/2	17 cm



Deco 2

Cod.	Size
PD 3/4	70 cm
PDM 3/4	34 cm
PDS3/4	17 cm

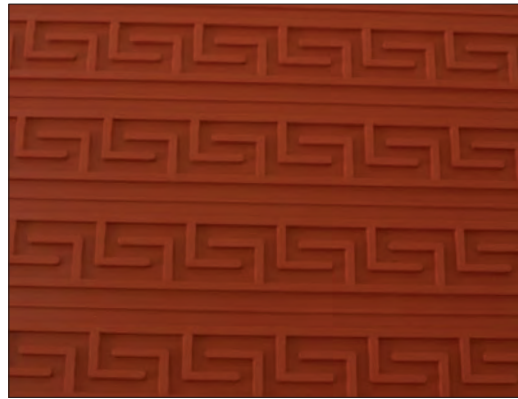


Deco 3

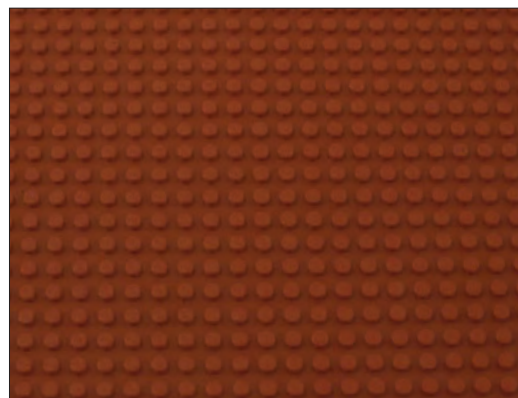
Cod.	Size
PD13/14	70 cm

MATS/TAPPETI

Silicone mats for decorated biscuit production.
Tappeti in silicone per la produzione di biscuit decorato.



Cod.	Size	Decoration Decoro
RELIEF 1	56,5 x 36,7 cm	h 37 mm



Cod.	Size	Decoration Decoro
RELIEF 2	56,5 x 36,7 cm	ø 4 mm



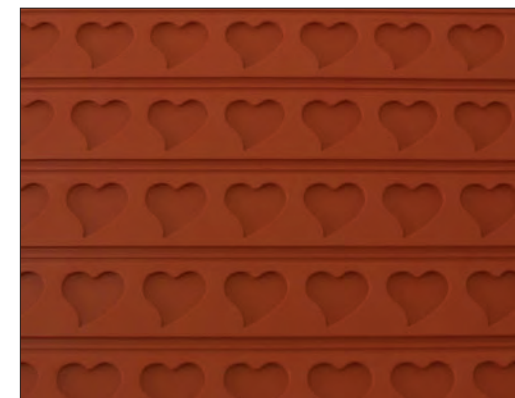
Cod.	Size	Decoration Decoro
RELIEF 4	56,5 x 36,7 cm	h 30 mm



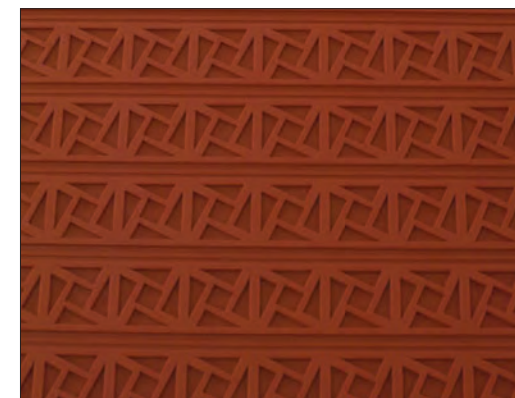
Cod.	Size	Decoration Decoro
RELIEF 5	56,5 x 36,7 cm	h 30 mm



Cod.	Size	Decoration Decoro
RELIEF 7	56,5 x 36,7 cm	h 30 mm



Cod.	Size	Decoration Decoro
RELIEF 9	56,5 x 36,7 cm	h 30 mm

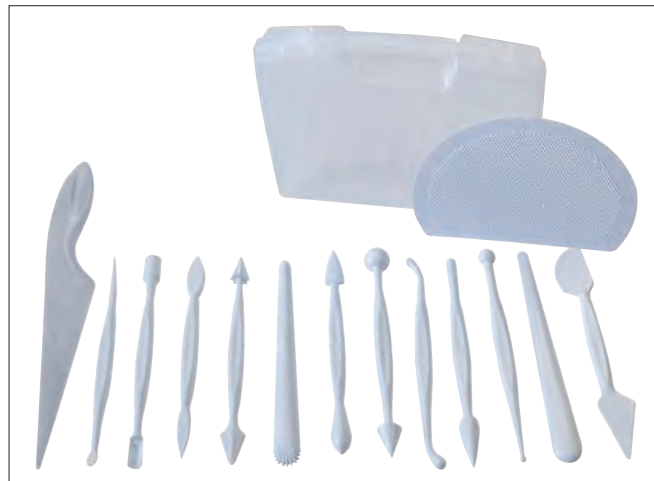


Cod.	Size	Decoration Decoro
RELIEF 11	56,5 x 36,7 cm	h 30 mm



Cod.	Size	Decoration Decoro
RELIEF 12	56,5 x 36,7 cm	h 30 mm

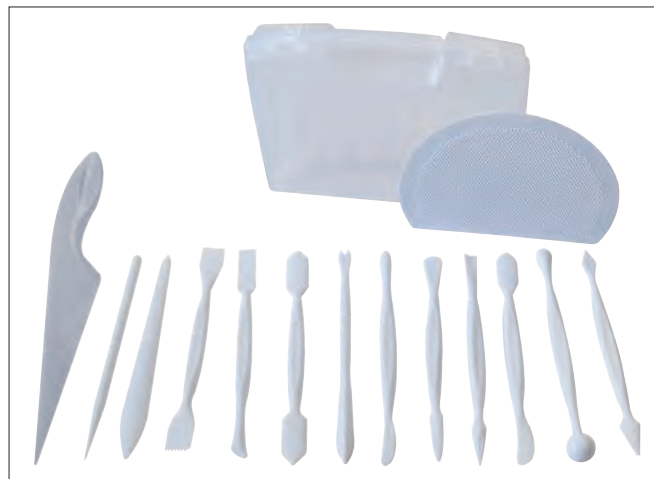
DECORATING TOOLS/ATTREZZI DECORATIVI



Tool kit A - 14 pcs

Kit composed of: 12 assorted double-tipped tools + 1 knife + 1 scraper.
Kit composto da: 12 strumenti a doppia punta + 1 coltello + 1 raschietto.

50WA004B



Tool kit B - 14 pcs

Kit composed of: 12 assorted double-tipped tools + 1 knife + 1 scraper.
Kit composto da: 12 strumenti a doppia punta + 1 coltello + 1 raschietto.

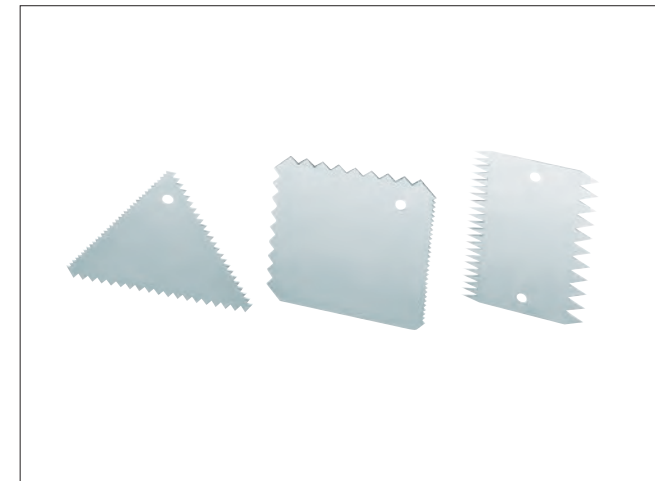
50WA005B



Smoother

Paletta per lisciare

40-W004

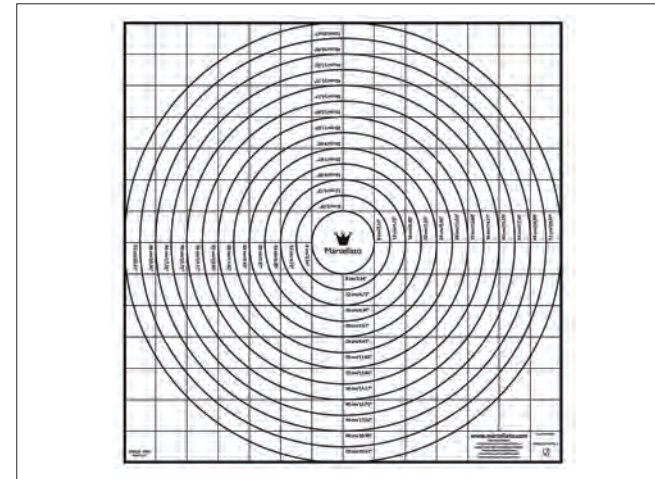


Inox combs

St. steel decorative combs set - thickness 0,5 mm
 Kit pettini decorativi in acciaio - spessore 0,5 mm

Triangular/Triangolo 100 x 103 mm
 Square/Quadrato 100 x 100 mm
 Rectangular/Rettangolo 56 x 110 mm

INOX 3

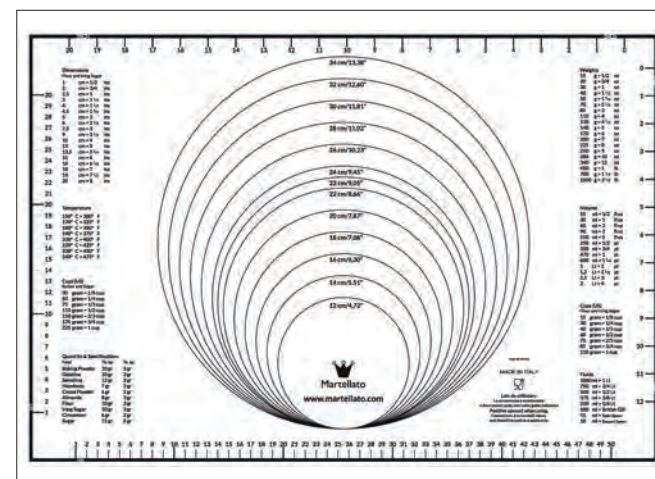


Deco mat 1

Plastic mat for dough rolling out with non-slip rubber coating.
Tappeto stendipasta in plastica con gommatura antiscivolo.

60 x 58 cm

40-W167



Deco mat 2

Plastic mat for dough rolling out with non-slip rubber coating.
Tappeto stendipasta in plastica con gommatura antiscivolo.

60 x 40 cm

40-W141

AIRBRUSHING/AEROGRAFIA

Everything you need for professional airbrushing: portable compressors and airbrush pens. Portable compressors atomise food colouring through one of our airbrushes. Correct atomisation of the food colouring is guaranteed by the Teflon piston without lubricating oil, which greatly reduces the maintenance required, while the flow regulator keeps the operating pressure constant. Professional airbrush pens are designed for colouring chocolate, cakes and moulds. Thanks to its gravity feed, it ensures efficient dye flow and easy cleaning. Airbrush connection cable included.

Tutto il necessario per l'aerografia professionale: compressori portatili e penne aerografo. I compressori portatili nebulizzano colorante alimentare attraverso uno dei nostri aerografi. La corretta nebulizzazione del colorante alimentare è garantita dal pistone in teflon senza olio di lubrificazione, che riduce di molto la manutenzione necessaria, mentre il regolatore di flusso mantiene la pressione di esercizio sempre costante. Le penne aerografo professionali sono ideate per colorare cioccolato, dolci e stampi. Grazie alla sua alimentazione per gravità, garantisce un flusso di colorante efficiente ed una pulizia facile. Cavo di collegamento per l'aerografo incluso.



Airbrush compressor - 4 BAR
Compressore per aerografo - 4 BAR

Air output/Volume aria: 23-25 lt/min.
Power/Potenza: 1/5 HP
Voltage/Voltaggio: 220-240V 50Hz (or 120V/60Hz or 220V/60Hz).
Max pressure/pressione max: 6,5 BAR/95PSI

DECOMP 7



Airbrush compressor - 6 BAR
Compressore per aerografo - 6 BAR

Air output/Volume aria: 30-35 lt/min.
Power/Potenza: 1/3 HP
Voltage/Voltaggio: 220-240V 50Hz (or 120V/60Hz or 220V/60Hz).
Max pressure/pressione max: 6,5 BAR/95PSI

DECOMP 9



Dual-action airbrush
Aerografo dual-action

Dual-action flow regulator.
Nozzle \varnothing 0,3 mm, capacity 7 cc.
Regolatore di flusso a doppia azione.
 \varnothing ugello 0,3 mm, capacità 7 cc.

DECOAIR 2



Single-action airbrush
Aerografo single-action

Single-action flow regulator.
Nozzle \varnothing 0,3 mm.
With 3 tanks: 2, 5 e 13 cc.
Regolatore di flusso ad azione singola.
 \varnothing ugello 0,3 mm.
Con 3 serbatoi da 2, 5 e 13 cc.

DECOAIR 6



Airbrush and mini compressor
Aerografo e mini compressore

Kit for small decorations that includes: double action airbrush pen (nozzle \varnothing 0,2 mm), mini 1.5 BAR compressor, airbrush holder and travel case.
Kit per piccole decorazione che comprende: penna aerografo a doppia azione (\varnothing ugello 0,2 mm), mini compressore da 1,5 BAR, supporto per l'aeropenna e trousse da viaggio.

DECOCP02



ARTISTIC SUGAR/ZUCCHERO ARTISTICO



Sugarlamp

Designed for sugar processing, made in varnished metal and brushed steel.
Height and tilt adjustment of the lamp body.
2-level power control: 600- 1200W.
Work surface: 625 x 450 mm - complete with electric cable.

Ideata per la lavorazione dello zucchero, realizzata in metallo verniciato e acciaio spazzolato.

Regolazione del corpo lampada in altezza ed in inclinazione. Controllo della potenza su 2 livelli: 600- 1200W.

Piano di lavoro: 625 x 450 mm - completa di cablaggio elettrico.

LAMP01



Caramellometer

With cage.

Caramellometro con gabbia

Temp. min 80°C /max 200°C.

h 30 cm

MTE



Sugar pomp

Pompetta per zucchero

POMP

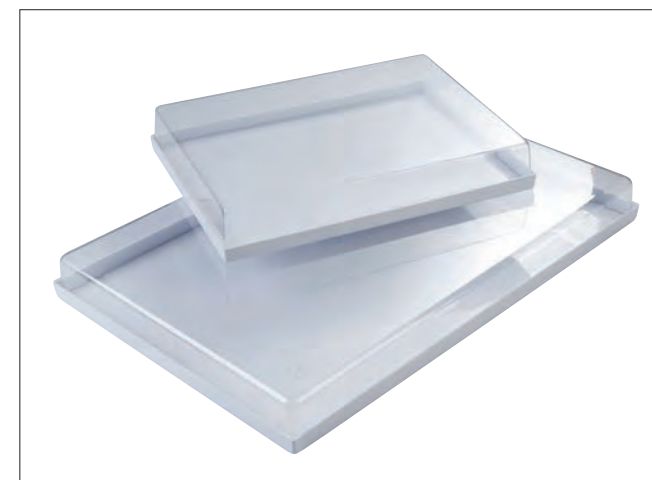
TRANSPORT & STORAGE



EASY COVERS

Easy Covers is the most complete system for storing your products thanks to trays and lids made of high quality BPA free plastic material. Ultra-light and easy to transport, unbreakable, non-deformable and with high elasticity, they resist to shocks even at very low temperatures. The transparent and opalescent surface protects from light and allows you to see the product inside, making the trays with lids of the Easy Covers line very versatile. Made in Italy.

Easy Covers è il sistema più completo per conservare i tuoi prodotti grazie a vassoi e coperchi realizzati in materiale plastico di alta qualità BPA free. Ultra leggeri e facili da trasportare, infrangibili, indeformabili e con elevata elasticità, resistono agli urti anche a bassissime temperature. La superficie trasparente e opalescente protegge dalla luce e consente di vedere il prodotto all'interno, rendendo i vassoi con coperchi della linea Easy Covers molto versatili. Made in Italy.



Easy Covers kit

Tray + lid kit
Kit vassoio + coperchio

Cod.	Size
VC30X40	30 x 40 h 6,2 cm
VC60X40	59,5 x 39,5 h 6,2 cm
VC60X404	59,5 x 39,5 h 4,2 cm
VC60X408	59,5 x 39,5 h 8,2 cm



Easy Covers trays

Vassoi

Cod.	Size
VASSOIOAMI	39,5 x 20 h 2 cm
VASSOIOAMO	39,5 x 17,3 h 2 cm
VASSOIOBMI	39,5 x 29,8 h 2 cm
VASSOIOBMO	39,5 x 25,8 h 2 cm
VASSOIOCMI	59 x 39,6 h 2,5 cm
VASSOIOCMO	59,8 x 39,6 h 2 cm



Easy Covers lids

Coperchi

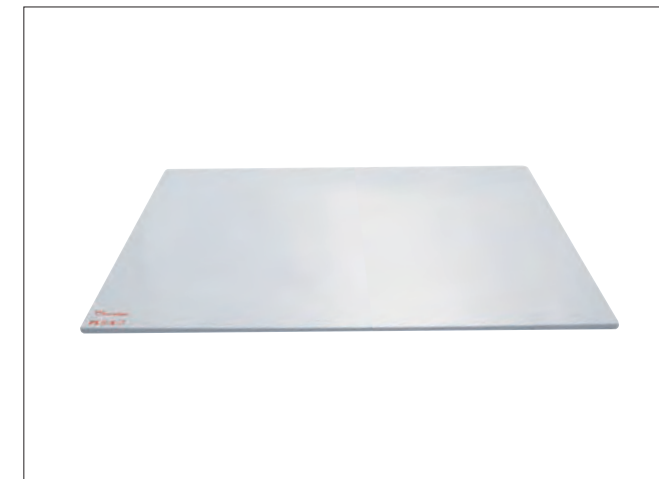
Cod.	Size
COVER 3	59 x 39 h 6 cm
COVER 3H4	59 x 39 h 4 cm
COVER 3H45	59 x 39 h 4,5 cm
COVER 4	30 x 40 h 6 cm
COVER 8	59 x 39 h 8 cm
COVER3H48	59 x 39 h 4,8 cm



MULTIPURPOSE BOARDS/TAVOLE MULTIFUNZIONE

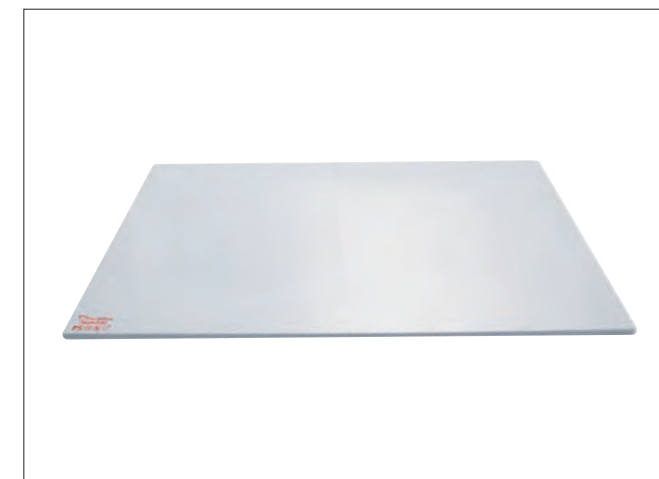
Multifunctional boards made of extremely resistant plastic material, suitable for moving and storing cakes and other products. Absorbs neither odour nor moisture. Other sizes and shapes available on request.

Tavole multifunzione in materiale plastico estremamente resistente, adatte allo spostamento e stoccaggio di torte ed altri prodotti. Non assorbe nè odori, né umidità. Altre misure e forme realizzabili su richiesta.



Rectangular board suitable for insertion in transportation boxes.
Tavola rettangolare adatta ad essere inserita nelle casse per il trasporto.

Cod.	Size
TAV 59X39	590 x 390 h 8 mm



Rectangular board suitable for insertion in the rails of blast chillers and fridge.
Tavola rettangolare adatta ad essere inserita nelle guide di abbattitori e conservatori.

Cod.	Size
TAV60X40	400 x 600 h 8 mm

PLASTIC CASE/CASSE IN PLASTICA



Case with closed bottom - without handles
Cassa con fondo chiuso - senza maniglie

Cod.	Size	Cap.
50CA604007C	60 x 40 h 7 cm	12 lt
50CA604010C	60 x 40 h 10 cm	18 lt
50CA604013C	60 x 40 h 13 cm	24 lt



Lid for 60x40 case
Coperchio per casse 60x40

Cod.	Size
50CA6040COP	60 x 40 cm

TROLLEYS COVER/COPERTURA CARRELLI

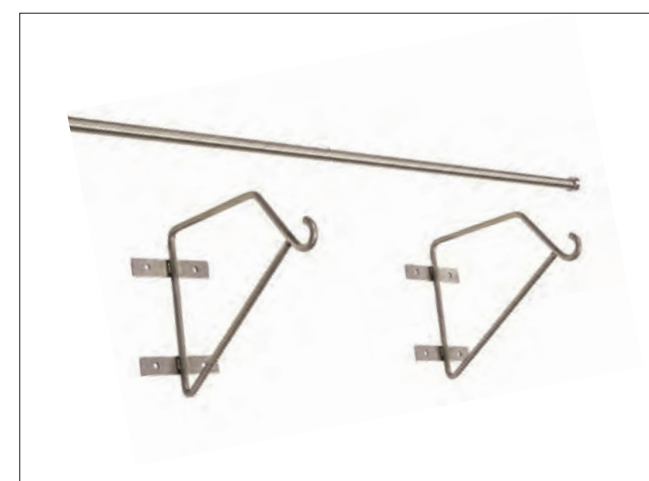


Disposable cover for trolleys
Copertura monouso per carrelli

Disposable cover for whole trolleys with pans up to Gastronorm size 2/1.
The rolls of 200 pieces 180 cm high are made of plastic with 20 micron thickness.

*Copertura monouso per carrelli interi con teglie fino alla dimensione Gastronorm 2/1.
I rotoli da 200 pezzi alti 180 cm sono in plastica con spessore 20 micron.*

50CP01



Wall roll holder
Porta rotolo da muro

Stainless steel wall roll holder for plastic covers code 50CP01. Consists of threaded bar, tube and end caps and 2 brackets with provision to be attached to the wall.

Porta rotolo da muro in acciaio inox per coperture in plastica cod. 50CP01. Composto da barra filettata, tubo e tappi di chiusura e 2 staffe con predisposizione per essere attaccate al muro.

50ST01

BANQUETING

HIGHLIGHT THE COLOURS OF FLAVORS

Cake stand and cups in a single, elegant and refined collection designed for haute patisserie. The material, 100% made in Italy and completely transparent, will bring out the natural colours of your creations. Fill cups and saucers with your creativity, imagine for each design a different use: events, weddings, business meetings... many shapes and sizes to enhance taste and aesthetics. Once ready, choose how best to highlight them on the cake stand.

Alzate e bicchierini racchiusi in un'unica collezione, elegante e raffinata, pensata per l'haute patisserie. Il materiale, 100% made in Italy e completamente trasparente, metterà in risalto i colori naturali delle tue creazioni. Riempi i bicchierini e piattini con la tua creatività, immagina per ogni design un utilizzo diverso: eventi, matrimoni, incontri d'affari... tante forme e formati per esaltare il gusto e l'estetica. Una volta pronti, scegli come evidenziarli al meglio sull'alzata.



CUPS



ELEGANT

Catering Solution

FOR YOUR BEST CREATIONS

Design and quality define the elegant small glasses and cups ideal for every professional in the Ho.Re.Ca., Pastry and Ice-cream sector. The products in the Elegant Catering Solution line are made by Martellato from a high quality material that gives not only strength but also shine and transparency.

We offer a wide choice of models to satisfy various aesthetic tastes and different requirements, also available in different capacities and sizes.

Design e qualità definiscono gli eleganti bicchierini e coppette ideali per ogni professionista del settore Ho.Re.Ca., della Pasticceria e Gelateria.

I prodotti della linea Elegant Catering Solution sono realizzati da Martellato con un materiale di alta qualità che conferisce, oltre alla resistenza, anche lucidità e trasparenza. Offriamo una vasta scelta di modelli per soddisfare vari gusti estetici e differenti esigenze, disponibili anche in diverse capacità e misure.

REUSABLE

RIUTILIZZABILI

RECYCLABLE

RICICLABILI

RESISTANT

RESISTENTI

BPA FREE





Kubito

Cap. 210 ml
83 x 83 h 49 mm
Pack 100 pcs

PMOKU001

Master box: 1 pack



Lid
84,3 x 84,3 h 5,7 mm
Pack 100 pcs

PMOKU001C

Master box: 5 packs



Cutter
68 x 68 h 30 mm
Pack 1 pc

31CUT05

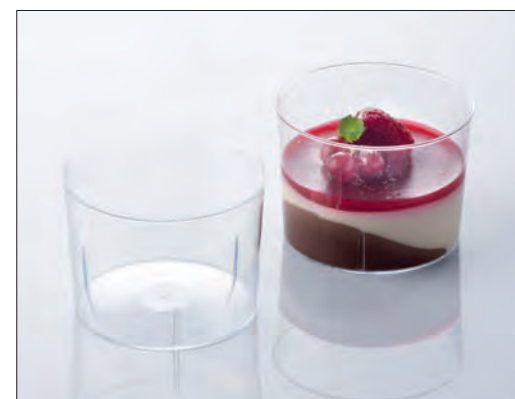


Slice

Cap. 160 ml
135 x 69 h 42 mm
Pack 100 pcs

PMOFT001

Master box: 1 pack



Bucket

Cap. 210 ml
ø 78 h 57 mm
Pack 100 pcs

PMOTO005

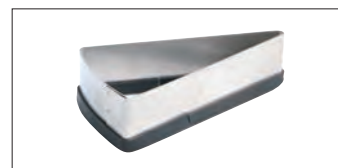
Master box: 1 pack



Lid
136 x 71 h 5 mm
Pack 100 pcs

PMOFT001C

Master box: 6 packs



Cutter
116,2 x 60,9 h 30 mm
Pack 1 pc

31CUT04



Lid
ø 80 h 7,5 mm
Pack 100 pcs

PMOTO005/C

Master box: 5 packs



Cutter
ø 66 h 30 mm
Pack 1 pc

31CUT03



Eclair

Cap. 120 ml
137 x 37 h 41 mm
Pack 100 pcs

PMOCL001

Master box: 6 packs



Lid
145 x 43,6 h 5,4 mm
Pack 100 pcs

PMOCL001C

Master box: 3 packs



Cutter
26 x 126 h 30 mm
Pack 1pc

31CUT01



Eclair XL

Cap. 165 ml
144 x 43 h 48 mm
Pack 100 pcs

PMOCL002

Master box: 1 pack



Lid
145 x 43,6 h 5,4 mm
Pack 100 pcs

PMOCL002C

Master box: 6 packs



Cutter
26 x 126 h 30 mm
Pack 1 pc

31CUT01



Cubò

Cap. 58 ml
50 x 50 h 55 mm
Pack 100 pcs

PMOCU004

Master box: 6 packs



Lid
51,8 x 51,8 h 12,2 mm
Pack 100 pcs

PMOCU002/C

Master box: 8 packs



Triangle

Cap. 175 ml
81 x 83 h 65 mm
Pack 100 pcs

PMO07.00

Master box: 6 packs



Lid
83 x 85 h 12,5 mm
Pack 100 pcs

PMO07/C

Master box: 5 packs



Heart

Cap. 100 ml
73 x 64 h 52 mm
Pack 100 pcs

PMOLO001

Master box: 5 packs



Lid
66,5 x 76 h 13 mm
Pack 100

PMOLO001/C

Master box: 5 packs

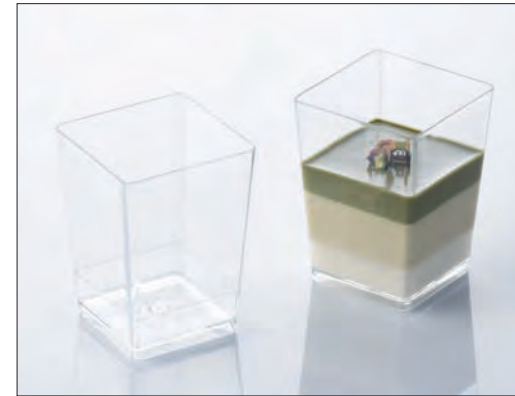


Square 1

Cap. 60 ml
40 x 40 h 55 mm
Pack 100 pcs

PMOCU001

Master box: 11 packs



Square 2

Cap. 120 ml
50 x 50 h 70 mm
Pack 100 pcs

PMOCU002

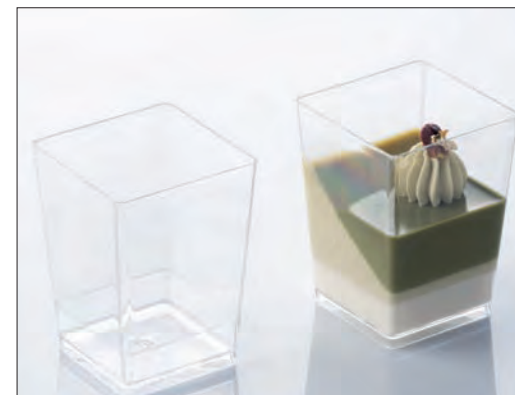
Master box: 8 packs



Lid
51,8 x 51,8 h 12,2 mm
Pack 100 pcs

PMOCU002/C

Master box: 8 packs

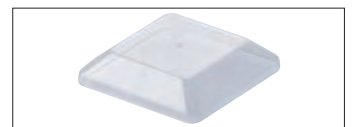


Square 3

Cap. 175 ml
55 x 55 h 80 mm
Pack 100 pcs

PMOCU003

Master box: 6 packs



Lid
59,5 x 59,5 h 2,7 mm
Pack 100

PMOCU003/C

Master box: 6 packs



Classic 1

Cap. 65 ml
 ø 42 h 65 mm
 Pack 100 pcs

PMOTO001

Master box: 5 packs



Classic 2

Cap. 90 ml
 ø 50 h 65 mm
 Pack 100 pcs

PMOTO002

Master box: 4 packs



Classic 3

Cap. 120 ml
 ø 55 h 70 mm
 Pack 100 pcs

PMOTO003

Master box: 4 packs



Classic 4

Cap. 170 ml
 ø 60 h 90 mm
 Pack 100 pcs

PMOTO004

Master box: 5 packs





Tube

Cap. 80 ml
 ø 40 h 85 mm
 Pack 100 pcs

PMO08.00

Master box: 1 pack



Waffle

Cap. 70 ml
 64 x 62 h 59 mm
 Pack 100 pcs

PMOCO013

Master box: 9 packs



Penta

Cap. 120 ml
 68 x 56 h 56 mm
 Pack 100 pcs

PMOPE001

Master box: 5 packs



Soft Ice

Cap. 105 ml
 ø 70 h 59 mm
 Pack 100 pcs

PMOCO014

Master box: 5 packs





Bubble

Cap. 215 ml
 ø 90 h 75 mm
 Pack 100 pcs

PMOCO004

Master box: 1 pack



Cone

Cap. 165 ml
 ø 90 h 75 mm
 Pack 100 pcs

PMOCO005

Master box: 1 pack



Cup 1

Cap. 90 ml
 ø 65 h 55 mm
 Pack 100 pcs

PMOCO001

Master box: 1 pack

Cup 2

Cap. 135 ml
 ø 70 h 67 mm
 Pack 100 pcs

PMOCO002

Master box: 1 pack

Cup 3

Cap. 150 ml
 ø 75 h 73 mm
 Pack 100 pcs

PMOCO003

Master box: 1 pack



Cylinder

Cap. 190 ml
 ø 65 h 85 mm
 Pack 100 pcs

PMOCO007

Master box: 1 pack



Greek 1

Cap. 50 ml
50 x 48 h 57 mm
Pack 100 pcs

PMOCO008

Master box: 1 pack

Greek 2

Cap. 120 ml
73 x 71 h 61 mm
Pack 100 pcs

PMOCO009

Master box: 1 pack

Greek 3

Cap. 190 ml
92 x 90 h 75 mm
Pack 100 pcs

PMOCO010

Master box: 1 pack



Wave 1

Cap. 50 ml
64 x 46 h 53 mm
Pack 100 pcs

PMOCE001

Master box: 10 packs

Wave 2

Cap. 120 ml
85 x 60 h 70 mm
Pack 100 pcs

PMOCE002

Master box: 5 packs

Wave 3

Cap. 200 ml
100 x 70 h 83 mm
Pack 100 pcs

PMOCE003

Master box: 4 packs



Vela 1

Cap. 85 ml
63 x 69 h 57 mm
Pack 100 pcs

PMOCO011

Master box: 12 packs



Japan 1

Cap. 47 ml
ø 42 h 43 mm
Pack 100 pcs

PMOJA001

Master box: 1 pack



Vela 2

Cap. 140 ml
73 x 81 h 67 mm
Pack 100 pcs

PMOCO012

Master box: 8 packs



Japan 2

Cap. 87 ml
ø 50 h 54 mm
Pack 100 pcs

PMOJA002

Master box: 1 pack



Vela 3

Cap. 200 ml
90 x 83 h 74 mm
Pack 100 pcs

PMOCO015

Master box: 6 packs



Drop*

Cap. 190 ml
ø 75 h 85 mm
Pack 100 pcs

PMOCO006

**available while stocks last*

**disponibile fino ad esaurimento scorte*

Master box: 1 pack

MINI PLATES





Bowl

Cap. 120 ml - Transparent
 ø 75,5 h 35 mm
 Pack 100 pcs

PMOVA003.00

Master box: 1 pack



Wing

Cap. 11 ml - Transparent
 105 x 50 h 30 mm
 Pack 100 pcs

PMO12.00

Master box: 10 packs



Mini Bowl 1

Cap. 50 ml - Transparent
 75 x 75 h 30 mm
 Pack 100 pcs

PMO11.00

Master box: 8 packs



Mini Bowl 2

Cap. 50 ml - White
 75 x 75 h 30 mm
 Pack 100 pcs

PMO11.01

Master box: 8 packs



Mini Bowl 3

Cap. 50 ml - Black
 75 x 75 h 30 mm
 Pack 100 pcs

PMO11.02

Master box: 8 packs



Single

Cap. 15 ml - Transparent
 65 x 65 h 15 mm
 Pack 100 pcs

PMO13.00

Master box: 18 packs



Triangle

Cap. 20 ml - Transparent
 90 x 90 h 15 mm
 Pack 100 pcs

PMO09.00

Master box: 10 packs



Blow 1

Cap. 30 ml - Transparent
 85 x 85 h 30 mm
 Pack 100 pcs

PMO10.00

Master box: 12 packs



Blow 2

Cap. 30 ml - Black
 85 x 85 h 30 mm
 Pack 100 pcs

PMO10.02

Master box: 12 packs

MONOPORTION PLATES





Quadro 1

Transparent
97 x 80 h 20 mm
Pack 100 pcs

PL00200

Master box: 6 packs



Quadro 2

White
97 x 80 h 20 mm
Pack 100 pcs

PL00201

Master box: 6 packs

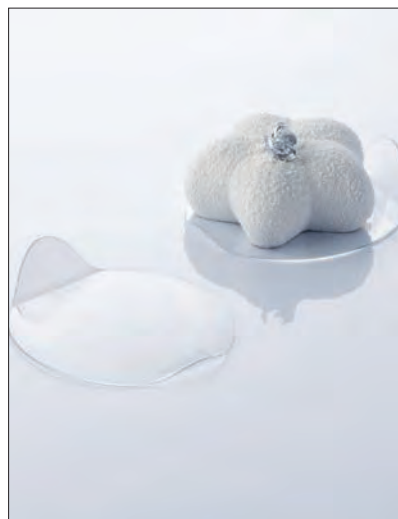


Quadro 3

Black
97 x 80 h 20 mm
Pack 100 pcs

PL00202

Master box: 6 packs



Tondo 1

Transparent
96 x 86 h 20 mm
Pack 100 pcs

PL00100

Master box: 6 packs



Tondo 2

White
96 x 86 h 20 mm
Pack 100 pcs

PL00101

Master box: 6 packs



Tondo 3

Black
96 x 86 h 20 mm
Pack 100 pcs

PL00102

Master box: 6 packs



Rettangolo 1

Transparent
140 x 60 h 21 mm
Pack 100 pcs

PL00300

Master box: 6 packs



Rettangolo 2

White
140 x 60 h 21 mm
Pack 100 pcs

PL00301

Master box: 6 packs



Rettangolo 3

Black
140 x 60 h 21 mm
Pack 100 pcs

PL00302

Master box: 6 packs

ZEN TRAYS & BOWLS





Zen Bowl

Cap. 460 ml
Transparent
 100 x 118 h 70 mm
 Pack 50 pcs

ZENBO00

Master box: 5 packs



Zen Bowl

Cap. 460 ml
White
 100 x 118 h 70 mm
 Pack 50 pcs

ZENBO01

Master box: 5 packs



Zen Bowl

Cap. 460 ml
Black
 100 x 118 h 70 mm
 Pack 50 pcs

ZENBO02

Master box: 5 packs



Zen tray

Transparent
 110 x 245 h 18 mm
 Pack 50 pcs

ZENTR00

Master box: 3 packs



Zen tray

White
 110 x 245 h 18 mm
 Pack 50 pcs

ZENTR01

Master box: 3 packs



Zen tray

Black
 110 x 245 h 18 mm
 Pack 50 pcs

ZENTR02

Master box: 3 packs



Zen Cover and tray

It can be used as cover for bowls ZENBO.
 Può essere usato anche come coperchio per le bowl ZENBO.

Transparent
 100 x 118 h 6 mm
 Pack 50 pcs

ZENBO00C

Master box: 6 packs

BANQUETING DISPLAYS





Cross

	Cod.	Size
Cross kit - 3 displays	80D0100	25 x 25 h 14 cm - 30 x 30 h 19 cm - 50 x 20 h 14 cm
Cross small	80D0200	25 x 25 h 14 cm
Cross big	80D0300	30 x 30 h 19 cm
Cross double	80D0400	20 x 50 h 14 cm



Mosaic

	Cod.	Size
Mosaic kit - 3 displays	80D0500	ø 24 h 4,5 - h 8,5 - h 12,5 cm
Mosaic 4	80D0600	ø 24 h 4,5 cm
Mosaic 8	80D0700	ø 24 h 8,5 cm
Mosaic 12	80D0800	ø 24 h 12,5 cm



Fold

2 plates/piani

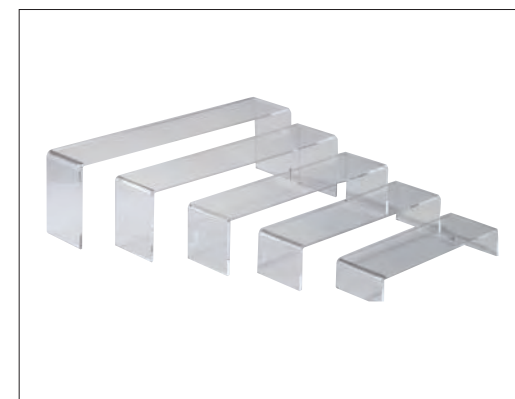
	Cod.	Size	Plates/Piani
Fold single	80D0900	33 x 34 h 18 cm	17 x 33 cm
Fold double	80D1000	65 x 34 h 18 cm	17 x 65 cm



Stairway

4 plates/piani

Cod.	Plates/Piani
80D1900	35 x 35 x h 26 - 30 x 30 x h 21 - 25 x 25 x h 16 - 20 x 20 x h 12 cm



Levels

5 plates/piani

Cod.	Plates/Piani
80D2000	50 x 10 x h 15 - 45 x 10 x h 12,5 - 40 x 10 x h 10 - 35 x 10 x h 7,5 - 30 x 10 x h 5 cm



Drop

4 plates/piani

Cod.	Plates/Piani
COD. 307	40 x 27 h 29 cm
	40 x 27 h 21 cm
	40 x 27 h 13 cm
	40 x 27 h 5 cm



5 Rounds

5 plates/piani

Cod.	Size	Plates/Piani
COD. 603	ø 50 h 58 cm	ø 50 - 42 - 34 - 26 - 18 cm



3 columns kit/kit 3 colonnine h 12 - 24 - 36 cm

Use h 12 column to have a 2-plates stand or h 24 and h 36 to have a 3-plates stand. *Usare la colonnina h 12 per avere l'alzata a 2 ripiani o quelle h 24 e h 36 per avere l'alzata a 3 ripiani.*

80RIC603



4 Squares

4 plates/piani

Cod.	Size	Plates/Piani	Plates distance Distanza tra i piani
COD60501	49 x 49 h 41 cm	49 x 49 cm	12 cm
		39 x 39 cm	
		29 x 29 cm	
		19 x 19 cm	



2 columns kit/kit 2 colonnine h 12 - 24 cm

Use h 12 column to have a 2-plates stand or h 24 to have a 3-plates stand. *Usare la colonnina h 12 per avere l'alzata a 2 ripiani o quella h 24 per avere l'alzata a 3 ripiani.*

80RIC60501

CAKE STANDS





Plexiglass cake stands.
Alzate per torte in plexiglass.



Loop 5

5 plates/piani

Cod.	Size	Plates Piani	Columns Colonne
80A1400	ø 77 h 26 cm	ø 26 cm	1 x h 10 cm 2 x h 18 cm 2 x h 26 cm



Loop 3

3 plates/piani

Cod.	Size	Plates Piani	Columns Colonne
80A1500	ø 65 h 26 cm	ø 26 cm	1 x h 10 cm 1 x h 18 cm 1 x h 26 cm



Demi Loop

3 plates/piani

Cod.	Size	Plates Piani	Columns Colonne
80A1600	65 x 45,5 h 35 cm	ø 26 cm	1 x h 10 cm 1 x h 22 cm 1 x h 35 cm



Infinity

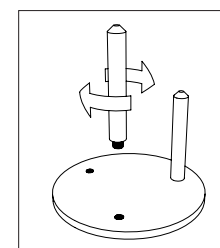
7 plates/piani

Large cake stand made entirely of plexiglass, configurable in 3, 5 or 7 plates to meet different display needs. There are 18 small columns to be manually screwed into the bottom of the plates that will easily sink inside the cakes.

Alzata per torte di grandi dimensioni realizzata completamente in plexiglass, configurabile in 3, 5 o 7 ripiani per soddisfare diverse esigenze di esposizione. Sono presenti 18 colonnine da avvitare manualmente sul fondo dei ripiani che affonderanno con facilità all'interno delle torte.



Cod.	Size	Plates Piani	Columns Colonne
80A1300	ø 40 h 69 cm	ø 16 - 20 - 24 - 28 - 32 - 36 - 40 cm	18 x h 10 cm



Cod.	Pack
80RIC1300	Replacement columns for Infinity cake stand Colonnine di ricambio per alzata Infinity
	3 pcs



Elegant

Cake stand modular as needed up to a maximum height of 153 cm, both in the number of plates and their arrangement.

Alzata modulabile in base alle necessità fino ad un'altezza massima di 153 cm, sia per il numero di ripiani che per la loro disposizione.



Cod.	Max size	Plates Piani	Plates distance Distanza tra i piani
80A1900	h 153 cm	ø 20 - 23,5 - 26,5 - 30 - 34 - 38 cm	16,5 cm



Plexiglass cake stands.
Alzate per torte in plexiglass.



Baroque transparent

	Cod.	Size	Colour
Baroque kit - 5 displays	80A1100	1 x ø 26 h 35 cm - 4 x ø 26 h 21 cm	transparent
Baroque Small	80A0900	ø 26 h 21 cm	transparent
Baroque Big	80A1000	ø 26 h 35 cm	transparent



Baroque black

	Cod.	Size	Colour
Baroque kit - 5 displays	80A1108	1 x ø 26 h 35 cm - 4 x ø 26 h 21 cm	black
Baroque Small	80A0908	ø 26 h 21 cm	black
Baroque Big	80A1008	ø 26 cm h 35 cm	black

MODULAR CAKE DISPLAYS



Modular 3

Cod.	Size	Plates/Piani
COD512	67 x 37 h 21 cm	ø 32 - 26 - 20 cm



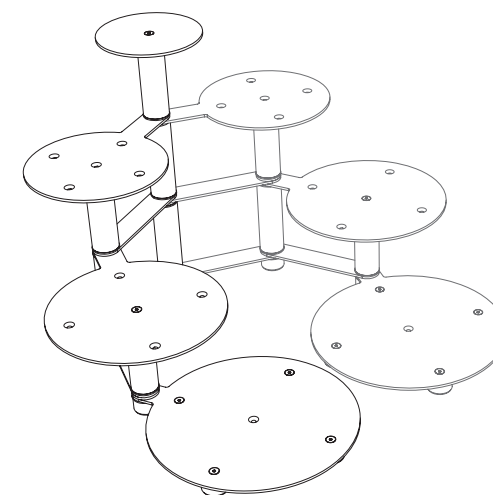
Modular 5

Cod.	Size	Plates/Piani
COD514	100 x 53 h 39,5 cm	ø 32 - 26 - 20 cm

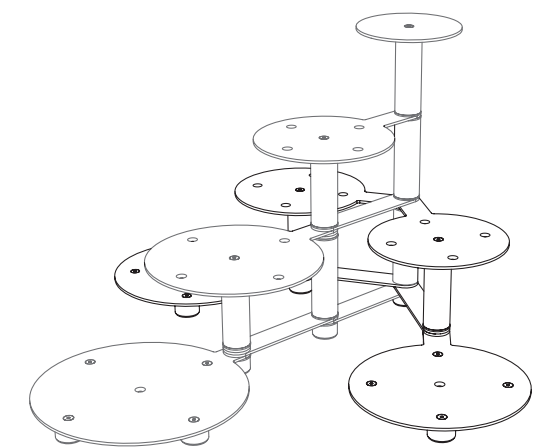


Modular 4

Cod.	Size	Plates/Piani
COD513	70 x 65 h 56 cm	ø 38 - 32 - 26 - 20 cm



COD513 + COD513



COD513 + COD514

By combining the stands you will have further compositions.
 Combinando tra loro le alzate si possono avere ulteriori combinazioni.

LITTLE WEDDING CAKES



Plastic dummies Tamburi per torta

Cod.	Size	
40-W106	ø 50 - 40 - 30 - 20 cm	kit 4 pcs
40-W110	ø 20 h 10 cm	
40-W111	ø 30 h 10 cm	
40-W112	ø 40 h 10 cm	
40-W113	ø 50 h 10 cm	



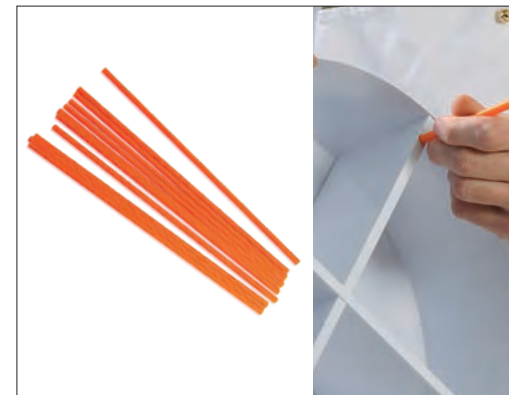
St. steel Rings Cerchi inox

Cod.	Size
40-W087	ø 19,5 h 5 cm
40-W088	ø 29,5 h 5 cm
40-W089	ø 39,5 h 5 cm
40-W090	ø 49,5 h 5 cm



Non-slip plate Piatto antiscivolo

Cod.	Size
40-W124	ø 58 cm



Cake dowel rods Pioli per torta

Cod.	Size	Pack
40-W101	ø 6 mm	Pack 50 pcs



Cake dowel rods Pioli per torta

Cod.	Size	Pack
40PI01	ø 16 h 300 mm	Pack 12 pcs

CAKE BOARDS/SOTTOTORTA



honeycomb plastic
plastica alveolata

Cake boards 2 mm Sottotorta 2 mm

Cod.	Size	Pack
50ST16	∅ 16 cm	Pack 20 pcs
50ST18	∅ 18 cm	Pack 20 pcs
50ST20	∅ 20 cm	Pack 20 pcs
50ST22	∅ 22 cm	Pack 20 pcs
50ST24	∅ 24 cm	Pack 20 pcs
50ST26	∅ 26 cm	Pack 20 pcs
50ST28	∅ 28 cm	Pack 20 pcs
50ST30	∅ 30 cm	Pack 20 pcs
50ST32	∅ 32 cm	Pack 20 pcs
50ST40	∅ 40 cm	Pack 20 pcs



hard plastic
plastica rigida

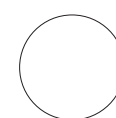
Cake boards 3 mm Sottotorta 3 mm

Cod.	Size	Pack
50DI20	∅ 200 h 3 mm	Pack 3 pcs
50DI22	∅ 220 h 3 mm	Pack 3 pcs
50DI24	∅ 240 h 3 mm	Pack 3 pcs
50DI26	∅ 260 h 3 mm	Pack 3 pcs
50DI28	∅ 280 h 3 mm	Pack 3 pcs
50DI30	∅ 300 h 3 mm	Pack 3 pcs
50DI32	∅ 320 h 3 mm	Pack 3 pcs
50DI34	∅ 340 h 3 mm	Pack 3 pcs

Cod.	Size	Pack
SET DISK	∅ 20 - 22 - 24 - 26 - 28 - 30 - 32 - 34 cm	Pack 8 pcs

Cake boards 8 mm Sottotorta 8 mm

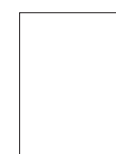
hard plastic
plastica rigida



Round
Rotondi



Square
Quadrati



Rectangular
Rettangolari

without feet/senza piedini

Cod.	Size
TAV D. 40 PIA	∅ 400 h 8 mm
TAV D. 50 PIA	∅ 500 h 8 mm
TAV D. 60 PIA	∅ 600 h 8 mm
TAV D. 70 PIA	∅ 700 h 8 mm
TAV D. 80 PIA	∅ 800 h 8 mm
TAV D. 90 PIA	∅ 900 h 8 mm
TAV D.100 PIA	∅ 1000 h 8 mm

Cod.	Size
TAV 50X50 PIA	500 x 500 h 8 mm
TAV 70X70 PIA	700 x 700 h 8 mm
TAV 60X60 PIA	600 x 600 h 8 mm

Cod.	Size
TAV 50X60 PIA	500 x 600 h 8 mm
TAV 60X70 PIA	600 x 700 h 8 mm
TAV 60X80 PIA	600 x 800 h 8 mm

with plastic feet/con piedini ∅ 25 mm

Cod.	Size	Feet/ Piedini
TAV D. 40 C/P	∅ 400 h 8 mm	4
TAV D. 50 C/P	∅ 500 h 8 mm	5
TAV D. 60 C/P	∅ 600 h 8 mm	5
TAV D. 70 C/P	∅ 700 h 8 mm	9
TAV D. 80 C/P	∅ 800 h 8 mm	9
TAV D. 90 C/P	∅ 900 h 8 mm	9
TAV D.100 C/P	∅ 1000 h 8 mm	13

Cod.	Size	Feet/ Piedini
TAV 50X50 C/P	500 x 500 h 8 mm	4
TAV 60X60 C/P	600 x 600 h 8 mm	5
TAV 70X70 C/P	700 x 700 h 8 mm	9

Cod.	Size	Feet/ Piedini
TAV 40X60 C/P	400 x 600 h 8 mm	5
TAV 50X60 C/P	500 x 600 h 8 mm	5
TAV 60X70 C/P	600 x 700 h 8 mm	9
TAV 60X80 C/P	600 x 800 h 8 mm	12



Other shapes and sizes on request / Altre dimensioni e forme realizzabili su richiesta.

MACARON DISPLAYS & SHOWCASES





80DM01 is sold in pack of 5 pcs. **80DM01** è venduto in confezione da 5 pezzi.

80DM02 and **80DM03** are stackable with each other to have greater capacity. **80DM02** e **80DM03** sono tra loro impilabili per una maggiore capienza.



Macaron 24

ø 180 h 173 mm
Cap. 24 pcs

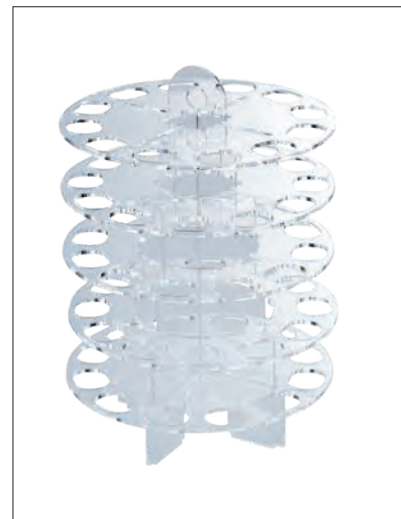
80DM01 - pack 5 pcs



Macaron 36

ø 247 h 232 mm
Cap. 36 pcs

80DM02



Macaron 60

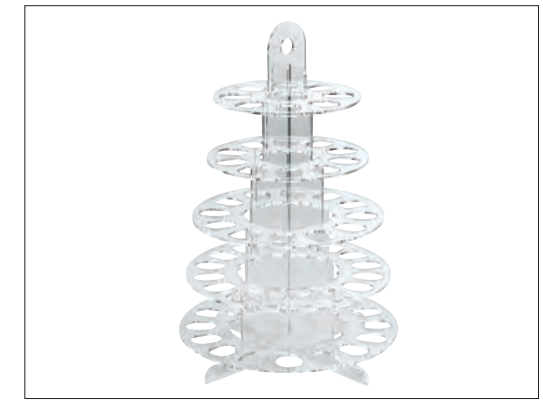
ø 247 h 352 mm
Cap. 60 pcs

80DM03



ø 240 h 280 mm
Cap. 30 pcs

AG07701P



ø 280 h 430 mm
Cap. 62 pcs

AG07701



300 x 300 h 450 mm
Cap. 60 pcs - macaron up to ø 45 mm

AG07902



315 x 325 h 65 mm
Cap. 50 pcs

AG05801



270 x 330 h 145 mm
Cap. 40 pcs

AG05601



460 x 330 h 145 mm
Cap. 70 pcs

AG05701



Jewel Box Showcase

Complete with tray for displaying brioche and rails for displaying approx. 50 macarons.
 Completa di vassoio per esporre brioche e di guide per esporre circa 50 macaron.

32,5 x 35 h 13 cm

Tray/vassoio: 30 x 32,5 cm
 Rails/guide: 4 x 4 x 32 cm (5 pcs)

AG05820



Plexiglass Showcase

60 x 36 h 16 cm

VP00101

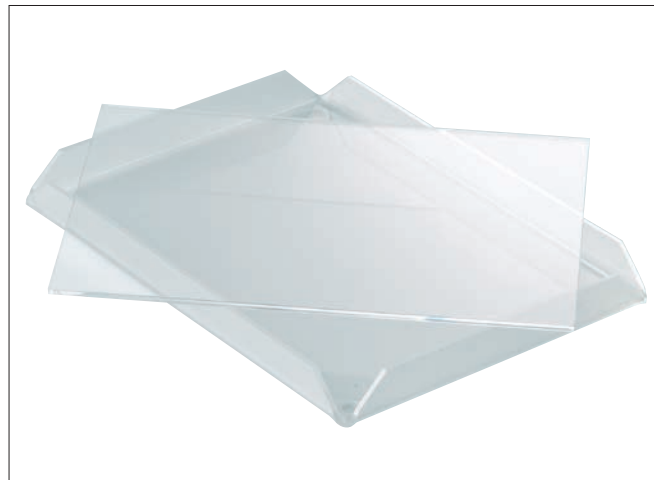
Accessories for VP00101 on next page.
 Accessori per VP00101 nella pagina seguente.

PLEXIGLASS TRAYS/VASSOI IN PLEXIGLASS



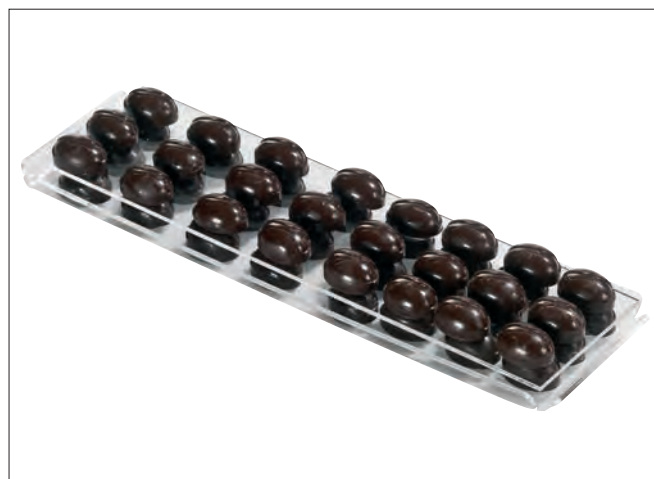
Transparent. Suitable for VP00101 display.
Trasparenti. Adatti alla vetrina VP00101.

Cod.	Size	Type
VP00906	10 x 50 h 2 cm	tray/vassoio
VP01001	9,5 x 49,5 h 0,2 cm	plate/piatto



Transparent. Suitable for VP00101 display.
Trasparenti. Adatti alla vetrina VP00101.

Cod.	Size	Type
VP00206	17 x 17 h 2 cm	tray/vassoio
VP00301	16,5 x 16,5 h 0,2 cm	plate/piatto
VP01106	17 x 23 h 2 cm	tray/vassoio
VP01201	16,5 x 22,5 h 0,2 cm	plate/piatto



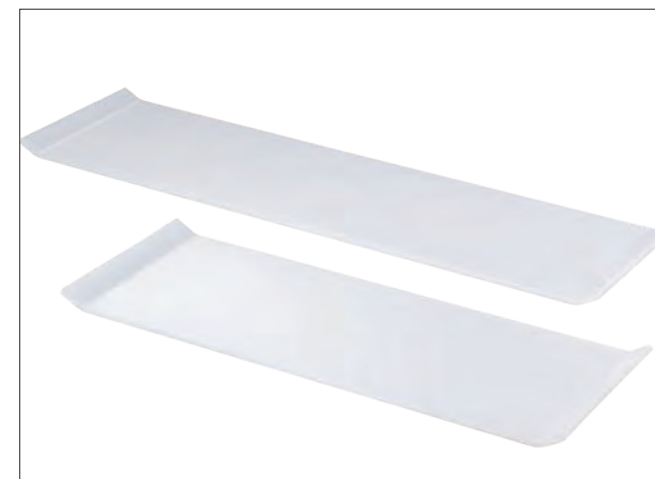
Transparent. Suitable for VP00101 display.
Trasparenti. Adatti alla vetrina VP00101.

Cod.	Size	Type
VP00401	34 x 11 h 2 cm	tray/vassoio
VP00501	32 x 9 h 0,2 cm	plate/piatto



Ideal for croissants. Bianco opalino.
Ideali per brioche. Opal white.

Cod.	Size
51VP024510	45 x 10 h 2,5 cm
51VP024515	45 x 15 h 2,5 cm
51VP024525	45 x 25 h 2,5 cm
51VP026010	60 x 10 h 2,5 cm
51VP026015	60 x 15 h 2,5 cm
51VP026025	60 x 25 h 2,5 cm



Ideal for monoportion, mignon, pralines.
Bianco opalino.
Ideali per monoporzioni, mignon, praline. Opal white.

Cod.	Size
51VP014510	45 x 10 cm
51VP014515	45 x 15 cm
51VP014525	45 x 25 cm
51VP016010	60 x 10 cm
51VP016015	60 x 15 cm
51VP016025	60 x 25 cm

PLEXIGLASS SHOWCASES/VETRINE IN PLEXIGLASS



Showcase with door, 3 inclined shelves and LED
Vetrina a led con porta, 3 ripiani inclinati e LED

Cod.	Size	Side colour
VB00308	39,5 x 32,5 h 50,5 cm	Black



Showcase with door and 3 inclined shelves
Vetrina con porta e 3 ripiani inclinati

Cod.	Size	Side colour
VB00201	42 x 31 h 42,5 cm	Transparent
VB00208	42 x 31 h 42,5 cm	Black



Showcase with door and 3 inclined shelves
Vetrina con porta e 3 ripiani inclinati

Cod.	Size	Side colour
VB00408	37 x 31 h 31 cm	Black



Food shield
Proteggi brioche

Customizable sizes on request.
Misure personalizzabili su richiesta.

Cod.	Size
AR0001	49,5 x 30 h 27 cm
AR00011	99,5 x 30 h 27 cm

FOOD COLOURS

TURN YOUR CREATIONS INTO A MASTERPIECE

The Martellato line of food coloring is the perfect choice for pastry chefs, chocolatiers, and chefs who strive for excellence. These premium colourants ensure vibrant, intense colors that can turn any creation into a masterpiece. With their versatility – available in powder, gel, and liquid form – and heat resistance, they deliver flawless results on desserts, chocolate, and gourmet dishes. Bring your creativity to life with Martellato!

La linea di coloranti alimentari Martellato è la scelta ideale per pasticceri, cioccolatieri e chef che puntano all'eccellenza. Questi coloranti di qualità garantiscono colori intensi e vibranti, capaci di trasformare ogni creazione in un'opera d'arte. Grazie alla loro versatilità – disponibili in polvere, gel e liquidi – e alla loro resistenza al calore, offrono risultati perfetti su dolci, cioccolato e piatti gourmet. Dai vita alla tua creatività con Martellato!









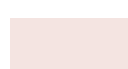
Colour Cocoa Butter



Colored cocoa butter, ideal for coloring and decorating chocolate and fatty masses. Usage tips: Temper the cocoa butter before each use.

Burro di cacao colorato, ideale per la colorazione e decorazione di cioccolato e masse grasse. Temperare il burro di cacao prima di ogni utilizzo.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Black	40LCB006	200 g	-	√	-	√
	40WCB006	30 g	-	√	-	√
 Blue	40LCB002	200 g	√	√	√	-
	40WCB002	30 g	√	√	√	-
 Green	40LCB009	200 g	-	√	√	√
	40WCB009	30 g	-	√	√	√
 Yellow	40LCB004	200 g	-	√	√	√
	40WCB004	30 g	-	√	√	√
 Orange	40LCB001	200 g	-	√	√	√
	40WCB001	30 g	-	√	√	√
 Red	40LCB008	200 g	-	√	-	√
	40WCB008	30 g	-	√	-	√
 White	40LCB000	200 g	√	√	√	√
	40WCB000	30 g	√	√	√	√







Pearl Cocoa Butter



Pearlescent cocoa butter, ideal for coloring and decorating chocolate and fatty masses. Usage tips: Temper the cocoa butter before each use.

Burro di cacao perlato, ideale per la colorazione e decorazione di cioccolato e masse grasse. Temperare il burro di cacao prima di ogni utilizzo.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Pearl bronze	40LCB015	200 g	√	√	√	-
 Pearl copper	40LCB020	200 g	√	√	√	-
 Pearl gold	40LCB017	200 g	√	√	√	-
	40WCB017	30 g	√	√	√	-
 Pearl silver	40LCB019	200 g	√	√	√	-
	40WCB019	30 g	√	√	√	-

The colours shown are indicative. The intensity of the colour obtained may vary depending on the type of surface or mass being coloured, the amount of dye used and the conditions under which it is used. I colori rappresentati sono indicativi. L'intensità del colore ottenuto può variare in base al tipo di superficie o massa che si colora, alla quantità di colorante utilizzato e alle condizioni di utilizzo dello stesso.

Colour Gel









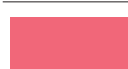




WATER-SOLUBLE

Concentrated water-soluble gel dye. Ideal for mass decoration of all water-based or emulsion-based products such as fondant, cream, glazes, cookies, and meringues.

Colorante in gel idrosolubile concentrato. Ideale per la decorazione in massa di tutti i prodotti a base acqua o emulsioni come pasta di zucchero, panna, glasse e impasti vari come biscotti e meringhe.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Black	40LCG006	30 g	-	✓	✓	-
 Blue	40LCG002	30 g	✓	✓	✓	-
 Turquoise	40LCG026	30 g	-	✓	✓	✓
 Green	40LCG009	30 g	-	✓	✓	-
 Lime Green	40LCG016	30 g	-	✓	✓	-
 Yellow	40LCG004	30 g	-	✓	✓	-
 Orange	40LCG001	30 g	-	✓	✓	-
 Red	40LCG008	30 g	-	✓	✓	-
 Pink	40LCG007	30 g	-	✓	✓	-
 Purple	40LCG010	30 g	-	✓	✓	-
 Brown	40LCG005	30 g	-	✓	✓	-



The colours shown are indicative. The intensity of the colour obtained may vary depending on the type of surface or mass being coloured, the amount of dye used and the conditions under which it is used. I colori rappresentati sono indicativi. L'intensità del colore ottenuto può variare in base al tipo di superficie o massa che si colora, alla quantità di colorante utilizzato e alle condizioni di utilizzo dello stesso.

Colour Liquid










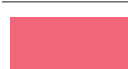




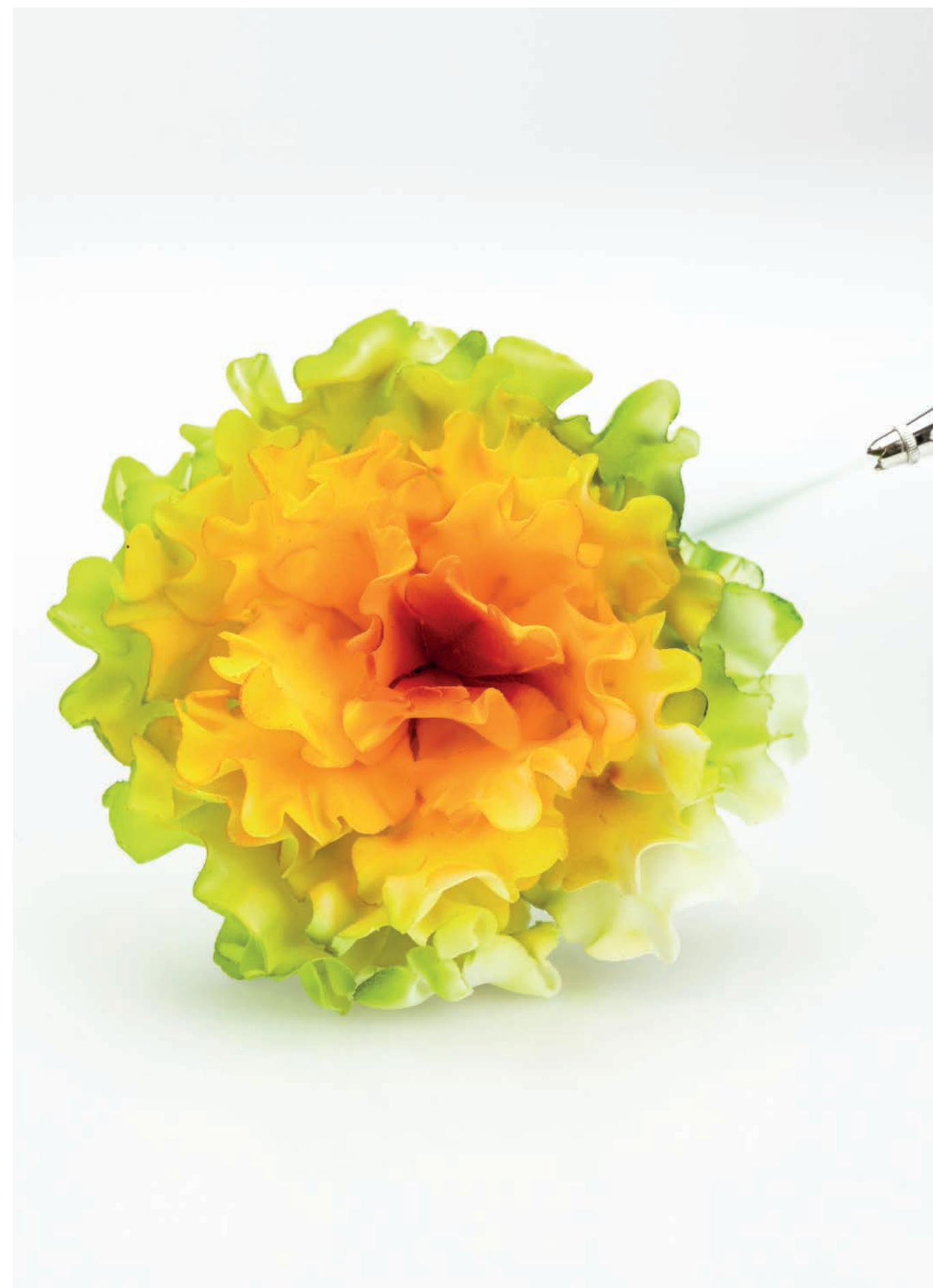
WATER-SOLUBLE

Ready-to-use water-soluble liquid dye. Suitable for use with an airbrush. Also ideal for mass coloring of sponge cake, cream, gelatin, almond paste, and marzipan.

Colorante liquido idrosolubile pronto all'uso. Idoneo all'uso con l'aerografo. Ideale anche per la colorazione in massa di pan di spagna, panna, crema, gelatina, pasta di mandorle e marzapane.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Black	40LCA006	190 ml	-	✓	✓	-
 Blue	40LCA002	190 ml	✓	✓	✓	-
 Azure	40LCA003	190 ml	✓	✓	✓	-
 Green	40LCA009	190 ml	-	✓	✓	-
 Light green	40LCA012	190 ml	-	✓	✓	-
 Lemon yellow	40LCA011	190 ml	-	✓	✓	-
 Yellow	40LCA004	190 ml	-	✓	✓	-
 Orange	40LCA001	190 ml	-	✓	✓	-
 Red	40LCA008	190 ml	-	✓	✓	-
 Pink	40LCA007	190 ml	-	✓	✓	-
 Purple	40LCA010	190 ml	-	✓	✓	-
 Brown	40LCA005	190 ml	-	✓	✓	-



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Colour

E171
FREE








Liquid

LIPOSOLUBLE

Oil-based liposoluble colors. Ideal for mass coloring of chocolate and fatty masses such as buttercream and more.

Colori liposolubile a base di olio. Ideale per la colorazione in massa di cioccolato e masse grasse come crema al burro e altro.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Blue	40LCL002	190 g	✓	✓	✓	-
 Green	40LCL009	190 g	-	✓	✓	-
 Yellow	40LCL004	190 g	-	✓	✓	-
 Orange	40LCL001	190 g	-	✓	✓	-
 Red	40LCL008	190 g	-	✓	-	-
 Pink	40LCL007	190 g	✓	✓	-	✓
 Brown	40LCL005	190 g	-	✓	✓	-

Pearl

E171
FREE

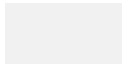
Liquid

HYDROALCOHOLIC

Ready-to-use hydroalcoholic liquid dye. Suitable for use with airbrush. Usage tips: Remove pigment from the base with the help of a toothpick or spatula and shake well before use. Clean the airbrush with alcohol after each use.

Colorante liquido idroalcolico pronto all'uso. Idoneo all'uso con l'aerografo. Consigli d'uso: Rimuovere dal fondo il pigmento aiutandosi con uno stuzzicadenti o una spatolina e agitare bene prima dell'uso. Pulire l'aerografo con alcool dopo ogni utilizzo.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Moon white pearl	40LCA400	100 ml	✓	✓	✓	-

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Colour Powder











WATER-SOLUBLE

Water-soluble powdered dye ideal for mass coloring of water-based products such as isomalt, sugar, cream, meringues, macarons, and other preparations. Usage tips: Pour the powder over the room-temperature mixture and emulsify using a professional blender.

Colorante in polvere idrosolubile ideale per la colorazione in massa di prodotti a base di acqua quali isomalto, zucchero, panna, meringhe, macarons e altre preparazioni. Consigli d'uso: Versare la polvere sul composto a temperatura ambiente ed emulsionare utilizzando un minipimer professionale.



Colour		Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
	Black	40LCP206	25 g	✓	✓	✓	-
	Azure	40LCP202	25 g	✓	✓	✓	-
	Turquoise	40LCP226	25 g	-	✓	✓	✓
	Green	40LCP209	25 g	-	✓	✓	✓
	Yellow	40LCP204	25 g	-	✓	✓	-
	Red	40LCP208	25 g	-	✓	✓	-
	Strawberry red	40LCP218	25 g	-	✓	✓	-
	Pink	40LCP207	25 g	✓	✓	✓	-



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Colour Powder



LIPOSOLUBLE

Liposoluble powdered dye suitable for mass coloring of fatty products such as cocoa butter, white chocolate, buttercream, almond paste, fondant, and semifreddo. It can be used on the surface with a brush as is, diluted with alcohol, or with liquid shellac, then brushed directly onto the surface to be decorated.

Colorante in polvere liposolubile adatto alla colorazione in massa di prodotti a base grassa quali, burro di cacao, cioccolato bianco, crema al burro, pasta di mandorle, pasta da zucchero, semifreddi. Può essere utilizzato in superficie con un pennello tal quale, diluito con alcol o con la gommalacca liquida per poi essere spennellato direttamente sulla superficie che si desidera decorare.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
Black	40LCP306	25 g	✓	✓	✓	-
	40WC306	5 g	✓	✓	✓	-
Blue	40LCP302	25 g	✓	✓	✓	-
	40WC302	5 g	✓	✓	✓	-
Turquoise	40LCP326	25 g	-	✓	✓	✓
	40WC326	5 g	-	✓	✓	✓
Green	40LCP309	25 g	✓	✓	✓	-
	40WC309	5 g	✓	✓	✓	-
Apple green	40LCP312	25 g	-	✓	✓	✓
	40WC312	5 g	-	✓	✓	✓
Lemon yellow	40LCP332	25 g	-	✓	✓	-
	40WC332	5 g	-	✓	✓	-

Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
Yellow	40LCP304	25 g	-	✓	✓	-
	40WC304	5 g	-	✓	✓	-
Orange	40LCP311	25 g	-	✓	✓	-
	40WC311	5 g	-	✓	✓	-
Red	40LCP308	25 g	-	✓	✓	-
	40WC308	5 g	-	✓	✓	-
New Black cherry red	40LCP313	25 g	-	✓	✓	-
	40WC313	5 g	-	✓	✓	-
Magenta	40LCP331	25 g	✓	✓	-	✓
	40WC331	5 g	✓	✓	-	✓
Pink	40LCP307	25 g	✓	✓	-	✓
	40WC307	5 g	✓	✓	-	✓
Purple	40LCP310	25 g	-	✓	✓	-
	40WC310	5 g	-	✓	✓	-
White	40LCP300	25 g	✓	✓	✓	✓
	40WC300	5 g	✓	✓	✓	✓
Brown	40LCP305	20 g	-	✓	✓	-
	40WC305	5 g	-	✓	✓	-

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Pearl Powder



Powdered pearl effect colouring agent, suitable for surface colouring of products such as white chocolate, buttercream, almond paste, sugar paste, parfaits, wafers, meringue biscuits, etc. It can be used with a brush as is, or diluted with liquid shellac and then brushed directly onto the surface to be decorated..

Colorante in polvere effetto perlato, adatto alla colorazione in superficie di prodotti quali cioccolato bianco, crema al burro, pasta di mandorle, pasta da zucchero, semifreddi, wafer, biscotteria meringhe, ecc. Può essere utilizzato con un pennello tal quale, o diluito con la gommalacca liquida per poi essere spennellato direttamente sulla superficie che si desidera decorare.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
	40LCP119	25 g	✓	✓	✓	-
	40WC119	5 g	✓	✓	✓	-
	40LCP019	25 g	✓	✓	✓	-
	40WC019	5 g	✓	✓	✓	-
	40LCP015	25 g	✓	✓	✓	-
	40WC015	5 g	✓	✓	✓	-
	40LCP020	25 g	✓	✓	✓	-
	40WC020	5 g	✓	✓	✓	-
	40LCP017	25 g	✓	✓	✓	-
	40WC017	5 g	✓	✓	✓	-
	40LCP023	25 g	✓	✓	-	-
	40WC023	5 g	✓	✓	-	-



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
	40LCP002	25 g	✓	✓	✓	-
	40WC002	5 g	✓	✓	✓	-
	40LCP109	25 g	✓	✓	✓	-
	40WC109	5 g	✓	✓	✓	-
	40LCP016	25 g	-	✓	✓	-
	40WC016	5 g	-	✓	✓	-
	40LCP018	25 g	✓	✓	✓	-
	40WC018	5 g	✓	✓	✓	-
	40LCP007	25 g	-	✓	✓	-
	40WC007	5 g	-	✓	✓	-
	40LCP010	25 g	✓	✓	-	-
	40WC010	5 g	✓	✓	-	-

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Natural Powder




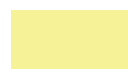

WATER-SOLUBLE

E171
FREE

Natural water-soluble powdered food dye ideal for decorating and coloring creams, meringues, macarons, glazes, cookies, fondant, and other sweet products.

Colorante alimentare naturale in polvere idrosolubile ideale per la decorazione e colorazione di creme, meringhe, macaron, glasse, biscotti, pasta di zucchero e altri prodotti dolciari.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Black	40LCPN206	25 g	✓	✓	✓	-
 Azure	40LCPN202	25 g	✓	✓	✓	✓
 Green	40LCPN209	25 g	✓	✓	✓	-
 Yellow	40LCPN204	25 g	✓	✓	✓	-
 Red	40LCPN208	25 g	✓	✓	✓	✓

Natural Powder





LIPOSOLUBLE

E171
FREE

Natural liposoluble powdered food dye suitable for mass coloring of fatty products such as chocolate, buttercream, almond paste, fondant, and semifreddo.

Colorante alimentare naturale in polvere liposolubile adatto alla colorazione in massa di prodotti a base di grassa quali cioccolato, crema al burro, pasta di mandorle, pasta di zucchero semifreddi.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Azure	40LCPN302	25 g	✓	✓	✓	✓
 Green	40LCPN309	25 g	✓	✓	✓	-
 Yellow	40LCPN304	25 g	✓	✓	✓	-
 Red	40LCPN308	25 g	✓	✓	✓	✓

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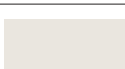
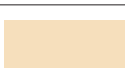


Velvet Spray

E171
FREE

Cocoa butter-based spray giving a velvety effect, for use on cold/frozen surfaces (e.g. parfaits, ice cream, mousse and chocolate). Recommendation for use: Store the can at a temperature between 20-25°C for at least 2 hours before use. Shake well before use and ensure that the product is liquefied (the canister should have a temperature of between 25 and 35°C). Heat the can in hot water (max. 35°C) to melt the cocoa butter and spray an even layer at a distance of about 20-25 cm onto the surface of the product to be decorated. At the end of each use, turn the can upside down and spray for a few seconds and then clean the nozzle with hot water.

Spray a base di burro di cacao che dona un effetto vellutato, da usare su superfici fredde/congelate (es. semifreddi, gelati, mousse e cioccolato). Consigli d'uso: Conservare la bomboletta ad una temperatura tra i 20-25°C per almeno 2 ore prima dell'uso. Agitare bene prima dell'uso e assicurarsi che il prodotto sia liquefatto (la bombola deve avere una temperatura compresa tra i 25 e i 35°C). Scaldare la bombola in acqua calda (max 35°C) per sciogliere il burro di cacao e spruzzare uno strato omogeneo ad una distanza di circa 20-25 cm sulla superficie del prodotto da decorare. Al termine di ogni utilizzo, capovolgere la bomboletta ed erogare per qualche secondo e poi pulire l'erogatore con acqua calda.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Black	40LCV006	400 ml / 308 g	-	✓	-	✓
 Azure	40LCV003	400 ml / 308 g	✓	✓	✓	-
 Green	40LCV009	400 ml / 308 g	✓	✓	✓	-
 Lime Green	40LCV016	400 ml / 308 g	✓	✓	✓	✓
 Yellow	40LCV004	400 ml / 308 g	✓	✓	✓	-
 Orange	40LCV001	400 ml / 308 g	-	✓	✓	-
 Peach	40LCV030	400 ml / 308 g	-	✓	-	✓
 Coral	40LCV029	400 ml / 308 g	-	✓	-	✓
 Red	40LCV008	400 ml / 308 g	-	✓	-	✓
 Black cherry red	40LCV013	400 ml / 308 g	-	✓	✓	-
 Magenta	40LCV031	400 ml / 308 g	✓	✓	-	-
 Fuchsia	40LCV027	400 ml / 308 g	✓	✓	-	✓
 Pink	40LCV007	400 ml / 308 g	✓	✓	-	✓
 Lavender	40LCV028	400 ml / 308 g	✓	✓	-	✓
 Purple	40LCV010	400 ml / 308 g	✓	✓	-	✓
 Pearl gold	40LCV017	400 ml / 308 g	✓	✓	✓	-
 White	40LCV000	400 ml / 308 g	✓	✓	✓	✓
 White chocolate	40LCV024	400 ml / 308 g	✓	✓	✓	-
 Milk Chocolate	40LCV005	400 ml / 308 g	-	✓	✓	-
 Dark Chocolate	40LCV015	400 ml / 308 g	-	✓	✓	-

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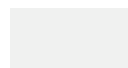
Colour Spray

HYDROALCOHOLIC

Hydroalcoholic colored sprays ideal for decorating the surfaces of cream-based cakes, small chocolate decorations, biscuits, wafers, waffles, and sugar paste-based sweets.

Spray colorati idroalcolici ideali per decorare superfici di torte a base di panna, piccole decorazioni di cioccolato, biscetteria, wafer, cialde e dolci a base di pasta di zucchero.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Green	40LCS009	100 ml / 64 g	✓	✓	✓	-
 Yellow	40LCS004	100 ml / 64 g	-	✓	✓	-
 Orange	40LCS001	100 ml / 64 g	-	✓	✓	-
 Red	40LCS008	100 ml / 64 g	-	✓	✓	-
 Pink	40LCS007	100 ml / 64 g	✓	✓	-	✓
 White	40LCS000	100 ml / 64 g	✓	✓	✓	✓
 Brown	40LCS005	100 ml / 64 g	-	✓	✓	-

Pearl Spray

HYDROALCOHOLIC

Pearlescent hydroalcoholic sprays ideal for decorating the surfaces of cream-based cakes, biscuits, wafers, waffles, and sugar paste-based sweets.

Spray perlati idroalcolici ideali per decorare superfici di torte a base di panna, biscetteria, wafer, cialde e dolci a base di pasta di zucchero.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Pearl bronze	40LCS215	100 ml / 64 g	✓	✓	✓	-
 Pearl copper	40LCS220	100 ml / 64 g	✓	✓	✓	-
 Pearl ruby	40LCS218	100 ml / 64 g	✓	✓	✓	-
 Pearl gold	40LCS217	100 ml / 64 g	✓	✓	✓	-
 Pearl silver	40LCS219	100 ml / 64 g	✓	✓	✓	-
 Pearl mother-of-pearl	40LCS200	100 ml / 64 g	✓	✓	✓	-

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Metal Powder

TOP DECORATION

E171
FREE

Fine pearlescent powdered dye, ideal for decorating finished products. Perfect for the surface coloring of fondant, glazes, chocolate, and other sweet products. Non-pressurized spray packaging.

Colorante in polvere fine con effetto perlato, ideale per decorare prodotti finiti. Ideale per la colorazione superficiale di pasta di zucchero, glasse, cioccolato e altri prodotti dolciari. Packaging spray non pressurizzato.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA	
	Sparkling pearl bronze	40LCP515	10 g	✓	✓	✓	-
	Sparkling pearl copper	40LCP520	8 g	✓	✓	✓	-
	Sparkling pearl cherry red	40LCP513	10 g	✓	✓	✓	-
	Sparkling pearl red	40LCP508	10 g	✓	✓	✓	-
	Sparkling pearl gold	40LCP517	10 g	✓	✓	✓	-
	Sparkling pearl silver	40LCP519	10 g	✓	✓	✓	-

Dripping Top Decoration

E171
FREE

Ideal for decorating cakes, parfaits, ice cream using the dripping technique. It can also be used to decorate biscuits and plate desserts. Using tips: melt the product in the microwave or in a bain-marie, after removing the cap and seal. Shake vigorously to mix the product.

Ideale per la decorazione di torte, semifreddi, gelati con la tecnica del dripping. Può essere utilizzato anche per decorare biscotti e dessert al piatto. Consigli d'uso: sciogliere il prodotto nel microonde o a bagnomaria, dopo aver tolto tappo e sigillo. Agitare vigorosamente per miscelare il prodotto.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA	
	Azure	40LCD003	180 g	✓	✓	✓	-
	Cherry red	40LCD008	180 g	-	✓	-	-
	Pink	40LCD007	180 g	✓	✓	-	✓
	White chocolate	40LCD024	180 g	✓	✓	-	✓
	Milk Chocolate	40LCD005	180 g	✓	✓	✓	✓

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Glitter Spray



TOP DECORATION

E171
FREE

Glittery sprays ideal for decorating the surfaces of cream-based cakes, small chocolate decorations, biscuits, wafers, waffles, and sugar paste-based sweets.

Spray glitterati ideali per decorare superfici di torte a base di panna, piccole decorazioni di cioccolato, biscetteria, wafer, cialde e dolci a base di pasta di zucchero.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Gold	40LCS417	100 ml / 64 g	✓	✓	✓	-
 Silver	40LCS419	100 ml / 64 g	✓	✓	✓	-

Gleam Paillettes



TOP DECORATION

E171
FREE

Edible gold and silver sequins ideal for decorating cakes, cookies, creams, ice creams, cream, and other sweet products.

Paillettes edibili colore oro e argento ideali per la decorazione di torte, biscotti, creme, gelati, panna e altri prodotti dolciari.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
 Pearl gold	40LCP617	3 g	✓	✓	✓	-
 Pearl silver	40LCP619	3 g	✓	✓	✓	-

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SPECIAL SPRAY



Butter Spray

Neutral food polish based on cocoa butter, ideal for protecting and polishing marzipan and almond paste.

Lucidante alimentare neutro a base di burro di cacao ideale per proteggere e lucidare marzapane e pasta di mandorle.

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
40LCV100	400 ml / 242 g	✓	✓	✓	✓



Shiny Spray

Spray lacquer ideal for polishing and protecting sugar and chocolate surfaces.

Gommalacca spray ideale per lucidare e proteggere superfici a base di zucchero e cioccolato.

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
40LCS201	300 ml / 168 g	✓	✓	-	✓



Baking Spray

Food release agent to speed up the removal of products from steel and aluminum pans, molds, thermoformed, or other. Odorless and tasteless.

Staccante alimentare per velocizzare la rimozione del prodotto da teglie in acciaio e alluminio, stampi, termoformati o altro. Inodore e insapore.

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
COATING	400 ml / 272 g	✓	✓	✓	✓



Cooling Spray

Instant cooling spray for sugar or chocolate-based products during artistic processing.

Refrigerante spray per raffreddamento istantaneo di prodotti a base di zucchero o cioccolato durante la lavorazione artistica.

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
EUROCHOCK	400 ml / 212 g	✓	✓	✓	✓

SPECIALS



Jelly

Food gelatin ideal for garnishing cakes and pastry products in general. It can be colored with water-soluble gels and powders.

Gelatina alimentare ideale per guarnire torte e prodotti di pasticceria in genere. Può essere colorata con i gel e con le polveri idrosolubili.

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
40LCJ000	1 kg	✓	✓	✓	✓



Sugar Dress

Preparation for the creation of lace and sugar decorations for cakes, pastries and cup cakes. Sugar Dress is a quick and easy way to obtain a refined and impressive sugar decoration. Simply add water to the preparation, mix well and spread it with a spatula on the special silicone mat for sugar decorations. **Colour: white.**

*Preparato per la creazione di pizzi e decorazioni in zucchero per torte, pasticcini e cup cake. Sugar Dress è un sistema facile e veloce per ottenere un decoro in zucchero raffinato e di grande effetto. È sufficiente aggiungere al preparato dell'acqua, mescolare bene il composto e spalmarlo con una spatola nell'apposito tappetino in silicone per decorazioni di zucchero. **Colore: bianco.***

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
EFSD001	500 g	✓	✓	✓	✓



CMC

Food additive used as a thickener. Adding it to sugar paste results in a more resistant and easier-to-shape paste.

Additivo alimentare utilizzato come addensante. Aggiungendolo alla pasta zucchero si ottiene una pasta più resistente e più facile da modellare.

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
40W042	40 g	✓	✓	✓	✓



Glue

Food glue for creating subjects in sugar paste, plastic chocolate, marzipan, and wafer.

Colla alimentare per la creazione di soggetti in pasta di zucchero e cialda.

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
40W166	25 g	✓	✓	✓	✓

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Martellato srl, accordingly to EC laws:

EC Regulation no. 1935/2004- Materials and articles intended to come into contact with food.

EU Regulation no. 10/2011 and smi- Regarding the materials and plastic articles intended to come into contact with food.

EC Regulation no. 2023/2006 -Good Manufacturing Practices (GMP) of materials and articles intended to come into contact with food.

And to the following National Legislation in force:

Italian Ministerial Decree 21/03/1973 and subsequent updates and changes -Hygiene regulation for packaging, containers, utensils, intended to come into contact with food or with substances for personal use.

Presidential Decree 777/82 and subsequent updates and changes

Issued a specification that requires its suppliers to comply with certain hygienic precautions during manufacture, processing and packaging of the disposable items listed in this catalogue.

For all other items Martellato srl asks users to wash thoroughly with water and mild detergent before use, as a precaution.

Martellato srl, ai sensi della Legislazione Comunitaria vigente:

Regolamento CE n. 1935/2004 - Materiali e oggetti destinati a venire a contatto con i prodotti alimentari.

Regolamento UE n. 10/2011 e smi -Riguardante i materiali e gli oggetti di materia plastica destinati a venire a contatto con i prodotti alimentari.

Regolamento CE n. 2023/2006 - Buone pratiche di fabbricazione (GMP) dei materiali e degli oggetti destinati a venire a contatto con i prodotti alimentari.

E alla seguente Legislazione Nazionale vigente:

D.M. Italiano 21/03/1973 e successive modifiche - disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire a contatto con le sostanze alimentari o con sostanze d'uso personale.

D.P.R. 777/82 e successivi aggiornamenti e modifiche

Ha emesso uno specifico Capitolato che obbliga i suoi fornitori al rispetto di determinate precauzioni igieniche durante la fabbricazione, lavorazione e imballo degli articoli Monouso elencati nel presente catalogo.

Per tutti gli altri articoli la Martellato srl richiede all'utilizzatore la precauzione di lavarli accuratamente con acqua e detergente neutro prima dell'uso.

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Martellato srl - via Rovigo, 1/B - 35010 - Vigonza (PD) Italy
tel. +39 0497800155 - martellato@martellato.com - www.martellato.com