BLOCK & BLACKSIL

silicone moulds



FRANK HAASNOOT
PASTRY CHEF

Martellato

TRUST THE BLACK

Another 5 models join the BlackSil silicone mould line: 5 new modern and versatile single portions that will amaze with their elegance, adding to the already rich range of shapes in the catalogue.
Made in Italy moulds maintain their characteristics over time thanks to the high quality of Martellato black silicone, ensuring easy demoulding in both sweet and savory preparations.

Silicone moulds 297 x 176 mm.
Up to 4 moulds can be placed in a 60 x 40 baking tray.

Altri 5 modelli entrano a far parte della linea di stampi in silicone BlackSil: 5 nuove monoporzioni moderne e versatili, che stupiranno con la loro eleganza, si affiancano alla già ricca gamma di forme a catalogo. Gli stampi interamente Made in Italy mantengono inalterate nel tempo le loro caratteristiche grazie all'alta qualità del silicone nero Martellato, che assicura una facile sformatura sia nelle preparazioni dolci che salate.

Stampi in silicone 297 x 176 mm.
In una teglia 60 x 40 possono essere posizionati fino a 4 stampi.





FRANK HAASNOOT World Champion Pastry Chef

FRANK
HAASNOOT
PASTRY CHEF

FRANK HAASNOOT
for BlackSil

The more you know and explore, the more you can create. With BlackSil, imagination never ends. What's the secret of world champion Frank Haasnoot to always achieve perfect results? Using the appropriate mould in every creation, studied and tested extensively until finding the right compromise between quality and design. When you find it, you can unleash your creativity and create true works of art. This BlackSil was 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.



SINGLE PORTION

Silicone Moulds
297 x 176 mm







Papillon

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

30SIL516



Chloe

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

30SIL517







Dahlia

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

30SIL518



A TRIBUTE TO COCOA

These two new BlackSil single portions, Cocoa and Mini Cocoa, reminiscent of the shape of the cocoa bean, bear the signature of Alberto Simionato, Director of Chocolate Academy Milano. Two models with two different weights that can exist both as individual and miniature portions, as well as inserts for each other.

Portano la firma di Alberto Simionato, Direttore di Chocolate Academy Milano, queste due nuove monoporzioni BlackSil che richiamano la forma della fava di cacao, Cocoa e Mini Cocoa.
Due modelli con due grammature diverse che possono esistere sia come individual e mignon, sia come inserto l'una dell'altra.









Cocoa

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

30SIL519



Cutter
Pack 1 pc

31CUT06





Medusa

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

30SIL512





Coco

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

30SIL513





Marina

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

30SIL510





Vibes

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

30SIL515





Calipso

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

30SIL511





Donuts

Single portion: ø75 h 25 mm
Vol. ~ 89 ml - Prod. 6 pcs
Layout 3 x 2

30SIL503





Harmony

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

30SIL508







Satin

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

30SIL514





Box

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

30SIL501





Love

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

30SIL502





Circle

Single portion: ø69 h 35 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL500





Ritmo

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

30SIL509





Triangle

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

30SIL507





Eclair

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

30SIL504





Twist Eclair

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

30SIL505





Twist

Single portion: ø62 h 55 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL506



Gugelhopf



Ø55 h 36 mm
Vol. ~ 50 ml - Prod. 8 pcs
Layout 4 x 2

30SF057

Gugelhopf



Ø70 h 36 mm
Vol. ~ 80 ml - Prod. 6 pcs
Layout 3 x 2

30SF058

Mini cake



69x69 h 60mm
Vol. ~ 174 ml - Prod. 6 pcs
Layout 3 x 2

30SF168

Tartlet



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

30SF015

Tartlet



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

30SF016

Cylinder



Ø60 h 35 mm
Vol. ~ 90 ml - Prod. 8 pcs
Layout 4 x 2

30SF028

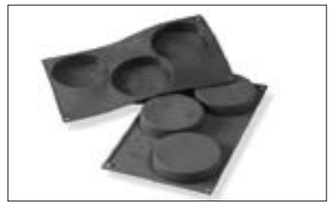
Marsigliese



95x35 h 25 mm
Vol. ~ 68 ml - Prod. 7 pcs

30SF114

Sponge



Ø100 h 20 mm
Vol. ~ 140 ml - Prod. 3 pcs

30SF042

Waffle



130x81 h 17mm
Vol. ~ 60 ml - Prod. 4 pcs
Layout 2 x 2

30SF155



Muffin

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

30SF023

ø 75 h 60 mm
Vol. ~ 170 ml - Prod. 6 pcs
Layout 3 x 2

30SF052

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

30SF102

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

30SF024

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

30SF022



Flan

Ø60 h 17 mm
Vol. ~ 42 ml - Prod. 8 pcs
Layout 4 x 2

30SF045

Ø70 h 17 mm
Vol. ~ 52 ml - Prod. 6 pcs
Layout 3 x 2

30SF046

Ø80 h 18 mm
Vol. ~ 72 ml - Prod. 6 pcs
Layout 3 x 2

30SF047



Savarin

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

30SF010

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

30SF011

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

30SF012



Heart



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

30SF040

Heart



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

30SF036

Donuts



Ø 75 h28 mm
Vol. ~ 98 ml - Prod. 6 pcs
Layout 3 x 2

30SF170

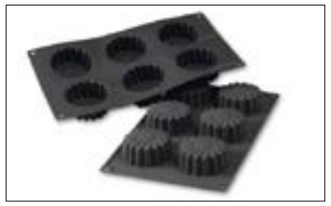
Bavarese



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. 2x3 pcs
Layout 3 x 2

30SF061

Babà



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

30SF020

Babà



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

30SF021

Diamond



Ø68 h 45 mm
Vol. ~ 98 ml - Prod. 6 pcs
Layout 3 x 2

30SF049

Briochette



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

30SF034

Briochette



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

30SF035

Pyramid



71x71 h 40 mm
Vol. ~ 90 ml - Prod. 6 pcs
Layout 3 x 2

30SF007





Financier

95x45 h 12 mm
Vol. ~ 50 ml - Prod. 7 pcs

30SF054



Savoiardo

127,5x47 h 17 mm
Vol. ~ 83 ml - Prod. 6 pcs
Layout 2 x 3

30SF103

Bordelais



Ø45 h 45 mm
Vol. ~ 60 ml - Prod. 15 pcs
Layout 5 x 3

30SF059

Ø55 h 50 mm
Vol. ~ 92 ml - Prod. 8 pcs
Layout 4 x 2

30SF050



Plum Cake

79x29 h 30 mm
Vol. ~ 70 ml - Prod. 12 pcs
Layout 3 x 4

30SF026

BLOCK
Silicone Moulds

A NEW WAY OF MAKING CAKES

Three new shapes to express a different idea of dessert. Block is the new line of silicone moulds designed by Frank Haasnoot and made in Martellato to create layered desserts quickly and easily layered desserts, without forego a modern and impressive dessert design.

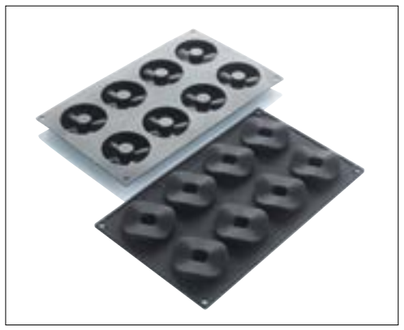
Tre nuove forme per esprimere un'idea diversa di dessert. Block è la nuova linea di stampi in silicone disegnata da Frank Haasnoot, realizzata in collaborazione con Martellato, per realizzare monoporzioni a strati in modo semplice e veloce, senza rinunciare a un design moderno e d'effetto.

Designed in collaboration with FRANK HAASNOOT PASTRY CHEF







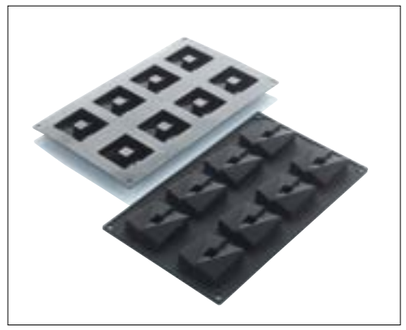


Cylinder

Mould: 297 x 176 mm
Prod. 8 + 8 layers/strati
Single layer/strato: Ø 60 h 17,2 mm
Vol. ~ 30 ml

30SIL600



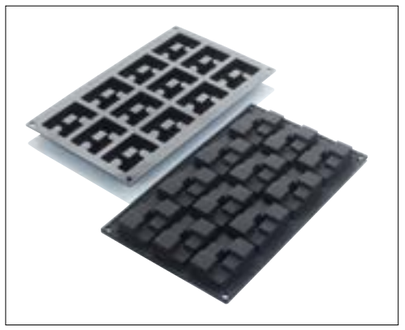


Cube

Mould: 297 x 176 mm
Prod. 8 + 8 layers/strati
Single layer/strato: 50 x 50 h 16,3 mm
Vol. ~ 28 ml

30SIL601





Brick

Mould: 297 x 176 mm
Prod. 12 + 12 layers/strati
Single layer/strato: 60 x 40 h 16,3 mm
Vol. ~ 27 ml

30SIL602

MINI PORTION

Silicone Moulds
297 x 176 mm









Mini Cocoa

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

30SIL520



Madeleine

68x45 h 17 mm
Vol. ~ 30 ml - Prod. 9 pcs
Layout 3 x 3

30SF032

44x34 h 10 mm
Vol. ~ 10 ml - Prod. 15 pcs
Layout 5 x 3

30SF031





Eclair

125x28 h 5mm
Vol. ~ 15 ml - Prod. 8 pcs
Layout 2 x 4

30SF161

Tartlet



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

30SF013

Tartlet



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

30SF014

Cylinder



Ø40 h 20 mm
Vol. ~ 30 ml - Prod. 15 pcs
Layout 5 x 3

30SF027

Pomponette



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

30SF009

Pyramid



36x36 h 22 mm
Vol. ~ 20 ml - Prod. 15 pcs
Layout 5 x 3

30SF008

Oval



55x33 h 20 mm
Vol. ~ 30 ml - Prod. 16 pcs
Layout 4 x 4

30SF017

Flan



Ø50 h 14 mm
Vol. ~ 23 ml - Prod. 15 pcs
Layout 5 x 3

30SF044

Fiorentine



Ø60 h 12 mm
Vol. ~ 35 ml - Prod. 8 pcs
Layout 4 x 2

30SF029

Fiorentine



Ø35 h 5 mm
Vol. ~ 10 ml - Prod. 24 pcs
Layout 6 x 4

30SF030





Financier

49x26 h 11 mm
Vol. ~ 20 ml - Prod. 20 pcs
Layout 5 x 4

30SF025





Diamond

Ø35 h 23 mm
Vol. ~ 20 ml - Prod. 18 pcs
Layout 6 x 3

30SF048

Babà



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

30SF019

Pastille



Ø27 h11 mm
Vol. ~ 6 ml - Prod. 40 pcs
Layout 8 x 5

30SF180

Bordelais



Ø35 h 35 mm
Vol. ~ 30 ml - Prod. 18 pcs
Layout 6 x 3

30SF033

Octagon



Ø38 h 26 mm
Vol. ~ 30 ml - Prod. 15 pcs
Layout 5 x 3

30SF037

Savarin



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

30SF010



HALF-SPHERE

Silicone Moulds
297 x 176 mm





Dying rack for silcone moulds
Sgocciolatore per stampi in silicone

DRIP

Half-Sphere



Ø 80 h 40 mm
Vol. ~ 120 ml - Prod. 5 pcs
30SF001



Ø 70 h 35 mm
Vol. ~ 80 ml - Prod. 6 pcs
30SF002



Ø 60 h 30 mm
Vol. ~ 60 ml - Prod. 6 pcs
30SF003



Ø 50 h 25 mm
Vol. ~ 30 ml - Prod. 8 pcs
30SF004



Ø 40 h 20 mm
Vol. ~ 20 ml - Prod. 15 pcs
30SF005



Ø 30 h 15 mm
Vol. ~ 10 ml - Prod. 24 pcs
30SF006



Ø 45 h 22,5 mm
Vol. ~ 24 ml - Prod. 15 pcs
30SF500



Ø 35 h 17,5 mm
Vol. ~ 11 ml - Prod. 18 pcs
30SF501



Ø 25 h 12,5 mm
Vol. ~ 4 ml - Prod. 28 pcs
30SF502

HIGH PRODUCTIVITY

Silicone Moulds
595 X 395 mm





Love

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

30SIL03N



Donuts

Single portion: ø 75 h 25 mm
Vol. ~ 89 ml - Prod. 24 pcs
Layout 6 x 4

30SIL01N



Muffin

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

30SIL07N

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

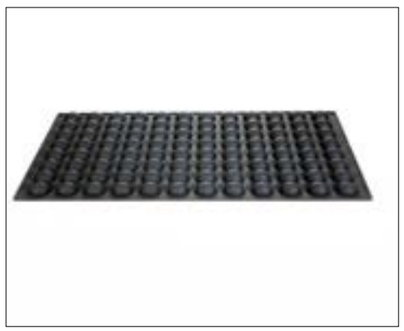
30SIL06N



Eclair

Single portion: 130 x 30 h 28 mm
Vol. ~ 84 ml - Prod. 28 pcs
Layout 7 x 4

30SIL02N



Half-Sphere

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

30SIL05N

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

30SIL04N



Madeleine

Mini portion: 74x45 h 18 mm
vol. ~ 35 ml - Prod. 44 pcs
Layout 11 x 4

30SIL08N

CATBLACKSIL

Martellato

Martellato srl - via Rovigo, 1/B - 35010 - Vigonza (PD) Italy
tel. +39 0497800155 - martellato@martellato.com - www.martellato.com