PROFESSIONAL EQUIPMENT

2026 catalogue

Martellato
YOUR EVERYDAY PARTNER

Martellato

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LIGHT UP YOUR ART, EVERY DAY

WHO WE ARE / *CHI SIAMO*

There's a moment in every workshop when a gesture becomes a story: dough comes to life, a shape speaks of you. That's when your art is born.

For over 35 years, we've supported those who turn raw materials into emotion, with tools designed for pastry, gelato, baking, and professional catering. Each product reflects artisanal expertise rooted in the 1970s and a constant evolution, proudly Made in Italy.

"Light up your art, every day" is our invitation to inspire, to dare, to create. And our promise: to stand by your side with tools that enhance your skills and celebrate your uniqueness.
Because your work is more than a craft — it's expression. And every day is a chance to make it shine.

C'è un momento, in ogni laboratorio, in cui il gesto diventa racconto: un impasto che prende vita, una forma che parla di te. È lì che nasce la tua arte.

Da oltre 35 anni, supportiamo chi trasforma la materia prima in emozione, con strumenti pensati per pasticceria, gelateria, panificazione e catering professionale.
Ogni prodotto riflette un sapere artigianale nato negli anni Settanta e una continua evoluzione Made in Italy.

"Accendi la tua arte, ogni giorno" è il nostro invito a ispirare, osare, creare.
Una promessa: essere al tuo fianco con strumenti che esaltano la tua tecnica e valorizzano la tua unicità.
Perché il tuo lavoro è molto più di un mestiere: è espressione. E ogni giorno è l'occasione per farlo brillare.



CORPORATE

WHAT WE DO / *COSA FACCIAMO*

TASTE TOOLS MADE WITH HEART

STRUMENTI PER IL GUSTO, FATTI CON IL CUORE.

For over 40 years, Martellato has been designing and manufacturing Made in Italy tools for pastry, gelato, bakery, and Ho.Re.Ca., combining quality, functionality, and **Italian design.**
Born from artisanal passion and close collaboration with taste professionals, the company offers durable, safe, and efficient solutions for daily work. Each product is the result of collaboration between the Research & Development team and industry experts, with a focus on innovation, tradition, and high-quality materials.

Based in Vigonza (Padua) and supported by a global distribution network, Martellato ensures high quality standards and a customer-focused service.

Da oltre 40 anni, Martellato progetta e produce strumenti Made in Italy per pasticceria, gelateria, panificazione e Ho.Re.Ca., unendo qualità, funzionalità e ***design Made in Italy.***
Nata dalla passione artigianale e dall'ascolto dei professionisti del gusto, l'azienda offre soluzioni resistenti, sicure ed efficienti per il lavoro quotidiano. Ogni prodotto nasce dalla collaborazione tra Ricerca & Sviluppo e gli esperti del settore, con attenzione a innovazione, tradizione e qualità dei materiali.

Con sede a Vigonza (Padova) e una rete distributiva globale, Martellato garantisce elevati standard qualitativi e un servizio orientato alla soddisfazione del cliente.









REDUCE
REUSE
RECYCLE

Riduci, Riusa, Ricicla







SUSTAINABILITY AND CERTIFIED QUALITY

SOSTENIBILITÀ E QUALITÀ CERTIFICATA

Included in our daily philosophy are sustainable production and environmental protection: we minimize waste, optimize production cycles, reuse raw materials whenever possible, and promote the use of recyclable materials – always in compliance with food safety regulations.
Furthermore, we operate according to strict quality standards: we are **ISO 9001:2015** certified and follow policies focused on safety, efficiency, and customer satisfaction.

Inclusi nella nostra filosofia quotidiana sono la produzione sostenibile e la tutela dell'ambiente: minimizziamo gli scarti, ottimizziamo i cicli produttivi, riutilizziamo le materie prime quando possibile e favoriamo l'impiego di materiali riciclabili – sempre nel rispetto delle regolamentazioni alimentari.
Inoltre, operiamo secondo rigidi standard di qualità: siamo certificati **ISO 9001:2015** *e adottiamo politiche orientate alla sicurezza, efficienza e soddisfazione del cliente.*

CERTIFICATO
ISO 9001

CREATING SHARED SOCIAL VALUE

COSTRUIRE VALORE SOCIALE COMUNE

SOCIAL SUSTAINABILITY / *SOSTENIBILITÀ SOCIALE*

Martellato is committed to a business that respects and values people by partnering with Remix, a project focused on the employment inclusion of people in vulnerable situations.
Through specialized training programs, Remix demonstrates that these individuals can contribute to the local economy by producing quality goods and services. Martellato entrusts Remix with part of the assembly of its products, supporting an inclusive and responsible production model.

By purchasing our products, you directly support this initiative and our commitment to a fairer and more inclusive society.

Martellato si impegna per un business che rispetti e valorizzi le persone, collaborando con Remix, un progetto dedicato all'inserimento lavorativo di persone in situazione di fragilità.

Grazie a percorsi di formazione specifici, Remix dimostra che queste persone possono contribuire all'economia locale realizzando prodotti e servizi di qualità. Martellato affida a Remix parte dell'assemblaggio dei propri prodotti, sostenendo così un modello produttivo inclusivo e responsabile.

Acquistando i nostri prodotti, supportate direttamente questa iniziativa e il nostro impegno per una società più equa e inclusiva.



A GIFT FOR THE PLANET

UN DONO PER IL PIANETA



Our Forest is Growing
The planet is our home, and every action counts.
This is why Martellato continues its reforestation project in partnership with Treedom, helping offset CO^2 emissions and support local farming communities.

Through the Martellato Forest, we are offsetting up to 8 tons of CO^2—equivalent to a train journey of over 500 km—by planting cocoa trees in Cameroon as part of agroforestry projects that empower farmers and promote sustainable development.
A small gesture, a big responsibility.

La nostra foresta cresce
Il pianeta è la nostra casa, e ogni gesto conta.
Per questo Martellato prosegue il progetto di riforestazione avviato con Treedom, contribuendo a compensare le emissioni di CO^2 e sostenere le comunità agricole locali.

Con la Foresta Martellato, stiamo compensando fino a 8 tonnellate di CO^2 – l'equivalente di un treno che percorre oltre 500 km – grazie alla piantumazione di alberi di cacao in Camerun, all'interno di progetti agroforestali che aiutano i contadini a costruire un futuro più sostenibile.
Un piccolo gesto, una grande responsabilità.

CORPORATE

AMBASSADORS



FRANK HAASNOOT



KARIM BOURGI



NICOLAS NIKOLAKOPOULOS



LUIGI FRANCO



FRANCESCO GENOVESE



ROKSOLANA BRUSKEVTSEVA



JULIEN ALVAREZ



ALEXANDRE BOURDEAUX



PHILIP KHOURY



JOAKIM PRAT



KIRSTEN TIBBALLS



CAMILA G. ELIZALDE

Excellence from all over the world

Eccellenze da ogni angolo del mondo



MELISSA COPPEL



ELENA VYCHKA



WEI LOON TAN

CORPORATE

COLLABORATIONS

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.



LUIGI BIASETTO



BENITO ODORINO

Inspire



ANNA GERASI



VINESH JOHNY

Innovate

ALBERTO SIMIONATO



DAVIDE MALIZIA



JAVIER GUILLÉN



STEFANO ZIZZOLA



MASSIMO CARNIO



DAVID PALLÀS



LUC DEBOVE



CIRO FRADDANNO



GIUSEPPE GAGLIARDI



ACADEMIES

Inspiration comes with training

L'ispirazione nasce dalla formazione

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.

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.

Vip | VERY IMPORTANT PRALINE



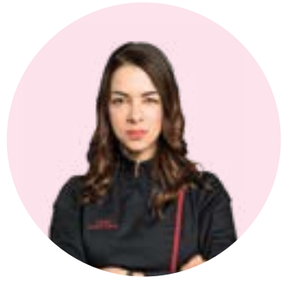
Camila Garcia Elizalde



Nicolas Nikolakopoulos



Kirsten Tibballs



Melissa Coppel



Philip Khoury



Wei Loon Tan



Massimo Carnio



Julien Alvarez



Karim Bourgi



Javier Guillén



David Pallàs



Anna Gerasi

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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 pasticcera e cioccolatiera 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.





Aurora

CREATED WITH Kirsten Tibballs

27 x 27 h 19,5 mm
Weight ~ 10,5 gr - Prod. 28 pcs
7 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1070

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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 pasticcere 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.





Pod

40 x 24 h 19 mm
Weight ~ 9,2 gr - Prod. 25 pcs
5 x 5
Mould 275 x 175 x 26 mm
BPA free

21MA1072

CREATED WITH
Philp Khoury

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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 pasticcere 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



Étoile

CREATED WITH
Julien Alvarez

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

21MA1067

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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





Quartus

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

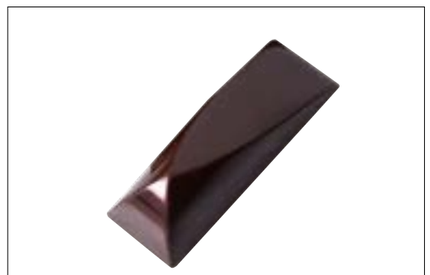
21MA1066

CREATED WITH
David Pallàs

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







Slope

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

21MA1065



CREATED WITH
Philip Khoury

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Aotrom

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

21MA1063



CREATED WITH
Camila Garcia Elizalde

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







Origami

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

21MA1058



CREATED WITH
Melissa Coppel

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Crystal

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

21MA1060



CREATED WITH
Nicolas Nikolakopoulos

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Hope

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

21MA1057



CREATED WITH
Anna Gerasi

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Beat

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

21MA1062



CREATED WITH
Massimo Carnio

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Flora

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

21MA1050



CREATED WITH
Javier Guillén

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Dune

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

21MA1052



CREATED WITH
Karim Bourgi

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







Flow

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

21MA1051



CREATED WITH
Wei Loon Tan

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Mount

32 x 32 h 23 mm
Weight ~ 9 gr - Prod. 24 pcs
6 x 4
Mould 274 x 175 x 27 mm
BPA free

21MA1047



CREATED WITH
Philip Khoury

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



New



Caffè

ø 30 h 20 mm
Weight ~ 11,5 gr
Prod. 24 pcs - Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA Free

21MA1080

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



New



Mini Coffee

17 x 12 h 5 mm
Weight ~ 0,7 gr
Prod. 80 - Layout 10 x 8
Mould 275 x 175 x 26 mm
BPA Free

21MA1081

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



New

Wind

28 x 28 h 22 mm
Weight ~ 10 gr
Prod. 24 - Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA Free

21MA1086



Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



New

Air

30 x 30 h 19 mm
Weight ~ 10 gr
Prod. 24 - Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA Free

21MA1087



Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



New



Fluid

27,5 x 27,5 h 17 mm
Weight ~10 gr
Prod. 24 - Layout 6 X 4
Mould 275 x 175 x 26 mm
BPA Free

21MA1085

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Love You

28 x 28 h 14 mm - Weight ~ 11,5 gr
Prod. 24 pcs - Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1078

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



New



Sandy

34,5 x 33 h 20 mm
Weight ~ 9,5 gr
Prod. - Layout 5 x 4
Mould 275 x 175 x 26 mm
BPA Free

21MA1083

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



New



Flipper

40 x 33 h 16,5 mm
Weight ~ 10,5 gr
Prod. - Layout 5 x 4
Mould 275 x 175 x 26 mm
BPA Free

21MA1084

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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



PACK 2 MOULDS

Barista

kit 2 moulds: lid + cup

Lid: ø 35 h 6 mm - Weight ~ 5 g
Cup: ø 35 h 35 mm - Weight ~ 8 g
Prod. 18 + 18 pcs - Layout 6 x 3
2 moulds 175 x 275 mm
BPA free

21MA1073

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







Coffee Bean

38 x 25 h 14 mm - Weight ~ 8,5 gr
Prod. 24 pcs - Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1075

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Coffee

40 x 28 h 4 mm - Weight ~ 4 gr
Prod. 18 pcs - Layout 6 x 3
Mould 275 x 175 x 26 mm
BPA free

21MA6007

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







Mariposa

30,5 x 34,5 h 14 mm - Weight ~ 9 gr
Prod. 24 pcs - Layout 6 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1076

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Bobo

42 x 29,5 h 14,5 mm - Weight ~ 10,5 gr
Prod. 20 pcs - Layout 5 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1077

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Theobroma

52 x 26 h 14 mm
Weight ~ 9 gr - Prod. 16 pcs
4 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1079

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Croissant

45 x 31,5 h 15,5 mm
Weight ~ 10,5 gr - Prod. 16 pcs
4 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1068



Madeleine

43 x 27 h 14,5 mm
Weight ~ 9,8 gr - Prod. 20 pcs
5 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1071

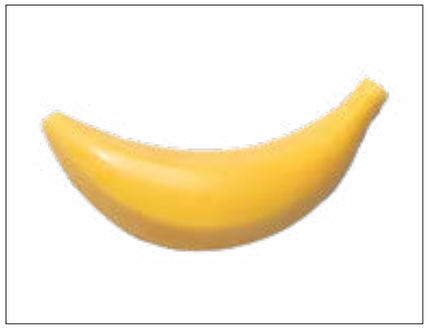


Biscuit

38 x 25,5 h 13,5 mm
Weight ~ 10,5 gr - Prod. 20 pcs
5 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1069

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Banana

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

21MA1033



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
BPA free

21MA1035



Arachide

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

21MA1036

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Pavilion

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

21MA1043

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

Sweet 1



ø 32 h 23 mm
Weight ~ 10 gr - Prod. 24 pcs
6 x 4
Mould 275 x 175 x 27 mm
BPA free

21MA1021

Sweet 2



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

21MA1022

Sweet 3



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

21MA1024

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Quadrato



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

21MA1010

Triangolo



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

21MA1009

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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



40 x 18 h 15 mm
Weight ~ 9 gr - Prod. 30 pcs
Layout 10 x 3
Mould 275 x 175 x 26 mm
BPA free

21MA1970

Turn



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

21MA1013

Thimble



ø 23 h 28,5 mm
Weight ~ 12 gr - Prod. 28 pcs
Layout 7 x 4
Mould 275 x 175 x 32
BPA free

21MA1045

Oblio



ø 32 h 23 mm
Weight ~ 8 gr - Prod. 24 pcs
Layout 6 x 4
Mould 274 x 175 x 27 mm

21MA1049

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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
BPA free

21MA1014

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
BPA free

21MA1016

Triangle



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

21MA1999

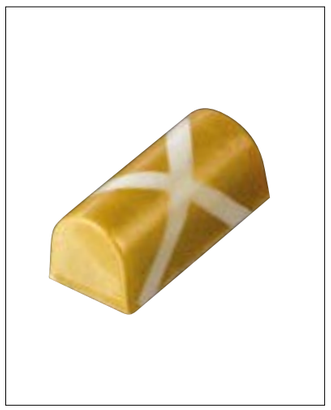
Plain



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
BPA free

21MA1997

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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 mm
BPA free

21MA1927

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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
BPA free
21MA1011



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



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
BPA free
21MA1037



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
BPA free
21MA1064



27 x 27 h 18 mm
~ 11 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1303



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



26 x 7 h 96 mm
~ 6 gr - 13 pcs
Layout -
BPA free
21MA3006



48 x 18,5 h 19 mm
~ 9 gr - 16 pcs
Layout 4 x 4
BPA free
21MA1640



35 x 23 h 17 mm
~ 10 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1987



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
BPA free
21MA1988



ø 35 h 8 mm
~ 8 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1989



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



30 x 30 h 12 mm
~ 9 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1606



ø 28 h 17,5 mm
~ 9 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1607

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

Mould/*Stampo* 275 x 175 x 26 mm



ø 29 h 18 mm
~ 9 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1610



30 x 30 h 11 mm
~ 10 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1986



28 x 28 h 16 mm
~ 11 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1982



29 x 29 h 12 mm
~ 9 gr - 18 pcs
Layout 6 x 3
BPA free
21MA1619



30 x 24 h 12 mm
~ 9 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1622



41 x 24 h 20 mm
~ 10 gr - 20 pcs
Layout 5 x 4
BPA free
21MA1985



30 x 18 h 15 mm
~ 8 gr - 30 pcs
Layout 6 x 5
BPA free
21MA1625



30 x 18 h 15 mm
~ 8 gr - 30 pcs
Layout 6 x 5
BPA free
21MA1629



ø 25 x 18,5 mm
~ 8 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1804



29 x 19 h 16 mm
~ 8 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1900



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
BPA free
21MA1907



27 x 31 h 18 mm
~ 9,5 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1925



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
BPA free
21MA1963



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
BPA free
21MA1966



25 x 25 h 15 mm
~ 9 gr - 30 pcs
Layout 6 x 5
BPA free
21MA1968



30 x 25 h 15 mm
~ 9 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1604



26 x 26 h 20 mm
~ 7 gr - 30 pcs
Layout 6 x 5
BPA free
21MA1972

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





25 x 25 h 13 mm
~ 9 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1980



ø 32 h 15 mm
~ 11 gr - 24 pcs
Layout 6 x 4
BPA free
21MA1981



30 x 18 h 15 mm
~ 7 gr - 30 pcs
Layout 6 x 5
BPA free
21MA1631



30 x 18 h 15 mm
~ 8 gr - 30 pcs
Layout 6 x 5
BPA free
21MA1632



24 x 24 h 18 mm
~ 10 gr - 28 pcs
Layout 7 x 4
BPA free
21MA1983

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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.

Apple *



ø 28 h 27 mm
~ 12 gr - 28 pcs
Layout 7 x 4
BPA free
21FRUIT01

Pear *



ø 26 h 36 mm
~ 12 gr - 28 pcs
Layout 7 x 4
BPA free
21FRUIT02

Strawberry *



ø 28 h 32 mm
~ 12 gr - 28 pcs
Layout 7 x 4
BPA free
21FRUIT03

Lemon *



ø 25 h 31 mm
~ 12 gr - 28 pcs
Layout 7 x 4
BPA free
21FRUIT04

Orange *



ø 27 h 30 mm
~ 12 gr - 28 pcs
Layout 7 x 4
BPA free
21FRUIT05

*For availability, contact the Martellato sales office.
**Per disponibilità contattare l'ufficio commerciale Martellato.*

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

3D FOR ONE SHOT DEPOSITOR
3D PER MACCHINE DOSATRICI ONE SHOT

Mould/*Stampo* 275 x 175 x 26 mm

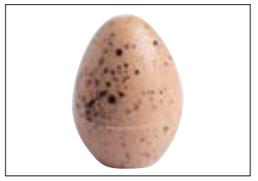


Heart



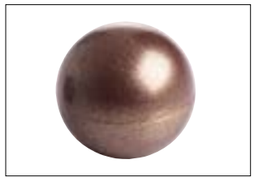
30 x 28 h 19 mm
~ 11 gr - 28 pcs
Layout 7 x 4
BPA free
213D03

Egg



ø 23,5 h 32 mm
~ 10 gr - 28 pcs
Layout 7 x 4
BPA free
213D04

Truffle 26



ø 26 h 24 mm
~ 10 gr - 28 pcs
Layout 7 x 4
BPA free
213D01

Truffle 23



ø 23 h 20,6 mm
~ 7 gr - 28 pcs
Layout 7 x 4
BPA free
213D02

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

VALENTINE'S & MOTHER'S DAY
SAN VALENTINO E FESTA DELLA MAMMA



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



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



Diamond - Heart

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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Dafne

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

21MA1055



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 x 26 mm - BPA free

21MA1994



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
BPA free

21MA1056

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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
BPA free

21MA7003



Bolt

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

21MA1054



Joe

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

21MA1053

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

HALLOWEEN DAY/HALLOWEEN



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



Whisky

34 x 26 h 17 mm
Weight - Prod. 20 pcs
Layout 5 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1031



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

BARS









New

Mail

120 x 78 x h 12,5 mm
Weight ~ 102 gr
Prod. 3 pcs - Layout 3 x 1
Mould 275 x 175 h 26 mm
BPA Free

21MA1089

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Love You

130 x 70 h 10 mm - Weight ~ 100 gr
Prod. 3 pcs - Layout 3 x 1
Mould 275 x 175 x 25,5 mm
BPA free

21MA2033

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







Countdown

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

21MA2032

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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
BPA free

21MA2026



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
BPA free

21MA2028



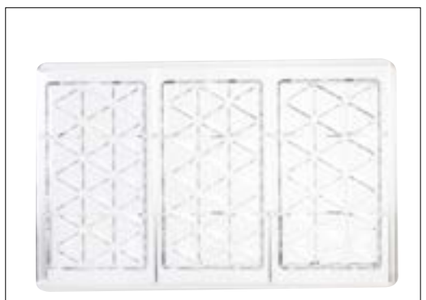
Weave

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

21MA2029

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Mirror

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

21MA2022

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Peak

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

21MA2027



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
BPA free

21MA2025

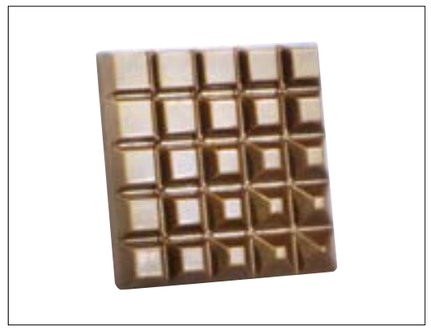
Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Stone

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

21MA2013



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
BPA free

21MA2021



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

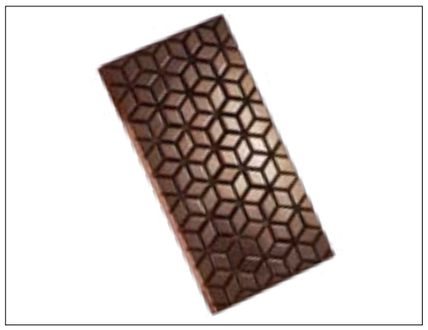
Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

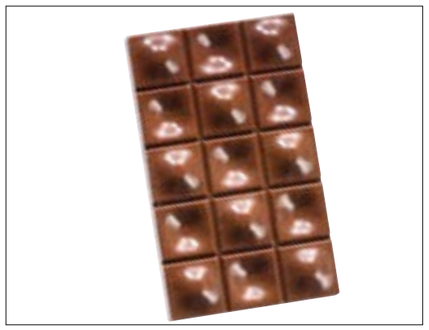
21MA2016



Kaleidos

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

21MA2019



Liquid

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

21MA2008

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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
BPA free

21MA2012

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

21MA2015

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

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



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





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

BAR DISPLAYS/ESPOSITORI PER TAVOLETTE

Vertical



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

80ET007

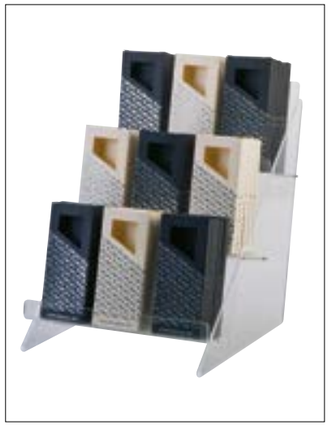
Double



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

SNACKS



SPECIALS/SPECIALI







Mallow

80 x 64,5 h 22,5 mm
Weight ~ 56 gr
Prod. 6 pcs - Layout 3 x 2
Mould 275 x 175 x 25,5 mm
BPA Free

21MA6104

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Pyramid

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

21MA1915

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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

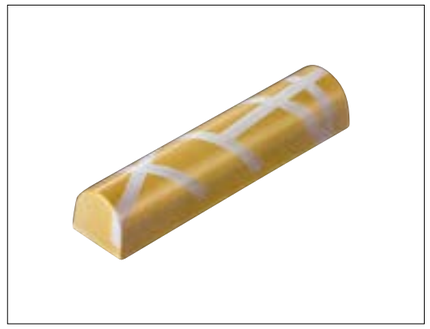
Liquid



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

Curvy



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

21MA1920

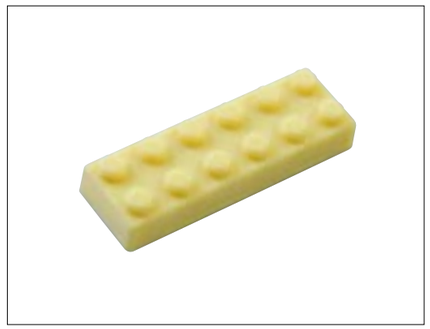
Triangle



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

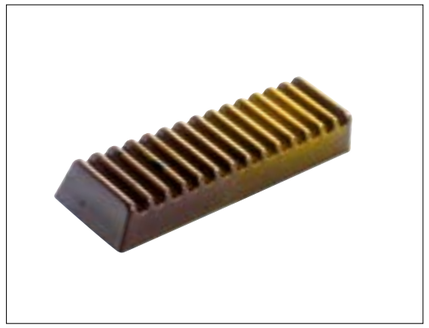
Chocobrick



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

Stairs

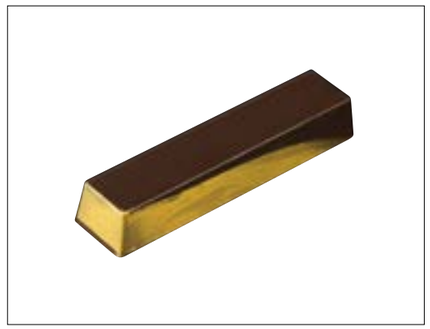


100 x 29 h 14 mm
Weight ~ 30 gr - Prod. 8 pcs
Layout 2 x 4
Mould 275 x 175 x 26 mm
BPA free

21MA1916

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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



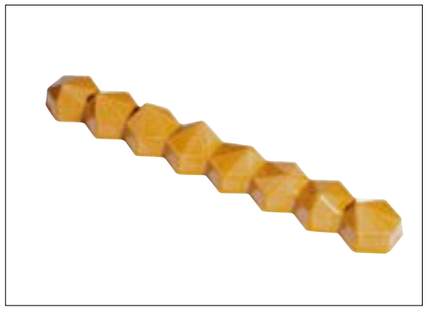
90 x 31 h 16,5 mm
Weight ~ 30 gr - Prod. 8 pcs
Layout 2 x 4
Mould 275 x 175 x 26 mm

21MA1926

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



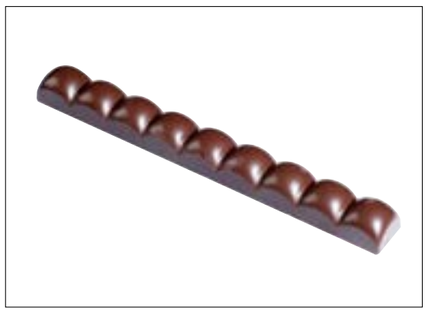
SHARING SNACK/SNACK DA CONDIVIDERE



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
BPA free

21MA7002



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
BPA free

21MA7001



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

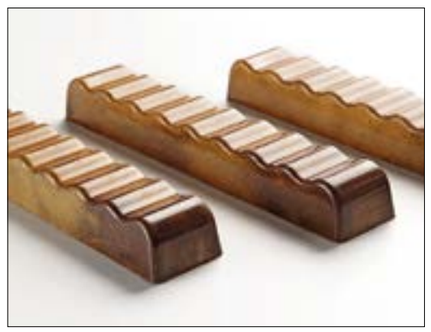
21MA6101



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



FIGURES



CHRISTMAS/NATALE



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



Balloon

PACK 2 MOULDS

SIDE HOOKS

ø 118 h 172,5 mm - Weight ~ 200 gr
Prod. 2 + 2 pcs - Layout 2 x 1
2 moulds 277 x 223 x 113 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Merry Christmas

PACK 1 MOULD

MAGNETS

154 x 151 h 184 mm. - Weight ~ 500 gr
Prod. 1 tree
Mould 275 x 175 h 118 mm - BPA free

21SR108 - Mould for artisanal production
Stampi per produzione artigianale

21SR108A - Mould for rotating machines
Stampi per rotativa

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







Diamond Tree

ø 104 h 180 mm
Weight ~ 250 gr - Prod. 1 pc
Layout 2 x 1
Mould 275 x 175 x 55,5 mm
BPA free

21MA3012

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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
BPA free

21MA3017

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Treesmas

ø 75 h 120 mm
Weight ~ 45 gr - Prod. 2 + 2 pcs
Layout
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





PACK 1 MOULD

MAGNETS

Hula Tree

ø 110 h 152 mm. - Weight ~ 200 gr
Prod. 2 pcs - Layout 2 x 1
moulds 275 x 175 h 118 mm - BPA free

21SR100 - Mould for artisanal production
Stampi per produzione artigianale

21SR100A - Mould for rotating machines
Stampi per rotativa

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

Big Tree

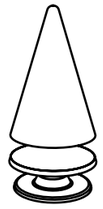
ø 123 h 205 mm
Weight ~ 300 gr
Prod. 2 pcs
Thermoformed moulds

20CO02

Small Tree

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

20CO01



Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato



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 h 73 mm - BPA free

21SR103 - Mould for artisanal production
Stampi per produzione artigianale

21SR103A - Mould for rotating machines
Stampi per rotativa



Snow Baubles

ø 60 h 72 mm - Weight ~ 47 gr
Prod. 6 pcs - Layout 3 x 2
mould 275 x 175 h 71mm - BPA free

21SR104 - Mould for artisanal production
Stampi per produzione artigianale

21SR104A - Mould for rotating machines
Stampi per rotativa



Classic Baubles

ø 60 h 72 mm - Weight ~ 47 gr
Prod. 6 pcs - Layout 3 x 2
mould 275 x 175 h 71mm - BPA free

21SR105 - Mould for artisanal production
Stampi per produzione artigianale

21SR105A - Mould for rotating machines
Stampi per rotativa

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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



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



Klaus

85 x 62 h 110 mm -Weight ~ 80 gr
Prod. 4 + 4 pcs
2 moulds 275 x 205 x 70 mm - BPA free

21SR112G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR112AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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 x 2
2 moulds 277 x 223 x 92 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Santa

ø 70 h 120 mm
Weight ~ 55 gr - Prod. 2 + 2 pcs
Layout 4 x 1
Mould 275 x 175 x 38,5 mm
BPA free

21MA3008

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Diamond Santa

68 x 61 h 130 mm
Weight ~ 60 gr - Prod. 2 pcs
Layout 4 x 1
Mould 275 x 175 x 37,2 mm
BPA free

21MA3013

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Rudolph

88 x 56 h 120 mm - Weight ~ 70 gr
Prod. 2 pcs - 2 x 1
mould 275 x 175 h 67 mm - BPA free

21SR101 - Mould for artisanal production
Stampi per produzione artigianale

21SR101A - Mould for rotating machines
Stampi per rotativa

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Sir Toy

53 x 44 h 120 mm - Weight ~ 65 gr
Prod. 4 pcs - 4 x 1
mould 275 x 175 h 55 mm - BPA free

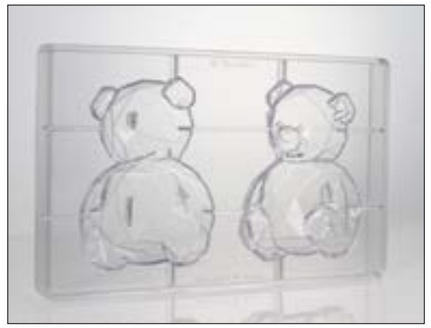
21SR102 - - Mould for artisanal production
Stampi per produzione artigianale

21SR102A - Mould for rotating machines
Stampi per rotativa

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*







Teddy

97 x 64 h 130 mm
Weight ~ 90 gr - Prod. 1 pc
Layout 2 x 1
Mould 275 x 175 x 37,5 mm
BPA free

21MA3014

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Bottle

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

21MA3010

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

Santa & Teddy



h 168 mm
Prod. 1 pc
Thermoformed mould

MAC170S

Santa & fawn



h 180 mm
Prod. 1 pc
Thermoformed mould

MAC140S



Big Boot



h 135 mm
Prod. 1 pc
Thermoformed mould

MAC421S

Toy Soldier



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

MAC407S

Snowman Little



114 mm
Prod. 3 pcs
Thermoformed mould

MAC320S

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Chocolate gift

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

20PR01

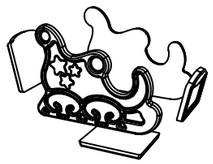




Christmas Sledge

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



HALLOWEEN





Amleto

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

***21MA3018**



3D Pumpkin



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

MAC324S

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato



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



Bob

PACK 2 MOULDS

SIDE HOOKS

80 x 78 h 105 mm - Weight ~ 45 gr
Prod. 4 + 4 pcs - 2 x 2
2 moulds 277 x 223 x 94 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



EASTER/PASQUA





New

Precious

ø 104 h 200 mm - Weight ~ 95 gr
Prod. 1/2 egg/uova
Mould 275 x 175 x 55 mm
BPA Free

21U507

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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



Soulmate

PACK 2 MOULDS

SIDE HOOKS

ø 102 h 165 mm - Weight ~ 200 gr
Prod. 2 + 2 eggs - Layout 2 x 1
2 moulds 277 x 223 x 105 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*









Blossom

signed by Philip Khoury

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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



base not included/base non inclusa



Happy Easter

PACK 1 MOULD

MAGNETS

ø 156 h 228 mm - Weight ~ 330 gr
Prod. 1 egg - Mould 275 x 175 mm
BPA Free

21SR022 - Mould for artisanal production
Stampi per produzione artigianale

21SR022A - Mould for rotating machines
Stampi per rotativa

base not included/base non inclusa



Crack

PACK 1 MOULD

MAGNETS

ø 100 h 150 mm - Weight ~ 160 gr
Prod. 2 eggs - Mould 275 x 175 mm
BPA Free

21SR021 - Mould for artisanal production
Stampi per produzione artigianale

21SR021A - Mould for rotating machines
Stampi per rotativa

base not included/base non inclusa



Suave

PACK 1 MOULD

MAGNETS

ø 113 h 150 mm - Weight ~ 220 gr
Prod. 2 eggs - Mould 275 x 175 mm
BPA Free

21SR020 - Mould for artisanal production
Stampi per produzione artigianale

21SR020A - Mould for rotating machines
Stampi per rotativa

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





Diamond Egg

ø 99 h 150 mm
Weight ~ 210 gr - Prod. 1 egg
Layout 2 x 1
Mould 275 x 175 h 53 mm

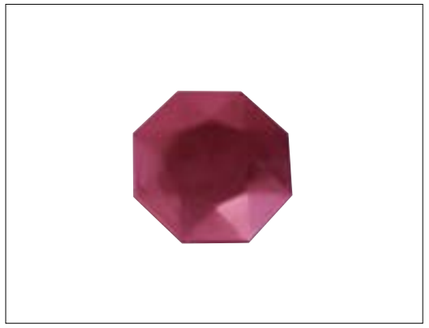
21U502



Bond Egg

ø 101 h 150 mm
Weight ~ 210 gr - Prod. 1 egg
Layout 2 x 1
Mould 275 x 175 h 55 mm

21U504



Egg base

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

21U503

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





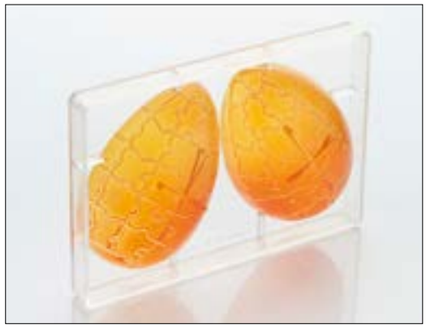


Drip Egg

ø 100 h 150 mm
Weight ~ 210 gr - Prod.1 egg
Layout 2 x 1
Mould 275 x 175 x 82 mm

21U501

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Puzzle Egg

ø 105 h 150 mm
Weight ~ 210 gr - Prod.1 egg
Layout 2 x 1
Mould 275 x 175 x 57 mm

21U500

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

SMOOTH EGGS/UOVA LISCE



Egg 05

ø 38 h 50 mm
Weight ~ 15 gr - Prod. 15 + 15
Professional mould 275 x 205 x 26 mm

21SR024G - Mould for artisanal production
Stampi per produzione artigianale

21SR024AG - Mould for rotating machines
Stampi per rotativa

PACK 2 MOULDS
SIDE HOOKS



Egg 08

ø 54 h 80 mm
Weight ~ 60 gr - Prod. 6 + 6
Professional mould 275 X 205 h 30 mm

21SR025G - Mould for artisanal production
Stampi per produzione artigianale

21SR025AG - Mould for rotating machines
Stampi per rotativa

PACK 2 MOULDS
SIDE HOOKS



Egg 10

ø 70 h 100 mm
Weight ~ 110 gr - Prod. 4 + 4
Professional mould 275 X 205 h 38 mm

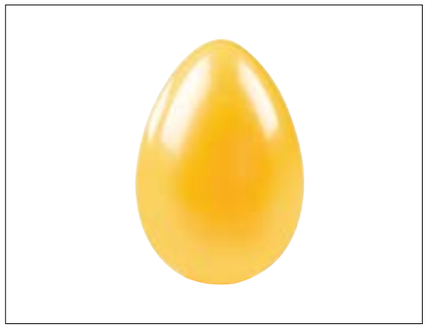
21SR026G - Mould for artisanal production
Stampi per produzione artigianale

21SR026AG - Mould for rotating machines
Stampi per rotativa

PACK 2 MOULDS
SIDE HOOKS

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

SMOOTH EGGS/UOVA LISCE



Egg 15

ø 104 h 150 mm
Weight ~ 230 gr - Prod. 2 eggs/uova
Professional mould 275 x 175 mm

21SR001 - Mould for artisanal production
Stampi per produzione artigianale

21SR001A - Mould for rotating machines
Stampi per rotativa

PACK 1 MOULD
MAGNETS



Egg 17

ø 120 h 175 mm
Weight ~ 260 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

21SR003 - Mould for artisanal production
Stampi per produzione artigianale

21SR003A - Mould for rotating machines
Stampi per rotativa

PACK 1 MOULD
MAGNETS



Egg 20

ø 141 h 204 mm
Weight ~ 380 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

21SR002 - Mould for artisanal production
Stampi per produzione artigianale

21SR002A - Mould for rotating machines
Stampi per rotativa

PACK 1 MOULD
MAGNETS



Egg 23

ø 160 h 230 mm
Weight ~ 430 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

21SR004 - Mould for artisanal production
Stampi per produzione artigianale

21SR004A - Mould for rotating machines
Stampi per rotativa

PACK 1 MOULD
MAGNETS

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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 26 mm	16 pcs	~ 7 gr
21U064N	44 h 64 mm	275 x 175 x 26 mm	5 pcs	~ 25 gr
21U105N	72 h 105 mm	275 x 175 x39mm	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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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



Thermoformed plastic mould
Stampo in plastica termoformata

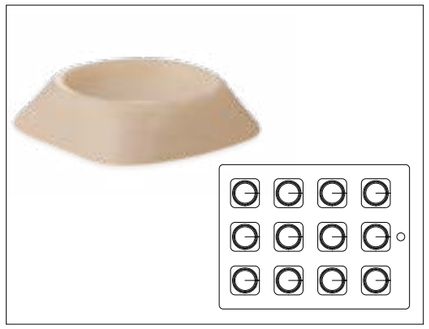
Cod.	Size (mm)	Prod.	Half egg weight
SM 2300	112 x 83 h 44	1/2 egg x 2 moulds	50 gr
SM 4000	220 x 160 h 85	1/2 egg	170 gr



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





New

Ducky

72 x 87 h 93 - Weight ~38 gr
Prod. 2 pcs - Layout 2 x 2
Mould 275 x 175 x 40 mm
BPA Free

21MA2035

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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



Minou

77 x 75,5 h 155 mm - Weight ~ 160 gr
Prod. 2 + 2 pcs
2 moulds 277 x 193 x 92 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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



Fluffy

75 x 81 h 62,5 - Weight ~ 95 gr
Prod. 6 + 6 pcs - 3 x 2
2 moulds 277 x 223 x 95 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





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



Charlie

PACK 2 MOULDS

SIDE HOOKS

73 x 73 h 80 mm - Weight ~ 70 gr
Prod. 6 + 6 pcs 3 x 2
2 moulds 277 x 193 x 90,5 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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 - 2 x 1
2 moulds 277 x 223 x 136 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 - 2 x 2
2 moulds 277 x 223 x 85 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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



Peter

89 x 89 h 110 mm - Weight ~ 125 gr
Prod. 4 + 4 pcs - 2 x 2
2 moulds 277 x 223 x 99 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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Thermoformed mould with clamps.
Stampo termoformato con molle.

CLAMPS

Rabbit Egg



120 x 120 h 220 mm
~ 480 gr - Prod. 1 pc

MAC604S

Chick Egg



160 x 120 h 210 mm
~ 460 gr - Prod. 1 pc

MAC602S

Hug in Egg



h 170 mm
Prod. 2 pcs

MAC720S

Baby bunny



h 180 mm
Prod. 1 pc

MAC620S



Roger

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

21MA3016

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

Bunny



h 140 mm
Prod. 1 pc

MAC661S

Mr. Bunny



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

MAC616S

Ms. Cocodè



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

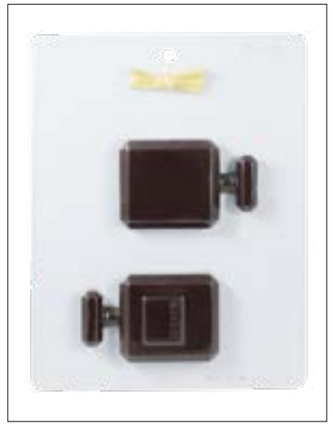
MAC615S



SPECIAL DAYS/OCCASIONI SPECIALI



Eau de chocolat



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

20PA01

Big lady shoe



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

MAC326S

My sweet bag



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

20BA01





Big Heart

75 x 70 h 22 mm
Weight ~ 27 gr - Prod. 6 pcs
Layout 3 x 2
Mould 275 x 175 x 26 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



Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



SPORT LINE/LINEA SPORT



Golf

ø 42 h 21 mm - Weight ~ 22 gr (full) / ~ 9,5 gr (shell)
Prod. 15 half spheres / mezze sfere - Layout 5 x 3
Mould 275 x 175 x 25,5 mm
BPA Free

21MA1306



Ace

ø 60 h 30 mm
Weight ~ 65 gr (full) / ~ 22 gr (shell)
Prod. 3 pcs - Layout 3 x 2
Mould 275 x 175 x 33,5 mm
BPA Free

21MA1304



Goal

ø 60 h 30 mm
Weight ~ 65 gr (full) / ~ 22 gr (shell)
Prod. 3 pcs - Layout 3 x 2
Mould 275 x 175 x 33 mm
BPA Free

21MA1305

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*





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

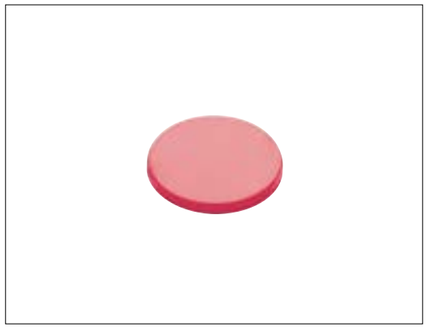
SPECIALS & NAPOLITAINS





CIRCLE DISK/DISCHETTI

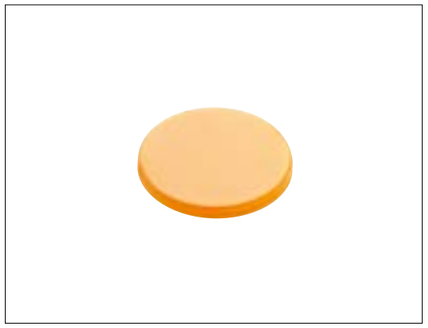
Circle 30



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

21MA1026

Circle 33



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

21MA1027

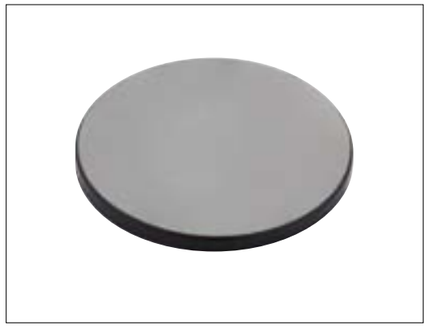
Circle 40



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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



CHOCOLATE MIGNON

A chocolate 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 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.

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

Beso



33 x 33 h 23 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4
Mould 275 x 175 x 27 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 33mm
BPA free

21GU005

Rondes



ø 27 h 31 mm
Weight ~ 10 gr - Prod. 28 pcs
Layout 7 x 4
Mould 275 x 175 x 35 mm
BPA free

21GU006

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



Cornetto



ø 32 h 37 mm
Weight ~ 10 gr - Prod. 20 pcs
Layout 5 x 4
Mould 275 x 175 x 41mm
BPA free

***21GU001**

Display for Cornetto



100 x 380 x25 mm
Cap. 20 pcs
Layout 2 x 10
Plexiglass

ESPO20GU001

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato

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 35 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 mm
BPA free

21GU009

Cup



44 x 56 h 39 mm
Weight ~ 10 gr - Prod. 12 pcs
Layout 4 x 3
Mould 275 x 175 x 43 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 27 mm
BPA free

21GU502

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

NAPOLITAINS



Brick



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

21MA6005

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

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

Spiral



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

21MA6003

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

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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*

LOLLIPOPS

Thermoformed mould.
Stampo termoformato.



Egg



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

20L001

Round Bar



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

20L002

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
Thermoformed mould

20L007

Rectangular



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

20L003

Oval



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

20L008

Heart



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

20L004

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 1	275 x 175 x 53,5 mm	BPA free

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



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 - Prod. 36 pcs
Mould 275 x 175 x 26 mm
BPA free

21MA3005





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

Available in polycarbonate upon request - *Su richiesta disponibile in policarbonato*



STAMPS/TIMBRI

FRANK HAASNOOT for Martellato

Stamps is the prestigious line of 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 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

FRANK HAASNOOT for Martellato



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

FRANK HAASNOOT for Martellato

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

FRANK HAASNOOT for Martellato



Feather Eclair

h 120 mm - Prod. 6 pcs

20FH05



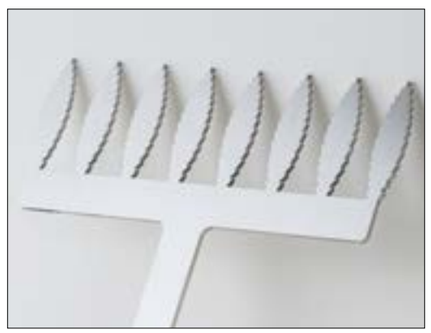


Feather Comb

h 60 mm - Prod. 8 pcs

20FH02S





Feather Comb

h 80 mm - Prod. 8 pcs

20FH02L



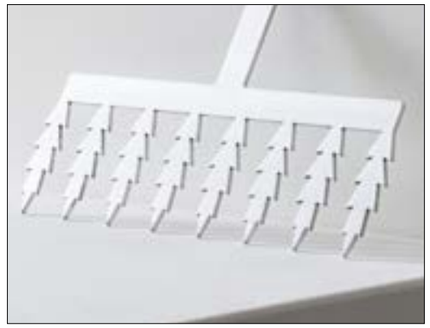


Petal Eclair

h 120 mm - Prod. 6 pcs

20FH06





Petal Comb

h 80 mm - Prod. 8 pcs

20FH03L

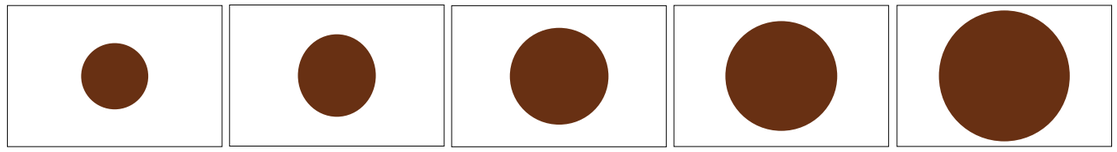


Find out how to create decorations with the combs

Scopri come creare le decorazioni con i comb

CHABLON PROJECT

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



ø 20 mm
Prod. 99 pcs

CHASIL21

ø 26 mm
Prod. 48 pcs

CHASIL 16

ø 36 mm
Prod. 36 pcs

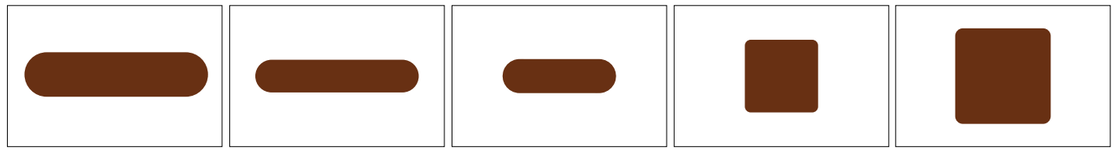
CHASIL 17

ø 42 mm
Prod. 30 pcs

CHASIL 18

ø 62,5 mm
Prod. 12 pcs

CHASIL26



132 x 32 mm
Prod. 10 pcs

CHASIL20

125 x 25 mm
Prod. 18 pcs

CHASIL27

60 x 18 mm
Prod. 36 pcs

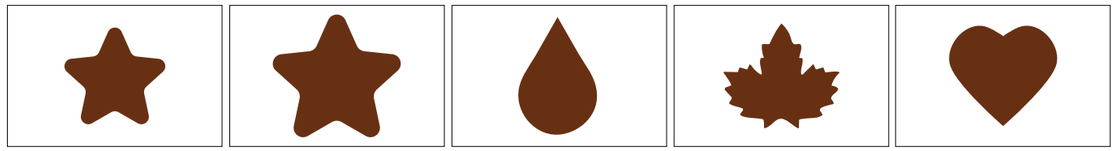
CHASIL28

25 x 25 mm
Prod. 63 pcs

CHASIL23

37,5 x 37,5 mm
Prod. 30 pcs

CHASIL24



ø 26 mm
Prod. 60 pcs

CHASIL29

ø 34 mm
Prod. 42 pcs

CHASIL30

35 x 25 mm
Prod. 60 pcs

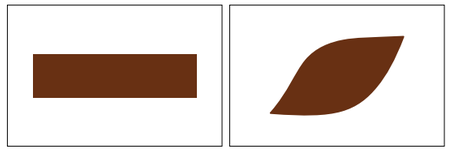
CHASIL 1

35 x 33 mm
Prod. 48 pcs

CHASIL 2

35 x 25 mm
Prod. 48 pcs

CHASIL 3



32 x 120 mm
Prod. 12 pcs

CHASIL19

75 x 33 mm
Prod. 25 pcs

CHASIL22







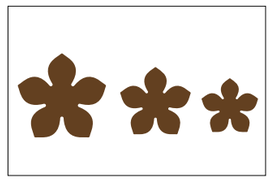
60 x 44 mm - 8 pcs
54 x 40 mm - 8 pcs
46 x 34 mm - 12 pcs

CHASIL31



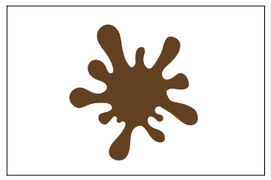
45 x 43 mm - 8 pcs
40 x 39 mm - 8 pcs
35 x 34 mm - 12 pcs

CHASIL33



52 x 49 mm - 8 pcs
42 x 40 mm - 8 pcs
33 x 31 mm - 12 pcs

CHASIL34



60 x 63 mm
Prod. 16 pcs

CHASIL32



CHOCO TOOLS/ACCESSORI CIOCCOLATO

	Cod.		Pack
	**50CHOC01**	St. steel fork 2 teeth *Forchetta inox a 2 rebbi*	25 pcs
	**50CHOC02**	St. steel fork 3 teeth *Forchetta inox a 3 rebbi*	25 pcs
	**50CHOC03**	St. steel fork 4 teeth *Forchetta inox a 4 rebbi*	25 pcs
	**50CHOC04**	St. steel fork spiral *Forchetta inox a spirale*	25 pcs
	**50CHOC05**	St. steel fork round 16 mm *Forchetta inox tondo 16 mm*	25 pcs

	Cod.		Pack
	**50CHOC06**	St. steel fork round 20 mm *Forchetta inox tondo 20 mm*	25 pcs
	**50CHOC07**	St. steel fork round 18 mm *Forchetta inox tondo 18 mm*	25 pcs
	**50CHOC08**	St. steel fork round 14 mm *Forchetta inox tondo 14 mm*	25 pcs
	**50CHOC09**	St. steel fork triangle *Forchetta inox a triangolo*	25 pcs
	**50CHOC10**	St. steel fork drop *Forchetta inox a goccia*	25 pcs



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

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



RECOMMENDED BY FRANK HAASNOOT PASTRY CHEF

BLACK sil Silicone Moulds

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.
An essential and modern design comes to life, crafted to leave ample room for the pastry chef's creativity.Trust in Martellato's black **platinum 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 platinico** 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.

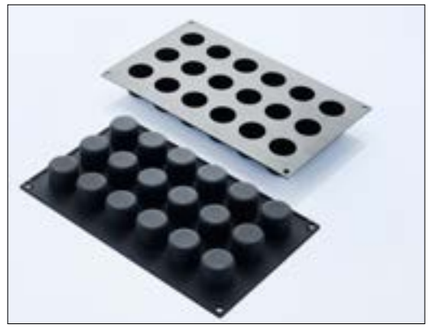
FOOD SAFE · +230 -60 °C · REFRIGERATOR · BLAST CHILLER · OVEN · MICRO · DISHWASHER · BPA FREE · WASH BEFORE USE

Watch the video recipe by F. Haasnoot









New

Dot

Mini portion: ø 32 h 30 mm
Vol. ~ 24 ml - 18 pcs
Layout 6 x 3
Professional mould 297 x 176 mm

30SIL526



New

Square

Mini portion: 30 x 30 h 30 mm
Vol. ~ 26,5 ml - 18 pcs
Layout 6 x 3
Professional mould 297 x 176 mm

30SIL527





signed by
Francesco Genovese
Head pastry chef at
Harrods London



New

Quenelle

Mini portion: 66 x 31 h 23 mm
Vol. ~ 22 ml - 12 pcs
Layout 6 x 2
Professional mould 297 x 176 mm

30SIL528



New

Charlotte

100 x 55,2 h 43
Weight ~ 152 ml - Prod. 12 pcs
Layout 2 x 3
Professional mould
297 x 176 mm
30SIL530



Cutter
121 x 81 x h 35 mm

31CUT08

SINGLE PORTIONS/MONOPORZIONI



Cotone

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

30SIL522





Mimosa

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

30SIL524





Pansè

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

30SIL523





Mama

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

30SIL525





Dahlia

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

30SIL518





Chloe

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

30SIL517





Papillon

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

30SIL516







Cocoa

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

30SIL519



Cutter
92,5 x 51 h 30 mm
1 pc

31CUT06





Wiggle

signed by **Alberto Simionato**

Single portion:
99,5 x 25,5 h 15,5 mm
Vol. ~ 37 ml - 10 pcs
Layout 2 x 5

30SIL521



Cutter
100 x 25 h 30 mm
1 pc

31CUT07



Medusa

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

30SIL512





Satin

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

30SIL514





Coco

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

30SIL513





Calipso

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

30SIL511





Vibes

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

30SIL515





Donuts

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

30SIL503





Marina

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

30SIL510





Harmony

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

30SIL508





Box

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

30SIL501





Triangle

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

30SIL507





Love

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

30SIL502





Eclair

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

30SIL504





Circle

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

30SIL500





Twist Eclair

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

30SIL505





Ritmo

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

30SIL509





Twist

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

30SIL506





Muffin 81

ø 81 h 32 mm
Vol. ~ 129 ml - 5 pcs

30SF024

Muffin 75

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

30SF052

Muffin 35

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

30SF023

Muffin large 68

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

30SF102

Muffin 51

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

30SF022

Flan ø 80



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

30SF047

Flan ø 70



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

30SF046

Flan ø 60



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

30SF045

Tartlet ø 60



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

30SF015

Tartlet ø 70



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

30SF016

Cylinder ø 60



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

30SF028

Marseillaise



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

30SF114

Sponge



ø 100 h 20 mm
Vol. ~ 140 ml - 3 pcs

30SF042

Gugelhopf



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

30SF058

Heart ø 65



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

30SF036

Heart ø 60



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

30SF040

Donut



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

30SF170

Bavarian



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

30SF051

Marguerite



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

30SF056

Mix



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

30SF061



Briochette ø 79



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

30SF035

Briochette ø 76



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

30SF034

Pyramid 71



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

30SF007

Babà ø 55



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

30SF021

Babà ø 45



ø 45 h 48 mm
Vol. ~ 50 ml - 11 pcs

30SF020



Financier 95



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

30SF054

Bordelais ø 55



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

30SF050

Bordelais ø 45



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

30SF059

Plum cake



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

30SF026

Savarin ø 72



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

30SF012

Savarin ø 65



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

30SF011

MINI PORTIONS/MINI PORZIONI



Tartlet ø 50



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

30SF014

Tartlet ø 45



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

30SF013

Cylinder ø 40



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

30SF027

Mini Cocoa



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

30SIL520

Madeleine 30



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

30SF032

Madeleine 10



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

30SF031

Pomponette



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

30SF009

Pyramid 36



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

30SF008

Oval



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

30SF017

Flan ø 50



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

30SF044

Fiorentine ø 60



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

30SF029

Fiorentine ø 35



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

30SF030

Bordelais ø 35



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

30SF033

Savarin ø 10



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

30SF010

Babà ø 35



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

30SF019

Pastille



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

30SF180

Éclair



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

30SF161

Diamond ø 35



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

30SF048

Financier 49



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

30SF025

Half Sphere ø 80



ø 80 h 40 mm
Vol. ~ 120 ml - 5 pcs
-

30SF001

Half Sphere ø 70



ø 70 h 35 mm
Vol. ~ 90 ml - 6 pcs
Layout 3 x 2

30SF002

Half Sphere ø 60



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

30SF003

Half Sphere ø 50



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

30SF004

Half Sphere ø 45



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

30SF500

Half Sphere ø 40



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

30SF005

Half Sphere ø 35



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

30SF501

Half Sphere ø 30



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

30SF006

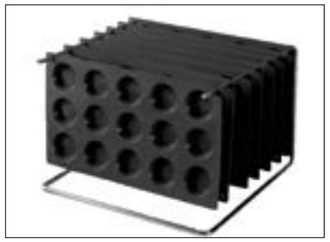
Half Sphere ø 25



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

30SF502





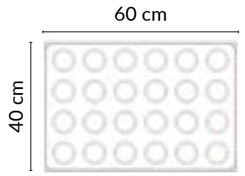
Drying rack for silcone moulds
Sgocciolatore per stampi in silicone

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.*



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



Muffin ø 69

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

30SIL07N





Love

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

30SIL03N





Mini Muffin ø 50

ø 50 / ø 37 h 27 mm
Vol. ~ 40 ml - 54 pcs
Layout 9 x 6

30SIL06N





Donuts

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

30SIL01N





Sphere ø 70

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

30SIL04N





Eclair

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

30SIL02N





Mini Sphere ø 35

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

30SIL05N





Madeleine

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

30SIL08N



BLOCK
Silicone Moulds

A NEW WAY OF MAKING CAKES

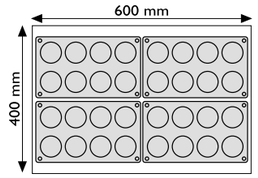
Three new forms to express a different idea of dessert.
Block is the new line of silicone moulds designed by Frank Haasnoot, created in collaboration with Martellato, to easily and quickly create layered single portions, without compromising on a modern and impactful design.
Silicone moulds 297 x 176 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 creare 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
PASTRY CHEF





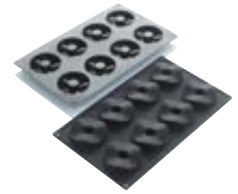




Cylinder

PACK 2 MOULDS

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



30SIL600



Cube

PACK 2 MOULDS

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



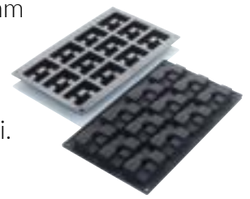
30SIL601



Brick

PACK 2 MOULDS

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



30SIL602

SEMIFREDDO MOULDS



One STRIP

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 Biasetto
Champion 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

+70 -40 °C

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

+70 -40 °C

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 bars x 6 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 maneggevolezza 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.

Watch the video

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	7

Cod.	
ED 1	Extractor/estrattore Oval
TPM 1	Cutter/tagliapasta Oval





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	7

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

SINGLE PORTIONS BARS/BARRE PER MONOPORZIONI





Circle

Single portion: ø 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 Oval
TPG 1	Cutter/tagliapasta Oval





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





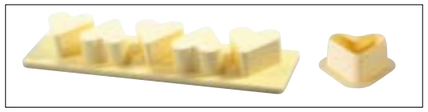
Square

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

*available while stocks last/*disponibili fino a esaurimento scorte*

ACETATE ROLLS & SHEETS/NASTRI & FOGLI ACETATI

PET 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 PET facili da usare per rivestire stampi, per realizzare e sformare 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

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.

The diameter and weight of the roll may vary/*il diametro e il peso del rotolo possono variare.*



Cod.	Height Altezza	Lenght Lungh.	External size Misura esterna
NSAH25	h 23 mm - 80 µm	300 mt	ø 197 mm
NSAH30	h 30 mm - 80 µm	300 mt	ø 197 mm
NSAH35	h 35 mm - 80 µm	300 mt	ø 197 mm
NSAH40	h 38 mm - 80 µm	300 mt	ø 197 mm
NSAH45	h 45 mm - 80 µm	300 mt	ø 197 mm
NSAH50	h 50 mm - 80 µm	300 mt	ø 197 mm
NSAH55	h 55 mm - 80 µm	300 mt	ø 197 mm
NSAH60	h 60 mm - 80 µm	300 mt	ø 197 mm
NSAH100	h 100 mm - 150 µm	300 mt	ø 257 mm



Acetate sheets
Fogli acetati

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

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



Guitar sheets
Fogli chitarra

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

Cod.	Size	Pack
NSA27X27MO	270 x 270 mm - 75 µm	100 pcs
NSA39X39MO	390 x 390 mm - 75 µm	100 pcs
NSA60X40MO	595 x 390 mm - 120 µm	50 pcs



Acetate strips
Strisce acetate

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

BAKING EQUIPMENT



A HEART THAT BEATS FOR TRAVEL CAKE

Martellato expands the Geometric line with two new products: the Heart Bar Travel Cake mold and the Croissant Bar mold, both made of high-quality stainless steel to ensure durability, precision, and easy unmolding, ideal for romantic mini cakes or the production of special croissants.

Martellato amplia la sua linea di stampi Geometric introducendo due novità: gli stampi Travel Cake a barra cuore e Croissant Bar, entrambi in acciaio inox di alta qualità per garantire resistenza, precisione e facile sformatura, ideali per mini cake romantici o per la produzone di croissant speciali.

Designed in collaboration with FRANK HAASNOOT PASTRY CHEF

MADE IN ITALY









New

Croissant bar



Max 365 x 30 h 30 mm
Prod. 2 pcs
Mould: 390 x 32 h 31 mm

Recommended 60x40 tray production: 8 pcs.
Produzione consigliata su teglia 60x40: 8 pcs.

30CB01

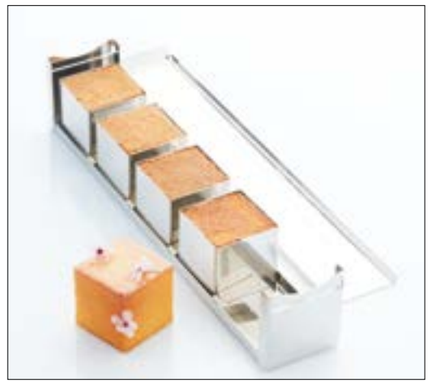


New

Mini Love 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.
30TCB61	392 x 70 h 75 mm	56 x 65 h 60 mm	154 ml x 5



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





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



Twelve

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

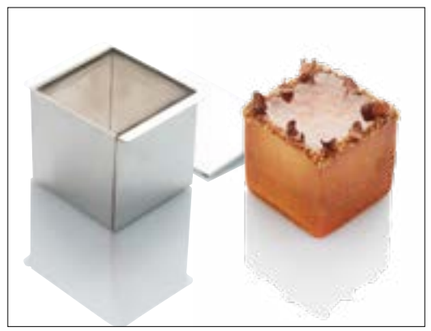
Cod.	Mould/Stampo	Cake/Dolce	Vol.
30TC60	128 x 114 h 93 mm	112 x 106 h 90 mm	510 ml



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

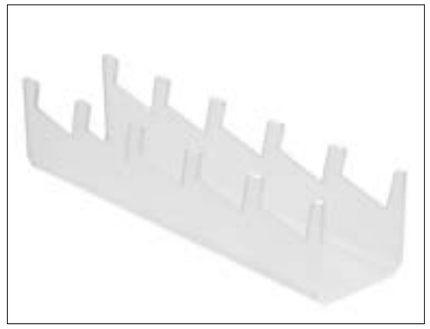
NEW YORK ROLL

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.

MADE IN ITALY





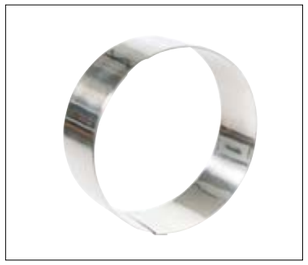
New york roll display

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

80NYR00



Round



ø 100 h 35 mm - st. steel
Cap. 275 ml New York Roll

30NYR001



Heart



100 x 107 h 35 mm - st. steel
Cap. 274 ml New York Roll

30NYR002



Tree



120 x 116 h 35 mm - st. steel
Cap. 273 ml New York Roll

30NYR003



Teddy



118 x 99 h 35 mm - st. steel
Cap. 298 ml New York Roll

30NYR004

MICROPERFORATED BANDS, MOULDS & MATS

Non-stick,micro-perforated silicone mats, bands and moulds with fibreglass.
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 con fibra di vetro.
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 abbinate agli stampi in acciaio inox, garantiscono cottura omogenea e senza umidità, sformatura 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*
- *Sformatura veleoce e senza rotture*
- *Texture elegante ed esclusiva*
- *Lavaggio e asciugatura veloce*
- *Minimo spazio di stoccaggio*
- *Resistente fino a + 230°C*

Watch the video



Find the perfect sainless 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



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 with fibreglass 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 con fibra di vetro "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
MICROMAT52	520 x 315 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 ø ø 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



Non stick mat
Tappeto antiaderente

+230 °C

Made of PTFE/*In PTFE*.

Cod.	Size	Pack
TEFLONPAT5	59 x 39 cm	5 pcs

BAKING SUPPORTS/SUPPORTI PER COTTURA





MicroPaper Air Pro

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.	Size	Gr	Pack
51MP6040	59,2 x 39,2 cm	41 g	200 pcs



Baking paper
Carta forno

Cod.	Size	Gr	Pack
51CF6040	59 x 39 cm	41 g	500 pcs

MACARON PIPING TEMPLATE

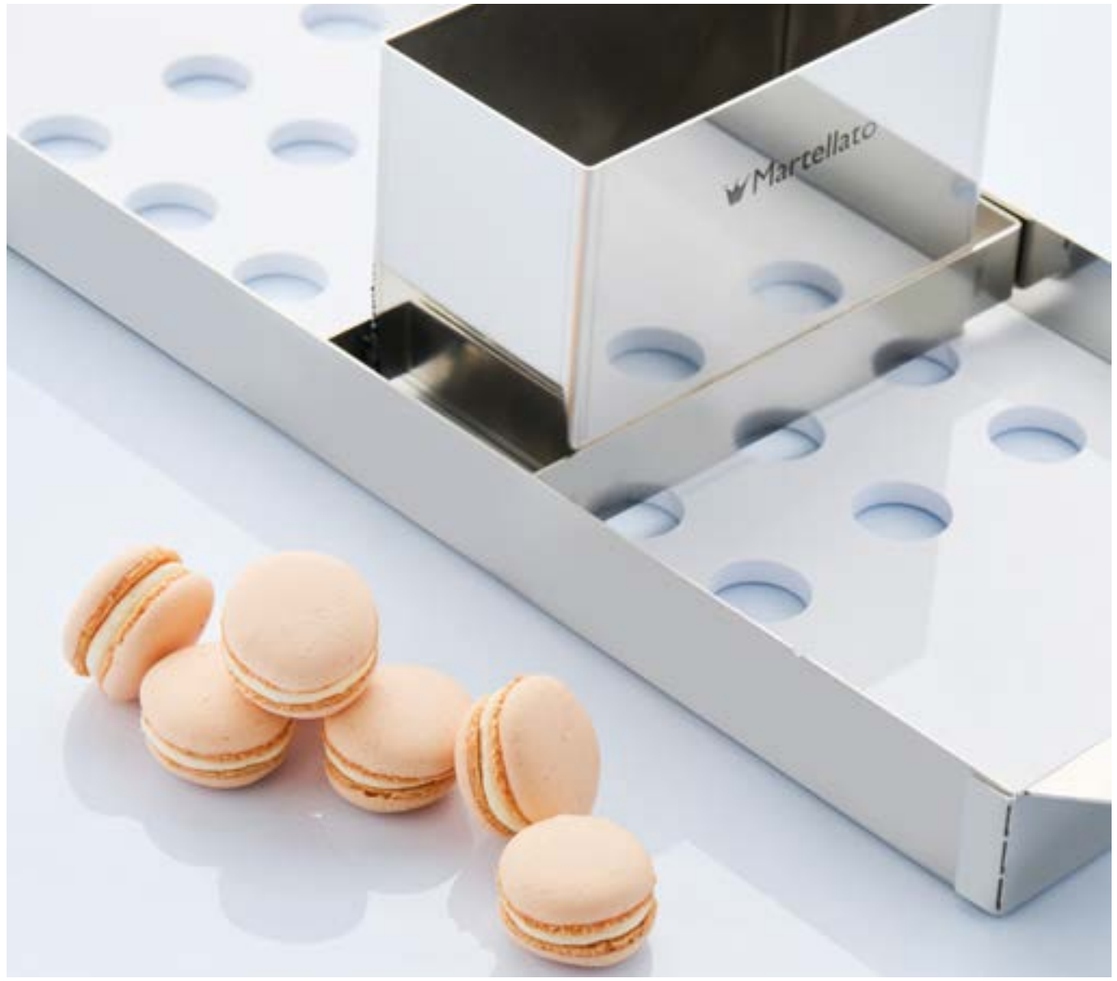
DIMA PER IL DRESSAGGIO DI MACARON

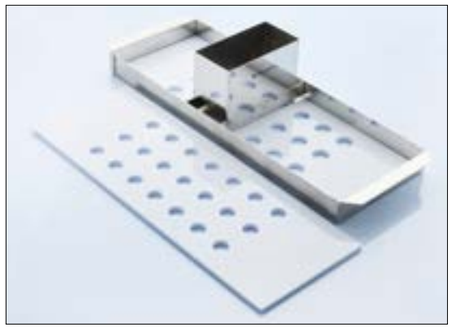
The macaron piping template is the ideal tool to ensure uniform results and constant productivity.
Designed to fill an entire 60 x 40 cm tray in just three steps, it guarantees accurate and even dosing every time.
Perfect for professionals who want to optimize both time and results, this template allows for consistent, flawless dressing, minimizing waste and improving workflow efficiency.
Upon request, the item can be customized for other applications, making it ideal also for chocolate, rochers, and other creations.

La dima per il dressaggio dei macaron è lo strumento ideale per garantire uniformità e produttività costante.
Studiato per consentire di riempire un tappeto completo 60 x 40 in soli tre passaggi, assicurando un dosaggio preciso e regolare ogni volta.
Perfetta per chi desidera ottimizzare tempi e risultati, la dima permette un dressaggio costante e impeccabile, riducendo gli sprechi e migliorando l'efficienza del lavoro.
Su richiesta, l'articolo può essere personalizzato per altri utilizzi: ideale anche per la lavorazione di cioccolato, rochers e altre specialità.

Ease of use and precision for perfectly consistent production.

Praticità e precisione per una produzione precisa e costante.





New

Shaper

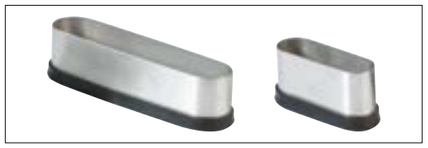
Template for macaron piping, ensuring consistent productivity and the filling of a 60 × 40 tray in just three steps. The kit includes two plastic templates (8 mm thick) for producing 40 mm and 35 mm macarons, along with a container and st.-steel band.
Dima per il dressaggio di macaron, con produttività costante e riempimento di un tappeto 60 x40 in soli tre passaggi.
Il kit comprende due dime in plastica (sp. 8 mm) per macaron da Ø 40 e Ø 35 mm, insieme a tramoggia e fascia in acciaio inox.

Cod.	Size/Misura	Macaron Size/Misura	Container/Recipiente	60 x 40 tray/teglia 60x40
50DM01	600 x 200 h 130 mm	ø 40 mm - ø 35 mm	~ 1200 ml	Prod. 63 pcs



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

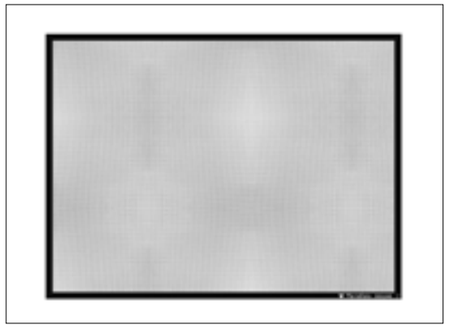


Cod.	
31CUT01	St. steel cutter/tagliapasta acciaio inox 25 x 125 mm
31CUT02	St. steel cutter/tagliapasta acciaio inox 18 x 60 mm



Macaron silicone mat
Tappeto macaron silicone

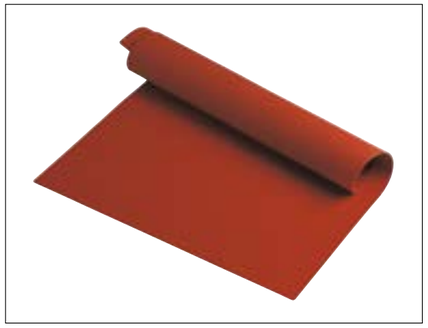
Cod.	Size	Prod.	Macaron
30TM3001R	30 x 40 cm	34 pcs	ø 40 mm
30TM6001R	58,5 x 38,6 cm	70 pcs	ø 40 mm



Silicone + fiberglass mat
Silicone + fibra di vetro

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

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



Silicone mat
Tappeto in silicone

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

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

SILICONE BAKING PAN/TORTIERE IN SILICONE

All pans are resistant from - 60°C up to + 230°C. Ring is not suitable for microwaves.
Le tortiere resistono da - 60°C a + 230°C. L'anello non è adatto all'uso in microonde.

Savarin



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

Gugelhopf



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

*no ring/senza anello

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

*no ring/senza anello

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

Cod.	Size (mm)	Vol (ml)
SFT 124/Y	ø 240 h 42	1700
SFT 126/Y	ø 260 h 45	2200
SFT 128/Y	ø 280 h 45	2500

JELLY MOULDS/STAMPI GELATINE



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

Stampi per gelatine 180 x 335 mm in silicone, 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



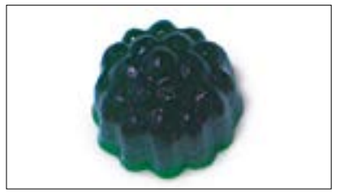
Cod.	Jelly size (mm)	Prod
SG 08	30 x 30 h 20	24

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

LOG MOULDS/STAMPI TRONCHETTO



Classic

Plastic moulds/*Stampi in plastica.*

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



Dome

Plastic moulds/*Stampi in plastica.*

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



Triangular

Plastic moulds/*Stampi in plastica.*

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

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

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.

MADE IN ITALY





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



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



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



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



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



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
42H5X24	ø 240 h 50 mm	~ 1850 ml
42H5X26	ø 260 h 50 mm	~ 2170 ml
42H5X28	ø 280 h 50 mm	~ 2540 ml
42H5X22	ø 220 h 50 mm	~ 1550 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



SPECIAL FOR CHRISTMAS

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
6/9	**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
0	**30H4X10**	200 x 160 h 40 mm	~ 850 ml

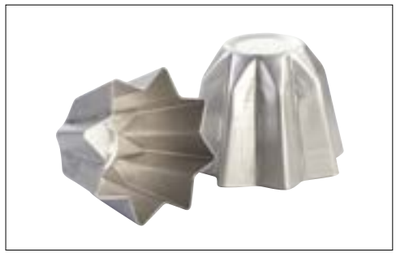
Nr.	Cod.	Size	Vol.
1	**40H4X01**	300 x 93 h 40 mm	~ 1200 ml
2	**40H4X02**	300 x 160 h 40 mm	~ 1800 ml
3	**40H4X03**	300 x 160 h 40 mm	~ 1650 ml
4	**40H4X04**	300 x 170 h 40 mm	~ 1750 ml
5	**40H4X05**	300 x 160 h 40 mm	~ 1800 ml
6/9	**40H4X06**	300 x 160 h 40 mm	~ 1950 ml
7	**40H4X07**	300 x 160 h 40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



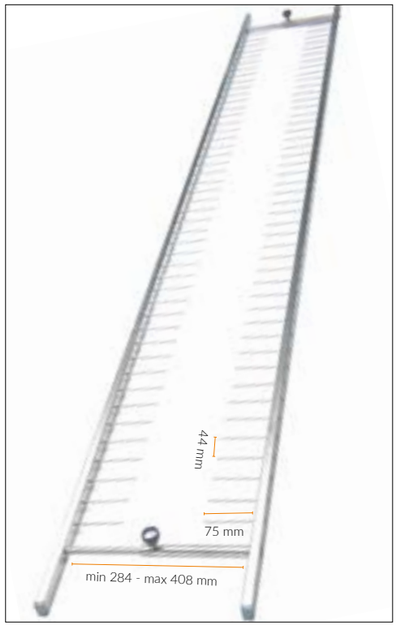
Pandoro

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

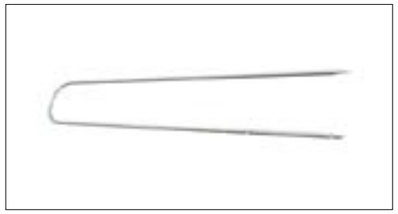


Panettoni turning rod
Asse gira Panettoni

Made of stainless steel, easy to stack on both trolleys and wall racks, it is a perfect anchor for all 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 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.

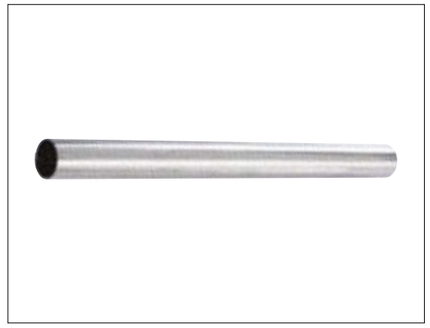
50GIRA02



Panettone turning needles
Aghi gira Panettoni

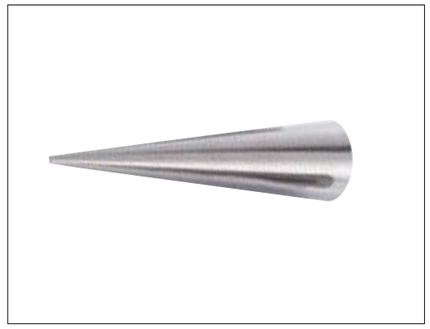
Cod.	Total size	Tip lenght Lunghezza puntale	Pack
53GP01	600 mm ø 2 mm	8 mm	10 pcs

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	ø 30 x 120 mm	12 pcs
50CO35X14	ø 35 x 140 mm	12 pcs
50CO40X16	ø 40 x 160 mm	12 pcs



Baking plastic.
Plastica da cottura.

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

CUTTER WITH HANDLE/TAGLIAPASTA CON MANICO

St. steel/*Acciaio inox.*



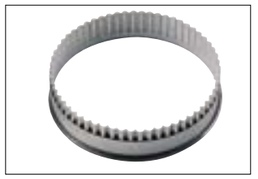
Round/Tondo

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

CUTTERS KIT/KIT TAGLIAPASTA

St. steel/*Acciaio inox.*









Round/Tondi

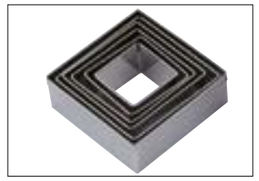
Cod.	Type	Size	Pcs
CUT1L7	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 mm	7
CUT1L9	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 - 100 - 110 mm	9
CUT1L12	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 - 100 - 110 - 120 - 130 - 140 mm	12
CUT1L16	smooth/lisci	20 - 30 - 40 - 50 - 60 - 70 - 75 - 80 - 85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

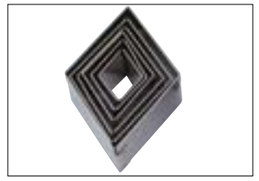
Cod.	Type	Size	Pcs
CUT7L7	smooth/lisci	35 - 40 - 45 - 55 - 65 - 75 - 85 mm	7
CUT7L9	smooth/lisci	36 - 43 - 52 - 60 - 70 - 80 - 90 - 100 - 110 mm	9
CUT7L12	smooth/lisci	36 - 43 - 52 - 60 - 70 - 80 - 90 - 100 - 110 - 120 - 130 - 140 mm	12
CUT7F9	wavy/ondulati	60 - 70 - 80 - 90 - 100 - 110 - 120 - 130 -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

CUTTERS KIT/KIT TAGLIAPASTA

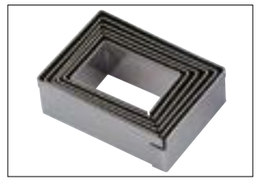
Stainless steel/*Acciaio inox.*



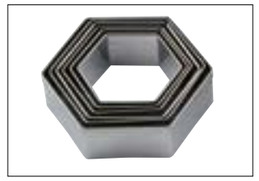
Cod.	Size	Pcs
CUT5L7	65 - 57 - 50 - 45 - 40 - 35 - 27 mm	7



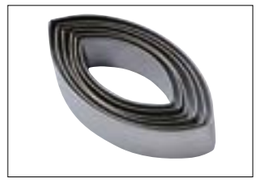
Cod.	Size	Pcs
CUT6L7	90 x 60 - 80 x 50 - 70 x 45 - 60 x 40 - 50 x 30 - 40 x 25 - 30 x 20 mm	7



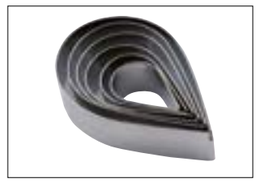
Cod.	Size	Pcs
CUT22L7	65 x 50 - 60 x 45 - 55 x 40 - 50 x 35 - 47 x 32 - 43 x 28 - 37 x 25 mm	7



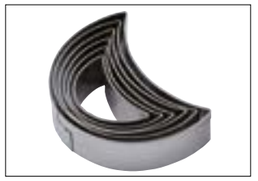
Cod.	Size	Pcs
CUT3L7	75 - 67 - 63 - 57 - 52 - 47 - 42 mm	7



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



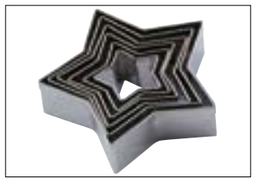
Cod.	Size	Pcs
CUT18L7	90 x 65 - 80 x 60 - 70 x 50 - 55 x 40 - 45 x 30 - 33 x 23 - 25 x 18 mm	7



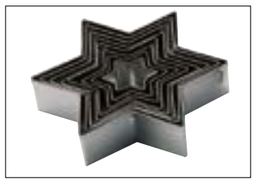
Cod.	Size	Pcs
CUT12L7	90 - 80 - 65 - 53 - 42 - 55 - 30 mm	7



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

Molds for popsicles and stick ice creams in various shapes, as well as the essentials for every ice cream shop: spatulas, spoons, portioners, and the indispensable flavor markers. The simple and essential style of our accessories fits perfectly with any décor chosen for your store.
The elegant cone holders and lightweight, transparent jars will stand out beautifully on your counter, attracting customers' attention to their contents.

Stampi per ghiaccioli e gelati su stecco di varie forme, ma anche gli indispensabili per ogni gelateria: spatole, cucchiai, 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 sè 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 Stampo per ghiaccioli

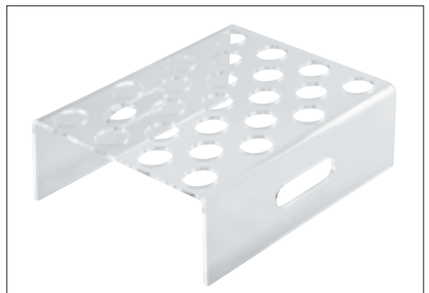
ø 53 h 174 mm
Weight: ~150 ml
Pack 100 pcs

CLP01



Ice Tube holder for blast chiller
Supporto Ice Tube per abbattitore
White plastic
290 x 390 h 120 mm - 28 sedi 44,5 x 37,5 mm seats/sedi

CLPESPOB



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

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

CLPESPOBTRA



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

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

CLPESPO21



PUSH UP POPS



Push Up Pops
Moulds for ice-cream/Stampi per gelati

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

GST01



Mini Push Up Pops
Moulds for ice-cream/Stampi per gelati

Ice-cream: ø 35 h 196 mm
Weight: ~50 ml
Pack 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 pcsseats/sedi

GSTESPOB

SHOP
ACCESSORIES


Martellato
Martellato
Martellato



DeepMeltinchoc

MADE IN ITALY

Dry chocolate melter designed for gelaterias: thanks to its shape and size, it is ideal for coating gelato and semifreddo on sticks. It comes in a classic chocolate-inspired color that blends with any type of décor and can be used directly on the counter. Its technical features, including a thermostat for precise temperature control and a removable anodized aluminum tank for easy cleaning, make the 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 la 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

Misura vaschetta: ø 14 h 18 cm - cap. 1,7 L

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 AND SCOOPS/SPATOLE E PORZIONATORI



Ice-cream spatulas
Spatole gelato

Cod.	Colour	Total size/misura completa	Handle/manico	Spoon/cucchiaio
10SG00	Transparent	26 cm	13 cm	10 x 5,8 cm
10SG01	White	26 cm	13 cm	10 x 5,8 cm
10SG07	Black	26 cm	13 cm	10 x 5,8 cm



Carapine spatulas
Spatole per carapina

Cod.	Colour	Total size/misura completa	Handle/manico	Spoon/cucchiaio
10SGC00	Transparent	20 cm	13 cm	10 x 5,8 cm
10SGC01	White	20 cm	13 cm	10 x 5,8 cm
10SGC07	Black	20 cm	13 cm	10 x 5,8 cm



Ice-cream scoops
Porzionatori gelato

Cod.	Size	Cap.
10PG01	ø 3,8 x 20 cm	1/65 L
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

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



Ice-cream spoons plus
Cucchiaio gelato plus

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 flavour markers
Segnagusto in plexiglass

Opaline white
Pack 10 pcs

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

Immersion



Transparent holders for flavour markers
Supporti trasparenti per segnagusto

89 x 102 h 190 mm
Pack 10 pcs

10SEG



Writable markers
Cartellini scrivibili

89 x 102 mm
Pack 30 pcs

10SEG05

Free standing



Plexiglass flavour markers
Segnagusto in plexiglass

85 h 50,5 mm
Pack 10 pcs

Cod.	Colour
10SA001B	Opaline white
10SA001N	Black

Free standing



Transparent plastic card holder
Porta cartellino in plastica trasparente

87 x 52 mm
Pack 10 pcs

10SEGB

PLEXIGLASS CONES HOLDER/PORTACONI IN PLEXIGLASS



Countertop cone holders - 4 slots

Reggi coni da banco - 4 sedi

Cod.	Size	Hole/foro	Color
10RG0206	14 x 14 h 24 cm	Hole/foro ø 3 cm	Satin/satinato
10RG0208	14 x 14 h 24 cm	Hole/foro ø 3 cm	Black/nero



Countertop cone holders - 3 slots

Reggi coni da banco - 3 sedi

24,5 x 8,5 h 13 cm
Hole/foro ø 3,5 cm

10RG3108



Satin-finish countertop cone holders with 4 slots

Reggi coni da banco satinato - 4 sedi

28,5 x 9 h 13 cm
Hole/foro ø 3,5 cm

10RG3306



Satin-finish countertop cone holders with 3 slots

Reggi coni da banco satinato - 3 sedi

25 x 7,5 h 13 cm
Hole/foro ø 3,5 cm

10RG3000



Cone holder with removable 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

10CA0930



Combined solution for cone holders, cup holders, scoop holders and wipes

Soluzione combinata porta coni, porta coppette, porta palette e salviette

37 x 18 h 58 cm - Hole/foro ø 3,5 cm

10CA0940



Combined solution for cone holders, cup holders, and scoop holders

Soluzione combinata porta coni, porta coppette, porta palette

30 x 28 h 57 cm - Hole/foro ø 3,5 cm
Thickness/spessore 4 mm

10CA0950



Maxi cone holder

Porta maxi coni

26 x 14 h 50 cm
Hole/foro ø 6,5 cm

10PW1320





Cone holder with removable divider

Porta coni con divisorio estraibile

43 x 40 h 43 cm
Thickness/spessore 4 mm

10PW4610



Cone holder with reversible interior in two sizes

Porta coni con interno reversibile a due formati

Ø 25 h 33 cm - Hole/foro ø 3 cm, Ø 5,3 cm
Thickness/spessore 4 mm, 3 mm

10PW3660



Three-compartment tubular cone holder with lids

Porta coni a tre vani tubolari con coperchi

36 x 46 h 39 cm
Thickness/spessore 8 mm, 3 mm

10PW3640



Cones holder with lid

Porta coni con coperchio

30 x 37 h 32 cm
Thickness/spessore 8 mm, 3 mm

10PW3650



Cones holder with door and 3 compartments

Porta coni con porta e a 3 scomparti

50 x 37 h 41 cm

10PW4601P



Cones holder without door - two size

Porta coni senza porta - due formati

26 x 14 h 60 cm
Hole/foro ø 3,5 cm e 2,5 cm

10PW0935



Cone holder with door - 12 seats

Porta coni con porta - 12 sedi

Cod.	Size	Hole/foro	Color
10PW0906P	33 x 25 h 50 cm	ø 3,5 cm	Satin
10PW0908P	33 x 25 h 50 cm	ø 3,5 cm	Black/nera



Rotating cone holder with door - 18 seats

Porta coni girevole con porta - 18 sedi

Cod.	Size	Hole/foro	Color
10PW0706P	ø 32 h 60 cm	ø 3,5 cm	Satin
10PW0708P	Ø 32 h 60 cm	ø 3,5 cm	Black/Nero



Rotating cone holder with door - 6 seats

Porta coni girevole con porta - 6 sedi

Ø 32 h 60 cm
Hole/foro ø 3,5 cm

10PW0806P



Rotating cone holder door - 5 seats

Porta coni girevole - 5 sedi

ø 25 h 50 cm - Upper hole/foro superiore ø 3,5 cm.
Lower Hole/foro inferiore ø 2 cm.
Thickness/spessore 4 mm

10PW0820P



Plexiglass display stand for mini cones

Espositore in plexiglass per piccoli coni

Cod.	Size	Hole/foro	Slots/sedi
10EG9002	36 x 16,5 cm	ø 1,8 cm	27
10EG9003	36 x 25 cm	ø 1,8 cm	45



Display for horizontal showcase

Espositore Ghiacciolo Flex per vetrina orizzontale

Transparent
360 x 250 h 50 mm - 24 seats/sedi
hole/foro 10 x 2,5 mm

10-E002

PLEXIGLASS ACCESSORIES/ACCESSORI IN PLEXIGLASS



Cup holder with spoons compartment and tag pocket

Porta coppette con vano porta palette e tasca per cartellini

28 x 25 h 55 cm

10PC5301



Rotating cup holder

Porta coppette girevole

Cod.	Size	Color
10PC0406	ø 23 h 35 cm - int.: ø 9 cm	Satin/satinato
10PC0408	ø 23 h 35 cm - int.: ø 9 cm	Black/nero

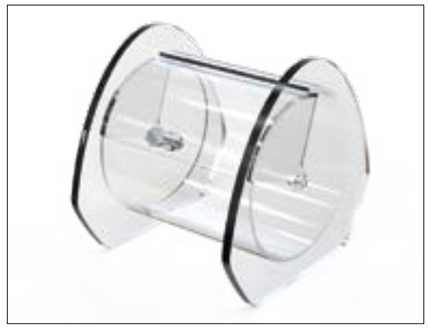


Cup holder with 3 compartments

Porta coppette a 3 scomparti

30,5 x 11,5 h 30 cm
int.: Ø 8, Ø 9, Ø10 cm

10PC0501



Spoons holder

Porta palette

Cod.	Size	Color
10PP0606B	17 x 20,5 h 19 cm	Trasparente/transparent
10PP0606	22 x 26 h 21 cm	Trasparente/transparent



Spoons holder

Porta palette

22 x 26 h 21 cm

10PP0608



Spoons holder

Porta palette

27 x 22,5 h 34 cm

10PP3906



Spoons holder

Porta palette

17 x 26 h 16 cm

10PP1801



Straw Holder

Porta cannucce

26 x 17 h 22 cm

10CM3801

PLEXIGLASS CONTAINERS/CONTENITORI IN PLEXIGLASS



Container with 6 removable compartments

Contenitore con 6 comparti removibili

25 x 20 h 40,5 cm

10CM4501



Multi-purpose container

Contenitore multiuso

17,5 x 27 h 31 cm

10CM1720



Multi-purpose container

Contenitore multiuso

Cod.	Size
10CM1410	25 x 18,5 h 20 cm
10CM1420	30 x 18,5 h 30 cm
10CM1430	35 x 18,5 h 40 cm





Container - 3 jars

Contenitore 3 barattoli

41,5 x 15 h 11,5 cm

10BA1606



Two-shelf container - 6 jars

Contenitore due ripiani con 6 barattoli

50 x 33 h 18 cm
Thickness/spessore 4 mm

10BA6308



Container with rotating lid

Contenitore con coperchio girevole

Cod.	Size
10BA3730	ø 20 h 30 cm
10BA3720	ø 20 h 20 cm



Container with half rotating lid

Contenitore con mezzo coperchio girevole

ø 20 h 20 cm
Thickness/spessore

10BA3720



Plexiglass jars with satin-finish 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
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







Jewel Box

32,5 x 35 h 13 cm
Misura vassoio: 30 x 32,5 cm
Misura binari: 4 x 4 x 32 cm x 5 pz
Quantità cassetti: 1 - 1 pc

80DM5820



Tray with edges

Vassoio con bordi

31,5 x 5 h 2 cm - 5 pc

80DM23105



MACHINERY

CREATIVITY INCREASES WITH THE 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

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.*

Mini Meltinchoc
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. min. 3,5 - max. 8 lt
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



EASYSPHERE
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.

MADE IN ITALY

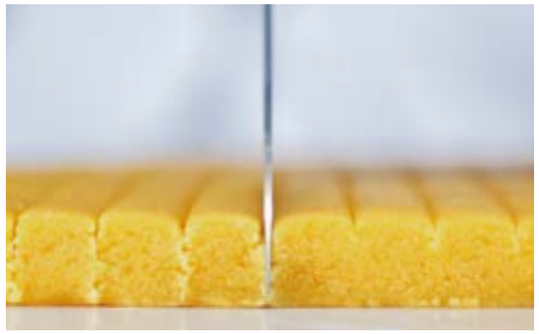
Watch the video



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 EFFICENCY

+ 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 h 37 cm	ø 20 mm
50ES02	58,5 x 42 h 37 cm	ø 24 mm



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

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 divides 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 e uniformi, anche negli spessori più sottili. Facilita e velocizza la stesura regolare 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 GIUSEPPE GAGLIARDI MAESTRO PASTICCERE

MADE IN ITALY

Watch the video



HOW IT WORKS/COME FUNZIONA



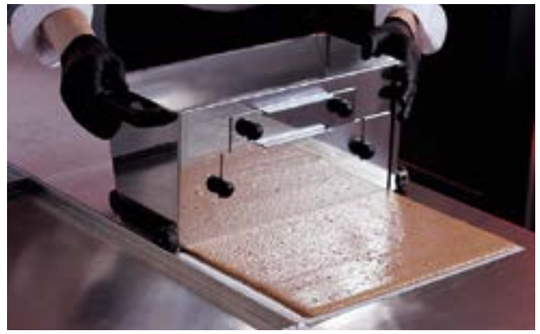
Choose the spreading thickness on the graduated scale from 0,5 to 20 mm, using the plexiglass rulers. Set the output flow according to the density of the compound, choosing the opening size of the bottom.

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 IMPASTI 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 impostata, 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 ø 76 mm, max width 60 mm, max lenght ø 210 mm.
Acetate thickness: 80/150 µm.
Adatta per bobine con anima ø 76 mm, larghezza max 60 mm, lunghezza max ø 210 mm.
Spessore acetato: 80/150 µm.



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 pe rimpostare 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	250 x 175 h 290 mm	25 w	2,9 kg

NEW SPINNER START & STOP

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. You can simply press the knob to stop the movement and press again to resume. **Spinner will keep the previously set speed and direction of rotation in memory.**
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, 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. Ti basterà premere la manopola per bloccare il movimento e premere di nuovo per riprendere il lavoro. ***Spinner manterrà in memoria la velocità e il senso di rotazione precedentemente impostati.*** *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.***

MADE IN ITALY

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.

MADE IN ITALY

Watch the video





Single Guitar with 3 frames
Chitarra singola con 3 telai

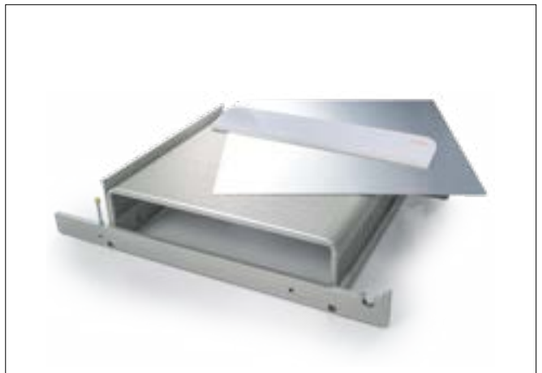
Kit includes: 600 x 400 mm base + 3 frames
(1 x 22,5 mm, 1 x 30 mm and 1 x 45 mm)
+ raplette + stainless steel plate + service kit.

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 polyethilene 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 polyethilene 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 polyethilene base.
Frames not included.
Piano di taglio in ABS e base in polietilene.
Telai non inclusi.

Cod.	Cutting surface Piano di taglio
CHITBA24	Piano di taglio: 250 x 280 mm



Mini double guitar base
Base per Mini Chitarra doppia

ABS cutting surface and polyethilene base.
Frames not included.
Piano di taglio in ABS e base in polietilene.
Telai non inclusi.

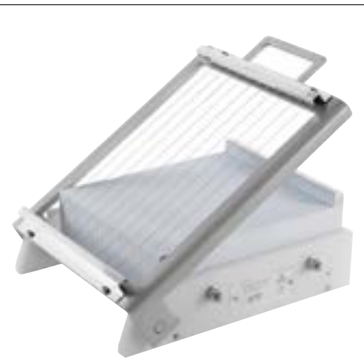
Cod.	Cutting surface Piano di taglio
CHITBAD24	Piano di taglio: 240 x 250 mm



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 polyethilene 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

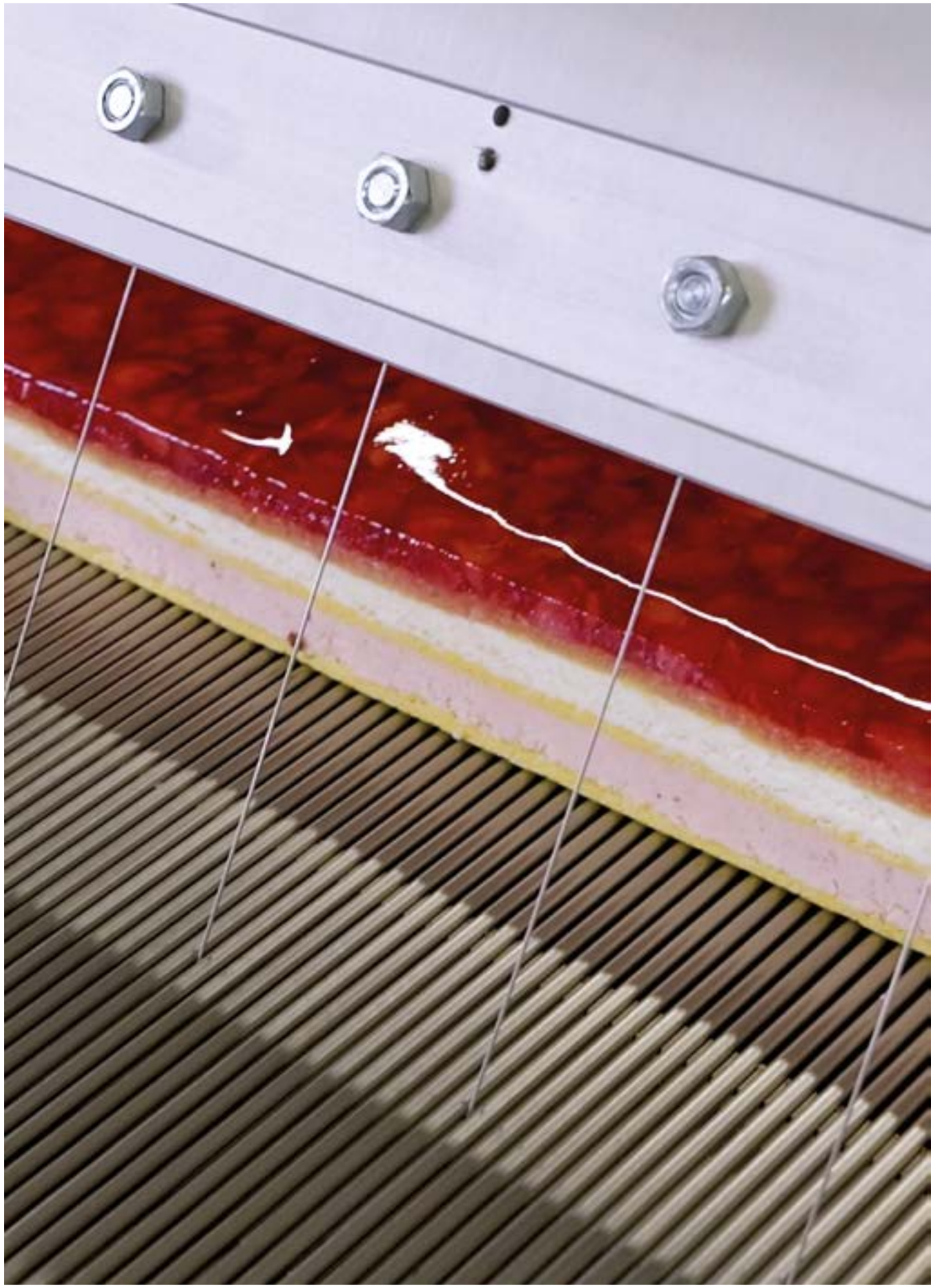
Cod.		Guitar	Mini Guitar
CHITRIC 8	special spanner/chiavi di fissaggio	√	√
CHITRIC 10	bolts and nuts/viti e dadi	√	√
CHITRIC 9A	st. steel wire/filo inox 0,7 mm	√	
CHITRIC 9	st. steel wire/filo inox 0,6 mm		√
CHITRIC 6/D	st. steel plate/piatto inox	√	
CHITP	st. steel plate/piatto inox		√
50SPB43	plastic 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		√



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 SIMPLIFLIES 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 compomise, 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.

Watch the video

HIGH RESISTANCE

MASSIMA RESISTENZA

PREMIUM QUALITY

QUALITÀ PREMIUM

SINGLE WELDING

SALDATURA SINGOLA

MULTIUSE

MULTIUSO

CLEARPOCHE

Extra strong & highly reliable

Extra forte e altamente affidabile

A MUST HAVE IN LAB

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. They are **suitable for long-term food storage** at room temperature or lower (including freezing and refrigeration conditions), and can be filled with hot contents up to 70°C. They can be safely sealed after filling and stored in the refrigerator or blast chiller until use. Not suitable for pasteurization or cooking.

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. Le ClearPoche sono ***adatte alla conservazione a lungo termine di cibo*** *a temperatura ambiente o inferiore (in condizioni di congelamento e refrigeramento), compreso il riempimento a caldo fino a 70 °C. Potrai tranquillamente sigillarle dopo il riempimento e conservarle in frigo o in abbattitore fino al momento dell'utilizzo. Non adatte per la pastorizzazione e la cottura.*



*2 minutes maximum 1000 watts/*2 minuti massimo 1000 watt*



SUITABLE FOR FOOD STORAGE
Adatto alla conservazione

Learn more about food storage with ClearPoche



ClearPoche

Cod.	Size	Package	Pack (pcs)
504030	h 30 cm	box	100
504040	h 40 cm	box	100
504055	h 55 cm	box	100
504065	h 65 cm	box	100
50405520STD	h 55 cm	nylon	20

GREENPOCHE

Resistant & non-slip

Resistente e antiscivolo

GRIP EFFECT FOR A FILM HOLD

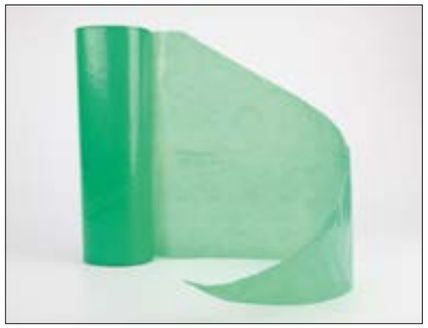
Discover the strength and comfort of GreenPoche. Its multilayer structure guarantees maximum reliability for any kind of filling. The innovative 'grip effect' outer coating gives you exceptional control even with wet hands, while maintaining a firm and secure grip at all times. The bright green colour 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.



*2 minutes maximum 1000 watts/*2 minuti massimo 1000 watt*





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	nylon	20
50104020STD	h 40 cm	nylon	20
50105520STD	h 55 cm	nylon	20

BLUEPOCHE

Soft touch & precision

Morbido al tocco e precisione

IDEAL COLOUR FOR FOOD SAFETY

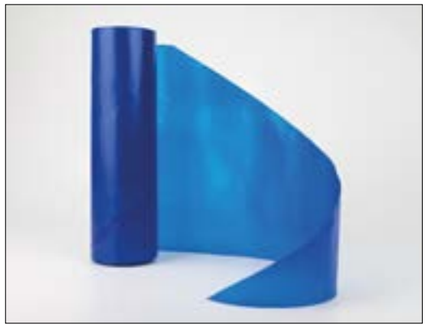
Take your pastry making to a new level of precision with BluePoche! The solid grip guarantees perfect, slip-free control and a comfortable touch for flawless decoration. The robust coupling of materialsoffers maximum durability, ideal for both dense and delicate fillings. The blue colour allows you to 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 pasticcera 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!



*2 minutes maximum 1000 watts/*2 minuti massimo 1000 watt*





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

Convenienza e qualità

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
ROLL H 30	h 30 cm	box	100 pcs
ROLL H 40	h 40 cm	box	100 pcs
ROLL H 55	h 55 cm	box	100 pcs
ROLL H 65	h 65 cm	box	100 pcs
ROLLH3020STD	h 30 cm	nylon	20 pcs
ROLLH4020STD	h 40 cm	nylon	20 pcs
ROLLH5520STD	h 55 cm	nylon	20 pcs

PASTRY BAGS ACCESSORIES
ACCESSORI SAC À POCHE



Pastry bag support
Vaso porta sac à poche

ø 200 h 240 mm

50VA001A

SAFEPOCHE

Conservation & Safety

Conservazione e sicurezza

IDEAL FOR PASTEURIZATION

Perfect for pasteurization, SafePoche is the reliable choice for professional chefs and pastry chefs.
Designed to withstand high temperatures, its multilayer structure ensures maximum durability and reliability even under thermal stress. The high-quality materials provide excellent protection of the contents, preventing contamination and preserving the texture of preparations.
Ideal for both sweet and savory pasteurized products, such as ‘nduja, ready-made sauces, and gourmet fillings, SafePoche allows for precise and safe handling, while maintaining the original characteristics of the product.
It combines safety and high performance, making it an indispensable ally in the most demanding kitchens.

Perfetta per la pastorizzazione, SafePoche è la scelta sicura per chef e pasticceri professionisti.
Progettata per resistere alle alte temperature, la sua struttura multistrato garantisce massima tenuta e affidabilità anche sotto stress termico. I materiali di alta qualità assicurano una protezione eccellente del contenuto, evitando contaminazioni e preservando le proprietà delle preparazioni.
Ideale per prodotti pastorizzati dolci e salati, come ‘nduja, sughi pronti e farce gourmet, SafePoche consente una lavorazione precisa e sicura, mantenendo inalterate le caratteristiche del prodotto.
Unisce sicurezza e prestazioni elevate, diventando un alleato indispensabile nelle cucine più esigenti.







SafePoche

Cod.	Size	Package	Pack
505040	h 40 cm	transparent bag + label	100 pcs
505030	h 30 cm	transparent bag + label	100 pcs

BLACK POCHE

Reusable Pastry Bags

BlackPoche is the reusable pastry bag designed and produced to meet the needs of pastry and Ho.Re.Ca. professionals.

Available in two sizes, it is made of a resistant, technical material, suitable for even the thickest doughs and dishwasher safe. The non-slip exterior ensures a secure grip, while the non-stick interior ensures precise dough release, reducing waste. The grease-proof material has been designed to prevent any kind of oozing, even with particularly greasy or butter-based doughs, without retaining unpleasant odours.
Black Poche is designed to last, offering constant performance, hygiene and reliability.
A sustainable, practical and professional choice to offer quality without compromise.

BlackPoche è la sac à poche riutilizzabile progettata e prodotta per rispondere alle esigenze dei professionisti della pasticceria e della ristorazione.

Disponibile in due misure, è realizzata in un materiale tecnico resistente, adatto anche agli impasti più consistenti e lavabile in lavastoviglie. L'esterno antiscivolo garantisce una presa sicura, mentre l'interno antiaderente assicura un rilascio preciso dell'impasto, riducendo gli sprechi. Il materiale impermeabile è stato studiato per evitare qualsiasi tipo di trasudamento, anche con impasti particolarmente grassi o a base di burro, senza trattenere cattivi odori. Black Poche è pensata per durare nel tempo, offrendo prestazioni costanti, igiene e affidabilità.
Una scelta sostenibile, pratica e professionale per chi cerca qualità senza compromessi.





GREASE-PROOF MATERIAL

MATERIALE CHE NON TRASUDA

FIRM GRIP OUTSIDE

ESTERNO ANTISCIVOLO

NON-STICK INTERIOR SURFACE

SUPERFICIE INTERNA ANTIADERENTE

DISHWASHER SAFE

LAVABILE IN LAVASTOVIGLIE

ODOURLESS

INODORE



Consistent quality & high performance

BlackPoche, the reusable piping bag, is designed for professionals looking for high performance and maximum hygiene.
Made of an advanced technical material, it is suitable for the refrigerator, withstands temperatures of up to 70 °C and retains a consistent quality even after repeated washings in the dishwasher.
It does not retain odours, guaranteeing a flawless result every time, with both sweet and savoury dough.
BlackPoche is the ideal choice for those who want a reliable, practical and durable tool.

BlackPoche, la sac à poche riutilizzabile, è stata pensata per i professionisti che cercano prestazioni elevate e massima igiene. Realizzata con un materiale tecnico avanzato, è adatta al frigorifero, resiste fino a 70 °C e mantiene una qualità costante anche dopo ripetuti lavaggi in lavastoviglie. Non trattiene cattivi odori, garantendo sempre un risultato impeccabile, sia con impasti dolci che salati. BlackPoche è la scelta ideale per chi desidera uno strumento affidabile, pratico e durevole.



BlackPoche

Cod.	Size	Package	Pack
50BP55	31 x 56 cm	hang-sell pack/ confezione con foro per gancio	1 pc
50BP46	26 x 46 cm	hang-sell pack/ confezione con foro per gancio	1 pc



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.

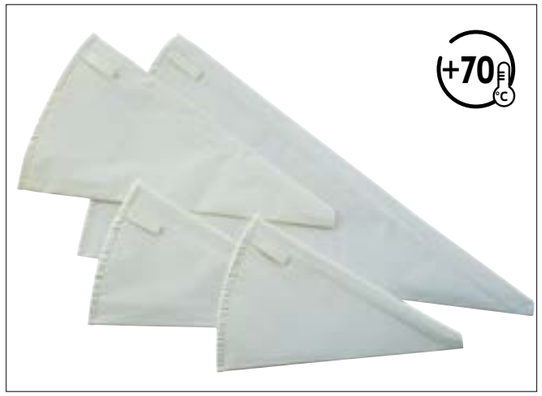


Cod.	Size	Pack
STD 034 CM	h 34 cm	1 pc
STD 040 CM	h 40 cm	1 pc
STD 046 CM	h 46 cm	1 pc
STD 050 CM	h 50 cm	1 pc
STD 055 CM	h 55 cm	1 pc
STD 060 CM	h 60 cm	1 pc
STD 065 CM	h 65 cm	1 pc
STD 070 CM	h 70 cm	1 pc
STD 075 CM	h 75 cm	1 pc

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	
BT 203	ø 3	ø 25 h 49	
BT 204	ø 4	ø 25 h 49	
BT 205	ø 5	ø 25 h 47	
BT 206	ø 6	ø 25 h 46	
BT 207	ø 7	ø 25 h 47	
BT 208	ø 8	ø 25 h 43	
BT 209	ø 9	ø 25 h 42	
BT 210	ø 10	ø 30 h 49	
BT 211	ø 11	ø 31 h 47	
BT 212	ø 12	ø 30 h 45	
BT 213	ø 13	ø 31 h 48	
BT 214	ø 14	ø 31 h 48	
BT 215	ø 15	ø 36 h 50	
BT 216	ø 16	ø 36 h 50	
BT 217	ø 17	ø 36 h 48	
BT 218	ø 18	ø 36 h 49	
BT 220	ø 20	ø 36 h 45	
BT 222	ø 22	ø 36 h 44	
BT 224	ø 24	ø 36 h 43	

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 50	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)
BX 1510	ø 13 L 25	ø 31 h 46,3



Cod.	Tip (mm)	Size (mm)
BX 1303	16	ø 25 h 40



Cod.	Tip (mm)	Size (mm)
BX 1217	18 x 4	ø 25 h 40,7



Cod.	Tip (mm)	Size (mm)
BX 1405	20 x 7	ø 25 h 40



Cod.	Tip (mm)	Size (mm)
BX0043	10	ø 18 h 28



Cod.	Tip (mm)	Size (mm)
BX 0134	15 x 2	ø 25 h 43



Cod.	Tip (mm)	Size (mm)
BX 0158	15 x 5	ø 25 h 43,5



Cod.	Tip (mm)	Size (mm)
BX 8019	9	ø 18 h 31,5



Cod.	Tip (mm)	Size (mm)
BX0027	25	ø 18 h 36



Cod.	Tip (mm)	Size (mm)
BX0049	ø 7	ø 18 h 30



Cod.	Tip (mm)	Size (mm)
BX 1906	12 x 3	ø 25 h 43



Cod.	Tip (mm)	Size (mm)
BX 9017	17	ø 31 h 56,5
BX 9022	20	ø 31 h 44,2



Cod.	Tip (mm)	Size (mm)
BD 300	16 x 2	ø 25 h 39,5
BD 301	20 x 3	ø 31 h 46
BD 302	27	ø 36 h 48



Cod.	Tip (mm)	Size (mm)
BX 0116	16 x 2	ø 25 h 42
BX 0119	19 x 2	ø 25 h 43

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



Cod.	Tip (mm)	Size (mm)
BX 2312	ø 13 L 20	ø 25 h 39,3
BX 2314	ø 12 L 16	ø 25 h 41,5
BX 2315	ø 14 L 20	ø 31 h 47

Romias



Cod.	Tip (mm)	Size (mm)
BXB01	ø 31	54 x 54 x 60



Cod.	Tip (mm)	Size (mm)
BXB02	ø 31	54 x 54 x 57



Flowers/Floreali



Cod.	Tip (mm)	Size (mm)
BX 0190	ø 3	ø 25 h 43,5



Cod.	Tip (mm)	Size (mm)
BX 6018	ø 6	ø 31 h 44,3



Cod.	Tip (mm)	Size (mm)
BX 5017	ø 15	ø 31 h 42,6



Cod.	Tip (mm)	Size (mm)
BC 0855	ø 20	ø 31 h 47



Cod.	Tip (mm)	Size (mm)
BX 0510	ø 5	ø 25 h 40,5



Cod.	Tip (mm)	Size (mm)
BX 7020	ø 10	ø 31 h 46



Cod.	Tip (mm)	Size (mm)
BR 330	ø 15	ø 31 h 48
BR 331	ø 18	ø 31 h 46
BR 332	ø 20	ø 36 h 51



Cod.	Tip (mm)	Size (mm)
BA 411	ø 15	ø 31 h 50
BA 413	ø 17	ø 31 h 47,5
BA 415	ø 20	ø 36 h 50



Cod.	Tip (mm)	Size (mm)
BS 0D6K	ø 10	ø 25 h 43
BS 0F6K	ø 18	ø 31 h 47



Cod.	Tip (mm)	Size (mm)
BX 0108	13	ø 25 h 41,5



Cod.	Tip (mm)	Size (mm)
BX 1013	13	ø 25 h 39



Cod.	Tip (mm)	Size (mm)
BS 0195	ø 12	ø 25 h 41,7
BS 0195K	ø 14	ø 25 h 37,5



Cod.	Tip (mm)	Size (mm)
BX 4014	ø 5	ø 25 h 43



Cod.	Tip (mm)	Size (mm)
BX 2013	ø 8	ø 25 h 41



Cod.	Tip (mm)	Size (mm)
BX 0123	ø 17	ø 25 h 40,5



Cod.	Tip (mm)	Size (mm)
BX0014	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX 0120	13 x 2	ø 25 h 44



Cod.	Tip (mm)	Size (mm)
BX0017		ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0006	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0060	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0004	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0011	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0055	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0056	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0002	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0008	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0058	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0059	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0016	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0023	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0052	-	ø 35 h 38



Cod.	Tip (mm)	Size (mm)
BX0054	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0053	-	ø 35 h 38



Cod.	Tip (mm)	Size (mm)
BX 2117	ø 1	ø 25 h 39,5



Cod.	Tip (mm)	Size (mm)
BX 2219	ø 2	ø 31 h 36,5



Cod.	Tip (mm)	Size (mm)
BX0012	ø 23	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX 1713	ø 2	ø 25 h 38



Cod.	Tip (mm)	Size (mm)
BX 1605	8	ø 18 h 44,7



Cod.	Tip (mm)	Size (mm)
BX0062	-	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0035	5 x 1	ø 18 h 35
BX0036	7 x 1,5	ø 18 h 35
BX0037	10 x 3	ø 18 h 33



Cod.	Tip (mm)	Size (mm)
BX 1105	17 x 2	ø 25 h 43
BX 1115	18	ø 25 h 42
BX 1123	16	ø 25 h 42,7
BX 1132	14	ø 25 h 42



Cod.	Tip (mm)	Size (mm)
BX0041	10	ø 18 h 34

Fancy/Fantasia



Cod.	Tip (mm)	Size (mm)
BX0001	ø 23	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX0009	ø 23	ø 37 h 42



Cod.	Tip (mm)	Size (mm)
BX 0252	ø 20	ø 31 h 40



Cod.	Tip (mm)	Size (mm)
BX0042	ø 5	ø 18 h 30



Cod.	Tip (mm)	Size (mm)
BX0048	ø 2	ø 18 h 30



Cod.	Tip (mm)	Size (mm)
BX 1820	ø 5	ø 31 h 39



Cod.	Tip (mm)	Size (mm)
BX0046	ø 10	ø 18 h 30



Cod.	Tip (mm)	Size (mm)
BX0045	ø 7	ø 18 h 31



Cod.	Tip (mm)	Size (mm)
BX0038	ø 8	ø 18 h 28
BX0047	ø 9	ø 18 h 26



Cod.	Tip (mm)	Size (mm)
BX0028	ø 0,4	ø 18 h 37
BX0030	ø 0,9	ø 18 h 36

Spheres/Sfere



Cod.	Tip (mm)	Size (mm)
BX0100	ø 22	ø 32 h 60



Cod.	Tip (mm)	Size (mm)
BX0101	ø 22	ø 32 h 57



Cod.	Tip (mm)	Size (mm)
BX0102	ø 22	ø 32 h 57



Cod.	Tip (mm)	Size (mm)
BX0103	ø 22	ø 32 h 57



Cod.	Tip (mm)	Size (mm)
BX0104	ø 22	ø 32 h 57

Filling



Cod.	Tip (mm)	Size (mm)
BIM 340	ø 4	ø 25 h 92



Cod.	Tip (mm)	Size (mm)
BIM230	ø 5	Ø 18 h 75



Cod.	Tip (mm)	Size (mm)
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
plastic box/*scatola in plastica* 250 x 190 x 46 mm

BOS 52



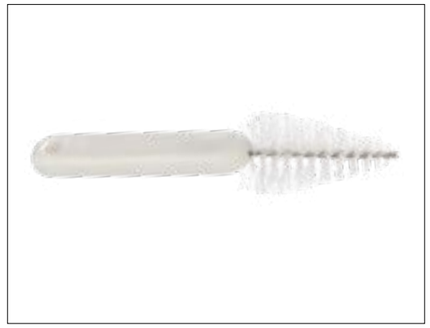
Decor 26

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 bags
Espositore per bocchette e sac à poche

510 x 350 x490 mm

ESPO ST

PASTRY TOOLS



SOFT SPATULAS/SPATOLE MORBIDE

A wide range of spatulas made from high-quality materials with features and shapes designed for professional use. Handles with a comfortable grip, durable and dishwasher safe: an essential tool in every workshop.

Un'ampia gamma di spatole realizzate con materiali di alta qualità con caratteristiche e forme studiate per l'uso professionale. Manici con impugnatura comoda, resistenti e lavabili in lavastoviglie: un indispensabile strumento in ogni laboratorio.



High temperature 230°C

Silicone spoon and fiberglass and nylon handle.
Cucchiaio in silicone e manico in fibra di vetro e nylon.

Cod.	Size	Spoon Cucchiaio	Handle Manico
50SC350	350 x 65 mm	115 mm	235 mm
50SC400	400 x 65 mm	115 mm	285 mm



Extra soft spatula 70°C

Extra-soft rubber spoon and ABS handle.
Cucchiaio extra soft in gomma e manico in ABS.

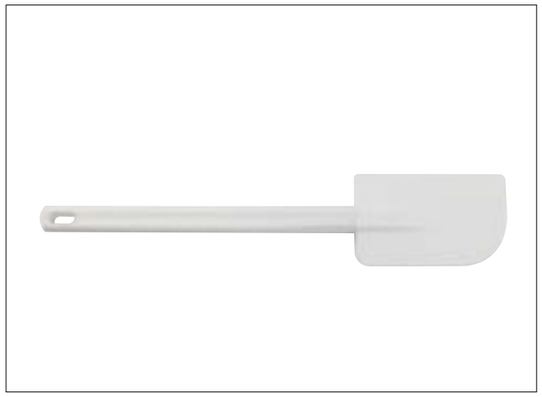
Cod.	Size	Spoon Cucchiaio	Handle Manico
50GO275	275 x 49 mm	88 x 49 mm	187 mm



Soft spatula 70°C

Rubber spoon and ABS handle.
Cucchiaio in gomma e manico in ABS.

Cod.	Size	Spoon Cucchiaio	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



Soft spatula 70°C

Rubber spoon and hard plastic handle.
Cucchiaio in gomma termoplastica e manico in plastica rigida.

Cod.	Size	Spoon Cucchiaio	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



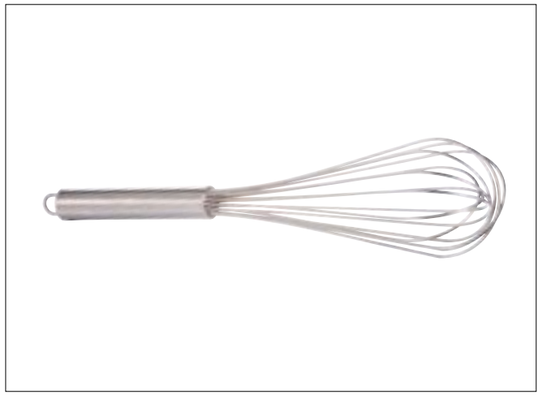
Straight blade

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.

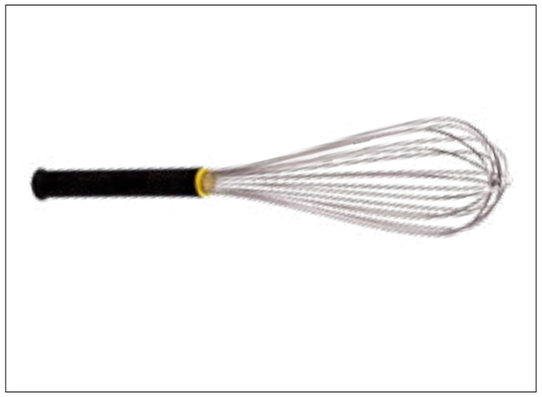


Whisk 8

8 wires/fili

With hook for hanging.
Con gancio per appendimento.

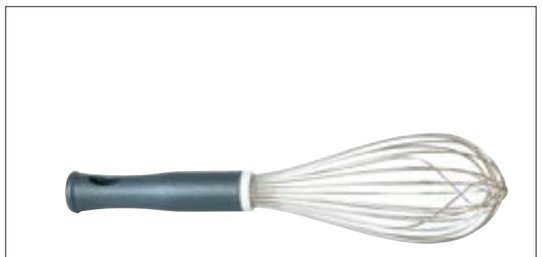
Cod.	Handle Manico	Whisk Frusta	Hook Gancio	Wire Filo
50FA01	ø 25 x 100 mm	145 mm	27 mm	ø 2,2 mm
50FA02	ø 25 x 130 mm	170 mm	27 mm	ø 2,2 mm
50FA03	ø 25 x 130 mm	210 mm	27 mm	ø 2,2 mm
50FA04	ø 25 x 130 mm	250 mm	27 mm	ø 2,2 mm
50FA05	ø 25 x 130 mm	305 mm	27 mm	ø 2,2 mm
50FA06	ø 25 x 130 mm	360 mm	27 mm	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

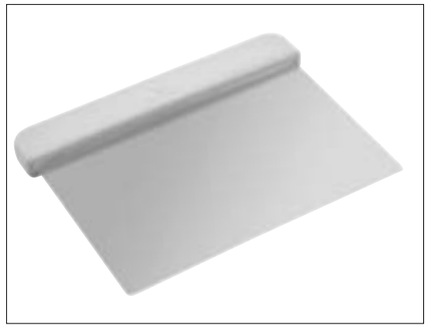




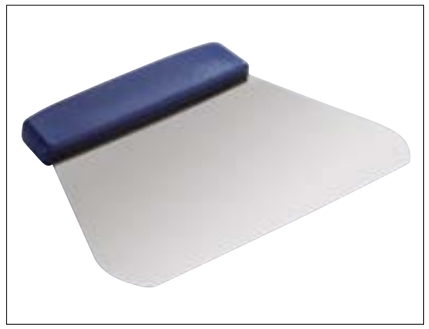
Made in Italy, with non-slip, ergonomic handle and stainless steel scratch resistant blade./*Made in Italy, con impugnatura antiscivolo ergonomica e lama antigraffio in acciaio inox.*

Cod.	Size	Handle/Manico	Blade/Lama
50RAS4	180 x 145 mm	135,4 h 130 mm	145 h 50 mm
50RAS5	210 x 145 mm	135,4 h 130 mm	145 h 80 mm
50RAS6	180 x 200 mm	189,7 h 130 mm	200 h 50 mm
50RAS7	225 x 200 mm	189,7 h 130 mm	200 h 95 mm

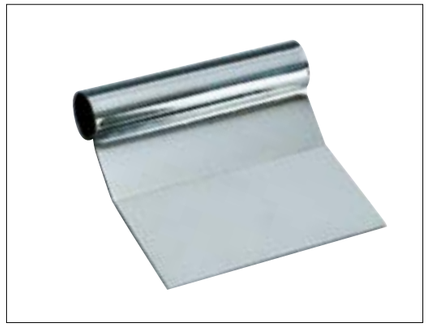
METAL SCRAPERS/RASCHIE IN METALLO



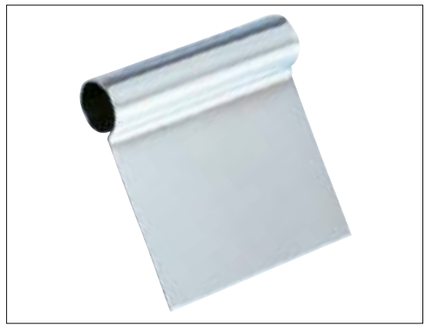
Cod.	Size	Handle/Manico	Blade/Lama
50RAS1	135 x 105 mm	135 h 25 mm	130 h 80 mm
50RAS2	180 x 105 mm	180 h 20 mm	175 h 80 mm



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

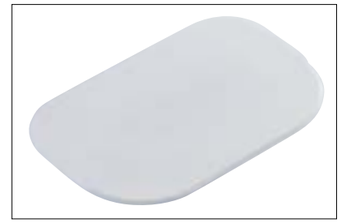
Pack 10 pcs



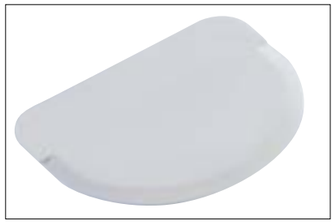
Cod.	Size
50RTD1	145 x 95 mm rigid/rigido



Cod.	Size
50RTF1	150 x 110 mm rigid/rigido
50RTF2	150 x 110 mm soft/morbido



Cod.	Size
50RTL1	145 x 95 mm rigid/rigido
50RTL2	145 x 95 mm soft/morbido



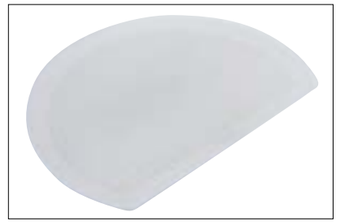
Cod.	Size
50RTP1	120 x 90 mm rigid/rigido
50RTP2	120 x 90 mm soft/morbido



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



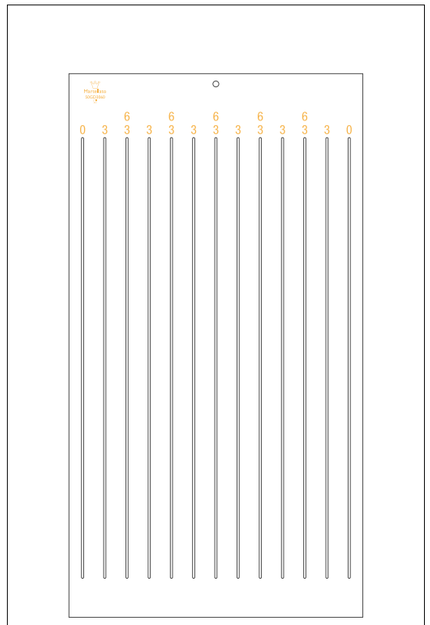
Pastry cutter
Rotella tagliapasta

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

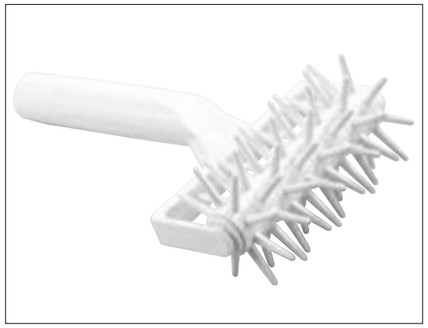


Transparent plastic cutting grid
Dima di taglio in plastica trasparente

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

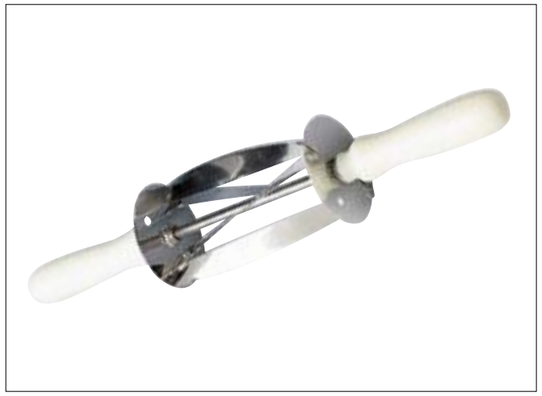


Lozenge st. steel docker
Rullo per losanghe in acciaio inox

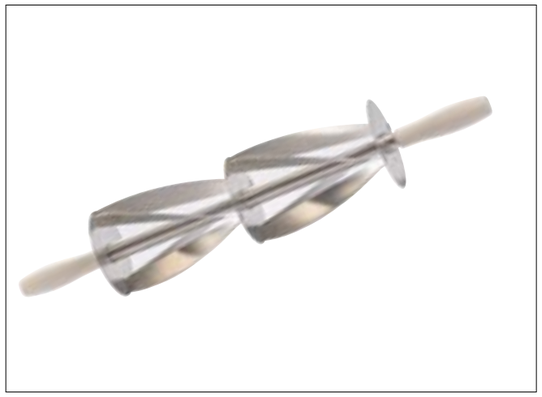
Cod.	Size	Distance between blades Distanza tra le lame
50RPL12X	120 mm	7 mm

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

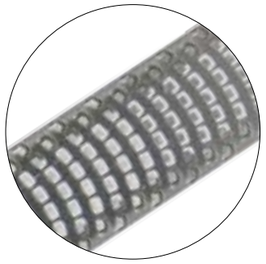


Cod.	Size	Cutting size Misura di taglio
RTC180X200	880 x 120 h 120 mm	180 x 200 mm

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.





Zester 1

Total lenght/Lunghezza totale 32 cm
Blade/lama 20 cm

50ZES01





Zester 2

Total lenght/Lunghezza totale 32 cm
Blade/lama 20 cm

50ZES02

BOWLS & FLOUR SCOOPS/CIOTOLE & SESSOLE



Transparent material
Materiale 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

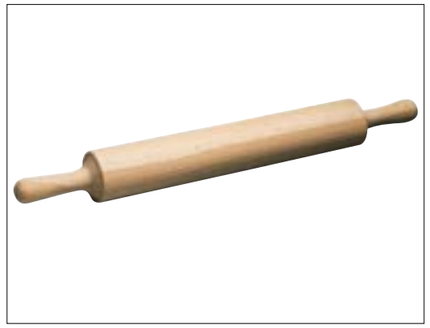


White plastic
Plastica bianca

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

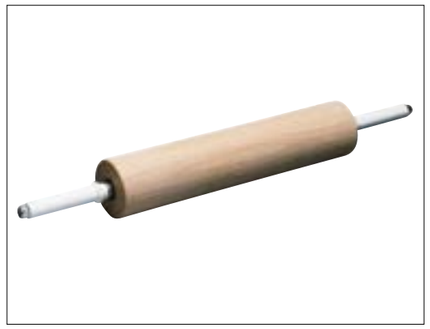
ROLLING PINS/RULLI

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



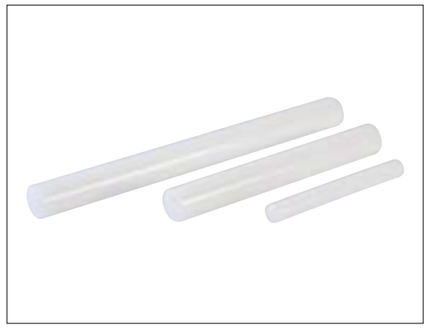
Revolving wooden rolling pins
Rulli girevoli in legno

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 49,5 cm
40-W154	ø 4,5 x 35 cm

BRUSHES/SPAZZOLE E PENNELLI



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



Cod.	Syntethic bristles/Setole sintetiche	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 AND BREAD MOULDS/PINZA E STAMPI PANE



Cod.	Size	Material
PINZA	29,5 x 8 cm	Plastic/plastica



Cod.	Size	Material
STPTA 1	14 x 10 cm	Plastic/plastica



Cod.	Size	Material
STPTA 2	14 x 11 cm	Plastic/plastica



Cod.	Size	Material
STPTA 5	ø 12,5 cm	Plastic/plastica

BREAD BASKETS/CESTINI PANE

In plastic. The colour may differ from that shown in the photo.
In plastica. Il colore può essere diverso da quello mostrato in foto.



Cod.	Size	Cap.
BASKET 208	ø 13 cm	250 gr



Cod.	Size	Cap.
BASKET 207	ø 18 cm	500 gr



Cod.	Size	Cap.
BASKET 206	ø 21,5 cm	1000 gr



Cod.	Size	Cap.
BASKET 205	ø 25 cm	1500 gr



Cod.	Size	Cap.
BASKET 107	27 x 12 cm	500 gr



Cod.	Size	Cap.
BASKET 106	35 x 13 cm	1000 gr



Cod.	Size	Cap.
BASKET 105	40 x 14 cm	1500 gr



Cod.	Size	Cap.
BASKET 108	24 x 14 cm	750 gr



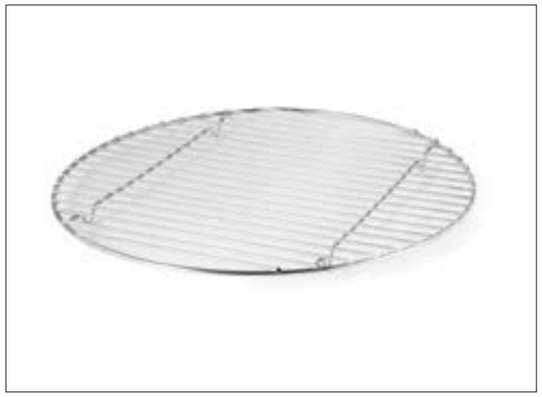
Cod.	Size	Cap.
BASKET 103	22 x 14 cm	500 gr



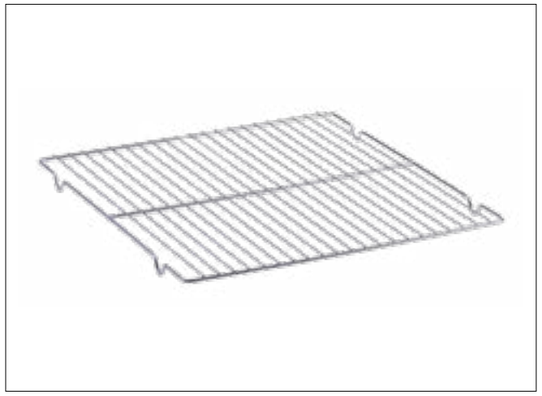
Cod.	Size	Cap.
BASKET 102	29 x 18 cm	1000 gr

RACKS/GRIGLIE

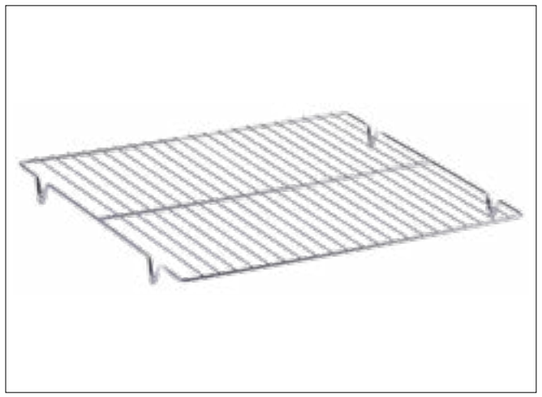
Metal.
Metallo.



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

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.
50CFTRA1	500 ml
50CFTRA 2	1000 ml
50CFTRA 3	2000 ml
50CFTRA 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	90 mm	plain/liscia



Cod.	Size	Blade/Lama
CUTTER 1	130 mm	revolving/ girevole
CUTTER 4	130 mm	fixed/fissa

With 25 spare blades
Con 25 ricambi



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 200 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	370 x 170 mm	+250°C

TORCHES/CANNELLI

Professional and multifunctional butane torches ideal for caramelizing sugar and meringues, grating, heating and melting. With non-slip handle./*Cannelli a butano professionali e multifunzionali 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 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



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



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

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).
Superfice in vetro temperato.
Alimentazione: batterie da 4x 1.5V AAA (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. Superfice in acciaio inossidabile. Alimentazione: batterie 4x 1.5V AA (incluse).

50BI02

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



THERMOMETERS/TERMOMETRI



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.

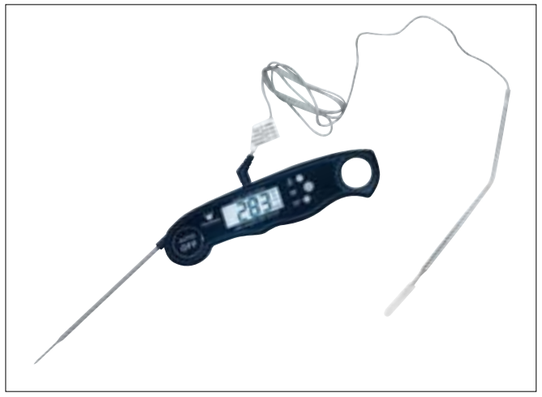
Cod.	Size
50T002	9 x 4 h 16 cm



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



Double probe thermometer
Termometro a doppia sonda
(-50°C/+300°C)

Digital thermometer with built-in rotation probe and wire probe with plug. Wire lenght: 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	100 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 ø 2, ø 4 and ø 5 mm.
La confezione comprende un piedistallo in metallo e tre bocchette da ø 2, ø 4 e ø 5 mm.

50CO001



Colino Big

1900 ml

The package includes a metal pedestal and three nozzles of ø 4, ø 5 and ø 6 mm.
Dishwasher safe.
La confezione comprende un piedistallo in metallo e tre bocchette da ø 4, ø 5 e ø 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	ø 8 h 31 cm	500 ml
50SI02	ø 9,5 h 37 cm	1000 ml



Cod.	Size	Pack
50SIR01	Cream charges Ricariche per sifone	10 pcs

CAKE TURNTABLES/GIRATORTA



Anodized aluminium cake turntable
Giratorta 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
GIRA6	Piatto ø 30 - Base ø 17 cm h 13 cm



Aluminium cake turntable
Giratorta in alluminio

Resistant and planar.
Resistente e planare.

Cod.	Size
GIRA5	ø 29 h 13 cm



Tilting plastic cake turntable
Giratorta 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



High plastic cake turntable
Giratorta alto in plastica

Cod.	Size
GIRA	ø 32 h 10 cm



Low plastic cake turntable
Giratorta 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
GIRA7	ø 31 h 3,2 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



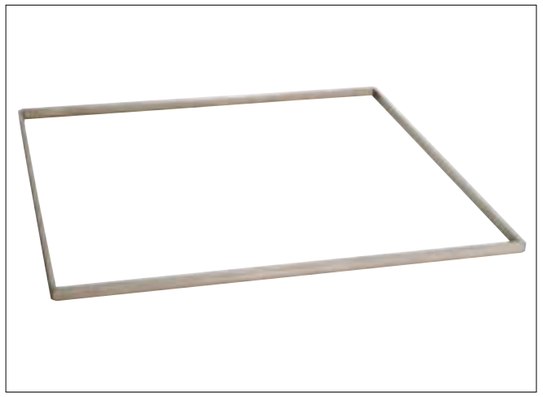
Spare part frames
Ricambi telai

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

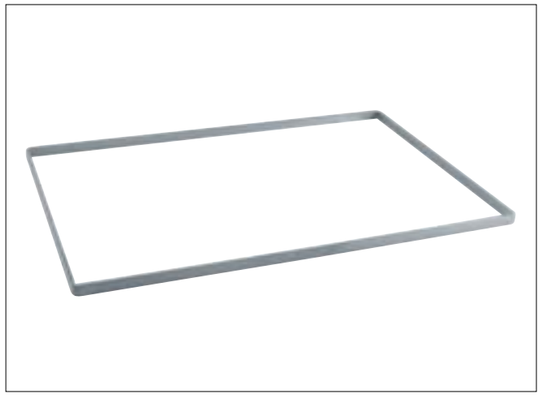
Single frames to produce perfect layers made of chocolate, biscuit and other doughs.

Telai singoli per creare precise stratificazioni in cioccolato, biscuit e altri impasti.



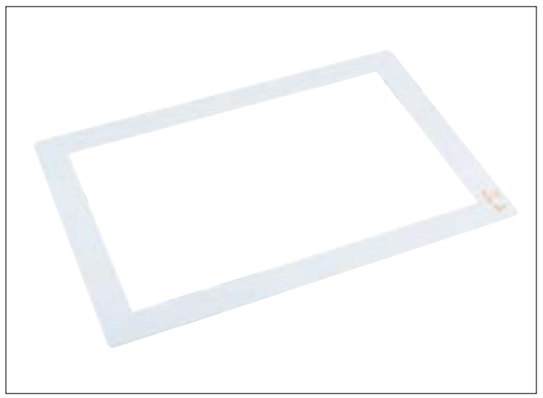
St. steel single frames
Telai singoli in acciaio

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



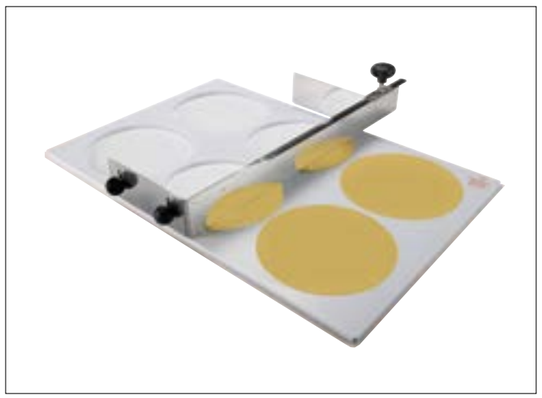
Plastic raplette
Racla in plastica

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

GENERAL EQUIPMENT/ATTREZZATURE VARIE



St. steel sieves/Setacci in acciaio

0.5-mm stainless steel weave mesh/rete metallica in acciaio inossidabile da 0,5 mm

Cod.	Size
SETAC 16	ø 160 mm
SETAC 19	ø 190 mm
SETAC 21	ø 210 mm
SETAC 24	ø 240 mm

Cod.	Size
SETAC 26	ø 260 mm
SETAC 28	ø 280 mm
SETAC 30	ø 300 mm



St. steel markers/Porzionatore in acciaio

Ideal for cake/Ideale per torte

Cod.	Size	Portions
PPT8X	ø 330 mm	8
PPT10X	ø 330 mm	10
PPT12X	ø 330 mm	12

Cod.	Size	Portions
PPT14X	ø 330 mm	14
PPT16X	ø 330 mm	16
PPT18X	ø 330 mm	18



Sponge cake slicer/Lira per pan di spagna

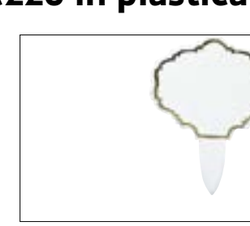
Sponge cake slicer with 3 variable-height blades/*Lira per pan di spagna con 3 lame ad altezze variabili*

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

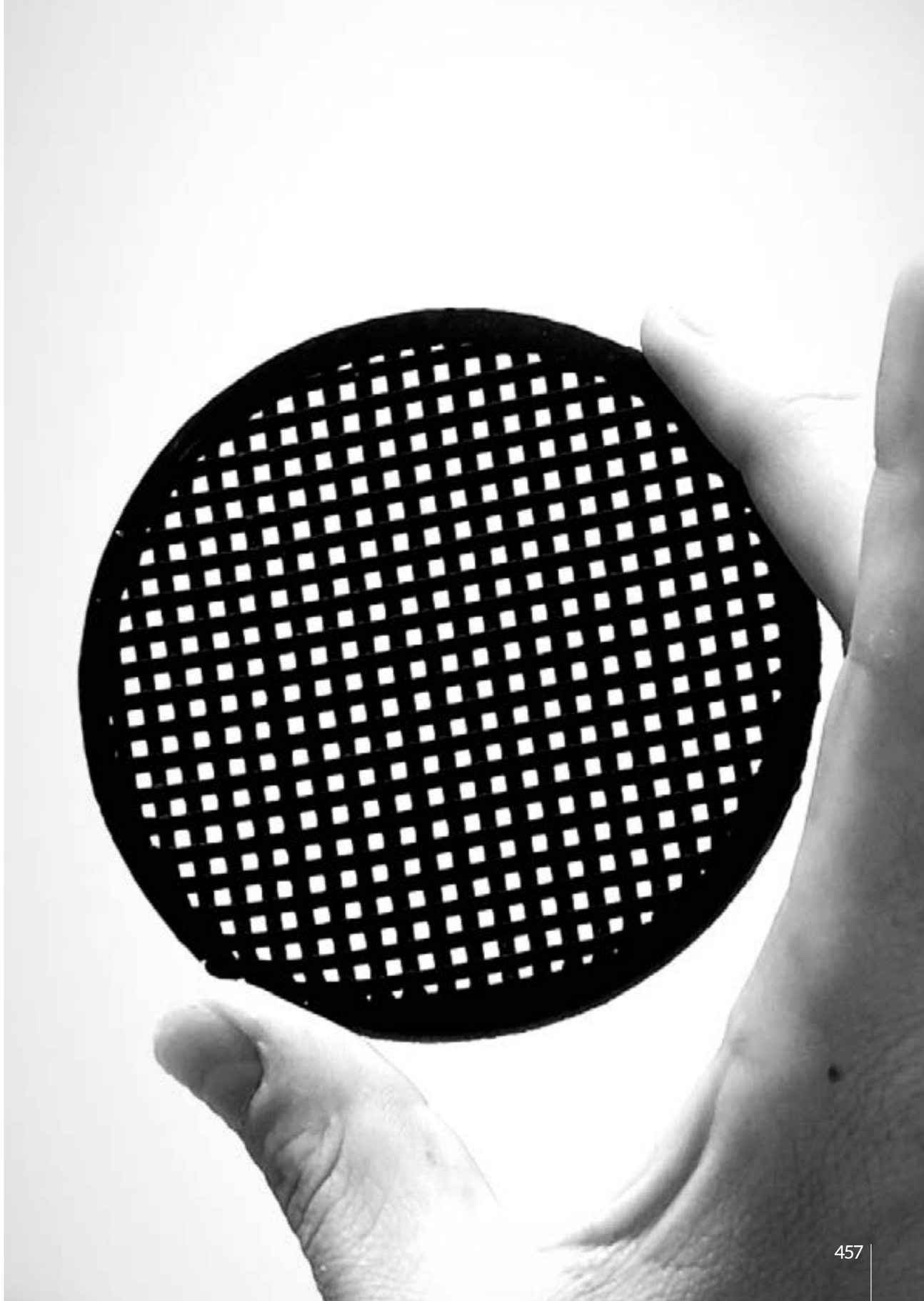


Cod.	Size	Pack
SEG006N	60 x 80 mm	40 pcs



Cod.	Size	Pack
SEG002N	60 x 80 mm	25 pcs

DECORATIVE TOOLS

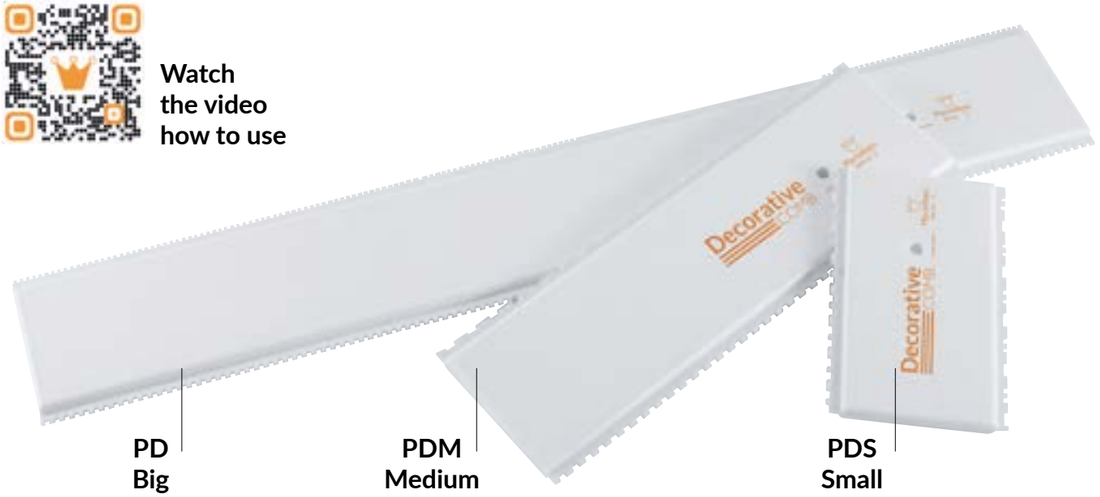


COMBS/PETTINI

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



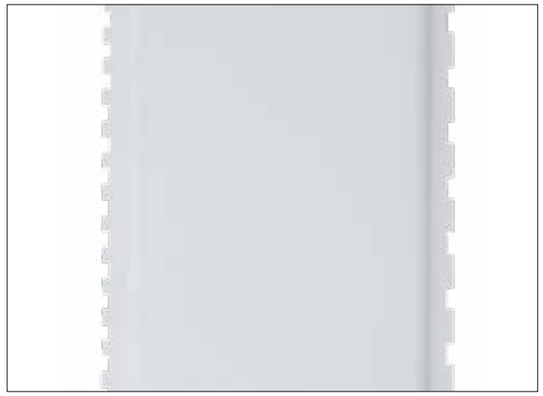


* The colour of the item may vary/L'articolo potrebbe subire variazioni di colore



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

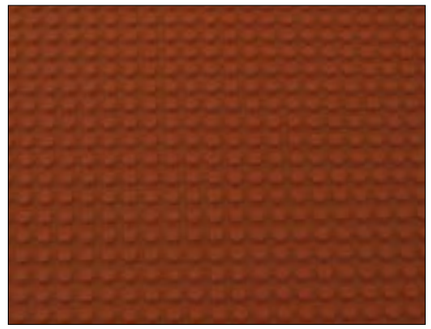
Cod.	Size
PD13/14	70 cm

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.

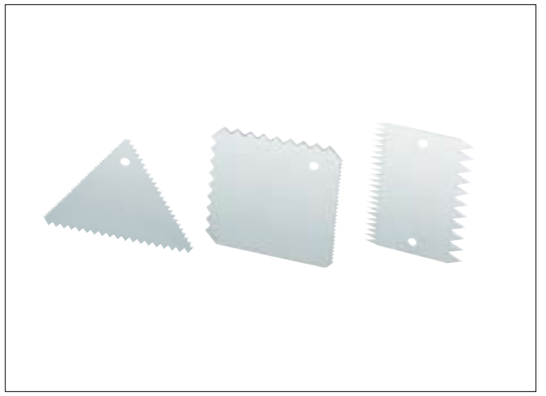
50WA005B



Smoother

Paletta per lisciare

40-W004

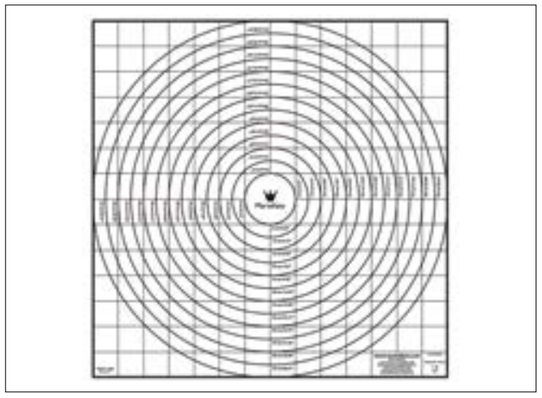


Inox combs

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

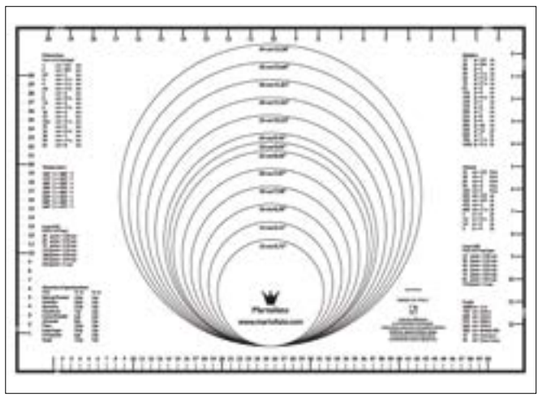


Deco mat 1

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 loro alimentazione per gravità, garantiscono 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

DECOMP9



Dual-action airbrush
Aerografo dual-action

Dual-action flow regulator.
Nozzle ø 0,3 mm, capacity 7 cc.
Regolatore di flusso a doppia azione.
ø ugello 0,3 mm, capacità 7 cc.

DECOAIR 2



Single-action airbrush
Aerografo single-action

Single-action flow regulator.
Nozzle ø 0,3 mm.
With 3 tanks: 2, 5 e 13 cc.
Regolatore di flusso ad azione singola.
ø 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 ø 0,2 mm), mini 1.5 BAR compressor, airbrush holder and travel case.
Kit per piccole decorazione che comprende: penna aerografo a doppia azione (ø 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

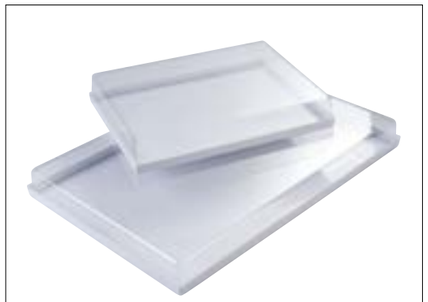


EASY COVERS

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 surface allows you to see the product inside, making the Easy Covers line very versatile. Made in Italy.

Easy Covers è il sistema più completo per conservare i prodotti grazie a vassoi e coperchi realizzati in materiale plastico di alta qualità e BPA free. Ultra leggeri e facili da trasportare, infrangibili, indeformabili e con elevata elasticità, resistono agli urti anche a bassissime temperature. La superficie trasparente consente di vedere il prodotto all'interno, rendendo gli Easy Covers molto versatili. Made in Italy.





Easy Covers kit

Cod.	Size	Kit
VC30X40	30 x 40 h 6 cm	Tray + lid/*vassoio + coperchio*
VC60X40	59,5 x 39,5 h 6 cm	Tray + lid/*vassoio + coperchio*
VC60X404	59,5 x 39,5 h 4 cm	Tray + lid/*vassoio + coperchio*
VC60X408	59,5 x 39,5 h 8,2 cm	Tray + lid/*vassoio + coperchio*

Vassoi



Easy Covers trays

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

Coperchi



Easy Covers lids

Cod.	Size	Cod.	Size
COVER 3	59 x 39 h 5,8 cm	**COVER 4**	30 x 40 h 5,8 cm
COVER 3H4	59 x 39 h 4 cm	**COVER 8**	59 x 39 h 8 cm
COVER 3H45	59 x 39 h 4,5 cm	**COVER3H48**	59 x 39 h 4,8 cm

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 L
50CA604010C	60 x 40 h 10 cm	18 L
50CA604013C	60 x 40 h 13 cm	24 L



Lid for 60x40 case
Coperchio per casse 60x40

Cod.	Size
50CA6040COP	60 x 40 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

TROLLEYS COVER/COPERTURA CARRELLI

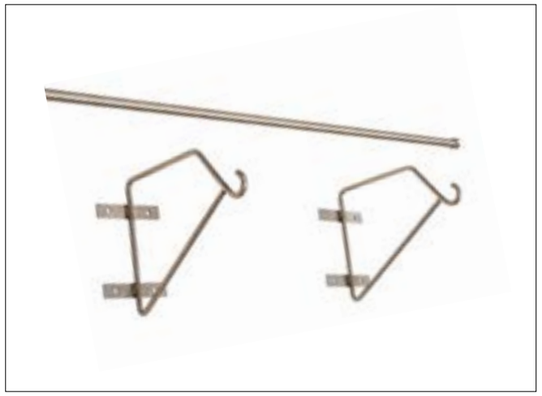


Disposable cover for trolleys
Copertura monouso per carrelli

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

Stands and cups come together in an elegant and refined collection designed for haute patisserie. The material, 100% Made in Italy and completely transparent, enhances the colors and details of every creation. The line offers a wide variety of formats, perfect for events, weddings, corporate meetings, and any occasion that calls for a refined yet striking presentation.
Each design is crafted to ensure maximum aesthetic and functional performance, allowing complete creative freedom.
Once your creations are ready, you can display them on the stand in an impeccable way, highlighting their shapes, colors, and visual harmony.

Alzate e bicchierini riuniti in un'unica collezione elegante e raffinata, pensata per l'haute patisserie.
Il materiale, 100% Made in Italy e completamente trasparente, valorizza i colori e i dettagli di ogni creazione. La linea offre un'ampia varietà di formati, perfetti per eventi, matrimoni, meeting aziendali e per qualsiasi occasione che richieda una presentazione raffinata ma d'effetto.
Ogni design è studiato per garantire la massima resa estetica e funzionale, lasciando pieno spazio alla creatività.
Puoi presentare in modo impeccabile le tue proposte sull'alzata, esaltandone forme, colori e armonia visiva.



CUPS

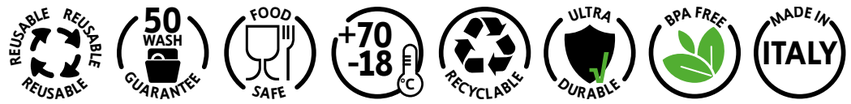


ELEGANT
Catering Solution

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

210 ml
83 x 83 h 49 mm
Pack 100

PMOKU001

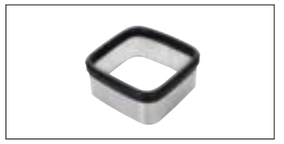
Master box: 1 pack



Lid
84,3 x 84,3 h 5,7 mm
Pack 100

PMOKU001C

Master box: 5 packs



Cutter
68 x 68 h 30 mm
Pack 1 pc

31CUT05





Slice

160 ml
135 x 69 h 42 mm
Pack 100

PMOFT001

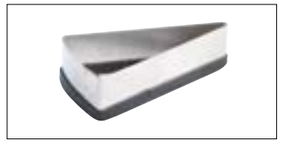
Master box: 1 pack



Lid
136 x 71 h 5 mm
Pack 100

PMOFT001C

Master box: 6 packs



Cutter
116,2 x 60,9 h 30 mm
Pack 1 pc

31CUT04









Bucket

210 ml
ø 78 h 57 mm
Pack 100

PMOTO005

Master box: 1 pack



Lid

ø 80 h 7,5 mm
Pack 100

PMOTO005/C

Master box: 5 packs



Cutter

ø 66 h 30 mm
Pack 1 pc

31CUT03







Eclair

120 ml
137 x 37 h 41 mm
Pack 100

PMOCL001

Master box: 6 packs



Lid
137,7 x 37,8 h 4,8 mm
Pack 100

PMOCL001C

Master box: 3 packs



Cutter
26 x 126 h 30 mm
Pack 1 pc

31CUT01







Eclair XL

165 ml
144 x 43 h 48 mm
Pack 100

PMOCL002

Master box: 1 pack



Lid
145 x 43,6 h 5,4 mm
Pack 100

PMOCL002C

Master box: 5 packs



Cutter
26 x 126 h 30 mm
Pack 1 pc

31CUT01







Cubò

58 ml
50 x 60 h 55 mm
Pack 100

PMOCU004

Master box: 6 packs



Triangle

175 ml
81 x 83 h 65 mm
Pack 100

PMO07.00

Master box: 6 packs



Lid
83 x 85 h 12,5 mm
Pack 100

PMO07/C

Master box: 5 packs



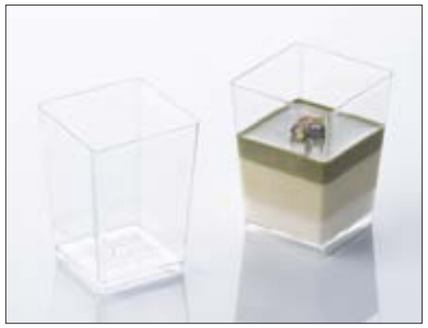


Square 1

60 ml
40 x 40 h 55 mm
Pack 100

PMOCU001

Master box: 11 packs



Square 2

120 ml
50 x 50 h 70 mm
Pack 100

PMOCU002

Master box: 8 packs



Lid

51,8 x 51,8 h 12,2 mm
Pack 100

PMOCU002/C

Master box: 8 packs



Heart

100 ml
73 x 64 h 52 mm
Pack 100

PMOLO001

Master box: 5 packs

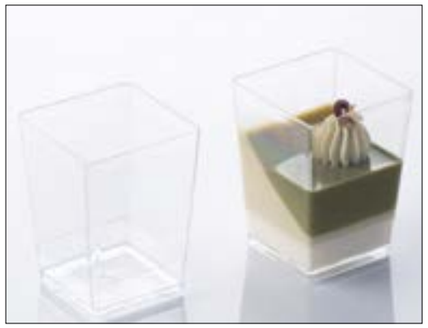


Lid

66,5 x 76 h 13 mm
Pack 100

PMOLO001/C

Master box: 5 packs



Square 3

175 ml
55 x 55 h 80 mm
Pack 100

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

65 ml
ø 42 h 65 mm
Pack 100

PMOTO001

Master box: 5 packs



Classic 2

90 ml
ø 50 h 65 mm
Pack 100

PMOTO002

Master box: 4 packs



Classic 3

120 ml
ø 55 h 70 mm
Pack 100

PMOTO003

Master box: 4 packs



Classic 4

170 ml
ø 60 h 90 mm
Pack 100

PMOTO004

Master box: 5 packs





Tube

80 ml
ø 40 h 85 mm
Pack 100

PMO08.00

Master box: 1 pack



Penta

120 ml
68 x 65 h 56 mm
Pack 100

PMOPE001

Master box: 5 packs



Wafle

70 ml
64 x 62 h 59 mm
Pack 100

PMOCO013

Master box: 9 packs



Soft Ice

105 ml
ø 70 h 59 mm
Pack 100

PMOCO014

Master box: 5 packs







Bubble

215 ml
ø 90 h 75 mm
Pack 100

PMOCO004

Master box: 1 pack



Cone

165 ml
ø 90 h 75 mm
Pack 100

PMOCO005

Master box: 1 pack



Drop

190 ml
ø 75 h 85 mm
Pack 100

PMOCO006

Master box: 1 pack



Cup 1

90 ml
ø 65 h 55 mm
Pack 100

PMOCO001

Master box: 1 pack

Cup 2

135 ml
ø 70 h 67 mm
Pack 100

PMOCO002

Master box: 1 pack



Cylinder

190 ml
ø 65 h 85 mm
Pack 100

PMOCO007

Master box: 1 pack







Greek 1

50 ml
50 x 48 h 57 mm
Pack 100

PMOCO008

Master box: 1 pack

Greek 2

120 ml
73 x 71 h 61 mm
Pack 100

PMOCO009

Master box: 1 pack

Greek 3

190 ml
92 x 90 h 75 mm
Pack 100

PMOCO010

Master box: 1 pack



Wave 1

50 ml
64 x 46 h 53 mm
Pack 100

PMOCE001

Master box: 10 packs

Wave 2

120 ml
85 x 60 h 70 mm
Pack 100

PMOCE002

Master box: 5 packs

Wave 3

200 ml
100 x 70 h 83 mm
Pack 100

PMOCE003

Master box: 4 packs



Vela 1

85 ml
63 x 69 h 57 mm
Pack 100

PMOCO011

Master box: 12 packs



Vela 2

140 ml
73 x 81 h 67 mm
Pack 100

PMOCO012

Master box: 8 packs



Vela 3

200 ml
90 x 83 h 74 mm
Pack 100

PMOCO015

Master box: 6 packs



Japan 1

47 ml
ø 42 h 43 mm
Pack 100

PMOJA001

Master box: 1 pack



Japan 2

87 ml
ø 50 h 54 mm
Pack 100

PMOJA002

Master box: 1 pack

MINI PLATES





Bowl

120 ml - Transparent
ø 75,5 h 35 mm
Pack 100

PMOVA003.00

Master box: 1 pack



Wing

11 ml - Transparent
105 x 50 h 30 mm
Pack 100

PMO12.00

Master box: 10 packs



Mini Bowl 1

50 ml - Transparent
75 x 75 h 30 mm
Pack 100

PMO11.00

Master box: 8 packs



Mini Bowl 2

50 ml - White
75 x 75 h 30 mm
Pack 100

PMO11.01

Master box: 8 packs



Mini Bowl 3

50 ml - Black
75 x 75 h 30 mm
Pack 100

PMO11.02

Master box: 8 packs



Single

15 ml - Transparent
65 x 65 h 15 mm
Pack 100

PMO13.00

Master box: 18 packs



Triangle

20 ml - Transparent
90 x 90 h 15 mm
Pack 100

PMO09.00

Master box: 10 packs



Blow 1

30 ml - Transparent
85 x 85 h 30 mm
Pack 100

PMO10.00

Master box: 12 packs



Blow 2

30 ml - Black
85 x 85 h 30 mm
Pack 100

PMO10.02

Master box: 12 packs

MONOPORTION PLATES







Quadro 1

Transparent
97 x 80 h 20 mm
Pack 100

PL00200

Master box: 6 packs



Quadro 2

White
97 x 80 h 20 mm
Pack 100

PL00201

Master box: 6 packs



Quadro 3

Black
97 x 80 h 20 mm
Pack 100

PL00202

Master box: 6 packs



Tondo 1

Transparent
96 x 86 h 20 mm
Pack 100

PL00100

Master box: 6 packs



Tondo 2

White
96 x 85 h 20 mm
Pack 100

PL00101

Master box: 6 packs



Tondo 3

Black
96 x 86 h 20 mm
Pack 100

PL00102

Master box: 6 packs



Rettangolo 1

Transparent
140 x 60 h 21 mm
Pack 100

PL00300

Master box: 6 packs



Rettangolo 2

White
140 x 60 h 21 mm
Pack 100

PL00301

Master box: 6 packs



Rettangolo 3

Black
140 x 60 h 21 mm
Pack 100

PL00302

Master box: 6 packs

ZEN TRAYS & BOWLS







Zen tray

Transparent
110 x 245 h 18 mm
Pack 50

ZENTR00

Master box: 3 packs



Zen tray

White
110 x 245 h 18 mm
Pack 50

ZENTR01

Master box: 3 packs



Zen tray

Black
110 x 245 h 18 mm
Pack 50

ZENTR02

Master box: 3 packs



Zen Bowl

460 ml
Transparent
100 x 118 h 70 mm
Pack 50

ZENBO00

Master box: 5 packs



Zen Bowl

460 ml
White
100 x 118 h 70 mm
Pack 50

ZENBO01

Master box: 5 packs



Zen Bowl

460 ml
Black
100 x 118 h 70 mm
Pack 50

ZENBO02

Master box: 5 packs



Zen Cover and tray

It can be used as cover for bowls ZENB0.
Può essere usato anche come coperchio per le bowl ZENB0.
Transparent
100 x 118 h 6 mm
Pack 50

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



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



Moon

4 plates/piani

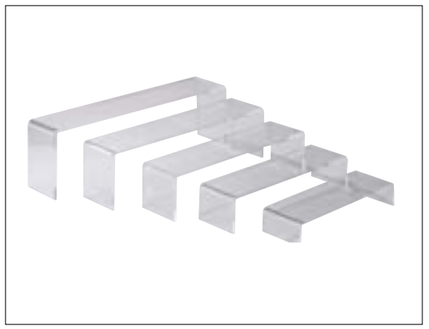
Cod.	Plates/Piani
COD. 305	ø 28 x h 29 38 x 30 x h 21 38 x 30 x h 13 38 x 30 x h 5 cm



Stairway

4 plates/piani

Cod.	Shelves/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.	Shelves/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





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.*

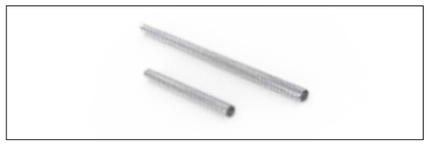
80RIC603



4 Squares

4 plates/piani

Cod.	Size	Plates/Piani	Plates distance Distanza fra i piani
COD60501	49 x 49 h 41 cm	49 x 49 cm 39 x 39 cm 29 x 29 cm 19 x 19 cm	12 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



INFINITY

Large cake stand made entirely of plexiglass, configurable in 3, 5 or 7 plates to meet different display needs.

Alzata per torte di grandi dimensioni realizzata completamente in plexiglass, configurabile in 3, 5 o 7 ripiani per soddisfare diverse esigenze di esposizione.

Square

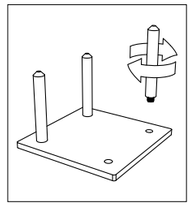
7 plates/piani



24 small columns to be manually screwed into the bottom of the plates that will easily sink inside the cakes.

24 colonnine da avvitare manualmente sul fondo dei ripiani che affonderanno con facilità all'interno delle torte.

Cod.	Size	Shelves Piani	Columns Colonne
80A1301	40 x 40 h 69 cm	40 x 40 - 36 x 36 - 32 x 32 - 28 x 28 - 24 x 24 - 20 x 20 - 16 x 16 cm	ø 1,5 x h 10 cm



Cod.		Pack
80RIC1300	Replacement columns for Infinity riser Colonnine di ricambio per alzata Infinity	3 pcs

Round

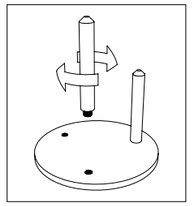
7 plates/piani



18 small columns to be manually screwed into the bottom of the plates that will easily sink inside the cakes.

18 colonnine da avvitare manualmente sul fondo dei ripiani che affonderanno con facilità all'interno delle torte.

Cod.	Size	Shelves Piani	Columns Colonne
80A1300	ø 40 h 69 cm	ø 16 - 20 - 24 - 28 - 32 - 36 - 40 cm	ø 1,5 x h 10 cm



Cod.		Pack
80RIC1300	Replacement columns for Infinity riser Colonnine di ricambio per alzata Infinity	3 pcs



Plexiglass cake stands.
Alzate per torte in plexiglass.



Loop 5

5 plates/piani

Cod.	Size	Shelves 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	Shelves 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	Shelves 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



Elegant

Cake stand modular as needed up to a maximum height of 105,5 cm, both in the number of plates and their arrangement.

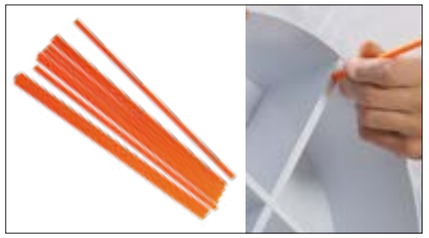
Alzata modulabile in base alle necessità fino ad un'altezza massima di 105,5 cm, sia per il numero di ripiani che per la loro disposizione.



Cod.	Size	Plates/Piani
80A1900	h 105,5 cm	ø 20 - 23,5 - 26,5 - 30 - 34 - 38 cm

LITTLE WEDDING CAKES





Cake dowel rods
Pioli per torta

Cod.	Size	Pack
40-W101	ø 6 mm	Pack 50 pcs

CAKE BOARDS/SOTTOTORTA



honeycomb plastic
plastica alveolata

Cake boards 2 mm
Sottotorta 2 mm

Cod.	Size	Pack
50ST16	ø 16 cm	Pack 20 pcs
50ST18	ø 18 cm	Pack 20 pcs
50ST20	ø 20 cm	Pack 20 pcs
50ST22	ø 22 cm	Pack 20 pcs
50ST24	ø 24 cm	Pack 20 pcs
50ST26	ø 26 cm	Pack 20 pcs
50ST28	ø 28 cm	Pack 20 pcs
50ST30	ø 30 cm	Pack 20 pcs
50ST32	ø 32 cm	Pack 20 pcs
50ST40	ø 40 cm	Pack 20 pcs



hard plastic
plastica rigida

Cake boards 3 mm
Sottotorta 3 mm

Cod.	Size	Pack
50DI20	ø 200 h 3 mm	Pack 3 pcs
50DI22	ø 220 h 3 mm	Pack 3 pcs
50DI24	ø 240 h 3 mm	Pack 3 pcs
50DI26	ø 260 h 3 mm	Pack 3 pcs
50DI28	ø 280 h 3 mm	Pack 3 pcs
50DI30	ø 300 h 3 mm	Pack 3 pcs
50DI32	ø 320 h 3 mm	Pack 3 pcs
50DI34	ø 340 h 3 mm	Pack 3 pcs

Cod.	Size	Pack
SET DISK	Ø 20 - 22- 24 - 26 - 28 - 30 - 32 - 34 cm	Pack 8 pcs

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
24 pcs

80DM01 - pack 5 pcs



Macaron 36

ø 247 h 232 mm
36 pcs

80DM02



Macaron 60

ø 247 h 352 mm
60 pcs

80DM03



ø 240 h 280 mm
30 pcs

80DM7701P



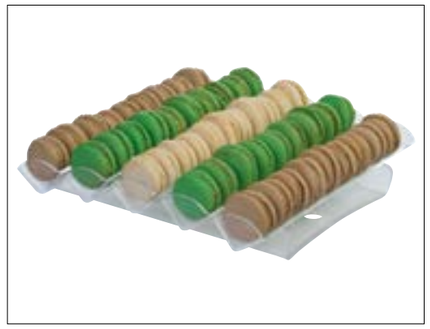
ø 280 h 430 mm
62 pcs

80DM7701



300 x 300 h 450 mm
Cap. 60 pcs - macaron up to ø 45 mm

80DM7902



315 x 325 h 65 mm
50 pcs

80DM5801



270 x 330 h 145 mm
40 pcs

80DM5601



460 x 330 h 145 mm
70 pcs

80DM5701





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)

80DM5820



Plex Tray with 4 edges

Kit 5 trays with edges suitable for insertion inside the display case code AG05820.
Kit 5 vassoi con bordi adatti per essere inseriti all'interno della vetrinetta cod. AG05820

31,5 x 5 h 2 cm

80DM23105



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	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	Colour
VB00408	37 x 31 h 31 cm	black



Plexiglass Showcase

60 x 36 h 16 cm

VP00101

Accessories for VP00101 on next page.
Accessori per VP00101 nella pagina seguente.



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

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
51VP026010	60 x 10 h 2,5 cm
51VP026015	60 x 15 h 2,5 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

E171 FREE

Video tutorial



Colored cocoa butter, ideal for coloring and decorating chocolate and fat masses. 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

E171 FREE



Pearl cocoa butter, ideal for coloring and decorating chocolate and fat masses. 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

E171 FREE

Gel

WATER-SOLUBLE

Concentrated water-soluble gel colorant. Ideal for mass decoration of all water-based products or emulsions such as sugar paste, cream, icing and various doughs such as 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
Orange	**40LCG001**	30 g	-	√	√	-
Blue	**40LCG002**	30 g	√	√	√	-
Yellow	**40LCG004**	30 g	-	√	√	-
Brown	**40LCG005**	30 g	-	√	√	-
Black	**40LCG006**	30 g	-	√	√	-
Pink	**40LCG007**	30 g	-	√	√	-
Red	**40LCG008**	30 g	-	√	√	-
Green	**40LCG009**	30 g	-	√	√	-
Purple	**40LCG010**	30 g	-	√	√	-
Lime Green	**40LCG016**	30 g	-	√	√	-
Turquoise	**40LCG026**	30 g	-	√	√	√
Olive Green	**40LCG036**	30 g	-	√	√	-



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Colour
Liquid
WATER-SOLUBLE

E171 FREE

Video tutorial



Ready-to-use water-soluble liquid dye. Suitable for use with airbrush. Also ideal for mass coloring of sponge cake, cream, custard, jelly, almond paste, marzipan and beverages in general.

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, marzapane e bevande in genere.

Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
Orange	**40LCA001**	190 mL	-	√	√	-
Blue	**40LCA002**	190 mL	√	√	√	-
Azure	**40LCA003**	190 mL	√	√	√	-
Yellow	**40LCA004**	190 mL	-	√	√	-
Brown	**40LCA005**	190 mL	-	√	√	-
Black	**40LCA006**	190 mL	-	√	√	-
Pink	**40LCA007**	190 mL	-	√	√	-
Red	**40LCA008**	190 mL	-	√	√	-
Green	**40LCA009**	190 mL	-	√	√	-
Purple	**40LCA010**	190 mL	-	√	√	-
Lemon yellow	**40LCA011**	190 mL	-	√	√	-
Light green	**40LCA012**	190 mL	-	√	√	-



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Colour E171 FREE

Liquid

LIPOSOLUBLE

Video tutorial



Fat-soluble oil-based colors. Ideal for bulk 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
Orange	**40LCL001**	190 g	-	√	√	-
Blue	**40LCL002**	190 g	√	√	√	-
Yellow	**40LCL004**	190 g	-	√	√	-
Red	**40LCL008**	190 g	-	√	-	-
Green	**40LCL009**	190 g	-	√	√	-

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Colour Powder

E171 FREE

Video tutorial

WATER-SOLUBLE

Water-soluble powder dye ideal for mass coloring of water-based products such as isomalt, sugar, cream, meringues, macarons and other preparations. Suggestions for use: Pour the powder over the cold mixture and emulsify using a professional minipimer.

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 freddo ed emulsionare utilizzando un minipimer professionale.



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
Azure	**40LCP202**	25 g	√	√	√	-
Yellow	**40LCP204**	25 g	-	√	√	-
Black	**40LCP206**	25 g	√	√	√	-
Pink	**40LCP207**	25 g	√	√	√	-
Red	**40LCP208**	25 g	-	√	√	-
Green	**40LCP209**	25 g	-	√	√	√
Orange	**40LCP211**	25 g	-	√	√	-
Strawberry red	**40LCP218**	25 g	-	√	√	-
Turquoise	**40LCP226**	25 g	-	√	√	√



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Colour
Powder
LIPOSOLUBLE

E171 FREE

Video tutorial

Fat-soluble powder dye suitable for mass coloring of fat-based products such as, cocoa butter, white chocolate, buttercream, almond paste, sugar paste, parfaits. It can be used on the surface with a brush as is, diluted with alcohol or liquid shellac and then brushed directly onto the surface you wish to decorate.

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	-	√	√	-
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

E171 FREE

Liposoluble powder colorant with pearl effect, suitable for surface coloring of fat-based products such as white chocolate, buttercream, almond paste, sugar paste, and parfaits. It can be used with a brush as is, or diluted with liquid shellac and then brushed directly onto the surface you wish to decorate.

Colorante in polvere liposolubile effetto perlato, adatto alla colorazione in superficie di prodotti a base grassa quali cioccolato bianco, crema al burro, pasta di mandorle, pasta da zucchero, semifreddi. 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
Light pearl silver	**40LCP119**	25 g	√	√	√	-
	40WC119	5 g	√	√	√	-
Dark pearl silver	**40LCP019**	25 g	√	√	√	-
	40WC019	5 g	√	√	√	-
Pearl bronze	**40LCP015**	25 g	√	√	√	-
	40WC015	5 g	√	√	√	-
Pearl copper	**40LCP020**	25 g	√	√	√	-
	40WC020	5 g	√	√	√	-
Pearl gold	**40LCP017**	25 g	√	√	√	-
	40WC017	5 g	√	√	√	-
Pearl rose gold	**40LCP023**	25 g	√	√	-	-
	40WC023	5 g	√	√	-	-



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
Pearl cobalt	**40LCP002**	25 g	√	√	√	-
	40WC002	5 g	√	√	√	-
Pearl green	**40LCP109**	25 g	√	√	√	-
	40WC109	5 g	√	√	√	-
Pearl lime green	**40LCP016**	25 g	-	√	√	-
	40WC016	5 g	-	√	√	-
Pearl ruby	**40LCP018**	25 g	√	√	√	-
	40WC018	5 g	√	√	√	-
Pearl pink	**40LCP007**	25 g	-	√	√	-
	40WC007	5 g	-	√	√	-
Pearl purple	**40LCP010**	25 g	√	√	-	-
	40WC010	5 g	√	√	-	-

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Natural
Powder
WATER-SOLUBLE

Video tutorial

E171 FREE

Water-soluble natural food coloring powder ideal for decorating and coloring creams, meringues, macarons, icing, cookies, sugar dough and other confectionery 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
Azure	**40LCPN202**	25 g	√	√	√	√
Yellow	**40LCPN204**	25 g	√	√	√	-
Black	**40LCPN206**	25 g	√	√	√	-
Red	**40LCPN208**	25 g	√	√	√	√
Green	**40LCPN209**	25 g	√	√	√	-

Natural
Powder
LIPOSOLUBLE

Video tutorial

E171 FREE

Fat-soluble natural food coloring powder suitable for mass coloring of fat-based products such as chocolate, buttercream, almond paste, sugar paste parfaits.

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
	Yellow	**40LCPK304**	1 kg	-	√	√	-
	Red	**40LCPK308**	1 kg	-	√	√	-
	Shock red	**40LCPK308N**	1 kg	-	√	-	-
	Purple	**40LCPK310**	1 kg	√	√	-	√
	Azure	**40LCPN302**	25 g	√	√	√	√
	Yellow	**40LCPN304**	25 g	√	√	√	-
	Red	**40LCPN308**	25 g	√	√	√	√
	Green	**40LCPN309**	25 g	√	√	√	-

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Velvet Silk
Spray

E171 FREE

Video tutorial

Spray dyes for an even more refined velvet effect. Velvet Silk Sprays add elegance to your preparations.
The new oil-based formulation makes the decorated surface even more sophisticated while maintaining the intensity of the colours. Recommendation for use: use on cold/frozen surfaces (e.g. parfaits, ice cream, mousse and chocolate). Store at room temperature and shake well before use.

I coloranti spray per un effetto vellutato ancora più raffinato. I Velvet Silk Spray donano eleganza alle tue preparazioni.
La nuova formulazione oil-based rende la superficie decorata ancora più sofisticata, mantenendo l'intensità dei colori. Consigli d'uso: usare su superfici fredde/congelate (es. semifreddi, gelati, mousse e cioccolato). Conservare a temperatura ambiente e agitare bene prima dell'uso.





Colour		Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
	White	**40LCV500**	400 mL / 308 g	√	√	√	√
	Orange	**40LCV501**	400 mL / 308 g	-	√	√	-
	Blue	**40LCV503**	400 mL / 308 g	√	√	√	√
	Yellow	**40LCV504**	400 mL / 308 g	√	√	√	-
	Milk Chocolate	**40LCV505**	400 mL / 308 g	-	√	√	-
	Black	**40LCV506**	400 mL / 308 g	√	√	√	-
	Pink	**40LCV507**	400 mL / 308 g	-	√	-	-
	Red	**40LCV508**	400 mL / 308 g	-	√	√	-
	Green	**40LCV509**	400 mL / 308 g	-	√	√	-
	Dark Chocolate	**40LCV515**	400 mL / 308 g	√	√	√	-
	Lime Green	**40LCV516**	400 mL / 308 g	√	√	√	√
	White chocolate	**40LCV524**	400 mL / 308 g	√	√	√	-
	Lilac	**40LCV528**	400 mL / 308 g	√	√	-	-
	Magenta	**40LCV531**	400 mL / 308 g	√	√	-	-
	Mocha mousse	**40LCV533**	400 mL / 308 g	√	√	√	-

Velvet
Spray

E171 FREE

Video tutorial

Cocoa butter-based spray that gives a velvety effect. The item should be sprayed on a cold/frozen surface. E.g., parfaits, ice cream, mousse and chocolate. This way the cocoa butter crystallizes and creates the desired velvet effect. Usage tips: Store the canister at a temperature between 20-25°C before use. Spray an even layer of product at a distance of about 20-25 cm. Clean the dispenser with warm water after each use.

Spray a base di burro di cacao che dona un effetto vellutato. L'articolo deve essere spruzzato su una superficie fredda/congelata. Es. semifreddi, gelati, mousse e cioccolato. In questo modo il burro di cacao cristallizza e crea l'effetto velluto desiderato. Consigli d'uso: Conservare la bomboletta ad una temperatura tra i 20-25°C prima dell'utilizzo. Spruzzare uno strato omogeneo di prodotto ad una distanza di circa 20-25 cm. Pulire l'erogatore con acqua calda al termine di ogni utilizzo.





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

Video tutorial

E171 FREE

Colored hydroalcoholic sprays ideal for decorating surfaces of cream-based cakes, small chocolate decorations, cookies, wafers, waffles and sugarpaste cakes.

Spray colorati idroalcolici ideali per decorare superfici di torte a base di panna, piccole decorazioni di cioccolato, biscotteria, wafer, cialde e dolci a base di pasta di zucchero.





Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
Orange	**40LCS001**	100 mL / 64 g	-	√	√	-
Yellow	**40LCS004**	100 mL / 64 g	-	√	√	-
Brown	**40LCS005**	100 mL / 64 g	-	√	√	-
Pink	**40LCS007**	100 mL / 64 g	√	√	-	√
Red	**40LCS008**	100 mL / 64 g	-	√	√	-
Green	**40LCS009**	100 mL / 64 g	√	√	√	-



Pearl
Spray
HYDROALCOHOLIC

Video tutorial



E171 FREE

Hydroalcoholic pearl sprays ideal for decorating surfaces of cream-based cakes, cookies, wafers, waffles and sugarpaste cakes.

Spray perlati idroalcolici ideali per decorare superfici di torte a base di panna, biscotteria, 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 powder colorant with pearl effect, ideal for decorating finished products. Ideal for surface coloring of sugar paste, icing, chocolate and other confectionery 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	√	√	√	-

Glitter
Spray
TOP DECORATION

E171 FREE

Glitter sprays ideal for decorating surfaces of cream-based cakes, small chocolate decorations, cookies, wafers, waffles and sugar paste cakes.

Spray glitterati ideali per decorare superfici di torte a base di panna, piccole decorazioni di cioccolato, biscotteria, 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

Gold and silver colour edible sequins ideal for decorating cakes, cookies, creams, ice cream, cream and other confectionery products.

Paillettes edibili colore oro e argento ideali per la decorazione di torte, biscotti, creme, gelati, panna e altri prodotti dolciari.

E171 FREE



Colour	Cod.	Weight Peso	Azo free	Gluten free	Vegan	FDA
Pearl gold	**40LCP617**	3 g	√	√	√	-
Pearl silver	**40LCP619**	3 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.*

SPECIALS



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 di 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, cioccolato plastico, marzapane e cialda.

Cod.	Weight Peso	Azo Free	Gluten Free	Vegan	FDA
40W166	25 g	√	√	√	√

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	√	√	√	√

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YOUR EVERYDAY PARTNER

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