

**silikomart**<sup>®</sup>  
professional

MADE IN ITALY

**NEW PRODUCTS**

SPRING / SUMMER 2018

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## NEW PRODUCTS

JANUARY 2018



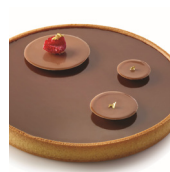
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Ø190



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I LOVE LEVELS



CAKE BOARD



CAKE BOARDS  
DRUMS ROUND



CAKE BOARDS  
DRUMS SQUARE



VELVET GOLD



VELVET BLACK



VELVET LIGHT  
BLUE



GLITTER DUST  
GOLD



GLITTER DUST  
SILVER

# KIT TARTE RING Ø190

The pie created with Kit Tarte  
Ring is confirmed as an evergreen whose classic  
modernity will let you sweetly surprised.

Name	<b>KIT TARTE RING Ø190</b>
Code	<b>20.369.87.0065</b>
Size Mould	<b>Ø 160 h 20 mm</b>
Size Ring	<b>Ø 190 h 20 mm</b>
Volume mould	<b>400 ml</b>
EAN	<b>8051085296613</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>5</b>



**top white** **top resistance**  
S I L I C O N E   N E W   M A T E R I A L

# KIT TARTE RING Ø190



SILICONE MOULD Ø 160 h 20 mm

**top white**  
S I L I C O N E

The mould is provided with a special border that allows to obtain rounded desserts.



PLASTIC RING Ø 190 h 20 mm

**top resistance**  
N E W M A T E R I A L

- Micro holes for the evaporation of humidity
- Micro holes always remain cleaned
- Border to ensure more stability
- Great handling and usability
- The shortcrust pastry is easily removable from the ring



**ADVERTISING**

**JANUARY 2018**  
PASTICCERIA INTERNAZIONALE  
PASTICCERIA WWE  
SO GOOD  
LE JOURNAL DU PATISSIER  
PASTRY MAGAZINE

**SEPTEMBER 2018**  
LE JOURNAL DU PATISSIER



**RECIPE BY  
ALVARO BIDO**

# KIT TARTE RING Ø150

The pie created with Kit Tarte Ring is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	<b>KIT TARTE RING Ø150</b>
Code	<b>25.244.87.0065</b>
Size Mould	<b>Ø 122 h 20 mm</b>
Size Ring	<b>Ø 150 h 20 mm</b>
Volume mould	<b>2x228 ml Tot. 456 ml</b>
EAN	<b>8051085296798</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>6</b>



**top white** **top resistance**  
S I L I C O N E N E W M A T E R I A L

# KIT TARTE RING Ø150



SILICONE MOULD Ø 122 h 20 mm

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



PLASTIC RING Ø 150 h 20 mm

**top resistance**  
N E W M A T E R I A L

- Micro holes for the evaporation of humidity
- Micro holes always remain cleaned
- Border to ensure more stability
- Great handling and usability
- The shortcrust pastry is easily removable from the ring

RECIPE BY  
ALVARO BIDO



**ADVERTISING**

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**SEPTEMBER 2018**  
LE JOURNAL DU PATISSIER

# KIT TARTE RING Ø80

The pie created with Kit Tarte Ring is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	<b>KIT TARTE RING Ø80</b>
Code	<b>25.243.87.0054</b>
Size Mould	<b>Ø 67 h 15 mm</b>
Size Ring	<b>Ø 80 h 20 mm</b>
Volume mould	<b>6x50 ml Tot. 300 ml</b>
EAN	<b>8051085296750</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>6</b>



**top white** SILICONE | **top resistance** NEW MATERIAL

# KIT TARTE RING Ø80



SILICONE MOULD Ø 67 h 15 mm

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



PLASTIC RING Ø 80 h 20 mm

**top resistance**  
N E W M A T E R I A L

- Micro holes for the evaporation of humidity
- Micro holes always remain cleaned
- Border to ensure more stability
- Great handling and usability
- The shortcrust pastry is easily removable from the ring



RECIPE BY  
ALVARO BIDO



**ADVERTISING**

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# TARTE RING Ø190

Rings are non-stick and stainless, allow an homogenous baking and they own a high thermal stability, realizing a traditionally impeccable pie.

Name	<b>TARTE RING Ø190</b>
Code	<b>52.369.20.0065</b>
Size Ring	<b>Ø 190 h 20 mm</b>
Volume	<b>/</b>
EAN	<b>8051085296569</b>
Colour	<b>BLACK</b>
Pcs/master	<b>5</b>

**top resistance**  
NEW MATERIAL

# TARTE RING Ø190



## top resistance

NEW MATERIAL

- Micro holes for the evaporation of humidity
- Micro holes always remain cleaned
- Border to ensure more stability
- Great handling and usability
- The shortcrust pastry is easily removable from the ring



RECIPE BY  
ALVARO BIDO



## ADVERTISING

**JANUARY 2018**  
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# TARTE RING Ø150

Rings are non-stick and stainless, allow an homogenous baking and they own a high thermal stability, realizing a traditionally impeccable pie.

Name	<b>TARTE RING Ø150</b>
Code	<b>52.244.20.0165</b>
Size	<b>Ø 150 h 20 mm</b>
Volume	<b>/</b>
EAN	<b>8051085296705</b>
Colour	<b>BLACK</b>
Pcs/master	<b>5</b>



**top resistance**  
NEW MATERIAL

# TARTE RING Ø150



**top resistance**  
NEW MATERIAL

- Micro holes for the evaporation of humidity
- Micro holes always remain cleaned
- Border to ensure more stability
- Great handling and usability
- The shortcrust pastry is easily removable from the ring



**ADVERTISING**

**JANUARY 2018**  
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LE JOURNAL DU PATISSIER



# TARTE RING Ø80

Rings are non-stick and stainless, allow an homogenous baking and they own a high thermal stability, realizing a traditionally impeccable pie.

Name	<b>TARTE RING Ø80</b>
Code	<b>52.243.20.0165</b>
Size	<b>Ø 80 h 20 mm</b>
Volume	<b>/</b>
EAN	<b>8051085296682</b>
Colour	<b>BLACK</b>
Pcs/master	<b>5</b>



**top resistance**  
NEW MATERIAL

# TARTE RING Ø80



6 PLASTIC RINGS Ø 80 h 20 mm

## top resistance

NEW MATERIAL

- Micro holes for the evaporation of humidity
- Micro holes always remain cleaned
- Border to ensure more stability
- Great handling and usability
- The shortcrust pastry is easily removable from the ring



## ADVERTISING

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PASTRY MAGAZINE

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LE JOURNAL DU PATISSIER



RECIPE BY  
ALVARO BIDO

## Plus KIT TARTE RING

Tarte 4.0 is the new project by Silikomart Professional that rethinks and renews the concept of tarts, through innovative technologies and materials. Special micro-perforated rings are combined with silicone moulds designed to create tarts with perfect baking and finishing.



**Microfori per l'evaporazione dell'umidità**  
*Micro holes for the evaporation of humidity*

**I microfori rimangono sempre puliti**  
*Micro holes always remain cleaned*

**Bordo conferisce maggiore stabilità**  
*Border to ensure more stability*

**Maggiore maneggevolezza ed usabilità**  
*Handling and usability*

**La frolla si stacca con facilità dall'anello**  
*The shortcrust pastry is easily removable from the ring*

**Tappeto in silicone microforato antiaderente - AIR MAT**  
*Silicone micro perforated mat - AIR MAT*



**Stampo Tarte 4.0**  
*Tarte 4.0 Mould*

**Anello Termoplastico Composito**  
*Thermoplastic Composite Ring*



Ø 80



Ø 150



Ø 190



### ANELLO TERMOPLASTICO COMPOSITO

- Inderformabile
- Inossidabile
- Antiaderente
- Non deve essere imburato
- Lavabile in lavastoviglie
- Stabilità termica e cottura omogenea
- Può essere utilizzato anche come cutter

### THERMOPLASTIC COMPOSITE RING

- *Non-deformable*
- *Stainless*
- *Non-stick*
- *It should not be greased*
- *Can be cleaned in the dishwasher*
- *Thermal stability and homogeneous baking*
- *Can be used also as cutter*

### STAMPO

Ideale per creare decorazioni o monoporzioni dalla forma arrotondata ed elegante

### MOULD

Ideal to create rounded and elegant shaped decorations or single portions

# KIT TARTE RING

Utilizzo / Use:



- Coppare la pasta con l'anello.
- Cut the shortcrust pastry with the ring.



- Eliminare l'eccesso.
- Remove the excess.



- Posizionare la pasta all'interno dell'anello.
- Put the shortcrust pastry inside the ring.



- Creare le strisce a misura per i bordi.
- Create the strips of shortcrust pastry for the borders.



- Togliere l'eccesso e se necessario rifilare la pasta frolla. Infornare.
- Remove the excess and if it is necessary edge the shortcrust pastry. Bake.



- Riempire lo stampo con la preparazione.
- Pipe the cavities of the mould with the preparation.



- Posizionare l'inserto all'interno dello stampo. Abbattere.
- Place the insert inside the mould. Blast chill.



- Sformare.
- Unmould.



- Glassare.
- Glaze.



- Sformare la pasta frolla e rimuovere l'anello.
- Take out the shortcrust pastry of the oven and remove the ring.



- Riempire la pasta frolla con la crema. Abbattere.
- Fill the shortcrust pastry with the cream. Blast chill.

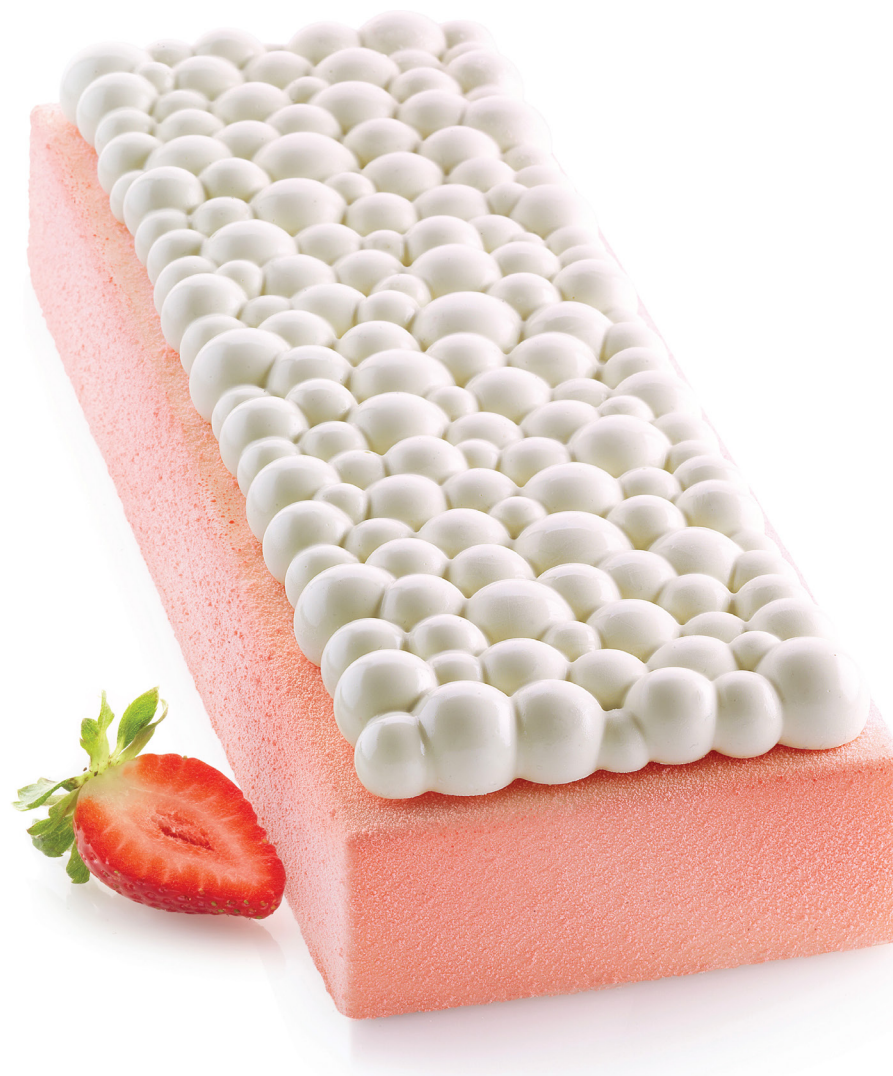


- Posizionare il disco sopra la pasta frolla.
- Place the disc over the shortcrust pastry.

## **KIT MILLE BOLLE** 1300

All the senses will be pleasantly tickled by a soft texture to taste.

Name	<b>KIT MILLE BOLLE 1300</b>
Code	<b>25.994.99.0065</b>
Size	<b>300 x 100 h 52 mm</b>
Volume	<b>1300 ml</b>
EAN	<b>8051085293155</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>4</b>



**top white**  
S I L I C O N E

# KIT MILLE BOLLE <sup>1300</sup>

	
SILICONE MOULD 300 x 100 h 52 mm	PLASTIC SUPPORT
	
SILICONE MAT	

RECIPE BY  
SONIA BALACCHI



**ADVERTISING**

JANUARY 2018  
TUTTO GELATO

MAY 2018  
PASTICCERIA INTERNAZIONALE  
LE JOURNAL DU PATISSIER

## **KIT SAHARA** 1250

Space, silence, essence, beauty... maybe an illusion, but you know, in the desert the mirages are real.

Name	<b>KIT SAHARA 1250</b>
Code	<b>25.993.99.0065</b>
Size	<b>300 x 100 h 50 mm</b>
Volume	<b>1250 ml</b>
EAN	<b>8051085293629</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>4</b>



**top white**  
S I L I C O N E

# KIT SAHARA<sup>1250</sup>



SILICONE MOULD 300 x 100 h 50 mm



PLASTIC SUPPORT



SILICONE MAT 300 x 100

**top white**  
S I L I C O N E



RECIPE BY  
ROBERTO RINALDINI



**ADVERTISING**

**MAY 2018**  
PASTICCERIA INTERNAZIONALE

**JUNE 2018**  
LE JOURNAL DU PATISSIER

## EYE<sup>1200</sup>

DEVELOPED WITH THE FRANCE TEAM  
FOR WORLD TROPHY OF PASTRY, ICE CREAM, CHOCOLATE - FIPGC 2017

Looking away from EYE by Silikomart Professional will  
be really difficult.

Name	<b>EYE 1200</b>
Code	<b>30.373.87.0065</b>
Size	<b>250 x 140 h 65 mm</b>
Volume	<b>1200 ml</b>
EAN	<b>8051085293513</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>3</b>



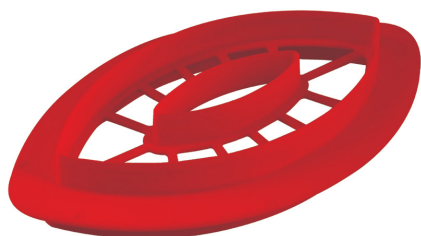
**top white**  
S I L I C O N E

## EYE 1200

Looking away from EYE by Silikomart Professional will be really difficult.



SILICONE MOULD 250 x 140 h 65 mm



DOUBLE USE CUTTER

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



### FRANCE TEAM

Silikomart Professional has been selected by the France team to develop the mould that has allowed Jean Jacques Borne (team manager), Julien Jallat, Guillaume Abrevoir and Nabil Barina to win the special award for best modern cake during The World Trophy of Pastry, Ice Cream, Chocolate.



### ADVERTISING

**FEBRUARY 2018**  
PASTICCERIA INTERNAZIONALE  
LE JOURNAL DU PATISSIER

**MAY 2018**  
GELATO ARTIGIANALE

# INCONTRO<sup>750</sup>

DEVELOPED WITH THE ITALY TEAM  
FOR WORLD TROPHY OF PASTRY, ICE CREAM, CHOCOLATE - FIGC 2017

Incontro is a mould that evokes simplicity and suggestion, for a total volume of 750 ml.  
Two halves whose only destiny is to be together.

Name	<b>INCONTRO 750</b>
Code	<b>20.367.87.0065</b>
Size	<b>ø 160 h 50 mm</b>
Volume	<b>750 ml</b>
EAN	<b>8051085293438</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>4</b>



**top white**  
S I L I C O N E

# INCONTRO<sup>750</sup>

DEVELOPED WITH THE ITALY TEAM  
FOR WORLD TROPHY OF PASTRY, ICE CREAM, CHOCOLATE - FIPGC 2017



SILICONE MOULD  $\phi$  160 h 50 mm



SEPARATOR

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.

A practical plastic separator which will allow glazing and/or spraying the cake with two different colours.



## ITALY TEAM

Silikomart Professional was selected by the Italian team to develop the mould Incontro with whom Fabio Orlando, Giuseppe Russi, Matteo Cutolo and Enrico Casarano, won during the World Trophy of Pastry, Ice Cream, Chocolate - FIPGC 2017



**ADVERTISING**

**JANUARY 2018**  
PASTICCERIA INTERNAZIONALE  
LE JOURNAL DU PATISSIER

**MARCH 2018**  
GELATO ARTIGIANALE

# **KIT ÉTOILE**

**COMING SOON  
PRE-ORDER**

Name	<b>KIT ÉTOILE</b>
Code	<b>25.742.87.0065</b>
Size	<b>Star Ø 96 h 55 mm Tips 75x48 h 52 mm</b>
Volume	<b>720 ml</b>
EAN	<b>/</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>/</b>



**top white**  
S I L I C O N E

# KIT ÉTOILE

**COMING SOON  
PRE-ORDER**



SILICONE MOULD Ø 96 h 55 mm



SILICONE MOULD 75x48 h 52 mm

RECIPE BY  
**SILVIA FEDERICA BOLDETTI**



**ADVERTISING**

**SEPTEMBER 2018**  
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## GAME<sup>1200</sup>

A sophisticated and playful design characterizes GAME1200, the exclusive mould by Silikomart Professional with its unique flexibility and versatility.

Name	<b>GAME 1200</b>
Code	<b>20.370.87.0065</b>
Size	<b>Ø 180 h 50 mm</b>
Volume	<b>1200 ml</b>
EAN	<b>8051085294572</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>3</b>



**top white**  
S I L I C O N E

# GAME<sup>1200</sup>



BASE



SUPPORT

**top white**  
S I L I C O N E

The moulds are provided with a special border that allows to obtain rounded desserts.

RECIPE BY  
KIRSTEN TIBBALLS



**ADVERTISING**

**JANUARY 2018**  
PASTICCERIA INTERNAZIONALE  
GELATO ARTIGIANALE

**SEPTEMBER 2018**  
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# GAME<sup>115</sup>

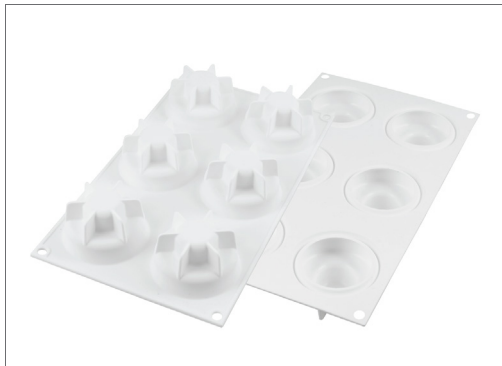
**COMING SOON  
PRE-ORDER**

A sophisticated and playful design features GAME115, the exclusive mould by Silikomart Professional with its incredible flexibility and versatility.

Name	<b>GAME 115</b>
Code	<b>25.239.87.0065</b>
Size	<b>Ø 65 h 40 mm</b>
Volume	<b>115 ml x 6 tot 690 ml</b>
EAN	<b>8051085293322</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>10</b>



# GAME<sup>115</sup>



**BASE**



**SUPPORT**

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.

RECIPE BY  
KIRSTEN TIBBALLS



**ADVERTISING**

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GELATO ARTIGIANALE

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# CYLINDRE<sup>75</sup>

DEVELOPED WITH FRANCOIS DAUBINET

Individual portions seen from an unprecedented perspective, in which technique and design merge together.

Name	<b>CYLINDRE 75</b>
Code	<b>36.247.87.0065</b>
Size	<b>126 x 27 h 27 mm</b>
Volume	<b>76 ml x 10 Tot 760 ml</b>
EAN	<b>8051085293766</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>10</b>



**top white**  
S I L I C O N E

# CYLINDRE<sup>75</sup>

DEVELOPED WITH FRANCOIS DAUBINET



**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.

SILICONE MOULD 126 x 27 h 27 mm



10 PCS TRAY



DOUBLE USE CUTTER

RECIPE BY  
FRANCOIS DAUBINET



**ADVERTISING**

**JANUARY 2018**  
DULCYPASS  
THURIES

**MARCH 2018**  
PASTICCERIA INTERNAZIONALE  
GELATO ARTIGIANALE  
LE JOURNAL DU PATISSIER

# FINGERS<sup>75</sup>

DEVELOPED WITH FRANCOIS GALTIER

A classic and timeless shape suitable for various pastry declinations.

Name	<b>FINGERS 75</b>
Code	<b>36.248.87.0065</b>
Size	<b>130 x 27 h 27 mm</b>
Volume	<b>75 ml</b>
EAN	<b>8051085293742</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>10</b>

**top white**  
S I L I C O N E



# FINGERS<sup>75</sup>

DEVELOPED WITH FRANCOIS GALTIER



SILICONE MOULD 130 x 27 h 27 mm

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



10 PCS TRAY



DOUBLE USE CUTTER

RECIPE BY  
FRANCOIS GALTIER



**ADVERTISING**

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THURIES

**MARCH 2018**  
PASTICCERIA INTERNAZIONALE  
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## **BLOOM**<sup>120</sup>

DEVELOPED WITH GUILLAME MABILLEAU

Like a flower that is about to blossom, Bloom120 mould by Silikomart Professional will surprise you.

Name	<b>BLOOM 120</b>
Code	<b>36.254.87.0065</b>
Size	<b>Ø 68 h 52 mm</b>
Volume	<b>120 ml x 6 Tot. 720</b>
EAN	<b>8051085295913</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>10</b>

**top white**  
S I L I C O N E



# BLOOM<sup>120</sup>



**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.

RECIPE BY  
GUILLAUME MABILLEAU



# MANGO 130 **COMING SOON** **PRE-ORDER**

DEVELOPED WITH JULIEN ALVAREZ

Freshness and exoticism come together in this innovative and sophisticated mould, which combines the beauty and the simplicity of natural fruits with the experience and the creativity of the professional.

Name	<b>MANGO 130</b>
Code	<b>36.253.87.0065</b>
Size	<b>93 x 57 h 42 mm</b>
Volume	<b>130 ml x 6 = 780 ml</b>
EAN	/
Colour	<b>TOP WHITE</b>
Pcs/master	/



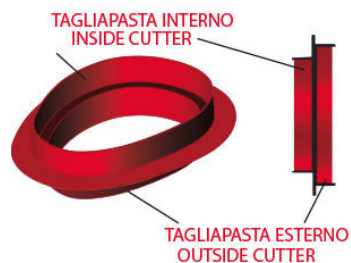
**top white**  
S I L I C O N E

# MANGO <sup>130</sup>

DEVELOPED WITH JULIEN ALVAREZ



SILICONE MOULD 93 x 57 h 42 mm



DOUBLE USE CUTTER

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.

RECIPE BY  
JULIEN ALVAREZ



**ADVERTISING**

**JUNE 2018**  
PASTICCERIA INTERNAZIONALE

# CACAO 120

**COMING SOON**  
**PRE-ORDER**

DEVELOPED WITH NINA TARASOVA

Unique and precious, a return to authentic taste with CACAO by Silikomart Professional. A mould that allows to create individual portion of 120 ml volume with an unmistakable result.

Name	CACAO 120
Code	36.252.87.0065
Size	102 x 57 h 42,5 mm
Volume	120 ml
EAN	/
Colour	TOP WHITE
Pcs/master	/



**top white**  
S I L I C O N E

# CACAO 120

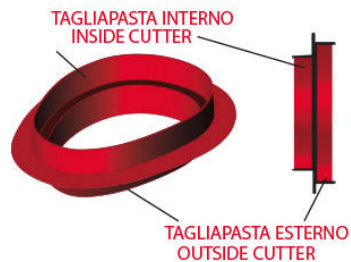
DEVELOPED WITH NINA TARASOVA



SILICONE MOULD

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



DOUBLE USE CUTTER

RECIPE BY  
NINA TARASOVA



**ADVERTISING**

FEBRUARY 2018  
PASTICCERIA INTERNAZIONALE  
LE JOURNAL DU PATISSIER

# GOUTTE<sup>55</sup> **COMING SOON** **PRE-ORDER**

DEVELOPED WITH CRISTOPHE MICHALAK

The perfection of a drop will know how to enhance your creations. GOUTTE55 by Silikomart Professional is the silicone mould is made up of 8 cavities by 55 ml each, which will give a touch of elegance to your sweet and savoury preparations.

Name	<b>GOUTTE 55</b>
Code	<b>36.256.87.0065</b>
Size	<b>54 x 54 h 41 mm</b>
Volume	<b>54 ml x8 Tot. 432 ml</b>
EAN	/
Colour	<b>TOP WHITE</b>
Pcs/master	/



**top white**  
S I L I C O N E

# GOUTTE<sup>55</sup>

DEVELOPED WITH CRISTOPHE MICHALAK



**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



**DOWNLOAD THE RECIPE**

RECIPE BY  
CRISTOPHE MICHALAK



# TRUFFLES<sup>70</sup> **COMING SOON** **PRE-ORDER**

Silicone mould designed to make refined single portions, perfect to be used in the oven or in the blast chiller for the preparation of cakes or savoury creations, it resists to temperatures going from -60°C (-76°F) to +230°C (+446°F).

Name	<b>TRUFFLES 70</b>
Code	<b>36.259.87.0065</b>
Size	<b>Ø 52 h 45 mm</b>
Volume	<b>70 ml x 8 Tot. 560 ml</b>
EAN	/
Colour	<b>TOP WHITE</b>
Pcs/master	/



**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



# TRUFFLES<sup>40</sup> **COMING SOON** **PRE-ORDER**

Silicone mould designed to make refined single portions, perfect to be used in the oven or in the blast chiller for the preparation of cakes or savoury creations, it resists to temperatures going from -60°C (-76°F) to +230°C (+446°F).

Name	<b>TRUFFLES 40</b>
Code	<b>36.258.87.0065</b>
Size	<b>Ø 42 h 36 mm</b>
Volume	<b>40 ml x 15 Tot 600 ml</b>
EAN	/
Colour	<b>TOP WHITE</b>
Pcs/master	/



**top white**  
S I L I C O N E

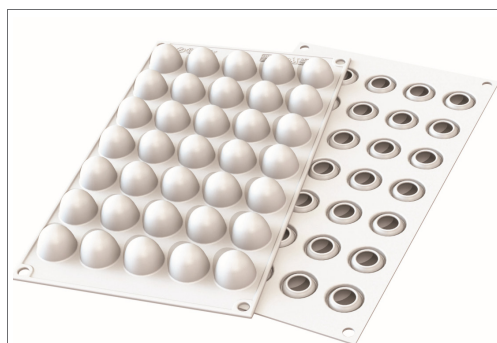
Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



# TRUFFLES<sup>5</sup> **COMING SOON PRE-ORDER**

Silicone mould designed to make refined micro portions, perfect to be used in the oven or in the blast chiller for the preparation of cakes or savoury creations, it resists to temperatures going from -60°C (-76°F) to +230°C (+446°F).

Name	<b>TRUFFLES 5</b>
Code	<b>36.257.87.0065</b>
Size	<b>Ø22 h 19,5 mm</b>
Volume	<b>5 ml x 35 Tot. 175 ml</b>
EAN	/
Colour	<b>TOP WHITE</b>
Pcs/master	/



SILICONE MOULD Ø22 h 19,5 mm

**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



# PILLOW<sup>30</sup>

DEVELOPED WITH JÉRÔME CHAUCESSE

Sinuosity and balance come together in this form characterized by essential lines.

Name	<b>PILLOW 30</b>
Code	<b>36.251.87.0065</b>
Size	<b>58 x 29,5 h 23 mm</b>
Volume	<b>30 ml x 12 Tot. 360 ml</b>
EAN	<b>8051085295265</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>10</b>



**top white**  
S I L I C O N E

# PILLOW<sup>30</sup>

DEVELOPED WITH JÉRÔME CHAUCESSE



**top white**  
S I L I C O N E

Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.



**RECIPE BY**  
**JÉRÔME CHAUCESSE**



# GEM<sup>30</sup>

DEVELOPED WITH JÉRÔME CHAUCESSE

Illuminate your shop window displaying precious creations with a perfect cut.

Name	<b>GEM 30</b>
Code	<b>36.250.87.0065</b>
Size	<b>40 x 40 h 23 mm</b>
Volume	<b>30 ml x 15 Tot. 450 ml</b>
EAN	<b>8051085295227</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>10</b>



**top white**  
S I L I C O N E

# GEM<sup>30</sup>

DEVELOPED WITH JÉRÔME CHAUCESSE



**top white**  
S I L I C O N E

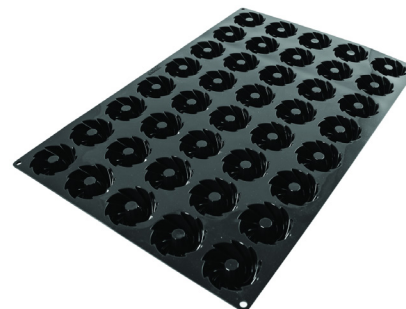
Each cavity of the mould is provided with a special border that allows to obtain rounded desserts.

RECIPE BY  
JÉRÔME CHAUCESSE



# SQ070 SWIRL

Name	<b>SQ070 SWIRL</b>
Code	<b>70.470.20.0098</b>
Size	<b>Ø 68 h 30 mm</b>
Volume	<b>60 ml x 40 tot 2400 ml</b>
EAN	<b>8051085289851</b>
Colour	<b>Black</b>
Pcs/master	<b>1</b>

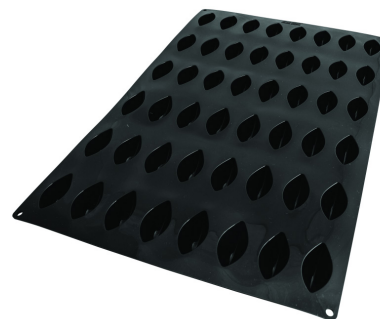


SILICONE MOULD Ø 68 h 30 mm



# SQ071 QUENELLE

Name	<b>SQ071 QUENELLE</b>
Code	<b>70.471.20.0098</b>
Size	<b>63 x 31 h 28 mm</b>
Volume	<b>24 ml x 48 tot 1152 ml</b>
EAN	<b>8051085289189</b>
Colour	<b>BLACK</b>
Pcs/master	<b>1</b>

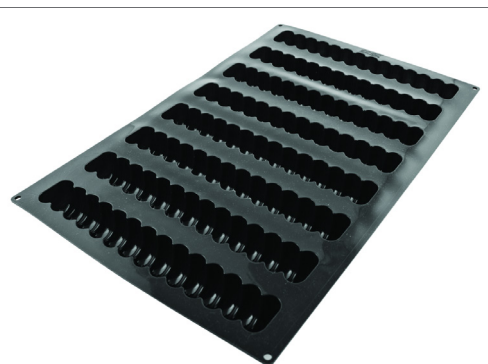


SILICONE MOULD 63 x 31 h 28 mm

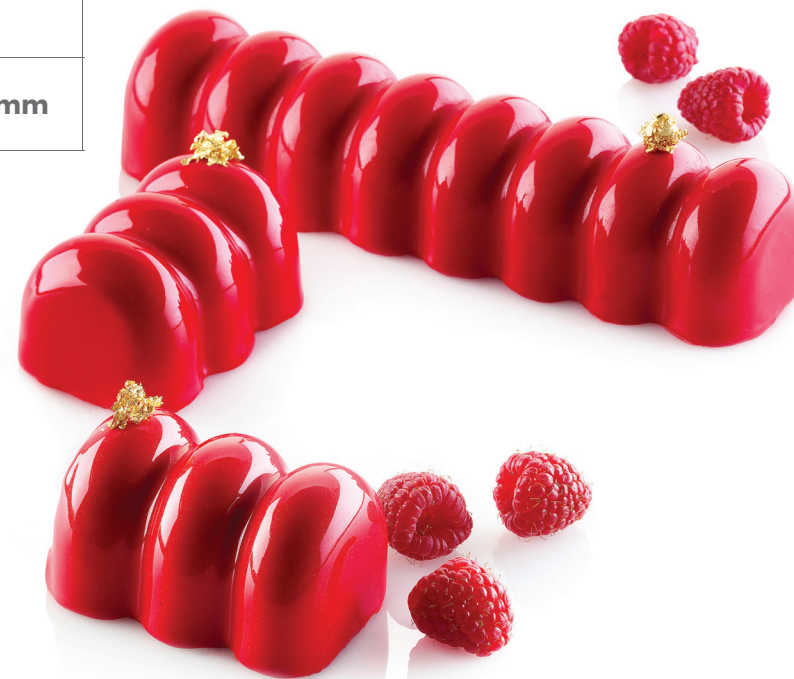


# SQ072 INFINITY

Name	<b>SQ072 INFINITY</b>
Code	<b>70.472.20.0098</b>
Size	<b>336 x 47 h 40 mm</b>
Volume	<b>480 ml</b>
EAN	<b>8051085289196</b>
Colour	<b>BLACK</b>
Pcs/master	<b>1</b>



SILICONE MOULD 336 x 47 h 40 mm



# CUPOLE<sup>55</sup> **COMING SOON** **PRE-ORDER**

## NEW PACKAGING

Name	<b>CUPOLE 55</b>
Code	<b>25.149.87.0065</b>
Size	<b>Ø 80 h 20 mm</b>
Volume	<b>55 ML</b>
EAN	/
Colour	<b>TOP WHITE</b>
Pcs/master	/



**top white**  
S I L I C O N E

# CUPOLE<sup>120</sup> **COMING SOON** **PRE-ORDER**

## NEW PACKAGING

Name	<b>CUPOLE 120</b>
Code	<b>25.150.87.0065</b>
Size	<b>Ø 120 h 20 mm</b>
Volume	<b>120 ml</b>
EAN	/
Colour	<b>TOP WHITE</b>
Pcs/master	/



SILICONE MOULD Ø 120 h 20 mm



**top white**  
S I L I C O N E

## ADVANTAGES OF SILIKOMART SILICONE MOULDS



IS MANUFACTURED USING A UNIQUE LSR LIQUID SILICONE THAT ENABLES:



- high stability and thermal resistance compared with solid silicone



- a stable aging process (guaranteed for 3000 uses)



- contains no toxic materials.

**SAFE:**



Silikomart moulds are manufactured using a 6 to 7 hour thermal procedure that eliminates any possibility of residual toxic substances.



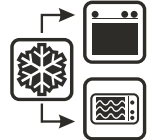
COMPLIES WITH ALL CE AND FDA RECOMMENDATIONS.



DOES NOT SMOKE UPON USE.



ODOUR FREE.



**VERSATILITY:**

- can be used in fridge or freezer
- can be used in conventional or fan assisted oven
- can be used in microwave.



**HEALTHY EATING:**

moulds do not require to be oiled, buttered or greased prior to use.



**UNIQUE DESIGNS:**

ornate shapes that could not be manufactured in traditional metal moulds.



**MAXIMUM FLEXIBILITY:**

if folded Silikomart moulds will not create white creases on the fold line, will not break and retain original shape.



Silikomart moulds carefully reproduce all of the fine details onto the finished cooking.

## GENERAL ADVANTAGES OF SILICONE BAKEWARE



**FLEXIBILITY:**

If folded will retain its original shape.



**UNBREAKABLE:**

unlike glass or metal bakeware, silicone will not break, chip or lose its non-stick properties.



Minimum storage space required as will compact.



**THERMAL PROPERTIES:**

can be used for a temperature range of -60 to +230 degrees.



**EASY MAINTENANCE:**  
dishwasher safe.

# SINGLE PORTIONS TRAY

**COMING SOON**  
**PRE-ORDER**

Name / Code	<b>52.001.20.0002</b> 100 SINGLE PORTIONS TRAY - ROUND $\phi$ 78 MM
	<b>52.002.20.0002</b> 100 SINGLE PORTIONS TRAY - ROUND $\phi$ 100 MM
	<b>52.003.20.0002</b> 100 SINGLE PORTIONS TRAY - RECTANGULAR 80X50 MM
	<b>52.004.20.0002</b> 100 SINGLE PORTIONS TRAY - RECTANGULAR 49X95 MM
	<b>52.005.20.0002</b> 100 SINGLE PORTIONS TRAY - SQUARE 58X58 MM
	<b>52.006.20.0002</b> 100 SINGLE PORTIONS TRAY - SQUARE 67X67 MM
EAN	<b>8051085296156</b> 100 SINGLE PORTIONS TRAY - ROUND $\phi$ 78 MM
	<b>8051085296170</b> 100 SINGLE PORTIONS TRAY - ROUND $\phi$ 100 MM
	<b>8051085296194</b> 100 SINGLE PORTIONS TRAY - RECTANGULAR 80X50 MM
	<b>8051085296217</b> 100 SINGLE PORTIONS TRAY - RECTANGULAR 49X95 MM
	<b>8051085296231</b> 100 SINGLE PORTIONS TRAY - SQUARE 58X58 MM
	<b>8051085296255</b> 100 SINGLE PORTIONS TRAY - SQUARE 67X67 MM

Colour	<b>BLACK</b>
Pcs/master	<b>4</b>



# I LOVE LEVELS

Name	<b>I LOVE LEVELS</b>
Code	<b>25.434.99.0082</b>
Size	<b>600 x 400 mm</b>
Volume	<b>9900 ml</b>
EAN	<b>8051085296903</b>
Colour	<b>BLACK</b>
Pcs/master	<b>1</b>



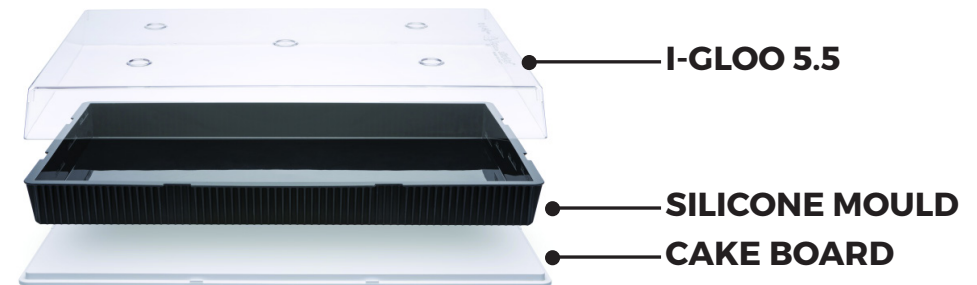
# I LOVE LEVELS

	<ul style="list-style-type: none"><li>• Absolute transparency</li><li>• Easy identification of the product inside</li><li>• Crash-proof</li><li>• Stackable</li></ul>
<b>COVER 600 x 400 h 55 mm</b>	
	
<b>MOULD 555 x 355 h 50 mm</b>	<b>CAKE BOARD 600 x 400 h 55 mm</b>



## ADVERTISING

**FEBRUARY 2018**  
PASTICCERIA INTERNAZIONALE  
LE JOURNAL DU PATISSIER



# I LOVE LEVELS

**I LOVE LEVELS is the kit designed to easily create, transport and store multi-layered preparations. I LOVE LEVELS is composed of three elements: a transparent polycarbonate I-GLOO 5.5 cm high lid, a rectangular silicone mould and a 60x40 cm tablet. The rectangular graduated mould facilitates practical and precise filling, the cake board allows an easy passage from one surface to the other, while the polycarbonate cover ensures impeccable storage. An innovative and practical solution designed to facilitate an optimize the production in the pastry laboratory.**



Size: 600 x 400 h 55 mm

## COPERCHIO - COVER I-GLOO 5.5

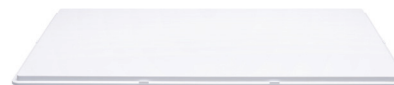
- Chiusura ad incastro per evitare la formazione di brina e di condensa  
*Safe closing to avoid dew or frost formation*
- Perfettamente impilabile riducendo al minimo gli spazi di stoccaggio  
*Perfectly stackable occupying minimum storage space*
- Ideale come supporto per lo stampo  
*Ideal as support for the mould*

## STAMPO - MOULD

- Dotato di misurazioni per facilitare il riempimento  
*Equipped with notches to make the filling easier*
- Realizzato in silicone platinico di alta qualità  
*Made in high-quality platinum liquid silicone mould*
- Estremamente flessibile per agevolare lo smodellamento della preparazione  
*Extremely flexible to ease the unmoulding of the preparation*



90°  
Size: 555 x 355 h 50 mm



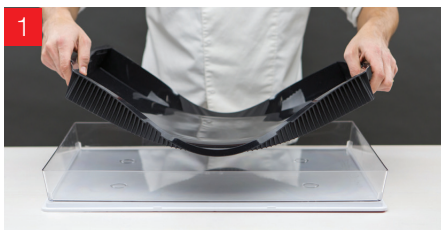
Size: 600 x 400 h 55 mm

## CAKE BOARD

- Privo di bordi in modo da garantire un passaggio impeccabile da una superficie all'altra  
*Edgeless in order to ensure a perfect passage from one surface to the other*
- Realizzato in plastica di alta qualità caratterizzata da un perfetto isolamento termico e da una migliore distribuzione dell'umidità  
*Made in high-quality plastic, characterised by a perfect thermal insulation and a better distribution of humidity*
- Ideale anche per la prelievitazione di brioches, panettoni e preparazioni affini  
*Ideal also for the pre-lievining of brioches, panettone cakes and similar preparations*
- Può essere riposto nei carrelli da laboratorio  
*Can be stowed in the pastry trolleys*
- Coincide con il coperchio I-GLOO consentendo un facile trasporto delle preparazioni  
*Coincide with the I-GLOO cover allowing an easy passage of the preparations*

# I LOVE LEVELS

Utilizzo / Use:



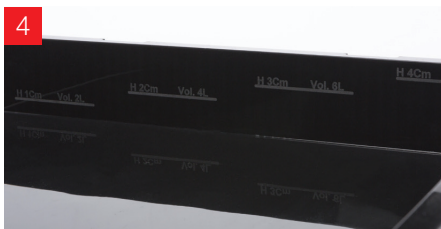
- Posizionare il vassoio sul piano di lavoro e adagiarvi il coperchio I-GLOO 5.5.
- Place the cake board on the countertop and the I-GLOO 5.5 cover.



- Inserire all'interno del coperchio capovolto lo stampo in silicone.
- Insert the silicone mould inside of the cover



- Versare le diverse preparazioni nello stampo.
- Pour the different preparations on the mould.



- Riempire fino al livello desiderato.
- Fill until the desired level.



- Livellare e trasportare il tutto in abbattitore.
- Level and put everything in the blast chiller.



- Smodellare la preparazione.
- Unmould.



- Porzionare la preparazione nella misura desiderata
- Cut the preparation at the desired size.



- In alternativa, utilizzare la lira.
- Alternately, use the professional cake cutter.



- Chiudere con il coperchio I-GLOO 5.5.
- Close with the I-GLOO 5.5 cover.

# CAKE BOARDS

Name	<b>CAKE BOARDS</b>
Code	<b>99.434.87.0000</b>
Size	<b>600 x 400 mm</b>
Volume	<b>/</b>
EAN	<b>8051085296880</b>
Colour	<b>TOP WHITE</b>
Pcs/master	<b>1</b>



# CAKE BOARDS



# CAKE BOARDS DRUMS ROUND

**COMING SOON**  
**PRE-ORDER**

Name / Code	<p><b>73.451.98.0001</b> CAKE CARDBOARD DRUMS ROUND ø20 CM</p> <p><b>73.452.98.0001</b> CAKE CARDBOARD DRUMS ROUND ø25 CM</p> <p><b>73.453.98.0001</b> CAKE CARDBOARD DRUMS ROUND ø30 CM</p> <p><b>73.454.98.0001</b> CAKE CARDBOARD DRUMS ROUND ø35 CM</p> <p><b>73.455.98.0001</b> CAKE CARDBOARD DRUMS ROUND ø40 CM</p> <p><b>73.456.98.0001</b> CAKE CARDBOARD DRUMS ROUND ø45 CM</p>
EAN	<p><b>8051085292356</b> CAKE CARDBOARD DRUMS ROUND ø20 CM</p> <p><b>8051085292370</b> CAKE CARDBOARD DRUMS ROUND ø25 CM</p> <p>/</p> <p><b>8051085292394</b> CAKE CARDBOARD DRUMS ROUND ø35 CM</p> <p>/</p> <p><b>8051085292331</b> CAKE CARDBOARD DRUMS ROUND ø45 CM</p>

Colour	<b>GOLD</b>
Pcs/master	<b>24</b>

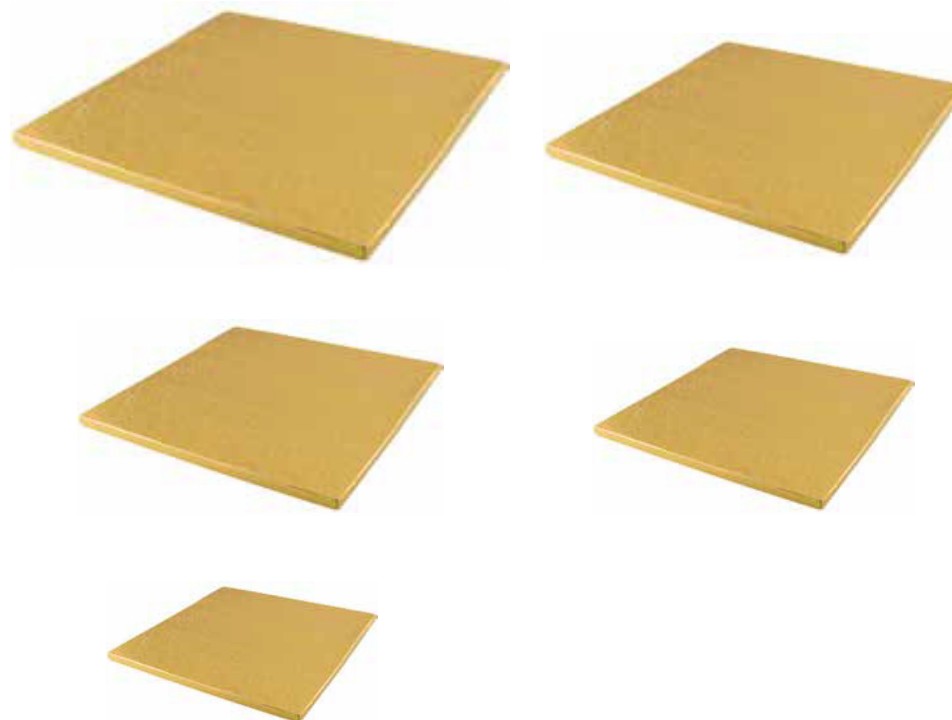


# CAKE BOARDS DRUMS SQUARE

**COMING SOON**  
**PRE-ORDER**

Name / Code	<b>73.461.98.0001</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 20 CM <b>73.462.98.0001</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 25 CM <b>73.463.98.0001</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 30 CM <b>73.464.98.0001</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 35 CM <b>73.465.98.0001</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 40 CM <b>73.466.98.0001</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 45 CM
EAN	<b>8051085292479</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 20 CM <b>8051085292493</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 25 CM <b>8051085292516</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 30 CM <b>8051085292530</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 35 CM <b>8051085292554</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 40 CM <b>8051085292578</b> CAKE CARDBOARD DRUMS SQUARE $\phi$ 45 CM

Colour	<b>GOLD</b>
Pcs/master	<b>24</b>



# VELVET GOLD

Spray colouring for velvety decorations.

Name	<b>VELVET GOLD</b>
Code	<b>73.141.08.0001 - MINI VELVET GOLD</b> <b>73.142.08.0001 - VELVET GOLD</b>
Size	<b>150 ml - 400 ml</b>
EAN	<b>805108529282555</b> <b>MINI VELVET GOLD</b> <b>805108529282616</b> <b>VELVET GOLD</b>
Colour	<b>GOLD</b>
Pcs/master	<b>6 MINI VELVET GOLD</b> <b>9 VELVET GOLD</b>



# VELVET BLACK

Spray colouring for velvety decorations.

Name	<b>VELVET BLACK</b>
Code	<b>73.141.07.0001 - MINI VELVET BLACK</b> <b>73.142.07.0001 - VELVET BLACK</b>
Size	<b>150 ml - 400 ml</b>
EAN	<b>805108529282531</b> <b>MINI VELVET BLACK</b> <b>805108529282593</b> <b>VELVET BLACK</b>
Colour	<b>BLACK</b>
Pcs/master	<b>6 MINI VELVET BLACK</b> <b>9 VELVET BLACK</b>



# VELVET LIGHT BLUE

Spray colouring for velvety decorations.

Name	<b>VELVET LIGHT BLUE</b>
Code	<b>73.141.09.0001 - MINI VELVET LIGHT BLUE</b> <b>73.142.09.0001 - VELVET LIGHT BLUE</b>
Size	<b>150 ml - 400 ml</b>
EAN	<b>805108529282579</b> <b>MINI VELVET LIGHT BLUE</b> <b>805108529282630</b> <b>VELVET LIGHT BLUE</b>
Colour	<b>LIGHT BLUE</b>
Pcs/master	<b>6 MINI VELVET LIGHT BLUE</b> <b>9 VELVET LIGHT BLUE</b>



# GLITTER DUST GOLD

Pearlescent food colouring powder with air pump, ideal to decorate.

Name	<b>GLITTER DUST GOLD</b>
Code	<b>73.363.99.0001</b>
Size	/
Volume	<b>10g</b>
EAN	<b>8051085291397</b>
Colour	<b>GOLD</b>
Pcs/master	<b>6</b>



# GLITTER DUST SILVER

Pearlescent food colouring powder with air pump, ideal to decorate.

Name	<b>GLITTER DUST SILVER</b>
Code	<b>73.361.99.0001</b>
Size	<b>/</b>
Volume	<b>10g</b>
EAN	<b>8051085291373</b>
Colour	<b>SILVER</b>
Pcs/master	<b>6</b>

