

NEW RELEASE
2024-2025



silikomart
PROFESSIONAL
MADE IN ITALY

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TPlusX: il nuovissimo materiale antiaderente per la cottura di lievitati perfetti.

Gli stampi in TPlusX sono creati dai designer di Silikomart Professional con un innovativo ed esclusivo materiale completamente antiaderente, il TPlusX, perfetto per la cottura e resistente alle alte temperature fino ai 250°C. Questo materiale ha un tale potere di antiaderenza che non necessita di teflonatura, evitando quindi il processo di riteflonatura periodica a cui questa tipologia di stampi è soggetto, con un enorme risparmio di tempo e costi. È inoltre indeformabile, resistente agli urti e alle cadute accidentali, e non perde mai la sua forma originale. Il materiale TPlusX può essere lavato in lavastoviglie ed è resistente alle macchie e all'utilizzo di detersivi, rendendo la sua manutenzione molto semplice.



TPlusX: the brand new non-stick material for baking perfect leavened products.

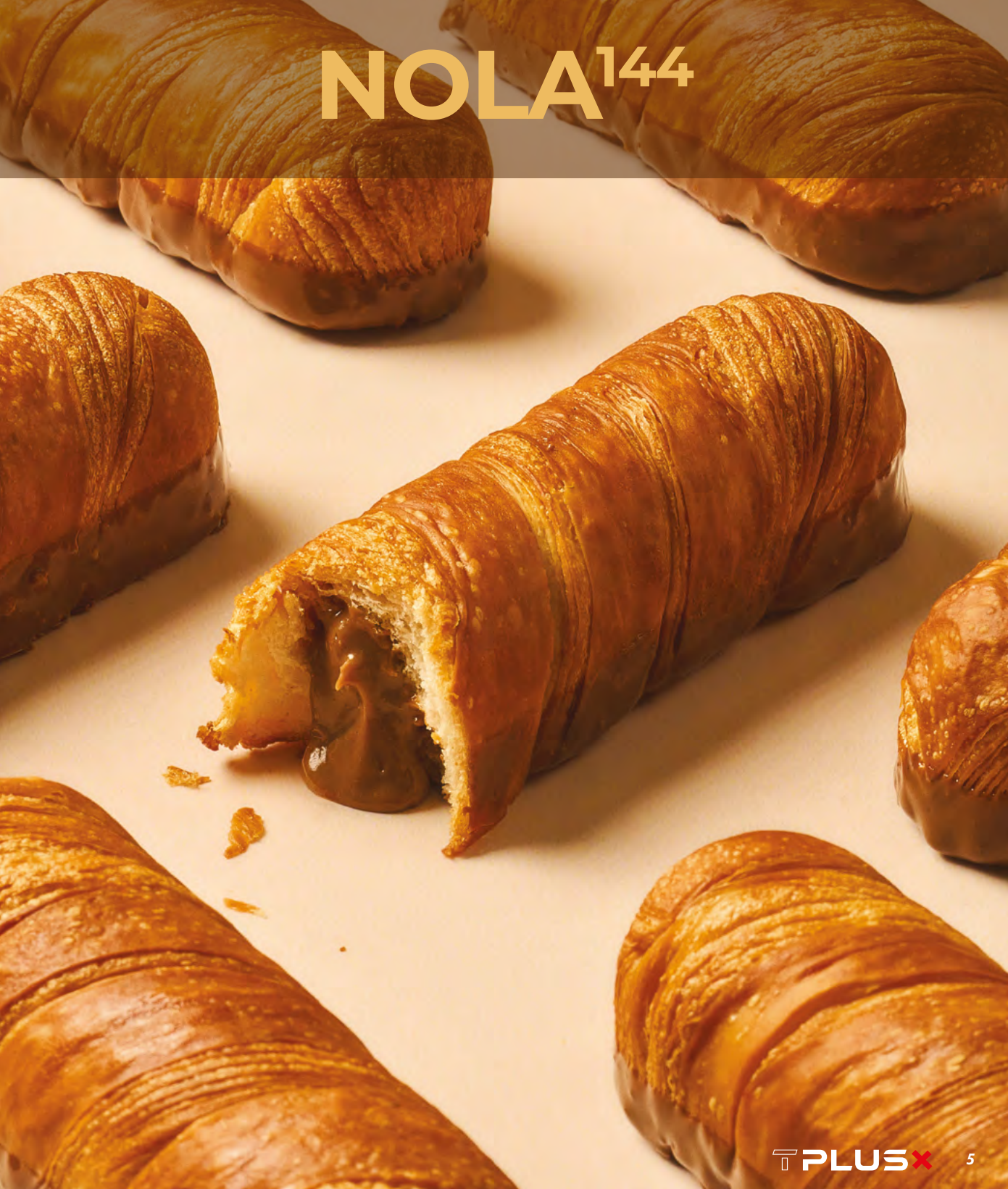
The TPlusX moulds are created by Silikomart Professional designers with an innovative and exclusive completely non-stick material, TPlusX, which is perfect for baking and resistant to high temperatures up to 250°C/482°F. This material has such non-stick power that it does not need to be teflon-coated, thus avoiding the periodic re-staining process to which this type of mould is subject, with enormous savings in time and costs. It is also non-deformable, resistant to shocks and accidental falls, and never loses its original shape. The TPlusX material can be washed in the dishwasher and is resistant to stains and the use of detergents, making it very easy to maintain.



TPlusX: le tout nouveau matériau antiadhérent pour la cuisson de produits au levain parfaits.

Les moules TPlusX sont créés par les designers de Silikomart Professional avec un matériau innovant et exclusif, totalement antiadhérent, TPlusX, parfait pour la cuisson et résistant à des températures élevées jusqu'à 250°C. Ce matériau a un tel pouvoir antiadhésif qu'il n'a pas besoin d'être recouvert de téflon, ce qui permet d'éviter le processus de réapplication périodique auquel ce type de moule est soumis, avec d'énormes économies de temps et d'argent. Il est également indéformable, résistant aux chocs et aux chutes accidentelles, et ne perd jamais sa forme originale. Le matériau TPlusX peut être lavé au lave-vaisselle et résiste aux taches et à l'utilisation de détergents, ce qui le rend très facile à entretenir.





NOLA¹⁴⁴

Nola¹⁴⁴

TPlusX mould size: 130 x 40 h 35 mm /
5.11 x 1.57 h 1.37"
Volume: 144 ml / 4.86 oz

1 pc - Item: 53.014.20.0165 24 pcs - Item: 53.014.20.0003
Pack EAN: 8051085395217 Bulk EAN: 8051085395200
Pcs/Master: 9 Pcs/Master: 24
6 pcs - Item: 25.014.20.0165
Pack EAN: 8051085395248
Pcs/Master: 10

Stampo in **TPLUSX** antiaderente **non teflonato**

- NON TEFLONATO, SICURO PER LA SALUTE
- Evita la riteflonatura
- Antiaderente
- Resistente ad alte temperature (-30°C+250°C)
- Cottura uniforme
- Riduce i tempi e la temperatura di cottura
- Indefornabile
- Passa dal freezer al microonde/forno
- Lavabile in lavastoviglie
- Materiale rigenerabile
- Conforme FDA/FCN
- PFAS FREE - BPA FREE

Non-stick and **non-teflon-coated TPLUSX** mould

- NON TEFLON-COATED, HEALTH-SAFE
- Teflon-coat not needed
- Non-stick
- Resistant to high temperatures (-30°C/-22°F +250°C/482°F)
- Even baking
- Reduce baking time and temperature
- Non-deformable
- Freezer to microwave /oven
- Dishwasher safe
- Regenerable material
- FDA/FCN compliant
- PFAS FREE - BPA FREE

Moule en **TPLUSX** anti-adhérent et **sans teflon**

- SANS TÉFLON, SANS DANGER POUR LA SANTÉ
- Evite le revêtement en téflon
- Antiadhésive
- Résistant aux températures élevées (-30°C +250°C)
- Cuisson uniforme
- Réduit le temps et la température de cuisson
- Indéformable
- Passe du congélateur au micro-ondes/four
- Lavable au lave-vaisselle
- Matériau régénérable
- Conforme aux normes FDA/FCN
- PFAS FREE - BPA FREE

*Si consiglia l'utilizzo dello staccante per impasti a bassa percentuale di grassi / We recommend the use of the non-stick spray for baking low-fat doughs / Nous recommandons l'utilisation de spray antiadhésif pour la cuisson des pâtes à faible teneur en matières grasses

PFAS
FREE



Fori per una lievitazione completa
che eliminano l'umidità in eccesso
Holes for complete leavening that
eliminate excess moisture
Les trous pour un levage complet
éliminent l'excès d'humidité



Conceived with
**Tommaso
Foglia**



Stampo leggerissimo per agevolare grandi produzioni
Lightweight mould to facilitate large productions
Moule léger pour faciliter les grandes productions



NEW YORK²⁷⁰



New York²⁷⁰

TPlus^X mould size: 65x65 h 65 mm /
2.56 x 2.56 h 2.56"
Volume: 270 ml / 9.13 oz

1 pcs - Item: 53.012.20.0165	24 pcs - Item: 53.012.20.0003
Pack EAN: 8051085382194	Bulk EAN BASE: 8051085385423
Pcs/Master: 4	EAN LID: 8051085385447
6 pcs - Item: 25.012.20.0165	Pcs/Master: 24
Pack EAN: 8051085383771	
Pcs/Master: 6	

Stampo in **TPLUS^X** antiaderente **non teflonato**

- NON TEFLONATO, SICURO PER LA SALUTE
- Evita la riteflonatura
- Antiaderente
- Resistente ad alte temperature (-30°C+250°C)
- Cottura uniforme
- Riduce i tempi e la temperatura di cottura
- Indefornabile
- Passa dal freezer al microonde/forno
- Lavabile in lavastoviglie
- Materiale rigenerabile
- Conforme FDA/FCN
- PFAS FREE - BPA FREE

Non-stick and **non-teflon-coated TPLUS^X** mould

- NON TEFLON-COATED, HEALTH-SAFE
- Teflon-coat not needed
- Non-stick
- Resistant to high temperatures (-30°C/-22°F +250°C/482°F)
- Even baking
- Reduce baking time and temperature
- Non-deformable
- Freezer to microwave /oven
- Dishwasher safe
- Regenerable material
- FDA/FCN compliant
- PFAS FREE - BPA FREE

Moule en **TPLUS^X** anti-adhérent et **sans téflon**

- SANS TÉFLON, SANS DANGER POUR LA SANTÉ
- Evite le revêtement en téflon
- Antiadhésive
- Résistant aux températures élevées (-30°C +250°C)
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**PFAS
FREE**

**BPA
FREE**



Fori per una lievitazione completa
che eliminano l'umidità in eccesso
Holes for complete leavening that
eliminate excess moisture
Les trous pour un levage complet
éliminent l'excès d'humidité



Stampo leggerissimo per agevolare grandi produzioni
Lightweight mould to facilitate large productions
Moule léger pour faciliter les grandes productions



VERONA³³⁰⁰



Verona³³⁰⁰

for 1 kg Pandoro

Item: 53.013.20.0165

TPlusX mould size: Ø 218 h 180 mm /

Ø 8.58 h 7.08"

Volume: 3300 ml / 111.5 oz

Pcs/Master: 12

EAN: 8051085384976



TPlusX mould



Exclusive recipe by

**Andrea
Tortora**

Verona¹⁹⁰⁰

for 500 g Pandoro

Item: 53.008.20.0165

TPlusX mould size:

Ø 175 h 140 mm / Ø 6.88 h 5.51"

Volume: 1900 ml / 64.2 oz

Pcs/Master: 10

EAN: 8051085366927



CREMONA¹⁰⁵⁰



Cremona¹⁰⁵⁰

TPlusX mould size: 134 x 199 h 75,5 mm /

5.27 x 7.83 h 2.97"

Volume: 1050 ml / 35.5 oz

Tritan™ mould size: 150 x 215 h 86,5 mm /

5.90 x 8.46 h 3.40"

Volume: 1500 ml / 50.7 oz

Item: 53.009.20.0165

Pcs/Master: 4

EAN: 8051085011568

Conceived with

Andrea

Tortora



TPlusX mould



Tritan™ mould

per una copertura lucida e personalizzabile
in cioccolato temperato

*Tritan™ mould to create a shiny and
customisable coating in tempered chocolate*





TARTE 4.0
CROSTATE 4.0



Kit 3D Tarte Ring Cabossa

120x40 mm

Item: 25.470.87.0065

Mould size: 120 x 40 h 20 mm /

4.72 x 1.57 h 0.78"

Volume: 39 ml / 1.31 oz x 6

3D ring size: 120 x 40 h 20 mm / 4.72 x 1.57 h 0.78"

Pcs/Master: 8

EAN: 8051085394975



Cutter &
Shape



NON METTERE
IN FORNO
DO NOT PUT
IN THE OVEN



Conceived with
**David
Vidal**

D. Vidal

Kit 3D Tarte Ring Tornado

Ø 80 mm

Item: 25.438.87.0065

Mould size: Ø 77 h 16 mm / Ø 3.03 h 0.62"

Volume: 61 ml / 2.06 oz x 6

Tot.: 366 ml / 12.37 oz

3D ring size: Ø 80 h 20 mm / Ø 3.14 h 0.78"

Pcs/Master: 10

EAN: 8051085385669



x 6 pcs



Conceived with
Angelo Musa

Angelo Musa

Kit Tarte Ring Albia Ø 70 mm

Item: 25.443.87.0065

Mould size: Ø 65 h 61 mm / Ø 2.55 h 2.40"

Volume: 106 ml / 3.58 oz x 6

Ring size: Ø 70 h 20 mm / Ø 2.75 h 0.78"

Pcs/Master: 6

EAN: 8051085394647



x 6 pcs





Naturae®

STENCILS

**Un utilizzo SEMPLICISSIMO che valorizza ogni creazione.
FLESSIBILI e ADATTABILI a tutte le superfici.**

A SIMPLE use that enhances every creation.

FLEXIBLE and ADAPTABLE to all surfaces.

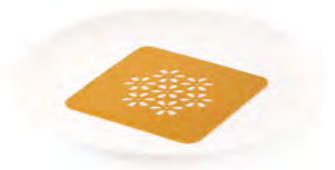
Une utilisation SIMPLE qui met en valeur chaque création.

FLEXIBLE et ADAPTABLE à toutes les surfaces.

UTILIZZO SEMPLICE E IMMEDIATO

SIMPLE AND IMMEDIATE USE

UTILISATION SIMPLE ET IMMEDIATE



1. APPOGGIARE SUL PIATTO LO STENCIL

1. PLACE THE MAT ON THE PLATE

1. PLACER LE TAPIS SUR L'ASSIETTE



2. SPATOLARE IL COMPOSTO DESIDERATO SULLO STENCIL

2. SPREAD THE DESIRED MIXTURE ON THE MOULD

2. ETALER LE MÉLANGE SOUHAITÉ SUR LE MOULE



3. RIMUOVERE LO STENCIL CON DELICATEZZA

3. REMOVE THE MOULD

3. RETIRER LE MOULE DÉLICATEMENT



PAIR WITH:

Multiflex⁴⁰ (28.145.87.4565)



40 ml - 1.35 oz
Ø 45 h 25 mm - Ø 1.77 h 0.98"



Stencil Sakura

Item: 25.173.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: Ø 100 h 1 mm / Ø 3.94 h 0.04"

Volume: 2 x 3 ml / 2 x 0.1 oz

Pcs/Master: 10

EAN: 8051085030774



x 2 pcs

Conceived with
**Titouan
Claudet**



Stencil Foglia

Item: 25.171.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: Ø 100 h 1 mm / Ø 3.94 h 0.04"

Volume: 2 x 3 ml / 2 x 0.1 oz

Pcs/Master: 10

EAN: 8051085032525



x 2 pcs

Conceived with
**Titouan
Claudet**





Stencil Cuore

Item: 25.172.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: Ø 100 h 1 mm / Ø 3.94 h 0.04"

Volume: 2 x 3 ml / 2 x 0.1 oz

Pcs/Master: 10

EAN: 8051085028207



x 2 pcs

Conceived with
**Titouan
Claudet**



Stencil Palloncino

Item: 25.174.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: 119 x 62 h 1 mm / 4.68 x 2.44 h 0.04"

Volume: 2 x 4 ml / 2 x 0.13 oz

Pcs/Master: 10

EAN: 8051085028214



x 2 pcs

Conceived with
**Titouan
Claudet**



Stencil Foliage

Item: 25.175.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: 100 x 100 h 1 mm / 3.93 x 3.93 h 0.03"

Volume: 2 x 5 ml / 2 x 0.16 oz

Pcs/Master: 10

EAN: 8051085391769



x 2 pcs

Conceived with
**Titouan
Claudet**



Anche per piatti salati
Also for savoury dishes
Également pour les plats salés
También para platos salados



Stencil Linea

Item: 25.176.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: 100 x 100 h 1 mm / 3.93 x 3.93 h 0.03"

Volume: 2 x 4 ml / 2 x 0.13 oz

Pcs/Master: 10

EAN: 8051085391783



x 2 pcs

Conceived with
**Titouan
Claudet**



Anche per piatti salati
Also for savoury dishes
Également pour les plats salés
También para platos salados



Stencil Alambra

Item: 25.177.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: 100 x 100 h 1 mm / 3.93 x 3.93 h 0.03"

Volume: 2 x 5 ml / 2 x 0.15 oz

Pcs/Master: 10

EAN: 8051085391813



x 2 pcs

Conceived with
**Titouan
Claudet**



Anche per piatti salati
Also for savoury dishes
Également pour les plats salés
También para platos salados



Stencil Miele

Item: 25.178.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: 77 x 100 h 1 mm / 3.03 x 3.93 h 0.03"

Volume: 2 x 3.2 ml / 2 x 0.10 oz

Pcs/Master: 10

EAN: 8051085391844



x 2 pcs

Conceived with
**Titouan
Claudet**



Anche per piatti salati
Also for savoury dishes
Également pour les plats salés
También para platos salados





Stencil Galassia

Item: 25.179.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: Ø 108 h 1 mm / Ø 4.25 h 0.03"

Volume: 2 x 2.4 ml / 2 x 0.08 oz

Pcs/Master: 10

EAN: 8051085391875



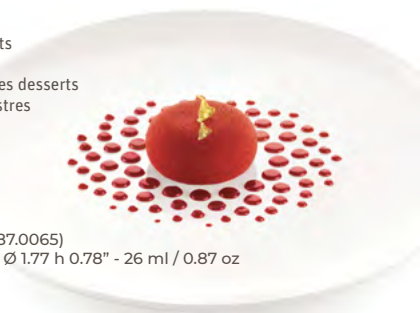
x 2 pcs

Anche per desserts

Also for desserts

Également pour les desserts

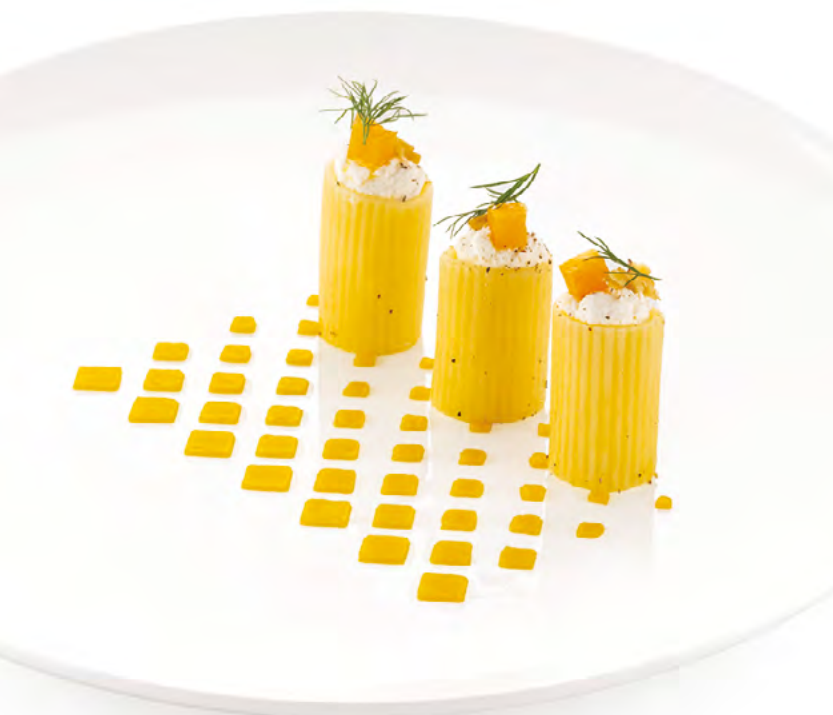
También para postres



PAIR WITH:

Globe²⁶ (36.164.87.0065)

Ø 45 h 20 mm / Ø 1.77 h 0.78" - 26 ml / 0.87 oz



Stencil Losanga

Item: 25.180.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: 137,5 x 72,3 h 1 mm / 5.41 x 2.84 h 0.03"

Volume: 2 x 2.5 ml / 2 x 0.08 oz

Pcs/Master: 10

EAN: 8051085391912



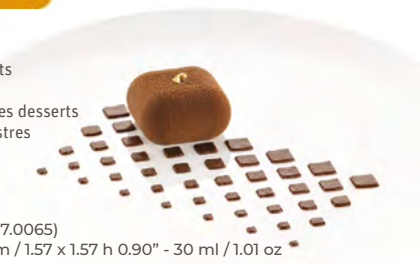
x 2 pcs

Anche per desserts

Also for desserts

Également pour les desserts

También para postres



PAIR WITH:

Gem³⁰ (36.250.87.0065)

40 x 40 h 23 mm / 1.57 x 1.57 h 0.90" - 30 ml / 1.01 oz



Stencil Fiore di Loto

Item: 25.181.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: Ø 100 h 1 mm / Ø 3.93 h 0.03"

Volume: 2 x 2.4 ml / 2 x 0.08 oz

Pcs/Master: 10

EAN: 8051085391950



x 2 pcs

Anche per desserts
Also for desserts
Également pour les desserts
También para postres



PAIR WITH:

Truffles⁴⁰ (36.258.87.0065)

Ø 42 h 36 mm / Ø 1.65 h 1.41" - 40 ml / 1.35 oz



Stencil Ramo

Item: 25.182.36.0065

Mould size: 160 x 160 h 1 mm / 6.29 x 6.29 h 0.04"

Decor size: Ø 100 h 1 mm / Ø 3.93 h 0.03"

Volume: 2 x 3.2 ml / 2 x 0.10 oz

Pcs/Master: 10

EAN: 8051085391981



x 2 pcs

Anche per desserts
Also for desserts
Également pour les desserts
También para postres



PAIR WITH:

Quenelle²⁴ (36.187.87.0065)

63 x 29 h 28 mm / 2.48 x 1.14 h 1.10" - 24 ml / 0.81 oz



Felix

Item: 70.150.36.0062

Mould size: 181 x 237 h 71,5 mm / 7.12 x 9.33 h 2.81"

Volume: 1500 - 1560 ml / 50.72 - 52.74 oz

Pcs/Master: 4

EAN: 8051085394708



750 g
26.45 oz



Conceived with
**Tommaso
Foglia**

Cestino in silicone per la lievitazione di impasti e pane

- Totalmente igienico
- Lavabile in lavastoviglie
- Microfori per l'evaporazione dell'umidità
- Impilabile
- Antiaderente
- Garantisce le condizioni ideali di cui ha bisogno l'impasto del pane prima della cottura per potersi sviluppare correttamente
- Favorisce il processo di fermentazione fornendo all'impasto ossigeno sufficiente, e questo rende il pane soffice e arioso
- Adatto sia per l'uso in forno +230°C che in abbattitore -60°C.

Silicone basket for leavening doughs and bread

- Totally hygienic
- Dishwasher-safe
- Micro holes for the evaporation of humidity
- Stackable
- Non-stick
- Providing the ideal conditions the bread dough needs before baking to develop properly
- Promoting the fermentation process by providing the dough with sufficient oxygen, which makes the bread soft and airy
- Suitable for use in both the oven +230°C/+446°F and blast chiller -60°C/-76°F.

Panier en silicone pour faire lever la pâte et le pain

- Totalement hygiénique
- Lavable au lave-vaisselle
- Micro-trous pour l'évaporation de l'humidité
- Empilable
- Antiadhésif
- Fournit les conditions idéales dont la pâte à pain a besoin avant la cuisson pour se développer correctement
- Favorise le processus de fermentation en fournissant à la pâte suffisamment d'oxygène, ce qui rend le pain moelleux et aéré
- Convient pour une utilisation au four à +230°C et en cellule de refroidissement à -60°C.



Taiga

Item: 33.330.36.0065
 Size: 69 x 40 - 48 x 25 -
 44.5 x 21 h 2 mm /
 2.71 x 1.57 - 1.88 x 0.98 -
 1.75 x 0.82 h 0,07"
 Pcs/Master: 10
 EAN: 8051085388912



Conceived with
 Danny Khezzar



Plated dessert
 Dessert al piatto



Margherita

Item: 33.331.36.0065
 Size: Ø 35 h 3.5 - Ø 27 h 3.2 -
 Ø 20 h 3 - Ø 13 h 2 mm /
 Ø 1.37 h 0.13 - Ø 1.06 h 0.12 -
 Ø 0.78 h 11 - Ø 0.51 h 0.07"
 Pcs/Master: 10
 EAN: 8051085390144



Conceived with
 Farid Azarang



Plated dessert
 Dessert al piatto



Coperto

Item: 33.328.36.0065
 Size: 140 x 27 h 2 mm -
 140 x 19 h 2 mm /
 5.51 x 1.06 h 0.07" -
 5.51 x 0.74 h 0.07"
 Pcs/Master: 10
 EAN: 8051085388967



Plated dessert
 Dessert al piatto



Rosmarino

Item: 33.326.36.0065
 Size: 93 x 43 h 1.5 mm -
 75 x 38 h 1.5 mm /
 3.66 x 1.69 h 0.05" -
 2.95 x 1.49 h 0.05" Pcs/
 Master: 10
 EAN: 8051085389018



Plated dessert
 Dessert al piatto



Esotico

Item: 33.327.36.0065
 Size: Ø 140 h 2 mm /
 Ø 5.51 h 0.07"
 Pcs/Master: 20
 EAN: 8051085389070

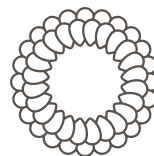


Plated dessert
 Dessert al piatto



Mandala

Item: 33.329.36.0065
 Size: Ø 140 h 2 mm /
 Ø 5.51 h 0.07"
 Pcs/Master: 20
 EAN: 8051085389100



Plated dessert
 Dessert al piatto





Spiga

Item: 33.324.36.0065
Size: 55 x 17 h 2,8 mm /
2.16 x 0.66 h 0.11"
Pcs/Master: 10
EAN: 8051085381319



Conceived with
Andrea Berton



Plated dessert
Dessert al piatto



Ambra

Item: 33.320.36.0065
Size: Ø 68 h 1,2 mm /
Ø 2.67 h 0.06"
Pcs/Master: 10
EAN: 8051085378845



Plated dessert
Dessert al piatto





Giardino

Item: 33.323.36.0065
 Size: 42 x 33 h 1,5 mm
 42 x 27 h 1,5 mm
 40 x 25 h 1,5 mm
 40 x 49 h 1,5 mm /
 1.65 x 1.29 h 0.05"
 1.65 x 1.06 h 0.05"
 1.57 x 0.98 h 0.05"
 1.57 x 1.93 h 0.05"
 Pcs/Master: 10
 EAN: 8051085378807



Conceived with
 Jimmi Eriksson

Jimmi Eriksson



Plated dessert
 Dessert al piatto



Corallo

Item: 33.321.36.0065
 Size: 68 x 63 -
 50 x 63 h 1,5 mm /
 2.67 x 2.48 -
 1.96 x 2.48 h 0.06"
 Pcs/Master: 10
 EAN: 8051085378944



Plated dessert
 Dessert al piatto





Arancia & Limone



Item: 33.319.36.0065

Size: Ø 60 h 1,5 mm /

Ø 2.36 h 0.06"

Pcs/Master: 10

EAN: 8051085378883



Plated dessert
Dessert al piatto



Banana



Item: 33.322.36.0065

Size: 103 x 51 -

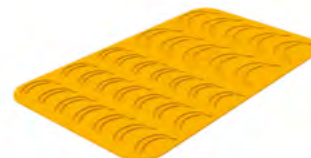
62 x 31 h 1.5 mm /

4.05 x 2 -

2.44 x 1.22 h 0.06"

Pcs/Master: 10

EAN: 8051085379019



Plated dessert
Dessert al piatto





Inverno

Item: 33.325.36.0065

Size: 67 x 47 mm / 2.63 x 1.85" -

Ø 60 mm / Ø 2.36"

Volume: 1,5 ml / 0.05 oz x 12 -

1,4 ml / 0.05 oz x 12

Tot.: 34,8 ml / 1.17 oz

Pcs/Master: 10

EAN: 8051085384006



Plated dessert

Dessert al piatto



Granchio⁶



Item: 36.419.36.0065
 Size: 61 x 41 h 7 mm /
 2.40 x 1.61 h 0.27"
 Volume: 12 x 6 ml Tot.: 72 ml /
 12 x 0.20 oz Tot. 2.43 oz
 Pcs/Master: 10
 EAN: 8051085378753



Conceived with
 Kazuyuki Tanaka

情熱
 Tanaka

Ice²⁶

Item: 70.008.36.0065
 Size: 30 x 30 h 30 mm / 1.18 x 1.18 h 1.18"
 Volume: 26 ml / 0.88 oz x 25
 Tot.: 625 ml / 21.13 oz
 Pcs/Master: 10
 EAN: 8051085385218



A JOURNEY BETWEEN TRADITION AND INNOVATION

The new Silikomart Professional
collection in collaboration with



PLEIN CŒUR





Pleincœur Oval²⁸

Item: 36.446.87.0065

Size: 53 x 36 h 25 mm / 2.08 x 1.41 h 0.98"

Volume: 28 ml / 0.93 oz x 15

Tot.: 420 ml / 14.20 oz

Pcs/Master: 10

EAN: 8051085393121



Pleincœur Oval¹⁴⁵

Item: 36.447.87.0065

Size: 124 x 84 h 43 mm / 4.88 x 3.30 h 1.69"

Volume: 145 ml / 4.90 oz x 6

Tot.: 870 ml / 29.41 oz

Pcs/Master: 10

EAN: 8051085393053



Pleincœur Oval⁶⁶⁵

Item: 30.489.87.0065

Size: 176 x 104 h 60 mm / 6.92 x 4.09 h 2.36"

Volume: 665 ml / 22.48 oz

Pcs/Master: 4

EAN: 8051085393220





Pleincœur Round²⁷

Item: 36.448.87.0065
Size: Ø 40 h 27 mm / Ø 1.57 h 1.07"
Volume: 27 ml / 0.91 oz x 15
Tot.: 405 ml / 13.69 oz
Pcs/Master: 10
EAN: 8051085393169



Pleincœur Round¹⁴²

Item: 36.449.87.0065
Size mould: Ø 70 h 48 mm / Ø 2.75 h 1.88"
Volume: 142 ml / 4.80 oz x 6
Tot.: 852 ml / 28.80 oz
Pcs/Master: 10
EAN: 8051085393268



Pleincœur Round⁷¹⁰

Item: 30.488.87.0065
Size: Ø 140 h 59 mm / Ø 5.51 h 2.32"
Volume: 710 ml / 24.04 oz
Pcs/Master: 6
EAN: 8051085393183





Pleincœur Bûche⁸⁶⁰

Item: 30.490.87.0065

Size: 236 x 80 h 60 mm / 9.29 x 3.14 h 2.36"

Volume: 860 ml / 29.08 oz

Pcs/Master: 9

EAN: 8051085393343



Dalla collaborazione con **Pleincœur**, la boutique del rinomato **Pastry Chef Maxime Frédéric**, nasce questa collezione che celebra la pasticceria come forma d'arte, reinterpretando con eleganza gli strumenti del passato per dare vita a creazioni moderne e sorprendenti.

From the collaboration with **Pleincœur**, the boutique of renowned **Pastry Chef Maxime Frédéric**, comes **Heritage**, a collection that celebrates pastry as an art form, elegantly reinterpreting the tools of the past to give life to modern and surprising creations.

De la collaboration avec **Pleincœur**, la boutique du célèbre chef **pâtissier Maxime Frédéric**, naît **Héritage**, une collection qui célèbre la pâtisserie en tant qu'art, réinterprétant avec élégance les outils du passé pour donner vie à des créations modernes et surprenantes.

**MODERN SINGLE PORTIONS AND MINI DESSERTS
MONOPORZIONI E MIGNON MODERNE**



Teddy Bear⁶⁸

Item: 36.441.87.0065

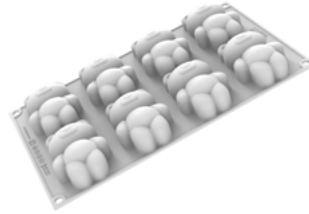
Size: 78.5 x 56 h 27 mm / 3.09 x 2.20 h 1.06"

Volume: 68.5 ml / 2.31 pz x 8

Tot.: 548 ml / 18.53 oz

Pcs/Master: 10

EAN: 8051085385812



Double use
cutter



NON METTERE
IN FORNO



DO NOT PUT
IN THE OVEN

Conceived with
**Eunji
Lee**

A stylized signature in black ink.





Conceived with
Corrado
Carosi

Bigné Perfetto¹⁴

Item: 36.464.87.0065
Size: Ø 35 h 20 mm / Ø 1.37 h 0.78"
Volume: 14 ml / 0.47 oz x 18
Tot.: 252 ml / 8.52 oz
Pcs/Master: 10
EAN: 8051085394371



Conceived with
Corrado
Carosi

Bigné Perfetto³⁰

Item: 36.465.87.0065
Size: Ø 45 h 25 mm / Ø 1.77 h 0.98"
Volume: 30 ml / 1.01 oz x 18
Tot.: 540 ml / 18.25 oz
Pcs/Master: 10
EAN: 8051085394333





Bignè Perfetti



Conceived with
Alistair Smith
Alistair Smith

Twist⁹⁰

Item: 36.458.87.0065

Size: 130 x 33 x 30 mm / 5.11 x 1.29 x 1.18"

Volume: 90 ml / 3.04 oz x 6

Tot.: 540 ml / 18.25 oz

Pcs/Master: 10

EAN: 8051085393565

Double use
cutter



NON METTERE
IN FORNO

DO NOT PUT
IN THE OVEN



Conceived with
Julien Dugourd

Julien Dugourd

Babà¹⁴⁵

Item: 36.456.87.0065

Size: 90 x 62 x 55 mm / 3.54 x 2.44 x 2.16"

Volume: 145 ml / 4.90 oz x 6

Tot.: 870 ml / 29.41 oz

Pcs/Master: 8

EAN: 8051085393633

Double use
cutter



NON METTERE
IN FORNO

DO NOT PUT
IN THE OVEN

Macaron¹¹⁰

Item: 25.454.87.0065

Size base: Ø 65 h 17 mm / Ø 2.55 h 0.66"

Volume base: 45 ml / 1.52 oz x 8

Tot.: 360 ml / 12.17 oz

Size insert: Ø 65 h 6 mm / Ø 2.55 h 0.23"

Volume insert: 20 ml / 0.67 oz x 8

Tot.: 160 ml / 5.41 oz

Pcs/Master: 10

EAN: 8051085389971



Conceived with
**Miquel
Guarro**



Base - Shell



Insert - Filling





Sara¹⁰⁰

Item: 36.452.87.0065
Size: Ø 75 h 30 mm / Ø 2.95 h 1.18"
Volume: 98 ml / 3.31 oz x 6
Tot.: 588 ml / 19.88 oz
Pcs/Master: 10
EAN: 8051085389834



Conceived with
Sachi Takagi
Yusuke Matsushita



IDEA PER INSERTO INSERT IDEA



SF013 TARTELETTE
30.013.00.0060



Taki¹⁰⁰

Item: 36.453.87.0065
Size: Ø 50 h 70 mm / Ø 1.96 h 2.75"
Volume: 98 ml / 3.31 oz x 8
Tot.: 784 ml / 26.51 oz
Pcs/Master: 6
EAN: 8051085389926



Conceived with
Sachi Takagi
Yusuke Matsushita



IDEA PER INSERTO INSERT IDEA



ÉCLAIR XS¹⁴
36.426.87.0065

Mul3D Pebble¹²⁰

Item: 25.318.99.0065

Size: Ø 80 h 35 mm / Ø 3.14 h 1.37"

Volume: 120 ml / 4.05 oz x 4

Tot.: 480 ml / 16.23 oz

Pcs/Master: 4

EAN: 8051085387007



Conceived with
**Nicoll
Notter**

A stylized signature in black ink, likely belonging to Nicoll Notter.



+



TRAY (VGEL03)
Size: 12 x 40 cm /
4.73 x 15.74"





Harmony¹⁵⁰

Item: 36.451.87.0065
Size: Ø 60 h 67 mm / Ø 2.36 h 2.63"
Volume: 150 ml / 5.07 oz x 8
Tot.: 1200 ml / 40.57 oz
Pcs/Master: 8
EAN: 8051085387854



Conceived with
**Michael
Bartocetti**



**IDEA PER INSERTO
INSERT IDEA**



SF020 MEDIUM BABÀ
30.020.00.0060



Valentine¹¹⁰

Item: 36.445.87.0065
Size: Ø 70 h 30 mm / Ø 2.75 h 1.18"
Volume: 111 ml / 3.75 oz x 6
Tot.: 666 ml / 22.52 oz
Pcs/Master: 10
EAN: 8051085390083



Conceived with
**Adrien
Bozzolo**



**IDEA PER INSERTO
INSERT IDEA**



SF044 FLAN MOULD
30.044.00.0060



Sweet Round⁹⁵

Item: 36.436.87.0065
Size: Ø 80 h 21 mm / Ø 3.14 h 0.82"
Volume: 95 ml / 3.21 oz x 6
Tot.: 570 ml / 19.27 oz
Pcs/Master: 10
EAN: 8051085385966

Double use
cutter



NON METTERE
IN FORNO

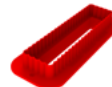
DO NOT PUT
IN THE OVEN



Sweet Rectangle⁸⁵

Item: 36.437.87.0065
Size: 128 x 35.5 h 21 mm / 5.03 x 1.39 h 0.82"
Volume: 85 ml / 2.87 oz x 8
Tot.: 680 ml / 22.99 oz
Pcs/Master: 10
EAN: 8051085386024

Double use
cutter



NON METTERE
IN FORNO

DO NOT PUT
IN THE OVEN





Nebula⁸⁵

Item: 36.424.87.0065
Size: 75 x 52 h 47 mm / 2.95 x 2.04 h 1.85"
Volume: 85 ml / 2.87 oz x 6
Tot.: 510 ml / 17.24 oz
Pcs/Master: 8
EAN: 8051085382842



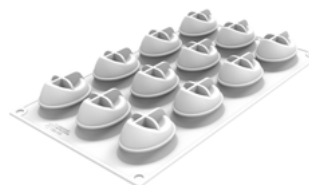
Conceived with
**Alessandro
Tiscione**

Alessandro Tiscione



Nebula³⁰

Item: 36.430.87.0065
Size: 51 x 37 h 32 mm / 2.00 x 1.45 h 1.25"
Volume: 30 ml / 1 oz x 12
Tot.: 360 ml / 12.17 oz
Pcs/Master: 10
EAN: 8051085382897



Conceived with
**Alessandro
Tiscione**

Alessandro Tiscione



Givr  ⁹⁰

Item: 36.428.87.0065

Size: Ø 60 h 45 mm / Ø 2.36 h 1.77"

Volume: 90 ml / 3.04 pz x 6

Tot.: 540 ml / 18.26 oz

Pcs/Master: 10

EAN: 8051085381890



Conceived with

**Michael
Bartocetti**



Givr  ³⁰

Item: 36.429.87.0065

Size: Ø 40 h 30 mm / Ø 1.57 h 1.18"

Volume: 30 ml / 1 oz x 15

Tot.: 450 ml / 15.21 oz

Pcs/Master: 10

EAN: 8051085381845



Conceived with

**Michael
Bartocetti**





Ocean¹⁰⁰

Item: 36.423.87.0065
Size: Ø 70 h 30 mm / Ø 2.75 h 1.18"
Volume: 100 ml / 3.38 oz x 6
Tot.: 600 ml / 20.28 oz
Pcs/Master: 10
EAN: 8051085381685



Conceived with
**Julien
Dugourd**



Ocean¹⁰⁵⁰



Ocean¹⁰⁰

Atome¹²⁰

Item: 36.422.87.0065

Size: Ø 63 h 55 mm / Ø 2.48 h 2.16"

Volume: 120 ml / 4.05 oz x 6

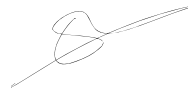
Tot.: 720 ml / 24.34 oz

Pcs/Master: 8

EAN: 8051085382538



Conceived with
**François
Daubinet**



Kaleido⁷⁵

Item: 36.427.87.0065

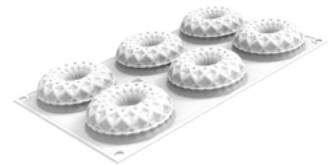
Size: Ø 75 h 25 mm / Ø 2.95 h 0.98"

Volume: 75 ml / 2.53 oz x 6

Tot.: 450 ml / 15.21 oz

Pcs/Master: 10

EAN: 8051085381739



Conceived with
**Jessica
Prealpato**

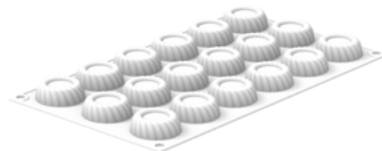


XS CREATIONS
CREAZIONI XS



Torta XS¹⁴

Item: 36.444.87.0065
Size: Ø 40 h 15 mm / Ø 1.57 h 0.59"
Volume: 14 ml / 0.47 oz x 18
Tot.: 252 ml / 8.52 oz
Pcs/Master: 10
EAN: 8051085390533



Crostata XS²⁰

Item: 36.457.87.0065
Size: Ø 44 h 17 mm / Ø 1.73 h 0.66"
Volume: 20 ml / 0.67 oz x 15
Tot.: 300 ml / 10.14 oz
Pcs/Master: 10
EAN: 8051085393701





Slice XS¹⁴

Item: 36.435.87.0065

Size: 38.2 x 31 h 20 mm / 1.50 x 1.22 h 0.78"

Volume: 14 ml / 0.47 oz x 21

Tot.: 294 ml / 9.94 oz

Pcs/Master: 10

EAN: 8051085385768



Conceived with
**Xavi
Donnay**



Donut XS¹²

Item: 36.434.87.0065

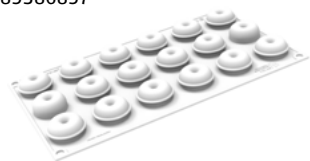
Size: Ø 34 h 16.5 mm / Ø 1.33 h 0.64"

Volume: 12.3 ml / 0.41 oz x 18

Tot.: 221.4 ml / 7.48 oz

Pcs/Master: 10

EAN: 8051085386857



Conceived with
**Xavi
Donnay**



Charlotte XS¹⁶

Item: 36.425.87.0065

Size: Ø 38 h 18 mm / Ø 1.49 h 0.70"

Volume: 16 ml / 0.54 oz x 18

Tot.: 288 ml / 9.73 oz

Pcs/Master: 10

EAN: 8051085381548





Éclair XS¹⁴

Item: 36.426.87.0065

Size: 55 x 17 h 17 mm / 2.16 x 0.67 h 0.67"

Volume: 14 ml / 0.47 oz x 20

Tot.: 280 ml / 9.47 oz

Pcs/Master: 10

EAN: 8051085381593



Pyramid¹¹

Item: 22.383.87.0065

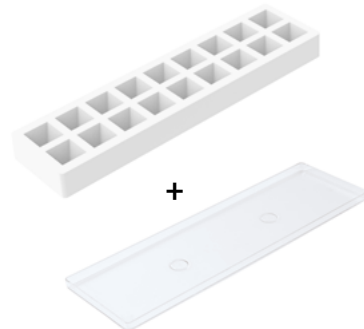
Size: 32 x 32 h 32 mm / 1.25 x 1.25 h 1.25"

Volume: 11 ml / 0.37 oz x 18

Tot.: 198 ml / 6.69 oz

Pcs/Master: 5

EAN: 8051085385720



TRAY (VGEL03)
Size: 12 x 40 cm /
4.73 x 15.74"



MODERN CAKES
TORTE MODERNE



Hana¹⁰⁰⁰

Item: 30.491.87.0065

Size: Ø 180 h 58 mm / Ø 7.08 h 2.28"

Volume: 1000 ml / 33.81 oz

Pcs/Master: 6

EAN: 8051085394265



Conceived with
**Florent
Margaillan**



**IDEA PER INSERTO
INSERT IDEA**



SQ068 DISCO
70.468.20.0098

Ellipse³³⁵

Item: 36.450.87.0065

Size: 148 x 76 h 40 mm / 5.82 x 2.99 h 1.57"

Volume: 335 ml / 11.32 oz x 3

Tot.: 1005 ml / 33.98 oz

Pcs/Master: 10

EAN: 8051085394777



**IDEA PER INSERTO
INSERT IDEA**

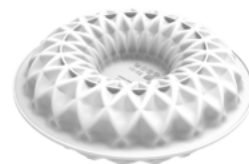


SF111 OVALS
36.111.00.0060



Kaleido¹¹⁰⁰

Item: 30.477.87.0065
Size: Ø 190 h 60 mm / Ø 7.48 h 2.36"
Volume: 1100 ml / 37.19 oz
Pcs/Master: 6
EAN: 8051085381791

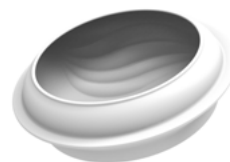


Conceived with
**Jessica
Prealpato**



Ocean¹⁰⁵⁰

Item: 30.476.87.0065
Size: Ø 180 h 53 mm / Ø 7.08 h 2.08"
Volume: 1050 ml / 35.50 oz
Pcs/Master: 6
EAN: 8051085381630



Conceived with
**Julien
Dugourd**



**IDEA PER INSERTO
INSERT IDEA**



→ DECOR ROUND⁴⁰⁰
30.369.87.0065



Samurai⁶⁰⁰

Item: 30.478.87.0065
Size: Ø 145 h 43 mm / Ø 5.7 h 1.7"
Volume: 600 ml / 20.28 oz
Pcs/Master: 6
EAN: 8051085381937



Recipe by
Kazuhiro
Nakayama



IDEA PER INSERTO
INSERT IDEA



DECOR ROUND⁴⁰⁰
30.369.87.0065





Bûche Pixel⁹⁸⁰

Item: 30.479.87.0065

Size: 250 x 85 h 70.5 mm / 9.84 x 3.34 h 2.77"

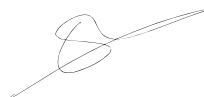
Volume: 980 ml / 33.13 oz

Pcs/Master: 6

EAN: 8051085391721



Conceived with
**François
Daubinet**



Slope¹⁰⁵⁰

Item: 30.492.87.0065

Size: 250 x 80 h 80.5 mm / 9.84 x 3.14 h 3.16"

Volume: 1050 ml / 35.50 oz

Pcs/Master: 6

EAN: 8051085393596



Conceived with
**Alistair
Smith**

*Alistair
Smith*



**IDEA PER INSERTO
INSERT IDEA**



MODULARFLEX TRILOGY
32.148.87.0065



Bûche Signature⁸²⁰

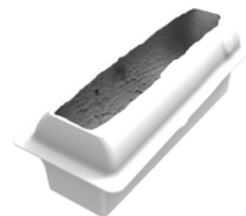
Item: 30.475.87.0065

Size: 230 x 80 x 80 mm / 9.05 x 3.15 h 3.15"

Volume: 820 ml / 27.72 oz

Pcs/Master: 4

EAN: 8051085383115



Conceived with
**Philippe
Conticini**



Kit North Pole⁹⁴⁰

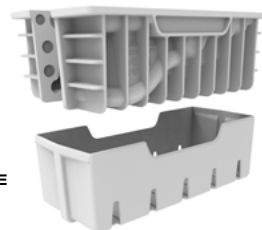
Item: 20.483.87.0065

Size: 210 x 87 x 80 mm / 8.26 x 3.42 h 3.15"

Volume: 940 ml / 31.78 oz

Pcs/Master: 6

EAN: 8051085385515



**NON METTERE
IN FORNO**



**Do not put
in the oven**

Il kit è adatto per la sola realizzazione di preparazioni fredde come mousse, bavaresi, etc.

The kit is only suitable for making cold preparations such as mousses, creams, etc.

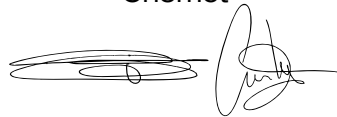
Le kit convient uniquement pour la réalisation de préparations froides telles que mousses, bavarois, etc.

Sorriso²

Item: 33.104.87.0065
 Size: Ø 50 h 1.5 mm / 1.96 h 0.05"
 Volume: 2.3 ml / 0.07 oz x 7
 Tot.: 16.1 ml / 0.49 oz
 Pcs/Master: 12
 EAN: 8051085394739

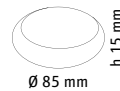


Conceived with
**Pierre et Cristina
 Chomet**



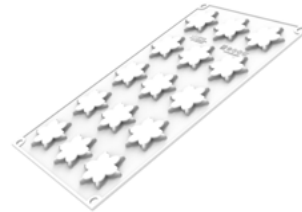
PAIR IT WITH

DECOR ROUND⁸⁰
 36.277.87.0065



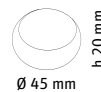
Corolle⁴

Item: 36.442.87.0065
 Size: Ø 45 h 5.7 mm / Ø 1.77 h 0.22"
 Volume: 3.8 ml / 0.12 oz x 15
 Tot.: 57 ml / 1.92 oz
 Pcs/Master: 10
 EAN: 8051085386901



PAIR IT WITH

GLOBE²⁶
 36.164.87.0065



Conceived with
**Florent
 Margailan**



DECORATIVE ELEMENTS
 ELEMENTI DECORATIVI

Déco

Item: 33.161.87.0065

Size: 557 x 50 h 7 mm / 21.9 x 1.96 h 0.27"

Pcs/Master: 6

EAN: 8051085386079



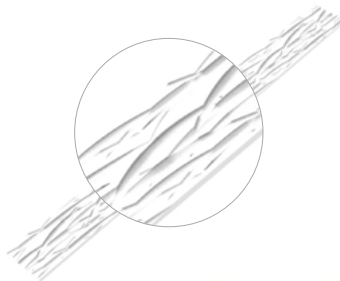
Osier

Item: 33.162.87.0065

Size: 554 x 50 h 4.7 mm / 21.8 x 1.96 h 0.18"

Pcs/Master: 6

EAN: 8051085386147



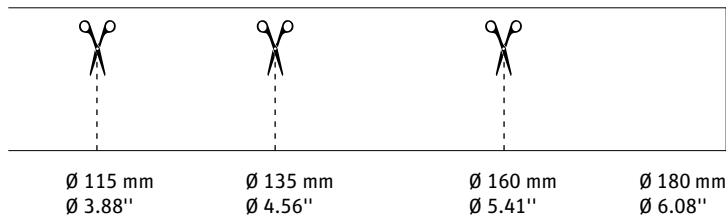
Fascia graduata per realizzare decorazioni con un diametro compreso tra Ø 115 mm e Ø 180 mm.

Graduated stripe to create decorations with a diameter between Ø 115mm / Ø 3.88" and Ø 180 mm / Ø 6.08".

Bande graduée pour réaliser des décorations d'un diamètre compris entre Ø 115 mm et Ø 180 mm.

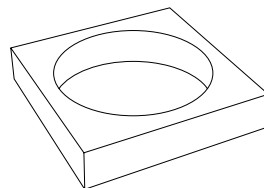
Band mit Durchmesserangabe zur Herstellung von Dekorationen mit Durchmesser zwischen Ø115mm und Ø180mm.

Banda graduada para realizar decoraciones con un diámetro comprendido entre Ø 115 mm y Ø 180 mm.



Usalo con • Use it with • Utilisez-le avec • Verwenden sie es mit • Utilízalo con

- **TOR Ø115 h 50 mm** | Item code: 27.611.87.0060
- **TOR Ø135 h 50 mm** | Item code: 27.613.87.0060
- **TOR Ø160 h 50 mm** | Item code: 27.616.87.0060
- **TOR Ø180 h 50 mm** | Item code: 27.618.87.0060



Decors

Modo d'uso
How to use
Comment l'utiliser



1

- Per imprimere il decoro direttamente sulla preparazione, posizionare in una Tor180 / Multiflex¹⁷⁰ lo stampo con il lato decorato verso l'alto. Per creare invece un decoro da appoggiare sul prodotto finito, spatolare lo stampo con cioccolato o tuile.

- To impress the decoration directly onto the preparation, place the mould with the decorated side up in a Tor180 / Multiflex¹⁷⁰. To instead create a decoration to be placed on the finished product, fill the mould with chocolate or tuile with the help of a spatula.

- Pour imprimer le décor directement sur la préparation, placez le moule avec la face décorée vers le haut dans un Tor180 / Multiflex¹⁷⁰. Pour créer à la place une décoration à placer sur le produit fini, remplissez le moule de chocolat ou de tuile à l'aide d'une spatule.

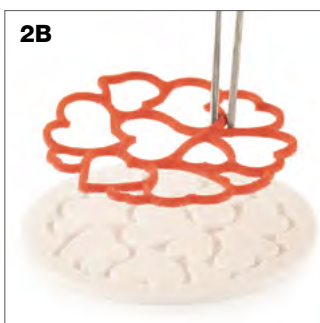


2A

- Sformare il composto dallo stampo Tor180 / Multiflex¹⁷⁰ e rimuovere delicatamente lo stampo decorativo.

- Unmould the mixture from the Tor180 / Multiflex¹⁷⁰ mould and gently remove the decorative mould.

- Démouler le mélange dans le moule Tor180 / Multiflex¹⁷⁰ et retirer délicatement le moule décoratif.



2B

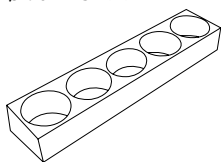
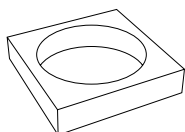
- Estrarre il decoro dallo stampo e appoggiarlo sopra al prodotto finito.

- Remove the decoration from the mould and place it on top of the finished product.

- Démouler la décoration et la placer sur le produit fini.

PAIR WITH: **TOR180 - Decor**
27.180.87.0060 Tor 180 h 40 mm
27.618.87.0060 Tor 180 h 50 mm

PAIR WITH: **Multiflex¹⁷⁰ - Mini Decor**
28.170.87.4565 Multiflex¹⁷⁰
Ø 70 h 45 mm



Tiramisu Decor

Item: 33.126.87.0065

Mould size: Ø 180 h 2,50 mm / Ø 7.08 h 0.09"

Decor size: Ø 145 h 1,70 mm / Ø 5.70 h 0.06"

Volume: 28 ml / 0.94 oz

Pcs/Master: 6

EAN: 8051085383702



Usalo con / Use it with / Utiliser avec:

27.180.87.0060 Tor 180 h 40 mm

27.618.87.0060 Tor 180 h 50 mm

Cheesecake Decor

Item: 33.127.87.0065

Mould size: Ø 180 h 2,50 mm / Ø 7.08 h 0.09"

Decor size: Ø 145 h 1,70 mm / Ø 5.70 h 0.06"

Volume: 25 ml / 0.84 oz

Pcs/Master: 6

EAN: 8051085383832



Usalo con / Use it with / Utiliser avec:

27.180.87.0060 Tor 180 h 40 mm

27.618.87.0060 Tor 180 h 50 mm

FULL DISPLAY

Item: 25.124.87.0065

Display A + Display B

Display Size: 255x350 h 240 mm /

10.03 x 13.77 h 9.44"

Pcs/Master: 1

EAN: 8051085383948



Display A

Coffee Decor

Item: 33.128.87.0065

Mould size: Ø 180 h 2,50 mm / Ø 7.08 h 0.09"

Decor size: Ø 145 h 1,70 mm / Ø 5.70 h 0.06"

Volume: 14,5 ml / 0.49 oz

Pcs/Master: 6

EAN: 8051085383894



Usalo con / Use it with / Utiliser avec:

27.180.87.0060 Tor 180 h 40 mm

27.618.87.0060 Tor 180 h 50 mm

Mini Coffee Decor

Item: 25.129.87.0065

Mould size: Ø 70 h 2,5 mm /

Ø 2.75 h 0.09"

Decor size: Ø 60 h 1,7 mm /

Ø 2.36 h 0.06"

Volume: 3,6 ml / 0.12 oz x 6

Tot.: 21,6 ml / 0.73 oz

Pcs/Master: 12

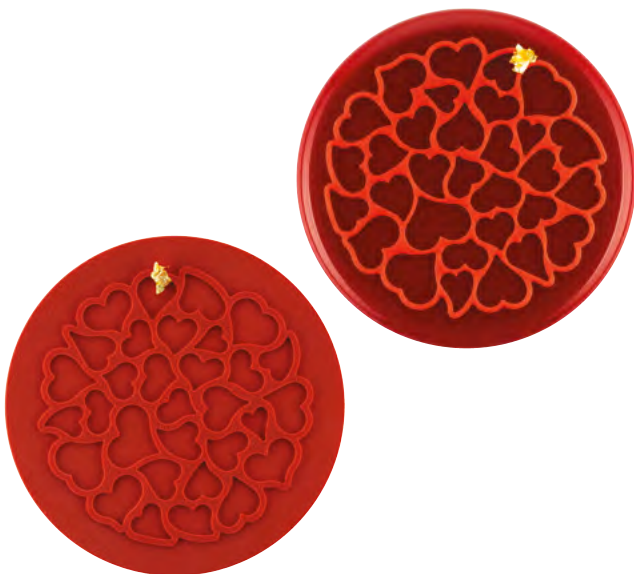
EAN: 8051085383665



x 6 PCS

Usalo con / Use it with / Utiliser avec:

28.170.87.4565 Multiflex¹⁷⁰ - Ø 70 h 45 mm



Love Decor

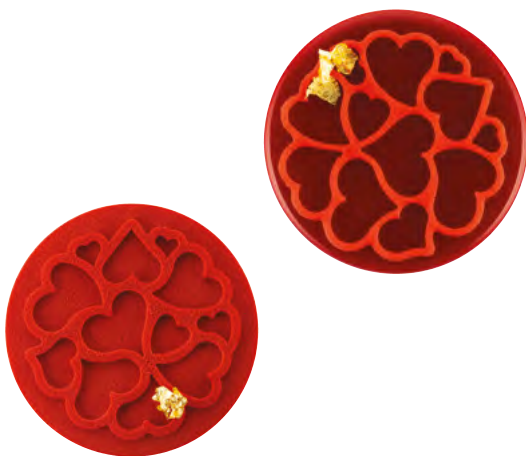
Item: 33.124.87.0065
Mould size: Ø 180 h 2,50 mm / Ø 7.08 h 0.09"
Decor size: Ø 145 h 1,70 mm / Ø 5.70 h 0.06"
Volume: 9 ml / 0.30 oz
Pcs/Master: 6
EAN: 8051085383870



Usalo con / Use it with / Utiliser avec:
27.180.87.0060 Tor 180 h 40 mm
27.618.87.0060 Tor 180 h 50 mm

Mini Love Decor

Item: 25.125.87.0065
Mould size: Ø 70 h 2.8 mm / Ø 2.75 h 0.11"
Decor size: Ø 60 h 2 mm / Ø 2.36 h 0.07"
Volume: 2 ml / 0.06 oz x 6
Tot.: 12 ml / 0.40 oz
Pcs/Master: 12
EAN: 8051085383634



x 6 PCS

Usalo con / Use it with / Utiliser avec:
28.170.87.4565 Multiflex¹⁷⁰ -
Ø 70 h 45 mm

FULL DISPLAY

Item: 25.124.87.0065
Display A + Display B
Display Size: 255x350 h 240 mm /
10.03 x 13.77 h 9.44"
Pcs/Master: 1
EAN: 8051085383948



Display B



Ghirlanda Decor

Item: 33.130.87.0065
Pcs/Master: 6
EAN: 8051085385393
Mould size: Ø 180 mm / Ø 7.08"
Decoration size: Ø 145 / Ø 5.71"
Volume: 10 ml / 0.33 oz



Usalo con / Use it with / Utiliser avec:
27.180.87.0060 Tor 180 h 40 mm
27.618.87.0060 Tor 180 h 50 mm





Chablon Tree

Item: 25.009.86.0065

Size: 35 x 25 h 2 mm / 1.37 x 0.98 h 0.07"

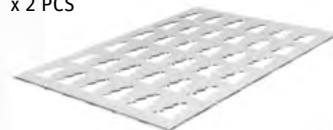
Volume: 1 ml / 0.03 oz x 36

Tot.: 36 ml/1.21 oz

Pcs/Master: 6

EAN: 8051085382040

x 2 PCS



Chablon Rudolph

Item: 25.010.86.0065

Size: 40 x 40 h 2 mm / 1.57 x 1.57 h 0.07"

Volume: 1,2 ml / 0.04 oz x 24 Tot.: 29 ml / 0.98 oz

Pcs/Master: 6

EAN: 8051085381982

x 2 PCS



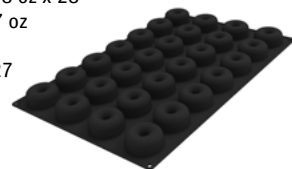
60X40

SESSANTA QUARANTA



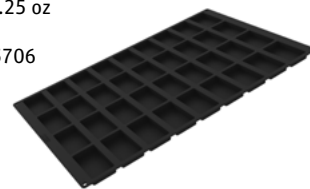
SQ094 Mid Donuts

Item: 70.494.20.0098
Bulk: 40.494.20.0000
Size: Ø 70 h 32 mm / Ø 2.75 h 1.26"
Volume: 100 ml / 3.38 oz x 28
Tot.: 2800 ml / 94.67 oz
Pcs/Master: 10
EAN: 8051085382927



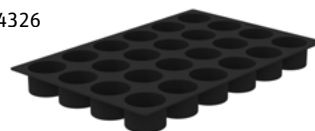
SQ095 Rectangle

Item: 70.495.20.0098
Bulk: 40.495.20.0000
Size: 87 x 48 h 15 mm / 3.42 x 1.88 h 0.59"
Volume: 61 ml / 2.06 oz x 36
Tot.: 2196 ml / 74.25 oz
Pcs/Master: 22
EAN: 8051085385706



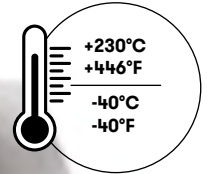
SQ096 Cylinders

Item: 70.496.20.0098
Bulk: 40.496.20.0000
Size: Ø 80 h 45 mm / Ø 3.14 h 1.77"
Volume: 225 ml / 7.60 oz x 24
Tot.: 5400 ml / 182.59 oz
Pcs/Master: 7
EAN: 8051085394326





AIRPLUS®



MICRO-PERFORATED MOULDS STAMPI MICROFORATI

Stampi microforati in silicone e fibra di vetro ideali per la cottura. Questi innovativi stampi, grazie alla loro trama microforata, consentono una diffusione uniforme del calore, riducendo i tempi di cottura e garantendo un risultato perfetto. Ideali sia per creazioni dolci che salate. Sono perfetti per la creazione di frolle, prodotti lievitati (dolci da forno) e sfoglie. Range di temperatura: - 40°C + 230°C.

Micro-perforated fiberglass silicone moulds ideal for baking. These innovative moulds, thanks to their micro-perforated texture, allow an even diffusion of the heat reducing cooking time and ensuring a perfect result. Perfect for both sweet and savoury creations. They are ideal for create tarts, baked cakes and puff pastry preparations. Temperature range: - 40°C + 230°C (-40°F + 446°F).

Moules microperforés en silicone et fibre de verre, idéaux pour la cuisson. Ces moules innovants, grâce à leur tissage micro-perforé, permettent une diffusion uniforme de la chaleur, réduisant ainsi le temps de cuisson et garantissant un résultat parfait. Idéaux pour les créations sucrées et salées. Ils sont parfaits pour la création des sablés, des produits levés (gâteaux cuits au four) et des feuilletage. Amplitude thermique: - 40°C + 230°C.

Mikroperforierte Formen aus Silikon und Glasfaser, perfekt zum Backen. Diese innovativen Formen ermöglichen dank ihrer mikroperforierten Textur eine gleichmäßige Verteilung der Hitze, was die Backzeiten reduziert und tadellose Ergebnisse garantiert. Ideal für Süßes als auch Herzhaftes. Sie sind perfekt für die Herstellung von Mürbeteig, Backwaren mit Triebmittel (Kuchen) und Blätterteige. Temperaturbereich: - 40°C + 230°C.

Moldes microperforados de silicona y fibra de vidrio ideales para la cocción. Estos moldes innovadores, gracias a sus textura microperforada, permiten una difusión uniforme del calor, reducen los tiempos de cocción y garantizan un resultado perfecto. Ideal para creaciones dulces y saladas. Son perfectos para crear productos de masa quebrada, productos a base de levadura (postres horneados) y hojaldres. Rango de temperatura: - 40°C + 230°C.

Airplus 02 Plum Cake

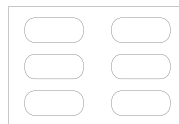
Mould size: 195 x 290 mm/
6.59 x 9.80"
Cavity: 2 pcs
Cavity size: 270 x 70 h 30 mm/
9.12 x 2.36 h 1.01"
Item: 70.502.20.0498
PCS/Master: 10
EAN: 8051085391103



x 4 pz/pcs

Airplus 03 Mini Plumcake

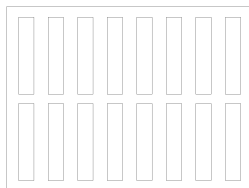
Mould size: 195 x 290 mm/
6.59 x 9.80"
Cavity: 6 pcs
Cavity size: 40 x 95 h 25 mm/
1.35 x 3.21 h 0.84"
Item: 70.503.20.0498
PCS/Master: 18
EAN: 8051085391127



x 4 pz/pcs

Airplus 11 Eclair

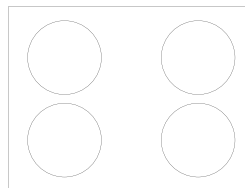
Mould size: 300 x 400 mm/
10.14 x 13.52"
Cavity: 16 pcs
Cavity size: 25 x 125 h 5 mm/
0.84 x 4.22 h 0.16"
Item: 70.511.20.0298
PCS/Master: 40
EAN: 8051085391349



x 2 pz/pcs

Airplus 12 Round

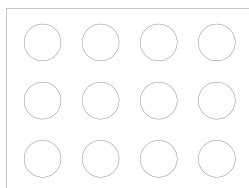
Mould size: 300 x 400 mm/
10.14 x 13.52"
Cavity: 4 pcs
Cavity size: Ø 120 h 30 mm/
Ø 4.05 h 1.01"
Item: 70.512.20.0298
PCS/Master: 14
EAN: 8051085391240



x 2 pz/pcs

Airplus 13 Round

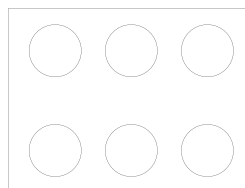
Mould size: 300 x 400 mm/
10.14 x 13.52"
Cavity: 12 pcs
Cavity size: Ø 60 h 40 mm/
Ø 2.02 h 1.35"
Item: 70.513.20.0298
PCS/Master: 11
EAN: 8051085391141



x 2 pz/pcs

Airplus 14 Round

Mould size: 300 x 400 mm/
10.14 x 13.52"
Cavity: 6 pcs
Cavity size: Ø 85 h 20 mm/
Ø 2.87 h 0.67"
Item: 70.514.20.0298
PCS/Master: 20
EAN: 8051085391165



x 2 pz/pcs

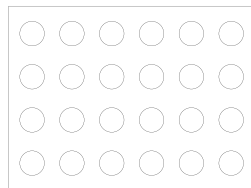
Airplus 15 Round

Mould size: 300 x 400 mm/
 10.14 x 13.52"
 Cavity: 24 pcs
 Cavity size: Ø 40 h 16 mm/
 Ø 1.35 h 0.54"
 Item: 70.515.20.0298
 PCS/Master: 25
 EAN: 8051085391189

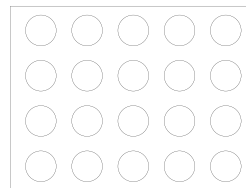


Airplus 16 Round

Mould size: 300 x 400 mm/
 10.14 x 13.52"
 Cavity: 20 pcs
 Cavity size: Ø 50 h 16 mm/
 Ø 1.69 h 0.54"
 Item: 70.516.20.0298
 PCS/Master: 25
 EAN: 8051085391202



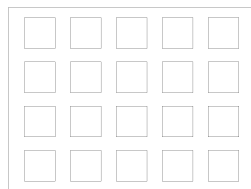
x 2 pz/pcs



x 2 pz/pcs

Airplus 17 Square

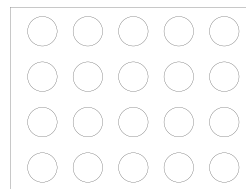
Mould size: 300 x 400 mm/
 10.14 x 13.52"
 Cavity: 20 pcs
 Cavity size: 50 x 50 h 20 mm/
 1.69 x 1.69 h 0.67"
 Item: 70.517.20.0298
 PCS/Master: 20
 EAN: 8051085391295



x 2 pz/pcs

Airplus 18 Round

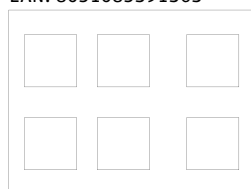
Mould size: 300 x 400 mm/
 10.14 x 13.52"
 Cavity: 20 pcs
 Cavity size: Ø 48 h 22 mm/
 Ø 1.62 h 0.74"
 Item: 70.518.20.0298
 PCS/Master: 18
 EAN: 8051085391226



x 2 pz/pcs

Airplus 19 Square

Mould size: 300 x 400 mm/
 10.14 x 13.52"
 Cavity: 6 pcs
 Cavity size: 85 x 85 h 20 mm/
 2.87 x 2.87 h 0.67"
 Item: 70.519.20.0298
 PCS/Master: 20
 EAN: 8051085391363



x 2 pz/pcs

Airplus 20 Square

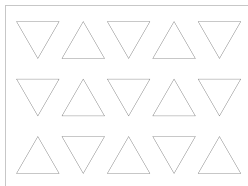
Mould size: 300 x 400 mm/
 10.14 x 13.52"
 Cavity: 30 pcs
 Cavity size: 35 x 35 h 16 mm/
 1.18 x 1.18 h 0.54"
 Item: 70.520.20.0298
 PCS/Master: 25
 EAN: 8051085391387



x 2 pz/pcs

Airplus 21 Triangle

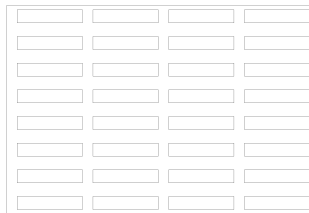
Mould size: 300 x 400 mm/
11.81 x 15.74"
Cavity: 15 pcs
Cavity size: 60 h 25 mm/
2.36 h 0.98"
Item: 70.521.20.0298
PCS/Master: 16
EAN: 8051085391400



x 2 pz/pcs

Airplus 31 Eclair

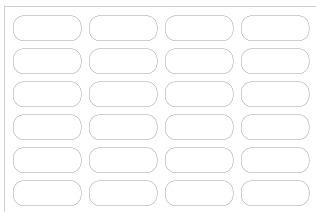
Mould size: 600 x 400 mm/
23.62 x 15.74"
Cavity: 32 pcs
Cavity size: 25 x 120 h 5 mm/
0.98 x 4.72 h 0.19"
Item: 70.531.20.0098
PCS/Master: 40
EAN: 8051085391424



x 1 pz/pcs

Airplus 32 Midi Plumcake

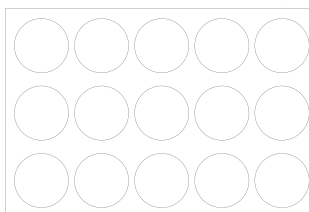
Mould size: 600 x 400 mm/
23.62 x 15.74"
Cavity: 24 pcs
Cavity size: 130 x 48 h 20 mm/
5.11 x 1.88 h 0.78"
Item: 70.532.20.0098
PCS/Master: 24
EAN: 8051085391448



x 1 pz/pcs

Airplus 33 Round

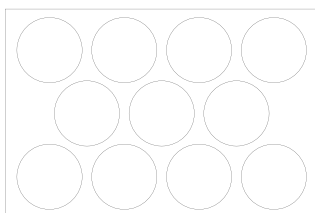
Mould size: 600 x 400 mm/
23.62 x 15.74"
Cavity: 15 pcs
Cavity size: Ø 104 h 20 mm/
Ø 4.09 h 0.78"
Item: 70.533.20.0098
PCS/Master: 17
EAN: 8051085391042



x 1 pz/pcs

Airplus 34 Round

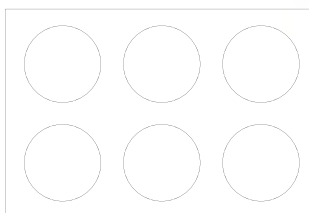
Mould size: 600 x 400 mm/
23.62 x 15.74"
Cavity: 11 pcs
Cavity size: Ø 125 h 18 mm/
Ø 4.92 h 0.70"
Item: 70.534.20.0098
PCS/Master: 20
EAN: 8051085391028



x 1 pz/pcs

Airplus 35 Round

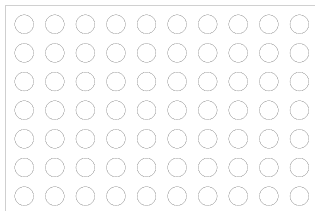
Mould size: 600 x 400 mm/
23.62 x 15.74"
Cavity: 6 pcs
Cavity size: Ø 147 h 12 mm/
Ø 5.78 h 0.47"
Item: 70.535.20.0098
PCS/Master: 35
EAN: 8051085391004



x 1 pz/pcs

Airplus 36 Round

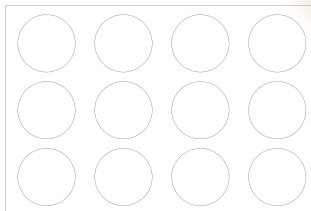
Mould size: 600 x 400 mm/
 23.62 x 15.74"
 Cavity: 70 pcs
 Cavity size: Ø 36 h 10 mm/
 Ø 1.41 h 0.39"
 Item: 70.536.20.0098
 PCS/Master: 35
 EAN: 8051085390984



x 1 pz/pcs

Airplus 37 Round

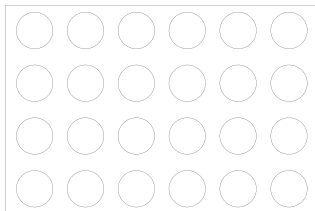
Mould size: 600 x 400 mm/
 23.62 x 15.74"
 Cavity: 12 pcs
 Cavity size: Ø 110 h 20 mm/
 Ø 4.33 h 0.78"
 Item: 70.537.20.0098
 PCS/Master: 20
 EAN: 8051085390960



x 2 pz/pcs

Airplus 38 Round

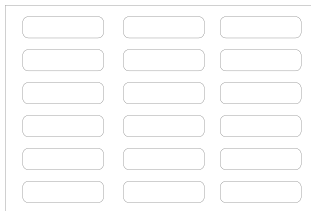
Mould size: 600 x 400 mm/
 23.62 x 15.74"
 Cavity: 24 pcs
 Cavity size: Ø 70 h 30 mm/
 Ø 2.75 h 1.18"
 Item: 70.538.20.0098
 PCS/Master: 10
 EAN: 8051085390946



x 1 pz/pcs

Airplus 39 Midi Plumcake

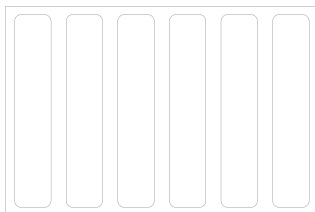
Mould size: 600 x 400 mm/
 23.62 x 15.74"
 Cavity: 18 pcs
 Cavity size: 155 x 41 h 25 mm/
 6.10 x 1.61 h 0.98"
 Item: 70.539.20.0098
 PCS/Master: 15
 EAN: 8051085390922



x 1 pz/pcs

Airplus 40 Plumcake

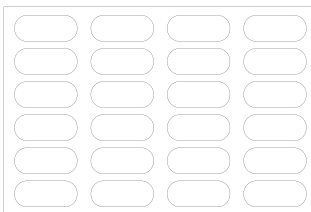
Mould size: 600 x 400 mm/
 23.62 x 15.74"
 Cavity: 6 pcs
 Cavity size: 370 x 70 h 30 mm/
 14.56 x 2.75 h 1.18"
 Item: 70.540.20.0098
 PCS/Master: 13
 EAN: 8051085390892



x 1 pz/pcs

Airplus 41 Plumcake

Mould size: 600 x 400 mm/
 23.62 x 15.74"
 Cavity: 20 pcs
 Cavity size: 120 x 50 h 20 mm/
 4.72 x 1.96 h 0.78"
 Item: 70.541.20.0098
 PCS/Master: 18
 EAN: 8051085391066



x 1 pz/pcs



Dubai Bar

CHOCOLATE
CIOCCOLATO

Dubai Bar

Item: 22.166.77.0265

Size: 155 x 75 h 15.5 mm /

6.10 x 2.95 h 0.61"

Volume: 175 ml / 5.91 oz

Pcs/Master: 8

EAN: 8051085392803

Stampo in silicone

Silicone mould



Winter Joy

Item: 70.615.99.0065

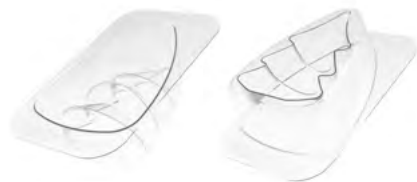
Size: Ø 110 h 160 mm / Ø 4.33 h 6.30"

Pcs/Master: 4

EAN: 8051085382385

Stampi termoformati

Thermoformed moulds





chocado

Choco Stamp A

Item: 25.153.02.0065

Silicone stamp size: Ø 31 h 17 mm /

Ø 1.22 h 0.66"

Handle size: 60.9 x 29 mm /

2.39 x 1.14"

EAN: 8051085032860

Set di 4 diversi timbri in silicone

+ 4 manici.

Set of 4 different silicone stamps

+ 4 handles.

29 mm

60.9 mm



Il manico si inserisce perfettamente nella cavità quadrata presente sul timbro, dando così massima stabilità in fase di decorazione.
The handle perfectly match the square cavity of the silicone stamp for perfect stability when decorating.



4 originali designs sviluppati in collaborazione con il vincitore dei World Chocolate Masters 2022 Lluç Crusellas

4 original designs developed in collaboration with the World Chocolate Masters 2022 winner Lluç Crusellas

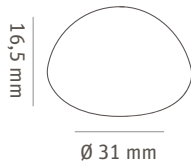
Lluç Crusellas

Semisfera01 & Choco Stamp A

Item: 25.913.86.0065
Silicone stamp size: Ø 31 h 17 mm /
Ø 1.22 h 0.66"
Handle size: 60.9 x 29 mm /
2.39 x 1.14"
EAN: 8051085032884

Semisfera01 -P

Praline size: Ø 31 h 16,5 mm / Ø 1.2 h 0.6"
Tritan™ Mould size: 275 x 175 h 25 mm /
10.8 x 6.88 h 0.9"
Volume: 24 x 8.5 ml / 0.28 oz



+



1 Tritan™ Mould

4 diversi timbri in silicone + 4 manici
4 different silicone stamps + 4 handles



Guarda il video
tutorial
*Watch the
video tutorial*



Kit BonBon Ice

Item: 52.950.86.0065

Top/Base Size: Ø 44 h 5,5 mm / Ø 1,73 h 0,21"

Insert Size: Ø 44 h 14 mm /

Ø 1,73 h 0,55"

Tritan™ mould size: 275 x 175 h 25 mm /

10,8 x 6,88 h 0,9"

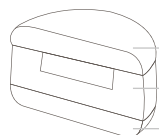
Silicone mould size: 300 x 175 h 15 mm /

11,81 x 6,88 h 0,59"

Volume: 33 ml / 1.11 oz

Pcs/Master: 10

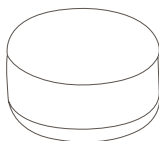
EAN: 8051085388868



Top - Tritan™ Mould

Insert - Silicone Mould

Base - Tritan™ Mould



Tritan™ Mould

+



Platinum silicone Mould



Prodotto correlato / Related product: **MACADÃO**

6 pcs 72.351.86.0000 / 12 pcs 72.352.86.0000

Kit Quenelle 01

Item: 52.938.86.0065

Praline size: 42 x 26 h 17 mm /

1.65 x 1.02 h 0.66"

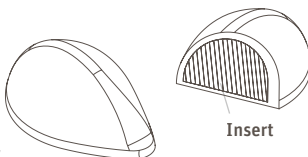
Tritan™ mould size: 275 x 175 h 25 mm /

10.8 x 6.88 h 0.9"

Volume: 24 x 8 ml / 0.27 oz

Pcs/Master: 10

EAN: 8051085379316



Tritan™ Mould

+



Platinum
silicone Mould

Kit Semisfera 02

Item: 52.937.86.0065

Praline size: Ø 35 h 18 mm /

Ø 1.37 h 0.7"

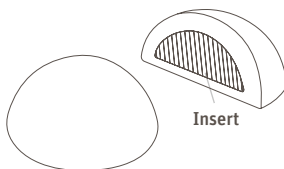
Tritan™ mould size: 275 x 175 h 25 mm /

10.8 x 6.88 h 0.9"

Volume: 24 x 12 ml / 0.40 oz

Pcs/Master: 10

EAN: 8051085379255



Tritan™ Mould

+



Platinum silicone Mould

Cilindro 01^P

Item: 52.946.86.0065

Praline size: Ø 22 h 22 mm /

Ø 0,86 h 0,86"

Tritan™ Mould size: 275 x 175 h 25 mm /

10,8 x 6,8 h 0,9"

Volume: 24 x 8 ml / 0.27 oz

Pcs/Master: 10

EAN: 8051085388660



Tritan™ Mould



Cannelé 01^P

Item: 52.951.86.0065

Praline size: Ø 25 h 21,5 mm /

Ø 0,98 h 0,84"

Tritan™ Mould size: 275 x 175 h 25 mm /

10,8 x 6,88 h 0,9"

Volume: 24 x 8 ml / 0.27 oz

Pcs/Master: 10

EAN: 8051085390496



Tritan™ Mould



By Xavi Donnay



Aurora^P

Item: 52.947.86.0065
 Praline Size: 40 x 25 h 17,5 mm /
 1,57 x 0,98 h 0,68"
 Tritan™ Mould size: 275 x 175 h 25 mm /
 10,8 x 6,88 h 0,9"
 Volume: 24 x 8 ml / 0.27 oz
 Pcs/Master: 10
 EAN: 8051085388707



Tritan™ Mould



By Florent Margaillan

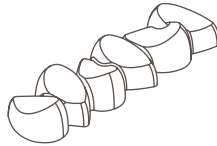


Aurora^B

Item: 52.948.86.0065
 Snack bar size: 110 x 30 h 17 mm /
 4,33 x 1,18 h 0,66"
 Tritan™ mould size: 275 x 175 h 25 mm/
 10,8 x 6,88 h 0,9"
 Volume: 8 x 29 ml / 0.98 oz
 Pcs/Master: 10
 EAN: 8051085388769



Tritan™ Mould

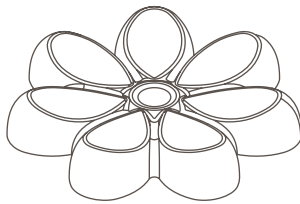


By Florent Margaillan



Aurora^T

Item: 52.949.86.0065
 Tablette size: Ø 110 h 17 mm /
 Ø 4,33 h 0,66"
 Tritan™ mould size: 275 x 175 h 25 mm /
 10,8 x 6,88 h 0,9"
 Volume: 2 x 85 ml / 2.87 oz
 Pcs/Master: 10
 EAN: 8051085388806

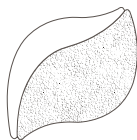


By Florent Margaillan



Riflesso^P

Item: 52.939.86.0065
 Praline size: 43 x 28 h 14 mm /
 1.69 x 1.10 h 0.55"
 Tritan™ mould size: 275 x 175 h 25 mm /
 10.8 x 6.88 h 0.9"
 Volume: 24 x 8 ml / 0.27 oz
 Pcs/Master: 10
 EAN: 8051085379583



By Lluç Crusellas

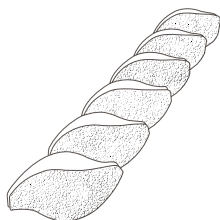
Lluç Crusellas



Double-textured
Tritan™ Mould

Riflesso^B

Item: 52.940.86.0065
 Snack bar size: 120 x 25 h 12 mm /
 4.72 x 0.98 h 0.47"
 Tritan™ mould size: 275 x 175 h 25 mm /
 10.8 x 6.88 h 0.9"
 Volume: 8 x 25 ml / 0.84 oz
 Pcs/Master: 10
 EAN: 8051085379637



By Lluç Crusellas

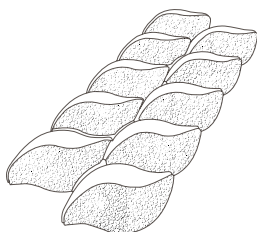
Lluç Crusellas



Double-textured
Tritan™ Mould

Riflesso^T

Item: 52.941.86.0065
 Tablet size: 142 x 60 h 13 mm /
 5.59 x 2.36 h 0.51"
 Tritan™ mould size: 275 x 175 h 25 mm /
 10.8 x 6.88 h 0.9"
 Volume: 3 x 77 ml / 2.60 oz
 Pcs/Master: 10
 EAN: 8051085379682



By Lluç Crusellas

Lluç Crusellas



Double-textured
Tritan™ Mould

Sogno^P

Item: 52.942.86.0065

Praline size: 46 x 19 h 14 mm /

1.81 x 0.74 h 0.55"

Tritan™ mould size: 275 x 175 h 25 mm /

10.8 x 6.88 h 0.9"

Volume: 24 x 8 ml / 0.27 oz

Pcs/Master: 10

EAN: 8051085379101



By Lauren Van Haas



Tritan™ Mould

Sogno^B

Item: 52.943.86.0065

Snack bar size: 115 x 25 h 15 mm /

4.52 x 0.98 h 0.59"

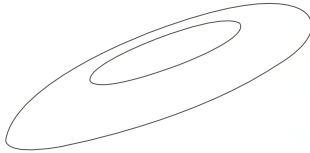
Tritan™ mould size: 275 x 175 h 25 mm /

10.8 x 6.88 h 0.9"

Volume: 10 x 28 ml / 0.94 oz

Pcs/Master: 10

EAN: 8051085379156



By Lauren Van Haas



Tritan™ Mould

Sogno^T

Item: 52.944.86.0065

Tablette size: 156 x 58 h 14 mm /

5.27 x 1.96 h 0.47"

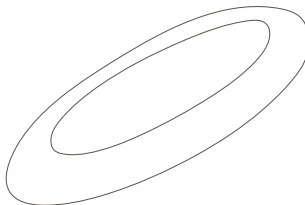
Tritan™ mould size: 275 x 175 h 25 mm /

10.8 x 6.88 h 0.9"

Volume: 4 x 82 ml / 2.77 oz

Pcs/Master: 10

EAN: 8051085379200



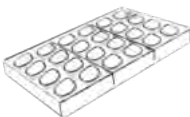
By Lauren Van Haas



Tritan™ Mould

Quenelle 01^P

Item: 52.938.86.0165
Mould size: 42 x 26 h 17 mm /
1.6 x 1 h 0.6"
Volume: 24 x 8 ml / 0.27 oz
Pcs/Master: 10
EAN: 8051085387465



Tritan™ Mould



Semisfera 01^P

Item: 52.913.86.0165
Praline size: Ø 31 h 16,5 mm /
Ø 1.2 h 0.6"
Volume: 24 x 8.5 ml / 0.28 oz
Pcs/Master: 10
EAN: 8051085387311



Tritan™ Mould



Semisfera 02^P

Item: 52.937.86.0165
Praline size: Ø 35 h 18 mm /
Ø 1.3 h 0.7"
Volume: 24 x 12 ml / 0.40 oz
Pcs/Master: 10
EAN: 8051085387427



Tritan™ Mould



Quadro 01^P

Item: 52.915.86.0165
Praline size: 25 x 25 h 15 mm /
0.9 x 0.9 h 0.5"
Volume: 24 x 8.9 ml / 0.30 oz
Pcs/Master: 10
EAN: 8051085387397



Tritan™ Mould



Cubo 01^P

Item: 52.929.86.0165

Praline Size: 21 x 21 h 20,5 mm /
0,82 x 0,82 h 0,8"

Volume: 24 x 8.5 ml / 0.31 oz

Pcs/Master: 10

EAN: 8051085387083



Tritan™ Mould



Cuore 01^P

Item: 52.920.86.0165

Praline size: 35 x 27 mm h 17 mm /
1,3 x 1,06 h 0,6"

Volume: 24 x 9.4 ml / 0.31 oz

Pcs/Master: 10

EAN: 8051085387120



Tritan™ Mould



Ovale 01^P

Item: 52.914.86.0165

Mould size: 23 x 33 h 15 mm /

0.9 x 1.3 h 0.6"

Volume: 24 x 8.5 ml / 0.28 oz

Pcs/Master: 10

EAN: 8051085387359



Tritan™ Mould



Dome 01^P

Item: 52.930.86.0165

Mould size: Ø 26 h 22,5 mm /

Ø 1,02 h 0,88"

Volume: 24 x 8 ml / 0.27 oz

Pcs/Master: 10

EAN: 8051085387045



Tritan™ Mould



NOTE

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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