

MADE IN ITALY

silikowart[®]
professional

vantaggi del silicone

I VANTAGGI GENERALI DELLO STAMPO IN SILICONE

FLESSIBILE: quando viene piegato ritorna alla forma originaria

INFRANGIBILE: non si rompe né si danneggia rispetto agli stampi realizzati in altri materiali quali il vetro o il metallo

STABILITÀ TERMICA: copre ampiamente il range di temperatura da -60°C a +230°C

SALVA SPAZIO: richiede poco ingombro

PRATICA MANUTENZIONE: lavabile in lavastoviglie e a mano in acqua calda

VANTAGGI DEGLI STAMPI SILIKOMART

Sono realizzati con silicone liquido LSR che consente:

- Maggiore stabilità e resistenza termica rispetto al silicone solido
- Stabilità al processo di invecchiamento (garantite 3000 cotture)
- Assenza di elementi tossici

Sono dotati dell'esclusivo Safe Ring:

- L'innovativo anello di supporto removibile brevettato da Silikomart (*)

Sono sicuri e garantiti:

- Perché sottoposti ad un trattamento termico che dura 7 ore e che permette l'eliminazione di eventuali residui di sostanze nocive (post curing)
- Non origina fumo né odore

Sono conformi alle normative CE e FDA

Sono versatili nell'utilizzo:

- Possono essere messi sia nel forno tradizionale che nel microonde, in frigo o in freezer

Salutari e dietetici:

- Non serve burro né altri grassi per ungere lo stampo

Estremamente flessibili:

- Se piegati non creano crepe e ritornano immediatamente alla forma originaria ("effetto memoria")

Design:

Gli stampi riproducono fedelmente tutti i dettagli della forma

(*) disponibili solo nella gamma SFT

the advantages of silicone

THE GENERAL ADVANTAGES OF SILICONE BAKEWARE

FLEXIBILITY: if folded, it will retain its original shape

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

THERMAL PROPERTIES: it can be used for a temperature range of -60°C to +230°C (-76°F + 446°F)

MINIMUM STORAGE: space required as will compact

EASY MAINTANANCE: dishwasher safe

THE ADVANTAGES OF SILICONE BAKEWARE

Manufactured using a unique liquid silicone that enables:

- Stability and thermal resistance compared with solid silicone
- A stable aging process (guaranteed for 3000 uses)

Patented Safe Ring:

- Moulds are equipped with the patented support ring (*)

Safe and guaranteed:

- Silikomart moulds are manufactured using 7 hours thermal procedure that eliminates any possibility of residual toxic substances
- It does not smoke upon use and it is odour free
- Contains no toxic materials

Complies with all CE and FDA recommendations

Versatility:

- It can be used in refrigerator or in freezer, in the conventional or fan assisted oven and in microwave

Healthy eating:

- Moulds do not need to be oiled, buttered or greased before use

Maximum flexibility:

- If folded Silikomart moulds will not create white creases on the fold line, it will not break and it will retain original shape

Design:

Silikomart moulds carefully reproduce all the fine details onto the finished product

(*) only for SFT range

modalità d'uso / use instructions

Gli stampi in silicone 100% alimentare Silikomart Professional sono ideali per la preparazione di ricette dolci e salate. Leggeri, resistenti e pratici sono la migliore alternativa a tutte le teglie e agli stampi preformati in altri materiali. Possono essere usati per la cottura nel forno elettrico, a gas o microonde, sulle griglie e sulle piastre perforate e per la congelazione nel freezer e negli abbattitori: resistono, infatti, a temperature da -60°C a $+230^{\circ}\text{C}$, permettendo il passaggio diretto dal freezer al forno senza alcuna variazione delle caratteristiche tecniche del materiale. La conducibilità termica del silicone alimentare puro garantisce ottimi risultati nella cottura, mentre la naturale antiaderenza e flessibilità consentono una sformatura facile, veloce e perfetta, eliminando sprechi di tempo e di ingredienti. Si lavano semplicemente sotto un getto d'acqua calda, con l'aiuto di una spugna, o in lavastoviglie. Possono essere riposti con il minimo ingombro: piegati o arrotolati, tornano sempre alla forma originaria. Il loro corretto utilizzo garantisce una durata superiore ai prodotti tradizionali.

LINEE SILIKOMART PROFESSIONAL:

La linea **SILICONFLEX** comprende una vastissima gamma di multiforme i cui criteri di modularità sono stati progettati per adattarsi perfettamente al formato gastronomo e alla tradizionale teglia da pasticceria $60 \times 40 \text{ cm}$, affiancando rispettivamente tre o quattro stampi multiforme.

Nella linea **UNIFLEX** ogni tortiera dispone dello speciale anello di supporto removibile brevettato **SAFE RING** per mantenere l'impasto in forma perfetta dalla preparazione alla sformatura. Come lo stampo, l'anello resiste da -60°C a $+230^{\circ}\text{C}$.

La linea **BABY FLEX** comprende stampi di piccole dimensioni e soggetti divertenti, adatti per creazioni spiritose e stravaganti.

La linea **WARNER BROS**, infine, riproduce i simpatici personaggi dei cartoons, per dare un tocco di allegria che conquisterà tutti i bambini, e non solo.

Gli stampi rigorosamente in silicone puro 100% alimentare della linea **EASY CHOC** sono ideali per realizzare perfetti cioccolatini o raffinati mini-dessert.

La linea **FORMAGEL** è la nuova linea di stampi decorazione per incrementare l'appeal estetico delle vetrine gelato permettendo di dar vita a decorazioni che rendono originale la presentazione del gelato artigianale nelle vaschette gelato con grande facilità d'uso e garantendo risultati impeccabili.

The moulds made of 100% silicone suitable for alimentary use from Silikomart Professional, are ideal for the preparation of sweet and salty recipes. Light, resistant and practical are the best alternative to all baking trays and moulds made of other materials. They can be used while cooking in the gas or electric oven, in the grill; on the wire rack shelf, in the microwave and to consolidate in the freezer or in the blast chiller: it resists temperatures from -60°C to $+230^{\circ}\text{C}$, can be transferred directly from the freezer to the oven without any variation in material characteristics.

The thermal conductivity of the silicone guarantees excellent results when baking, while the natural non-stick ability and flexibility, allows quick, easy and perfect turning out, reducing loss of time and of ingredients.

They can easily be washed under hot running water, with a sponge, or in the dishwasher. They can be stored using minimal space; folded or rolled, as they always return to their original shape. The correct use guarantees a superior duration to other traditional products.

*The **SILICONFLEX** line consists of an extensive range of multiforms, whose volume criteria has been designed to adapt perfectly to the gastronomic shape and the traditional trays of confectioners $60 \times 40 \text{ cm}$, simply place approximately three or four multiform moulds together in the oven.*

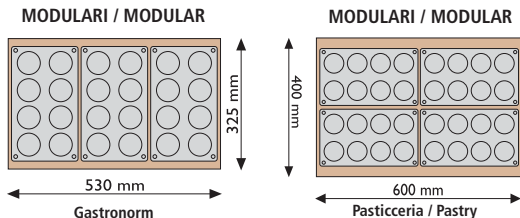
*In the **UNIFLEX** line, every mould is equipped with a special removable support ring; patented **SAFE RING**, to keep the mixture of the preparation in perfect shape until turning out. Like the mould, the ring resists temperatures from -60°C to $+230^{\circ}\text{C}$.*

*The **BABY FLEX** line consists of moulds from small dimensions and amusing shapes, which is ideal for funny creations.*

*The **WARNER BROS** line, at last, reproduces the most loved characters from cartoons, to give a touch of joy that will win not only all little children.*

EASY CHOC, a new line of chocolate moulds made completely from 100% pure silicone for alimentary use, perfect to create perfect chocolates or refined chocolate mini-desserts.

FORMAGEL is a new line of ice cream decoration moulds created to improve aesthetic appeal of the ice cream window display.





modalità d'uso

- Inserire l'anello di supporto SAFE RING (*) per garantire migliore stabilità.
- Versare l'impasto nello stampo.
- Mettere il preparato nel forno, nel frigorifero o nell'abbattitore. Lo stampo può essere passato direttamente dall'abbattitore al forno.
- Rimuovere l'anello nei modelli che lo prevedono e sfornare con una lieve flessione dello stampo, staccando delicatamente i bordi prima di rigirarli. In caso di cottura, estrarre il preparato solo dopo il suo completo raffreddamento.
- Lavare lo stampo in lavastoviglie o sotto un getto d'acqua calda.

(*) Previsto solo per la linea Uniflex



use instructions

- Proceed to fit the support SAFE RING (*) in order to improve the stability of the mould.
- Pour the mixture into the mould.
- Place the preparation into the oven, in the refrigerator or in the blast chiller. The mould can be put directly from the blast chiller to the oven.
- Remove the ring from the mould that are equipped with this and turn on to a cooling rack. In cases of using for baking, turn out the mixture only when cold.
- Wash the mould in the dishwasher or under hot running water.

(*) Only for Uniflex moulds



SF001 HALF-SPHERE
Ø 80 h 40 mm
Ø 3,15 h 1,57 inches
Vol. 5x120 ml Tot. 600 ml



SF002 HALF-SPHERE
Ø 70 h 35 mm
Ø 2,76 h 1,38 inches
Vol. 6x80 ml Tot. 480 ml



SF003 HALF-SPHERE
Ø 60 h 30 mm
Ø 2,36 h 1,18 inches
Vol. 6x60 ml Tot. 360 ml



SF004 HALF-SPHERE
Ø 50 h 25 mm
Ø 1,97 h 0,98 inches
Vol. 8x30 ml Tot. 240 ml



SF005 HALF-SPHERE
Ø 40 h 20 mm
Ø 1,57 h 0,79 inches
Vol. 15x20 ml Tot. 300 ml



SF006 HALF-SPHERE
Ø 30 h 15 mm
Ø 1,18 h 0,59 inches
Vol. 24x10 ml Tot. 240 ml



SF007 PYRAMIDS
71 x 71 h 40 mm
2,80 x 2,80 h 1,57 inches
Vol. 6x90 ml Tot. 540 ml



SF008 PYRAMIDS
36 x 36 h 22 mm
1,42 x 1,42 h 0,87 inches
Vol. 15x20 ml Tot. 300 ml



SF009 POMPONNETES
Ø 34 h 16 mm
Ø 1,34 h 0,63 inches
Vol. 24x18 ml Tot. 432 ml



SF013 TARTELETTES
Ø 45 h 10 mm
Ø 1,77 h 0,39 inches
Vol. 15x20 ml Tot. 300 ml



SF014 TARTELETTES
Ø 50 h 15 mm
Ø 1,97 h 0,59 inches
Vol. 15x25 ml Tot. 375 ml



SF015 TARTELETTES
Ø 60 h 17 mm
Ø 2,36 h 0,67 inches
Vol. 8x40 ml Tot. 320 ml



SF016 TARTELETTES
Ø 70 h 20 mm
Ø 2,76 h 0,79 inches
Vol. 6x70 ml Tot. 420 ml



SF017 SMALL OVALS
55 x 33 h 20 mm
2,17 x 1,30 h 0,78 inches
Vol. 16x30 ml Tot. 480 ml



SF018 MEDIUM OVALS
70 x 50 h 20 mm
2,76 x 1,97 h 1,38 inches
Vol. 9x50 ml Tot. 450 ml



SF055 BIG OVALS
75 x 55 h 35 mm
2,95 x 2,16 h 1,38 inches
Vol. 8x110 ml Tot. 880 ml



SF019 SMALL BABA'
Ø 35 h 38 mm
Ø 1,38 h 1,50 inches
Vol. 15x30 ml Tot. 450 ml



SF020 MEDIUM BABA'
Ø 45 h 48 mm
Ø 1,77 h 1,89 inches
Vol. 11x50 ml Tot. 550 ml



SF021 BIG BABA'
Ø 55 h 60 mm
Ø 2,17 h 2,36 inches
Vol. 8x92 ml Tot. 736 ml



SF022 SMALL MUFFIN
Ø 51 h 28 mm
Ø 2,01 h 1,10 inches
Vol. 11x50 ml Tot. 550 ml



SF023 MEDIUM MUFFIN
Ø 69 h 35 mm
Ø 2,72 h 1,38 inches
Vol. 6x100 ml Tot. 600 ml



SF024 BIG MUFFIN
Ø 81 h 32 mm
Ø 3,19 h 1,26 inches
Vol. 5x135 ml Tot. 675 ml



SF052 BIG MUFFIN
Ø 75 h 60 mm
Ø 2,95 h 2,36 inches
Vol. 6x165 ml Tot. 990 ml



SF102 MEDIUM MUFFIN
Ø 68 h 38 mm
Ø 2,67 h 1,49 inches
Vol. 6x118 ml Tot. 708 ml

**SF025 FINANCIERS**

49 x 26 h 11 mm
1,93 x 1,02 h 0,43 inches
Vol. 20x20 ml Tot. 400 ml

**SF054 BIG FINANCIERS**

95 x 45 h 12 mm
3,74 x 1,77 h 0,47 inches
Vol. 7x50 ml Tot. 350 ml

**SF026 CAKES**

79 x 29 h 30 mm
3,11 x 1,14 h 1,18 inches
Vol. 12x70 ml Tot. 840 ml

**SF027 PETITS-FOURS**

Ø 40 h 20 mm
Ø 1,57 h 0,79 inches
Vol. 15x30 ml Tot. 450 ml

**SF028 CYLINDERS**

Ø 60 h 35 mm
Ø 2,36 h 1,38 inches
Vol. 8x90 ml Tot. 450 ml

**SF029 FLORENTINS**

Ø 60 h 12 mm
Ø 2,36 h 0,47 inches
Vol. 8x35 ml Tot. 280 ml

**SF030 MINI FLORENTINS**

Ø 35 h 5 mm
Ø 1,38 h 0,20 inches
Vol. 24x10 ml Tot. 240 ml

**SF031 MINI MADELEINE**

44 x 34 h 10 mm
1,73 x 1,34 h 0,39 inches
Vol. 15x10 ml Tot. 150 ml

**SF032 MADELEINE**

68 x 45 h 17 mm
2,68 x 1,77 h 0,67 inches
Vol. 9x30 ml Tot. 270 ml

**SF033 SMALL BORDELAIS**

Ø 35 h 35 mm
Ø 1,38 h 1,38 inches
Vol. 18x30 ml Tot. 540 ml

**SF059 MEDIUM BORDELAIS**

Ø 45 h 45 mm
Ø 1,77 h 1,77 inches
Vol. 15x60 ml Tot. 900 ml

**SF050 BIG BORDELAIS**

Ø 55 h 50 mm
Ø 2,17 h 1,97 inches
Vol. 8x92 ml Tot. 736 ml

**SF034 BRIOCHETTE**

Ø 79 h 37 mm
Ø 3,11 h 1,46 inches
Vol. 6x110 ml Tot. 660 ml

**SF035 BRIOCHETTE**

Ø 79 h 30 mm
Ø 3,11 h 1,18 inches
Vol. 6x110 ml Tot. 660 ml

**SF036 HEART**

Ø 65 h 40 mm
Ø 2,56 h 1,57 inches
Vol. 6x130 ml Tot. 780 ml

**SF040 HEART**

Ø 60 h 35 mm
Ø 2,36 h 1,38 inches
Vol. 8x90 ml Tot. 720 ml

**SF037 OCTAGONS**

Ø 38 h 26 mm
Ø 1,49 h 1,02 inches
Vol. 15x30 ml Tot. 450 ml

**SF038 MEDIUM BOAT**

72 x 30 h 15 mm
2,83 x 1,18 h 0,59 inches
Vol. 12x20 ml Tot. 240 ml

**SF039 BIG BOAT**

100 x 44 h 15 mm
3,94 x 1,73 h 0,59 inches
Vol. 9x40 ml Tot. 360 ml

**SF041 HALF EGG**

102 x 73 h 36 mm
4,01 x 2,87 h 1,42 inches
Vol. 5x130 ml Tot. 650 ml

**SF042 SPONGE BASE**

Ø 103 h 20 mm
Ø 4,05 h 0,79 inches
Vol. 3x140 ml Tot. 420 ml

**SF043 FLAN MOULD**

Ø 40 h 13 mm
Ø 1,57 h 0,51 inches
Vol. 15x20 ml Tot. 300 ml

**SF044 FLAN MOULD**

Ø 50 h 14 mm
Ø 1,97 h 0,55 inches
Vol. 5x30 ml Tot. 150 ml

**SF045 FLAN MOULD**

Ø 60 h 17 mm
Ø 2,36 h 0,67 inches
Vol. 8x42 ml Tot. 336 ml

**SF046 FLAN MOULD**

Ø 70 h 17 mm
Ø 2,76 h 0,67 inches
Vol. 6x52 ml Tot. 312 ml



SF047 FLAN MOULD
 Ø 80 h 18 mm
 Ø 3,15 h 0,70 inches
 Vol. 6x72 ml Tot. 432 ml



SF048 SMALL DIAMOND
 Ø 35 h 23 mm
 Ø 1,38 h 0,91 inches
 Vol. 18x20 ml Tot. 360 ml



SF049 BIG DIAMOND
 Ø 68 h 45 mm
 Ø 2,68 h 1,77 inches
 Vol. 6x92 ml Tot. 552 ml



SF051 BAVARESE
 Ø 57 h 57 mm
 Ø 2,24 h 2,24 inches
 Vol. 8x130 ml Tot. 1040 ml



SF053 KRAPPEN
 Ø 60 h 20 mm
 Ø 2,36 h 0,79 inches
 Vol. 8x40 ml Tot. 320 ml



SF056 DAISY
 Ø 70 h 28 mm
 Ø 2,76 h 1,10 inches
 Vol. 6x80 ml Tot. 480 ml



SF057 SMALL GUGELHOPP
 Ø 55 h 36 mm
 Ø 2,17 h 1,42 inches
 Vol. 8x50 ml Tot. 400 ml



SF058 GUGELHOPP
 Ø 70 h 36 mm
 Ø 2,76 h 1,42 inches
 Vol. 6x80 ml Tot. 480 ml



SF060 NOUGATS
 50 x 25 h 20 mm
 1,97 x 0,98 h 0,79 inches
 Vol. 20x22 ml Tot. 440 ml



SF061 FANTASY
 Ø 75 h 40 mm
 Ø 2,95 h 1,57 inches
 Vol. 6x100 ml Tot. 600 ml



SF062 SMALL TRISKELL
 50 x 50 h 17 mm
 1,97 x 1,97 h 0,67 inches
 Vol. 15x20 ml Tot. 300 ml



SF063 HERMINE
 113,5 x 74 h 30 mm
 4,47 x 2,91 h 1,18 inches
 Vol. 6x80 ml Tot. 480 ml



SF064 TRISKELL
 85 x 85 h 25 mm
 3,34 x 3,34 h 0,98 inches
 Vol. 6x90 ml Tot. 540 ml



SF069 FLEUR DE LYS
 61 x 77 h 25 mm
 2,40 x 3,03 h 0,98 inches
 Vol. 8x40 ml Tot. 320 ml



SF070 CROIX OCCITANE
 67 x 67 h 40 mm
 2,63 x 2,63 h 1,57 inches
 Vol. 8x44 ml Tot. 352 ml



SF099 FOURLEAF
 Ø 68 h 25 mm
 Ø 2,67 h 0,98 inches
 Vol. 8x54 ml Tot. 432 ml



SF067 KISS
 Ø 74 h 66,5 mm
 Ø 2,91 h 2,62 inches
 Vol. 6x183 ml Tot. 1098 ml



SF072 SMALL SUNFLOWER
 Ø 44 h 27 mm
 Ø 1,73 h 1,06 inches
 Vol. 15x23 ml Tot. 345 ml



SF076 SUNFLOWER
 Ø 76 h 40 mm
 Ø 2,99 h 1,57 inches
 Vol. 6x115 ml Tot. 690 ml



SF073 SMALL DAHLIA
 Ø 44 h 25 mm
 Ø 1,73 h 0,98 inches
 Vol. 15x23 ml Tot. 345 ml



SF078 DAHLIA
 Ø 78 h 40 mm
 Ø 3,07 h 1,57 inches
 Vol. 6x115 ml Tot. 690 ml



SF074 SMALL ROSE
 Ø 44 h 27 mm
 Ø 1,73 h 1,06 inches
 Vol. 15x23 ml Tot. 345 ml



SF077 ROSE
 Ø 76 h 40 mm
 Ø 2,99 h 1,57 inches
 Vol. 6x115 ml Tot. 690 ml



SF075 NARCISSUS
 Ø 76 h 40 mm
 Ø 2,99 h 1,57 inches
 Vol. 6x115 ml Tot. 690 ml



SF079 SMALL NARCISSUS
 Ø 44 h 25 mm
 Ø 1,73 h 0,98 inches
 Vol. 15x23 ml Tot. 345 ml



SF010 SMALL SAVARIN
 Ø 41 h 12 mm
 Ø 1,61 h 0,47 inches
 Vol. 18x18 ml Tot. 324 ml



SF011 MEDIUM SAVARIN
 Ø 65 h 21 mm
 Ø 2,56 h 0,83 inches
 Vol. 8x50 ml Tot. 400 ml



SF012 BIG SAVARIN
 Ø 72 h 23 mm
 Ø 2,83 h 0,91 inches
 Vol. 6x62 ml Tot. 372 ml



SF080 SMALL SQUARE SAVARIN
 35 x 35 h 21,5 mm
 1,37 x 1,37 h 0,84 inches
 Vol. 24x16 ml Tot. 384 ml



SF081 MEDIUM SQUARE SAVARIN
 48 x 48 h 29,5 mm
 1,88 x 1,88 h 1,16 inches
 Vol. 15x45 ml Tot. 675 ml



SF082 BIG SQUARE SAVARIN
 65 x 65 h 26 mm
 2,5 x 2,5 h 1 inches
 Vol. 8x73 ml Tot. 584 ml



SF083 SMALL OVAL SAVARIN
 44 x 32 h 24,5 mm
 1,73 x 1,25 h 0,96 inches
 Vol. 24x16 ml Tot. 384 ml



SF084 MEDIUM OVAL SAVARIN
 70 x 52 h 24 mm
 2,75 x 2,04 h 0,94 inches
 Vol. 10x47 ml Tot. 470 ml



SF085 BIG OVAL SAVARIN
 77 x 60 h 28 mm
 3,03 x 2,36 h 1,1 inches
 Vol. 8x72 ml Tot. 576 ml



SF087 BIG PASSION
 64 x 62 h 32 mm
 2,55x2,44 h 1,26 inches
 Vol. 8x72 ml Tot. 576 ml



SF088 MEDIUM PASSION
 56 x 52 h 29 mm
 2,2 x 2,05 h 1,14 inches
 Vol. 10x45 ml Tot. 450 ml



SF089 SMALL PASSION
 37 x 36 h 23 mm
 1,45 x 1,42 h 0,9 inches
 Vol. 24x16 ml Tot. 384 ml



SF090 BIG LINGOTTO
 74,6 x 47,6 h 28 mm
 2,93 x 1,87 h 1,1 inches
 Vol. 8x72 ml Tot. 576 ml



SF091 MEDIUM LINGOTTO
 60,7 x 39,7 h 26 mm
 2,40 x 1,56 h 1,02 inches
 Vol. 10x45 ml Tot. 450 ml



SF092 SMALL LINGOTTO
 43,6 x 26 h 22 mm
 1,71 x 1,02 h 0,86 inches
 Vol. 25x16 ml Tot. 400 ml



SF093 BIG VULCANO
 Ø 62,7 h 52 mm
 Ø 2,44 h 2,05 inches
 Vol. 8x72 ml Tot. 576 ml



SF094 MEDIUM VULCANO
 Ø 52,4 h 43,7 mm
 Ø 2,04 h 1,70 inches
 Vol. 15x41 ml Tot. 615 ml



SF095 SMALL VULCANO
 Ø 38,7 h 32,5 mm
 Ø 1,52 h 1,26 inches
 Vol. 24x16 ml Tot. 384 ml



SF086 MAGIC DOME
 Ø 75 h 40 mm
 Ø 2,95 h 1,57 inches
 Vol. 6x115 ml Tot. 690 ml



SF100 PANDORINO
 Ø 80 mm h 62 mm
 Ø 3,15 h 2,44 inches
 Vol. 150x6 ml Tot. 900 ml

▼ **special moulds**



SF103 SAVOJARDO
 Ø 127,5 x 47 h 17 mm
 Ø 5,02 x 1,85 h 0,7 inches
 Vol. 6x83 ml Tot. 498 ml



SF065 SQUARE BAR
 300 x 200 h 11 mm
 11,8 x 7,87 h 0,43 inches



SF066 ROUND BAR
 210 x 170 h 15 mm
 8,26 x 6,69 h 0,59 inches



SF071 SQUARE BAR
 300 x 300 h 20 mm
 11,8 x 11,8 h 0,78 inches



SF096 RECTANGULAR BAR
 295 x 380 h 10 mm
 11,61 x 14,96 h 0,40 inches

▼ baking sheet



TAPIS ROULADE 01
422 x 352 h 8 mm
16,61 x 13,85 h 0,31 inches

TAPIS ROULADE 02
564 x 352 h 8 mm
22,20 x 13,85 h 0,31 inches



OVAL
TAPIS ROULADE 01
600 x 400 h 15 mm
23,6 x 15,7 h 0,59 inches

SILICOPAT 5
Baking sheet
270 x 420 mm
10,63 x 16,54 inches

SILICOPAT 8
Baking sheet
250 x 350 mm
9,84 x 13,78 inches

SILICOPAT 6
Baking sheet
360 x 430 mm
14,17 x 16,93 inches

SILICOPAT 9
Baking sheet
310 x 510 mm
12,20 x 20,07 inches

SILICOPAT 7
Baking sheet
300 x 400 mm
11,81 x 15,75 inches

SILICOPAT 10
Baking sheet
600 x 450 mm
23,62 x 17,71 inches

FIBERGLASS 1
Baking sheet
595 x 395 mm
23,42 x 15,55 inches

FIBERGLASS 4
Baking sheet
785 x 585 mm
30,90 x 23,03 inches

FIBERGLASS 2
Baking sheet
520 x 315 mm
20,47 x 12,40 inches

FIBERGLASS 5
Baking sheet
400 x 300 mm
15,74 x 11,81 inches

FIBERGLASS 3
Baking sheet
620 x 420 mm
24,40 x 16,53 inches

▼ dough cutter

CUTTER 50
per / for:
SF043 FLAN MOULD
SF044 FLAN MOULD
SF014 FLAN MOULD



CUTTER 80
per / for:
SF047 FLAN MOULD



▼ tapis relief



TAPIS RELIEF 01
Greca grande
each band h 4 cm



TAPIS RELIEF 01 BIS
Greca piccola
each band h 3 cm



TAPIS RELIEF 02
Pois



TAPIS RELIEF 03
Banda
each band h 5 cm



TAPIS RELIEF 04
Fregio
each band h 3 cm



TAPIS RELIEF 05
Musica
each band h 3 cm



TAPIS RELIEF 06
Scacchi
each band h 3 cm



TAPIS RELIEF 07
Frutta
each band h 3 cm



TAPIS RELIEF 08
Cuori
each band h 3 cm



TAPIS RELIEF 09
Fiori
each band h 3 cm



TAPIS RELIEF 10
Greca Quadri
each band h 3 cm



TAPIS RELIEF 11
Maiolica
each band h 3 cm



SFT118 ROUND PAN
Ø 180 h 40 mm
Ø 7,09 h 1,57 inches
Vol. 1 l

SFT120 ROUND PAN
Ø 200 h 40 mm
Ø 7,87 h 1,57 inches
Vol. 1,05 l

SFT122 ROUND PAN
Ø 220 h 42 mm
Ø 8,66 h 1,65 inches
Vol. 1,4 l

SFT124 ROUND PAN
Ø 240 h 42 mm
Ø 9,45 h 1,57 inches
vol. 1,7 l

SFT126 ROUND PAN
Ø 260 h 45 mm
Ø 10,24 h 1,77 inches
vol. 2,2 l

SFT128 ROUND PAN
Ø 280 h 47 mm
Ø 11,02 h 1,85 inches
vol. 2,5 l

SFT180 ROUND PAN
Ø 180 h 65 mm
Ø 7,09 h 2,56 inches
Vol. 1,5 l

SFT226 ROUND PAN
Ø 260 h 55 mm
Ø 10,23 h 2,17 inches
Vol. 2,5 l



SFT201 SMALL STAR
Ø 260 h 40 mm
Ø 10,24 h 1,57 inches
Vol. 1,2 l



SFT202 BIG STAR
Ø 260 h 50 mm
Ø 10,24 h 1,97 inches
Vol. 1,8 l



SFT203 TREE
280 x 200 h 40 mm
11,02 x 7,87 h 1,57 inches
Vol. 1,05 l



SFT204 TEDDY BEAR
290 x 200 h 60 mm
11,42 x 7,87 h 2,36 inches
Vol. 1,6 l



SFT205 SAVARIN
Ø 240 h 55 mm
Ø 9,45 h 2,17 inches
Vol. 1,55 l



SFT224 SAVARIN CAKE
Ø 240 h 60 mm
Ø 9,45 h 2,36 inches
Vol. 1,25 l



SFT210 HEART
220 x 218 h 30 mm
8,66 x 8,58 h 1,18 inches
volume 1,25 l



SFT220 DAISY
Ø 220 h 45 mm
Ø 8,66 h 1,77 inches
volume 1,3 l



SFT228 PIZZA PAN
Ø 220 h 20 mm
Ø 11,02 h 0,79 inches
volume 1,3 l



SFT250 GUGELHOPF
Ø 240 h 110 mm
Ø 8,66 h 4,33 inches
volume 2,2 l



SFT251 ROSE
Ø 220 h 100 mm
Ø 8,66 h 3,94 inches
Vol. 2,25 l



SFT253 ROUND LOW ROSE
Ø 260 h 80 mm
Ø 10,24 h 3,15 inches
Vol. 2,8 l



SFT731 PLUMCAKE ROSE
300 x 145 h 80 mm
11,81 x 5,71 h 3,15 inches
Vol. 2,5 l



SFT300 BAKE&ROAST
280 x 220 h 40 mm
11,02 x 8,66 h 1,57 inches
Vol. 2,25 l



SFT301 HAPPY BIRTHDAY
330 x 220 h 50 mm
13 x 8,66 h 1,97 inches
Vol. 3,25 l



SFT302 DAISY PAN
280 x 215 h 50 mm
11,02 x 8,47 h 1,97 inches
Volume 2,3 l



SFT303 HIGH CATHEDRAL
Ø 220 h 100 mm
Ø 8,66 h 3,94 inches
Volume 2,25 l



SFT304 LOW CATHEDRAL
Ø 260 h 80 mm
Ø 10,24 h 3,15 inches
Volume 2,8 l



SFT305 PLUM CAKE CATHEDRAL
300 x 195 h 80 mm
11,81 x 7,67 h 3,15 inches
Volume 2 l



SFT306 SQUARE PAN
228 x 228 h 50 mm
9 x 9 h 2 inches
Volume 2,3 l



SFT307 ROUND ORNAMENTAL
 Ø 260 h 80 mm
 Ø 10,24 h 3,15 inches
 Vol. 2,8 l



SFT308 PLUM CAKE ORNAMENTAL
 300 x 145 h 80 mm
 11,81 x 5,71 h 3,15 inches
 Vol. 2,5 l



SFT309 RIBBON
 Ø 260 h 60 mm
 Ø 10,24 h 2,36 inches
 Vol. 2 l



SFT310 WREATH
 Ø 260 h 55 mm
 Ø 10,24 h 2,16 inches
 Vol. 1,5 l



SFT311 GUGELHOPP BOUQUET
 Ø 220 h 110 mm
 Ø 8,66 h 4,33 inches
 Vol. 2 l



SFT312 PLUM CAKE BOUQUET
 300 x 145 h 80 mm
 11,81 x 5,71 h 3,15 inches
 Vol. 1,6 l



SFT313 FOOTBALL
 Ø 180 h 95 mm
 Ø 7,1 h 3,74 inches
 Vol. 1,6 l



SFT252 SUNFLOWER
 Ø 260 h 70 mm
 Ø 10,24 h 2,76 inches
 Vol. 2,25 l



SFT314 MEDIUM DAHLIA
 Ø 180 h 85 mm
 Ø 7,08 h 3,34 inches
 Vol. 1,3 l



SFT315 MEDIUM ROSE
 Ø 180 h 85 mm
 Ø 7,08 h 3,34 inches
 Vol. 1,3 l



SFT316 MEDIUM SUNFLOWER
 Ø 180 h 85 mm
 Ø 7,08 h 3,34 inches
 Vol. 1,3 l



SFT317 MEDIUM NARCISSUS
 Ø 180 h 85 mm
 Ø 7,08 h 3,34 inches
 Vol. 1,3 l



SFT318 STARS PLUM CAKE
 330 x 135 h 81,5 mm
 12,81 x 5,315 h 3,208 inches
 Vol. 2,3 l



SFT326 PLUM CAKE
 240 x 105 h 65 mm
 9,45 x 4,13 h 2,56 inches
 Vol. 1,5 l

SFT330 PLUM CAKE
 260 x 100 h 70 mm
 10,24 x 3,94 h 2,76 inches
 Vol. 1,55 l

SFT331 PLUM CAKE
 300 x 100 h 70 mm
 11,81 x 3,94 h 2,76 inches
 Vol. 1,7 l



SFT242 FLAN PAN
 Ø 240 h 30 mm
 Ø 9,44 h 1,18 inches
 Vol. 1,25 l

SFT426 FLAN PAN
 Ø 260 h 30 mm
 Ø 10,24 h 1,18 inches
 Vol. 1,3 l



SFT522 BRIOCHE
 Ø 220 h 80 mm
 Ø 8,66 h 3,15 inches
 Vol. 1,7 l



SFT528 GERMAN TART
 Ø 280 h 30 mm
 Ø 11,02 h 1,18 inches
 Vol. 1,65 l



SFT600 STAR BUNDT FORM
 Ø 240 h 100 mm
 Ø 9,45 h 3,94 inches
 Vol. 2,3 l

SFT428 FLAN PAN
 Ø 280 h 30 mm
 Ø 11,02 h 1,18 inches
 Vol. 1,75 l



SFT722 FLEUR BUNDT FORM
 Ø 220 h 100 mm
 Ø 8,66 h 3,94 inches
 Vol. 2 l



SFT726 LOW FLEUR
 Ø 260 h 80 mm
 Ø 10,24 h 3,15 inches
 Vol. 3 l



SFT730 LOAF PAN FLEUR
 300 x 145 h 80 mm
 11,81 x 5,71 h 3,15 inches
 Vol. 2,25 l



SFT800 PUPPY

119 x 165 h 32 mm
4,69 x 6,50 h 1,26 inches
Vol. 250 ml



SFT801 BUNNY

160 x 130 h 35 mm
6,30 x 5,12 h 1,37 inches
Vol. 300 ml



SFT802 LITTLE GOOSE

150 x 169 h 37 mm
5,91 x 6,65 h 1,46 inches
Vol. 300 ml



SFT803 SMALL TEDDY BEAR

125 x 162 h 36 mm
4,92 x 6,38 h 1,42 inches
Vol. 300 ml



SFT804 SMALL SQUIRREL

122 x 166 h 35 mm
4,80 x 6,54 h 1,38 inches
Vol. 300 ml



SFT805 BABY GUGELHOPF

Ø 124 h 60 mm
Ø 4,88 h 2,36 inches
Vol. 300 ml



SFT806 BABY PLUM CAKE

171 x 83 h 40 mm
6,73 x 3,27 h 1,57 inches
Vol. 300 ml



SFT807 BABY TART

Ø 130 h 20 mm
Ø 5,12 h 0,79 inches
Vol. 150 ml



SFT808 ELEPHANT

135 x 138 h 32 mm
5,31 x 5,43 h 1,26 inches
Vol. 260 ml



SFT809 LITTLE PIG

150 x 122 h 30 mm
5,91 x 4,80 h 1,18 inches
Vol. 250 ml



SFT811 COW

152 x 156 h 27 mm
5,98 x 6,14 h 1,06 inches
Vol. 250 ml



SFT812 BABY TEDDY BEAR

133 x 158 h 30 mm
5,24 x 6,22 h 1,18 inches
Vol. 250 ml



SFT813 CREAM CARAMEL

Ø 78 h 48 mm
Ø 3,07 h 1,89 inches
Vol. 160 ml
Set: 2 pcs.



SFT814 FISH

98 x 133 h 30 mm
3,86 x 5,24 h 1,18 inches
Vol. 250 ml



SFT815 SMALL BOUQUET

Ø 127 h 48 mm
Ø 5 h 1,90 inches
Vol. 350 ml



SFT816 SMALL SUNFLOWER

Ø 126 h 50 mm
Ø 4,96 h 1,97 inches
Vol. 400 ml



SFT817 SMALL ROSE

Ø 126 h 50 mm
Ø 4,96 h 1,97 inches
Vol. 300 ml



SFT818 SLIM BREAD

205 x 85 h 50 mm
8,07 x 3,34 h 1,96 inches
Vol. 520 ml



SFT819 MUFFIN

Ø 90 h 50 mm
Ø 3,53 h 1,97 inches
Vol. 193 ml



SFT514 BABY BRIOCHE

Ø 140 h 50 mm
Ø 5,51 h 1,97 inches
Vol. 450 ml

Cartoons



WB001 BUGS BUNNY
320 x 312 h 51 mm
12,59 x 12,28 h 2 inches
Vol. 1,8 l



WB003 SMALL BUGS BUNNY
200 x 105 h 32 mm
7,87 x 4,13 h 1,26 inches
Vol. 300 ml



WB002 DAFFY DUCK
275 x 330 h 51 mm
10,82 x 12,99 h 2 inches
Vol. 1,5 l



WB004 SMALL DAFFY DUCK
180 x 165 h 35 mm
7,08 x 6,49 h 1,37 inches
Vol. 300 ml



WB005 TWEETY
305 x 235 h 50 mm
12 x 9,25 h 1,96 inches
Vol. 1,7 l



WB007 SMALL TWEETY
155 x 140 h 33 mm
6,10 x 5,51 h 1,29 inches
Vol. 300 ml



WB006 SYLVESTER
403 x 215 h 51 mm
15,86 x 8,46 h 2 inches
Vol. 1,6 l



WB008 SMALL SYLVESTER
162 x 147 h 35 mm
6,37 x 5,78 h 1,37 inches
Vol. 250 ml



WB009 WILE E. COYOTE
160 x 150 h 35 mm
6,3 x 5,9 h 1,37 inches
Vol. 300 ml



WB011 ROAD RUNNER
165 X 155 h 31 mm
6,5 X 6,1 h 1,2 inches
Vol. 300 ml



WBT001 TOM AND JERRY
387 x 190 h 46 mm
15,23 x 7,48 h 1,81 inches
Vol. 1,6 l



WBT002 JERRY
164 x 150 h 28,5 mm
6,45 x 5,9 h 1,13 inches
Vol. 225 ml



WBT003 TOM
138 x 145 h 28,5 mm
5,43 x 5,70 h 1,13 inches
Vol. 220 ml



CARTOON NETWORK
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TM & © Cartoon Network.
WB SHELDTM & © Warner Bros. Entertainment Inc. (S)



NSD001 NO-STICK DECOR
Cont. 500 ml
Transparente / Transparente
Staccante alimentare per teglie, stampe, forme.
Non-stick spray for oven ware, pans and moulds.



BRD001 BRILL DECOR
Cont. 400 ml - Transparente / Transparente
Spray alimentare per lucidare e proteggere le tue creazioni.
Food spray for protect and gloss your creations.



JLD001 JELLY DECOR
Cont. 200 ml Transparente / Transparente
Protegge e lucida
le composizioni a base di frutta.
It gives protection and glazes your fruit based creations.



COD001 COOLER DECOR
Cont. 400 ml - Transparente / Transparente
Raffreddante rapido per cioccolato e zucchero.
Rapid cooling for chocolate and sugar.



CHD001 CHOCO DECOR
Cont. 200 ml - Cioccolato / Chocolate
Morbida crema al gusto di cioccolato, indispensabile per ottenere un'originale decorazione dei vostri dolci.
Soft cream with chocolate flavour, essential to have a creative decoration of your cakes.



silikomart
professional

**CRD001
CREAM
DECOR**Cont. 200 ml
Amarena
Black cherry**CRD002
CREAM
DECOR**Cont. 200 ml
Caramello
Caramel**CRD003
CREAM
DECOR**Cont. 200 ml
Cioccolato
Chocolate**CRD004
CREAM
DECOR**Cont. 200 ml
Fragola
Strawberry**CRD005
CREAM
DECOR**Cont. 200 ml
Frutti di bosco
Wildberries**CRD006
CREAM
DECOR**Cont. 200 ml
Vaniglia
Vanilla

Colorante alimentare disponibile in vari gusti per decorare e colorare cioccolato, zucchero, torte, biscotti, praline, etc.
Food colouring for decorating and colouring chocolate, sugar, cakes, biscuits, pralines, etc. available in different flavours.

**GLD001
GLACE
DECOR**Cont. 200 ml
Azzurro
Light Blue**GLD002
GLACE
DECOR**Cont. 200 ml
Bianco
White**GLD003
GLACE
DECOR**Cont. 200 ml
Giallo
Yellow**GLD004
GLACE
DECOR**Cont. 200 ml
Marrone
Brown**GLD005
GLACE
DECOR**Cont. 200 ml
Rosa
Pink**GLD006
GLACE
DECOR**Cont. 200 ml
Rosso
Red**GLD007
GLACE
DECOR**Cont. 200 ml
Verde
Green

L'innovativa glassa pronta all'uso, ideale per la decorazione.
The innovative ready to use icing for decoration.

**PSD001
PASTEL
DECOR**Cont. 125 ml
Azzurro
Light Blue**PSD002
PASTEL
DECOR**Cont. 125 ml
Giallo
Yellow**PSD003
PASTEL
DECOR**Cont. 125 ml
Marrone
Brown**PSD004
PASTEL
DECOR**Cont. 125 ml
Rosa
Pink**PSD005
PASTEL
DECOR**Cont. 125 ml
Rosso
Red**PSD006
PASTEL
DECOR**Cont. 125 ml
Verde
Green

Colorante alimentare spray per decorare e colorare cioccolato, zucchero, torte, biscotti, praline...
Food colouring spray for decorate and colour chocolate, sugar, cakes, biscuits, pralines...

**PRD001
PEARL
DECOR**Cont. 125 ml
Argento
Silver**PRD002
PEARL
DECOR**Cont. 125 ml
Blu
Blue**PRD003
PEARL
DECOR**Cont. 125 ml
Bronzo
Bronze**PRD004
PEARL
DECOR**Cont. 125 ml
Oro
Gold**PRD005
PEARL
DECOR**Cont. 125 ml
Rosso
Red**PRD006
PEARL
DECOR**Cont. 125 ml
Verde
Green

Colorante alimentare spray perlato per decorare e colorare cioccolato, zucchero, torte, biscotti, praline...
Food colouring pearled spray for decorate and colour chocolate, sugar, cakes, biscuits, pralines...



**VLD001
VELLY
DECOR**
Cont. 250 ml
Arancio
Orange



**VLD002
VELLY
DECOR**
Cont. 250 ml
Azzurro
Light Blue



**VLD003
VELLY
DECOR**
Cont. 250 ml
Giallo
Yellow



**VLD004
VELLY
DECOR**
Cont. 250 ml
Marrone
Brown



**VLD005
VELLY
DECOR**
Cont. 250 ml
Neutro
Neutral



**VLD006
VELLY
DECOR**
Cont. 250 ml
Rosa
Pink

Burro di cacao spray colorato con effetto vellutato da utilizzare su semifreddi, gelati e qualsiasi superficie precedentemente raffreddata.
Coloured spray cocoa butter, silky effect for semifreddos, ice creams and any surface previously cooled



**VLD007 VELLY
DECOR**
Cont. 250 ml
Rosso - Red



**VLD008 VELLY
DECOR**
Cont. 250 ml
Verde - Green



**CPD001
COLOR
DECOR**
Cont. 25 gr.
Argento
Silver



**CPD002
COLOR
DECOR**
Cont. 25 gr.
Bronzo
Bronze



**CPD003
COLOR
DECOR**
Cont. 25 gr.
Oro
Gold



**CPD004
COLOR
DECOR**
Cont. 25 gr.
Rosso
Red

Colorante in polvere per la decorazione superficiale di cioccolato, dei prodotti a base di zucchero, della pasta di mandorle e della gelatina neutra a freddo.
Powdered colouring for decorate chocolate, sugar products, almond-paste and cold neutral jelly.



**CLD001
COLOR
DECOR**
Cont. 25 gr.
Arancio
Orange



**CLD002
COLOR
DECOR**
Cont. 25 gr.
Blu
Blue



**CLD003
COLOR
DECOR**
Cont. 25 gr.
Giallo
Yellow



**CLD004
COLOR
DECOR**
Cont. 25 gr.
Marrone
Brown



**CLD005
COLOR
DECOR**
Cont. 50 gr.
Bianco
White



**CLD006
COLOR
DECOR**
Cont. 25 gr.
Rosso
Red



**CLD007
COLOR
DECOR**
Cont. 25 gr.
Verde
Green

Colorante in polvere tinte pastello per la colorazione di masse grasse.
Pastel powdered colouring for oily masses.



**CID001
COLOR
DECOR**
Cont. 25 gr.
*Arancio
*Orange



**CID002
COLOR
DECOR**
Cont. 25 gr.
*Blu
*Blue



**CID003
COLOR
DECOR**
Cont. 25 gr.
*Giallo
*Yellow



**CID004
COLOR
DECOR**
Cont. 25 gr.
*Marrone
*Brown



**CID005
COLOR
DECOR**
Cont. 25 gr.
*Rosso
*Red



**CID006
COLOR
DECOR**
Cont. 25 gr.
*Verde
*Green

Coloranti alimentari idrosolubili in polvere: miscelati con alcool o acqua sono perfetti per la decorazione di tutti i tipi di massa.
Water-soluble powdered food colouring: perfect also mixed with alcohol or water for decorate every type of mass.
(*) I colori indicati si riferiscono al risultato ottenuto dopo aver miscelato il prodotto con alcool o acqua.
(**) Colours refer to the result obtained after mixing the product with alcohol or water.



SG01 MONAMOUR
30 x 22 h 25 mm
Vol. 15x10 ml
Tot. 150 ml



SG02 CUBO
26 x 26 h 18 mm
Vol. 15x10 ml
Tot. 150 ml



SG03 IMPERIAL
Ø28 h 20 mm
Vol. 15x10 ml
Tot. 150 ml



SG04 VERTIGO
Ø28 h 20 mm
Vol. 15x10 ml
Tot. 150 ml

Jellyflex



SG01 FETTA
ARANCIO / LEMONSLICE
45 x 18 x 15 mm
Pz./Pcs. 3 x 8 = 24



SG02 PERA / PEAR
40 x 26 x 15 mm
Pz./Pcs. 3 x 8 = 24



SG03 CUORE / HEART
34 x 30 x 18 mm
Pz./Pcs. 3 x 8 = 24



SG04 MEZZASFERA / HALFSHERE
Ø 27 x h 13,5 mm
Pz./Pcs. 3 x 8 = 24

ACC011
COLINO INOX
L.T. 0,9

Realizzato tutto in acciaio inox 18/10, con robusto manico in materiale plastico. Capacità massima 0,9 lt. Molto pratico e maneggevole: si può usare anche con una sola mano.

Made of stainless steel 18/10, with strong plastic handle. Capacity 0,9 lt. It is very handy: the mechanism permits the single-handed operation.



SG05 BON BON / PASTILLE
Ø 30 x h 11 mm
Pz./Pcs. 3 x 8 = 24



SG06 MORA / BERRY
Ø 30 x h 24 mm
Pz./Pcs. 3 x 8 = 24



SG07 ANANAS / PINEAPPLE
33 x 23 x 18 mm
Pz./Pcs. 3 x 8 = 24



SG08 FRAGOLA / STRAWBERRY
36 x 30 x 20 mm
Pz./Pcs. 3 x 8 = 24



SG09 PESCA / PEACH
35 x 25 x 20 mm
Pz./Pcs. 3 x 8 = 24

Sac'a flex

PATENTED

ACC083
Ø 185 x h 450 mm



Facile da riempire
Easy to fill

Non assorbe odori né sapori
It does not absorb any odour

Design ergonomico
Ergonomic design

Utilizzabile in frigo fino a -60°C

It can be put in the freezer up to -76°F

Utilizzabile in forno fino a +230°C

It can be used in the oven up to +446°F

Lavabile e sterilizzabile
Dishwasher safe and sterilizable

silikomart®
professional

H.A.C.C.P.
D.Lgs. 155/97

▼ tubes

Kit di bocchette decorative in acciaio inox per sac'a flex. Il kit è composto da 5 bocchette di ugual misura.
Kit stainless steel decorative tubes for sac' a poche. Every kit is composed by 5 pcs of the same size.



FORO STELLA
STAR TUBES

COD.	BS	102	103	104	105	106
Ø mm		2	3	4	5	6
COD.	BS	107	108	109	110	111
Ø mm		7	8	9	10	11
COD.	BS	112	113	114	115	116
Ø mm		12	13	14	15	16
COD.	BS	117	118			
Ø mm		17	18			



FORO TONDO
ROUND TUBES

COD.	BT	202	203	204	205	206
Ø mm		2	3	4	5	6
COD.	BT	207	208	209	210	211
Ø mm		7	8	9	10	11
COD.	BT	212	213	214	215	216
Ø mm		12	13	14	15	16
COD.	BT	217	218	220	222	224
Ø mm		17	18	20	22	24



FORO STELLA
CHIUSO
CLOSE-STAR TUBES

COD.	BC	320	321	322	323	324
Ø mm		2	3	4	5	6
COD.	BC	325	326	327	328	329
Ø mm		7	8	9	10	11
COD.	BC	330				
Ø mm		12				



FORO STELLA
FRANCESE
STAR FRENCH TUBES

COD.	BF	310	311	312	313	314
Ø mm		4	6	7	9	10
COD.	BF	314/11	315	316	317	318
Ø mm		11	12	13	15	16
COD.	BF	319				
Ø mm		18				



FORO A FIORE / FLOWER TUBES

COD.	BR	330	331	332
MIS./SIZE		SMALL	MEDIUM	LARGE



FORO A FIORE APERTO / OPEN-FLOWER TUBES

COD.	BA	411	413	415
MIS./SIZE		SMALL	MEDIUM	LARGE

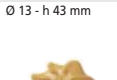


BOCCHETTE DELIZIA / STAR RIBBON TUBES

COD.	BD	300	301	302
MIS./SIZE		16x2	20x3	28x4



BX1013
Ø 13 - h 43 mm



BX2013
Ø 13 - h 42 mm



BX3005
Ø 5 - h 50 mm



BX4014
Ø 14 - h 50 mm



BX7020
Ø 20 - h 52 mm



BX5017
Ø 17 - h 47 mm



BX8019
Ø 19 - h 52 mm



BX6018
Ø 18 - h 48 mm



BX9017
3 x 17 - h 52 mm
BX9022
3 x 22 - h 53 mm



BX1105
Ø 5 - h 52 mm
BX1115
Ø 5 - h 42 mm
BX1123
Ø 3 - h 42 mm
BX1132
Ø 2 - h 42 mm



BX1405
Ø 5*20 - h 43 mm



BX1217
3 x 17 - h 40 mm



BX1510
Ø 10*22 - h 52 mm



BX1303
Ø 3*17 - h 43 mm



BX1605
8 x 5 - h 52 mm



BX1713
Ø 13 - h 40 mm



BX2117
Ø 17 - h 45 mm



BX1820
Ø 20 - h 42 mm



BX2219
Ø 19 - h 52 mm



BX1906
Ø 17 x 6 - h 47 mm



BX2312
Ø 12 - h 41 mm
BX2314
Ø 14 - h 39 mm
BX2315
Ø 15 - h 46 mm

BOCCHETTE INOX / STAINLESS STEEL TUBES



COD. BS 10T
MIS./SIZE Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 14 - 15



COD. BS 10S
MIS./SIZE Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15



**BOCCHETTE AD IMBUTINO
SPECIAL TUBES**

COD. BIM340

ESPOSITORE A MURO / WALL RACK

COD.	ESPO B	ESPO ST
CARAT./CARAT.	BIANCO/WHITE	INOX/ST STEEL



BRUSCHINO / BRUSH



COD. BRU

SCATOLA BOCCHETTE ACCIAIO STAINLESS STEEL TUBES BOX

CODICE/ITEM	ALTEZZA/HEIGHT	PEZZI/PCS
BOS36BIG	50 mm	36 pz/pcs



CODICE/ITEM	ALTEZZA/HEIGHT	PEZZI/PCS
BOS26	33 mm	26 pz/pcs

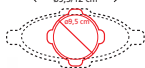


CODICE/ITEM	ALTEZZA/HEIGHT	PEZZI/PCS
BOS52	33 mm	52 pz/pcs



available sizes

← ø9,5/12 cm →



CFF 9
Ø 95 mm

← ø16/20 cm →



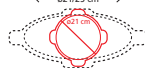
CFF 16
Ø 160 mm

← ø11/15 cm →



CFF 11
Ø 110 mm

← ø21/25 cm →



CFF 21
Ø 210 mm

available sets



CFF set 3B
Ø 11 - 16 - 21



CFF set 4B
Ø 9 - 11 - 16 - 21

imballo / package



COVERFlex



silikomart®
professional



UFO21
 Ø 21,5 cm
 Ø 8.465 inches



UFO25
 Ø 25,5 cm
 Ø 10.039 inches



UFO29
 Ø 29,5 cm
 Ø 11.614 inches

▽ sugarflex



SLK 083
LETTER
 50 x 35 mm
 1,9 x 1,3 inches



SLK 084
LETTER
 50 x 30 mm
 1,9 x 1,1 inches



SLK 085
LETTER
 52 x 33 mm
 2 x 1,2 inches



SLK 086
LETTER
 50 x 35 mm
 1,9 x 1,3 inches



SLK 087
LETTER
 50 x 30 mm
 1,9 x 1,1 inches



SLK 088
LETTER
 50 x 30 mm
 1,9 x 1,1 inches



SLK 089
LETTER
 52 x 35 mm
 2 x 1,3 inches



SLK 090
LETTER
 50 x 39 mm
 1,9 x 1,5 inches



SLK 091
LETTER
 50 x 24 mm
 1,9 x 0,9 inches



SLK 092
LETTER
 50 x 24 mm
 1,9 x 0,9 inches



SLK 093
LETTER
 50 x 37 mm
 1,9 x 1,4 inches



SLK 094
LETTER
 50 x 30 mm
 1,9 x 1,1 inches



SLK 095
LETTER
 50 x 44 mm
 1,9 x 1,7 inches



SLK 096
LETTER
 50 x 35 mm
 1,9 x 1,4 inches



SLK 097
LETTER
 55 x 38 mm
 2,1 x 1,4 inches



SLK 098
LETTER
 50 x 30 mm
 1,9 x 1,1 inches



SLK 099
LETTER
 57 x 38 mm
 2,2 x 1,4 inches



SLK 100
LETTER
 55 x 37 mm
 2,1 x 1,4 inches



SLK 101
LETTER
 56 x 28 mm
 2,2 x 1,1 inches



SLK 102
LETTER
 50 x 32 mm
 1,9 x 1,2 inches



SLK 103
LETTER
50 x 36 mm
1,9 x 1,4 inches



SLK 104
LETTER
50 x 38 mm
1,9 x 1,4 inches



SLK 105
LETTER
50 x 52 mm
1,9 x 2 inches



SLK 106
LETTER
50 x 37 mm
1,9 x 1,4 inches



SLK 107
LETTER
50 x 36 mm
1,9 x 1,4 inches



SLK 108
LETTER
50 x 35 mm
1,9 x 1,3 inches



SLK 001
NUMBER
50 x 24 mm
1,9 x 0,9 inches



SLK 002
NUMBER
53 x 24 mm
2 x 0,9 inches



SLK 003
NUMBER
55 x 25 mm
2,1 x 0,9 inches



SLK 004
NUMBER
53 x 25 mm
2 x 0,9 inches



SLK 005
NUMBER
55 x 27 mm
2,1 x 1 inches



SLK 006
NUMBER
57 x 24 mm
2,2 x 0,9 inches



SLK 007
NUMBER
54 x 28 mm
2,1 x 1,1 inches



SLK 008
NUMBER
59 x 24 mm
2,3 x 0,9 inches



SLK 009
NUMBER
59 x 25 mm
2,3 x 0,9 inches



SLK 010
NUMBER
53 x 25 mm
2 x 0,9 inches



SLK 011
CLOWN
65 x 55 mm
2,5 x 2,1 inches



SLK 012
CLOWN
70 x 57 mm
2,7 x 2,2 inches



SLK 013
CLOWN
70 x 57 mm
2,7 x 2,2 inches



SLK 014
CLOWN
67 x 66 mm
2,6 x 2,5 inches



SLK 015
CLOWN
70 x 40 mm
2,7 x 1,5 inches



SLK 016
CLOWN
65 x 30 mm
2,5 x 1,1 inches



SLK 017
FAIRY
64 x 54 mm
2,5 x 2,1 inches



SLK 018
FAIRY
55 x 58 mm
2,1 x 2,2 inches



SLK 019
CAT
74 x 43 mm
2,9 x 1,6 inches



SLK 035
CAT
58 x 50 mm
2,2 x 1,9 inches



SLK 023
PIG
70 x 40 mm
2,7 x 1,5 inches



SLK 028
SHEEP
80 x 47 mm
3,1 x 1,8 inches



SLK 029
COW
57 x 75 mm
2,2 x 2,9 inches



SLK 020
DOG
60 x 58 mm
2,3 x 2,2 inches



SLK 030
BUTTERFLY
54 x 68 mm
2,1 x 2,6 inches



SLK 052
BIRD
65 x 37 mm
2,5 x 1,9 inches



SLK 022
SWAN
64 x 60 mm
2,5 x 2,3 inches



SLK 127
SWAN
60 x 55 mm
2,36 x 2,3 inches



SLK 081
DUCK
67 x 60 mm
2,6 x 2,3 inches



SLK 082
DUCK
65 x 62 mm
2,5 x 2,4 inches



SLK 033
LADYBUG
70 x 63 mm
2,7 x 2,4 inches



SLK 130
BIRDS
28 x 14 mm 1,10 x 0,55 in
22 x 32 mm 0,86 x 1,26 in
25 x 27 mm 0,98 x 1,06 in
23 x 29 mm 0,90 x 1,14 in
27 x 25 mm 1,06 x 0,98 in
27 x 25 mm 1,06 x 0,98 in
15 x 27 mm 0,59 x 1,06 in
15 x 27 mm 0,59 x 1,06 in



SLK 115
GIRAFFE
72 x 40 mm
2,83 x 1,57 inches



SLK 116
HORSE
43 x 65 mm
1,69 x 2,55 inches



SLK 120
TIGER
60 x 32 mm
2,36 x 1,26 inches



SLK 121
LION
55 x 43 mm
2,16 x 1,69 inches



SLK 122
LION
37 x 42 mm
1,45 x 1,65 inches



SLK 123
RHINO
62 x 40 mm
2,44 x 1,57 inches



SLK 117
MONKEY
56 x 45 mm
2,20 x 1,77 inches



SLK 021
DINOSAUR
25 x 25 mm 0,9 x 0,9 in
35 x 15 mm 1,3 x 0,5 in
35 x 18 mm 1,3 x 0,7 in
35 x 15 mm 1,3 x 0,5 in



SLK 124
ELEPHANT
44 x 53 mm
1,73 x 2,08 inches



SLK 129
KANGAROO
60 x 30 mm
2,36 x 1,18 inches



SLK 031
DRAGONFLY
74 x 96 mm
2,9 x 3,7 inches



**SLK 032
BEE**
55 x 94 mm
2,1 x 3,7 inches



SLK 024 BEAR
58 x 33 mm
2,2 x 1,2 inches



SLK 025 BEAR
65 x 30 mm
2,5 x 1,1 inches



SLK 026 BEAR
56 x 34 mm
2,2 x 1,3 inches



SLK 027 BEAR
50 x 40 mm
1,9 x 1,5 inches



**SLK 118
BEAR**
48 x 33
1,89 x 1,3 inches



**SLK 119
BEAR**
50 x 33 mm
1,97 x 1,3 inches



SLK 166 BEAR
57 x 24 mm
2,24 x 0,94 inches



**SLK 071
DOLPHIN**
78 x 50 mm
3 x 1,9 inches



**SLK 167
DOLPHIN**
79 x 23 mm
3,11 x 0,90 inches



**SLK 072
FISH**
45 x 55 mm
1,7 x 2,1 inches



**SLK 076
FISH**
50 x 50 mm
1,9 x 1,9 inches



**SLK 080
FISH**
35 x 58 mm
1,3 x 2,2 inches



**SLK 125
FISH**
42 x 42 mm
1,65 x 1,65 inches



**SLK 168
FISH**
45 x 43 mm
1,77 x 1,69 inches



**SLK 126
FISH**
73 x 26 mm
2,87 x 1,02 inches



**SLK 079
FISH**
45 x 58 mm
1,7 x 2,2 inches



**SLK 077
SHELL**
44 x 47 mm
1,7 x 1,8 inches



**SLK 078
SNAILGHOST**
35 x 54 mm
1,3 x 2,1 inches



**SLK 074
SEAHORSE**
75 x 44 mm
2,9 x 1,7 inches



SLK 073 STARFISH
50 x 50 mm
1,9 x 1,9 inches



SLK 048 PENGUIN
64 x 36 mm
2,5 x 1,4 inches



SLK 041 RABBIT
80 x 42 mm
3,1 x 1,6 inches



SLK 040 RABBIT
80 x 42 mm
3,1 x 1,6 inches

**SLK 075
SEAHORSE**
60 x 30 mm
2,3 x 1,1 inches



SLK 128 RABBIT
26 x 58 mm
1,02 x 2,28 inches



SLK 039 EGGS
53 x 43 mm
2 x 1,6 inches



SLK 046 SANTA
70 x 50 mm
2,7 x 1,9 inches



SLK 133 SANTA
35 x 30 mm
1,37 x 1,18 inches



SLK 134 SANTA
30 x 33 mm
1,18 x 1,3 inches



SLK 135 SANTA
35 x 22 mm
1,37 x 0,86 inches



SLK 050 TREE
63 x 50 mm
2,4 x 1,9 inches



SLK 136 TREE
23 x 26 mm 0,90 x 1,02 in
30 x 35 mm 1,18 x 1,37 in
17 x 19 mm 0,67 x 0,74 in



SLK 043 SNOWMAN
92 x 42 mm
3,6 x 1,6 inches



SLK 132 SNOWMAN
30 x 50 mm 1,18 x 1,96 in
30 x 49 mm 1,18 x 1,93 in
30 x 49 mm 1,18 x 1,93 in



SLK 044 SNOWFLAKE
60 x 56 mm
2,3 x 2,2 inches



SLK 131 SNOWFLAKE
30 x 35 mm 1,18 x 1,37 in
32 x 32 mm 1,26 x 1,26 in
32 x 33 mm 1,26 x 1,3 in



SLK 042 NATIVITY
64 x 77 mm
2,5 x 3 inches



SLK 045 BELL
55 x 63 mm
2,1 x 2,4 inches



SLK 049 RING
64 x 36 mm
2,5 x 1,4 inches



SLK 051 CRUTCH
70 x 47 mm
2,7 x 1,8 inches



SLK 053 SOCK
65 x 47 mm
2,5 x 1,8 inches



SLK 047 ANGEL
79 x 50 mm
3,1 x 1,9 inches



SLK 137 ANGEL
50 x 35 mm
1,97 x 1,37 inches



SLK 138 ANGEL
31 x 52 mm
1,22 x 2,04 inches



SLK 060 TULIP
49 x 60 mm
1,9 x 2,3 inches



SLK 061 SUNFLOWER
65 x 45 mm
2,5 x 1,7 inches



SLK 062 FLOWER
54 x 50 mm
2,1 x 1,9 inches



SLK 063 FLOWER
53 x 40 mm
2 x 1,5 inches



SLK 064 FLOWER
54 x 40 mm
2,1 x 1,5 inches

**SLK 065 FLOWER**49 x 37 mm
1,9 x 1,5 inches**SLK 066 ROSE**42 x 49 mm
1,6 x 1,9 inches**SLK 067 ROSE**60 x 92 mm
2,3 x 3,6 inches**SLK 068 LEAVES**73 x 63 mm 2,8 x 2,4 in
65 x 50 mm 2,5 x 1,9 in
40 x 32 mm 1,5 x 1,2 in**SLK 069 SUNFLOWERS**95 x 43 mm
3,7 x 1,6 inches**SLK 139 ROSE**51 x 42 mm 2 x 1,65 in
50 x 32 mm 1,97 x 1,26 in
31 x 32 mm 1,22 x 1,26 in**SLK 140 FLOWER**23 x 23 mm 0,90 x 0,90 in
23 x 23 mm 0,90 x 0,90 in
23 x 23 mm 0,90 x 0,90 in
23 x 23 mm 0,90 x 0,90 in**SLK 141 LEAVES**45 x 40 mm 1,77 x 1,57 in
42 x 44 mm 1,65 x 1,73 in
35 x 30 mm 1,37 x 1,18 in
32 x 32 mm 1,26 x 1,26 in
27 x 25 mm 1,06 x 0,98 in
23 x 25 mm 0,90 x 0,98 in**SLK 170 HEART**29 x 32 mm 1,14 x 1,26 in
45 x 32 mm 1,77 x 1,26 in
40 x 38 mm 1,57 x 1,49 in**SLK 147 MUSIC**46 x 90 mm 1,81 x 3,54 in
46 x 90 mm 1,81 x 3,54 in
40 x 90 mm 1,57 x 3,54 in
40 x 20 mm 1,57 x 0,78 in
32 x 15 mm 1,26 x 0,60 in
32 x 13 mm 1,26 x 0,51 in**SLK 144 DECORO**53 x 25 mm
2,08 x 0,98 inches**SLK 145 DECORO**42 x 44 mm
1,65 x 1,73 inches**SLK 146 DECORO**40 x 42 mm
1,57 x 1,65 inches**SLK 038 HAPPY BIRTHDAY**Ø 100 mm
Ø 3,93 inches**SLK 070 CAKES**27 x 27 mm
1,06 x 1,06 inches**SLK 142 CROSS**36 x 48 mm 1,41 x 1,89 in
36 x 48 mm 1,41 x 1,89 in**SLK 143 HANDS**48 x 30 mm
1,89 x 1,18 inches**SLK 034 PUMPKIN**45 x 55 mm
1,7 x 2,1 inches**SLK 036 GHOST**58 x 60 mm
2,2 x 2,3 inches**SLK 037 WITCH**66 x 63 mm
2,5 x 2,4 inches**SLK 169 VEGETABLES**34 x 11 mm 1,34 x 0,43 in
30 x 11 mm 1,18 x 0,43 in
32 x 14 mm 1,26 x 0,55 in
25 x 28 mm 0,98 x 1,10 in
29 x 19 mm 1,14 x 0,74 in
25 x 25 mm 0,98 x 0,98 in
33 x 28 mm 1,30 x 1,10 in
31 x 13 mm 1,22 x 0,51 in**SLK 054 GRAPES**65 x 47 mm
2,5 x 1,8 inches



**SLK 055
BANANA**
60 x 55 mm
2,3 x 2,1 inches



**SLK 056
PINEAPPLE**
70 x 40 mm
2,7 x 1,5 inches



**SLK 057
APPLE**
46 x 63 mm
1,8 x 2,4 inches



**SLK 058
LEMON**
40 x 60 mm
1,5 x 2,3 inches



**SLK 059
STRAWBERRY**
49 x 60 mm
1,9 x 2,3 inches



**SLK 165
SEVEN DWARFS**
26 x 14 mm 1,02 x 0,55 in
26 x 14 mm 1,02 x 0,55 in
26 x 14 mm 1,02 x 0,55 in
26 x 14 mm 1,02 x 0,55 in
26 x 14 mm 1,02 x 0,55 in
26 x 14 mm 1,02 x 0,55 in



**SLK 161
CAR**
50 x 17 mm
1,97 x 0,67 inches



**SLK 160
CAR**
50 x 20 mm
1,97 x 0,78 inches



**SLK 162
SHIP**
50 x 20 mm
1,97 x 0,78 inches



**SLK 163
AEROPLANE**
47 x 30 mm
1,85 x 1,18 inches



**SLK 164
TRAIN**
50 x 25 mm
1,97 x 0,98 inches



**SLK 148
ARIES**
Ø 38 mm
Ø 1,49 inches



**SLK 149
TAURUS**
Ø 38 mm
Ø 1,49 inches



**SLK 150
GEMINI**
Ø 38 mm
Ø 1,49 inches



**SLK 151
CANCER**
Ø 38 mm
Ø 1,49 inches



**SLK 152
LEO**
Ø 38 mm
Ø 1,49 inches



**SLK 153
VIRGO**
Ø 38 mm
Ø 1,49 inches



**SLK 154
LIBRA**
Ø 38 mm
Ø 1,49 inches



**SLK 155
SCORPIO**
Ø 38 mm
Ø 1,49 inches



**SLK 156
SAGITARIUS**
Ø 38 mm
Ø 1,49 inches



**SLK 157
CAPRICORN**
Ø 38 mm
Ø 1,49 inches




**SLK 158
AQUARIUS**
Ø 38 mm
Ø 1,49 inches



**SLK 159
PISCES**
Ø 38 mm
Ø 1,49 inches


▼ accessori



Conforme alla normativa 


**ACC072 ZEUS
GLOVE ROUND STITCH**
285 x 168 h 20 mm
11,22 x 6,61 h 0,78 inches



Conforme alla normativa 

**ACC082 ZEUS PROFI
PROFESSIONAL GLOVE ROUND STITCH**
385 x 168 h 20 mm
15,16 x 6,61 h 0,78 inches



Conforme alla normativa 

**ACC074 PRESI'
TRIVET ROUND STITCH**
175 x 175 mm
6,89 x 6,89 inches



SPC41 SILICONE SPOON
l. 41 cm
l. 16,3 inches

SPC36 SILICONE SPOON
l. 36 cm
l. 14,2 inches

SPC25 SILICONE SPOON
l. 25 cm
l. 9,85 inches



**ACC028 SPOON
SILICONE SPATULA**
l. 255 mm
l. 10,04 inches

**ACC027 BIG
SILICONE SPATULA**
l. 260 mm
l. 10,24 inches

**ACC026 SMALL
SILICONE SPATULA**
l. 245 mm
l. 9,65 inches



ACC022 SMALL BRUSH
l. 185 mm
l. 7,28 inches

ACC024 BARBECUE BRUSH
l. 365 mm
l. 14,37 inches

ACC023 MEDIUM BRUSH
l. 210 mm
l. 8,27 inches



SPS25 SILICONE SPATULA
l. 25 cm
l. 9,85 inches

SPS36 SILICONE SPATULA
l. 36 cm
l. 14,2 inches

SPS41 SILICONE SPATULA
l. 41 cm
l. 16,3 inches



**ACC075
CHRISTMAS
TREE**

95 x 100 h 25 mm
3,74 x 3,94 h 0,98 inches



**ACC076
GINGER BREAD
MAN**

89 x 114 h 25 mm
3,5 x 4,49 h 0,98 inches



**ACC077
DOUBLE
HEART**

140 x 96 h 25 mm
5,51 x 3,78 h 0,98 inches



**ACC078
BEAR**

87 x 106 h 25 mm
3,43 x 4,17 h 0,98 inches



**ACC079
STAR**

100 x 100 h 25 mm
3,94 x 3,94 h 0,98 inches



**ACC080
PUMPKIN**

87 x 110 h 25 mm
3,43 x 4,33 h 0,98 inches



**ACC006
DOSI'**
Ø 80 h 180 mm
Ø 3,15 h 7,09 inches



**ACC001
SIFTER**
Stainless steel sifter
Ø 110 h 130 mm
Ø 4,33 h 5,12 inches



**ACC007
PROFI BISCUIT**
Cookies press st. steel
6 decorative nozzles
20 cookies cutters
Ø 60 h 240 mm
Ø 2,36 h 9,45 inches



**ACC008
BISCUIT**
Vertical cookies press
8 decorative nozzles
12 cookies cutters
Ø 60 h 350 mm
Ø 2,56 h 12,2 inches

Formagel



**FG001
FORMAGEL ONDA**
233,7 x 334,7 h 83,5 mm
9,173 x 13,15 h 3,26 inches
Vol. 4 l



**FG002
FORMAGEL FLEUR**
232 x 331,5 h 83,5 mm
9,134 x 13,031 h 3,26 inches
Vol. 4 l

**60[®]
sessanta
40
quaranta**



SQ001 BRIOCLETTE
Ø 78 h 36 mm
Ø 3,07 h 1,41 inches
Vol. 24x84 ml Tot. 2016 ml



SQ002 CANNELES
Ø 58 h 50 mm
Ø 2,28 h 1,97 inches
Vol. 54x74 ml Tot. 3996 ml



SQ003 HALF-SPHERE
Ø 70 h 35 mm
Ø 2,75 h 1,37 inches
Vol. 28x90 ml Tot. 2520 ml



SQ004 FLORENTINS
Ø 62 h 12 mm
Ø 2,44 h 0,47 inches
Vol. 40x25 ml Tot. 1000 ml



SQ005 MADELEINE
78 x 45 h 18 mm
3,07 x 1,77 h 0,7 inches
Vol. 44x30 ml Tot. 1320 ml



SQ006 MINI CAKE
100 x 52 h 31 mm
3,93 x 2,04 h 1,22 inches
Vol. 30x104 ml Tot. 3000 ml



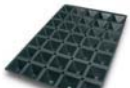
SQ007 MINI MUFFIN
Ø 48 h 31 mm
Ø 1,9 h 1,22 inches
Vol. 70x40 ml Tot. 2800 ml



SQ009 MUFFIN
Ø 70 h 40 mm
Ø 2,75 h 1,57 inches
Vol. 24x120 ml Tot. 2880 ml



**SQ008 MINI
TARTELETTES**
Ø 45 h 16 mm
Ø 1,77 h 0,63 inches
Vol. 60x20 ml Tot. 1200 ml



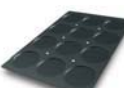
SQ010 PYRAMIDS
65 x 65 h 35 mm
2,56 x 2,56 h 1,37 inches
Vol. 35x60 ml Tot. 2100 ml



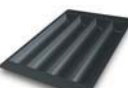
SQ011 GUGELHOPF
Ø 73 h 36 mm
Ø 2,87 h 1,41 inches
Vol. 35x90 ml Tot. 3150



SQ012 DISCO 6
Ø 160 h 10 mm
Ø 6,30 h 0,39 inches
Vol. 6x200 ml Tot. 1200 ml



SQ013 DISCO 12
Ø 120 h 10 mm
Ø 4,72 h 0,39 inches
Vol. 12x110 ml Tot. 1320 ml



SQ014 TRONCO
510 x 80 h 60 mm
20,08 x 3,15 h 2,36 inches
Vol. 4x2200 ml Tot. 8800 ml

silikomart[®]
professional



Gli stampi in silicone 100% alimentare Silikomart Professional sono ideali per la preparazione di ricette dolci e salate.

Leggeri, resistenti e pratici sono la migliore alternativa a tutte le teglie e agli stampi preformati in altri materiali.

Possono essere usati per la cottura nel forno elettrico, a gas o microonde, sulle griglie e sulle piastre perforate e per la congelazione nel freezer e negli abbattitori: resistono, infatti, a temperature da -60°C a +230°C, permettendo il passaggio diretto dal freezer al forno senza alcuna variazione delle caratteristiche tecniche del materiale.

La conducibilità termica del silicone alimentare puro garantisce ottimi risultati nella cottura, mentre la naturale antiaderenza e flessibilità consentono una sformatura facile, veloce e perfetta, eliminando sprechi di tempo e di ingredienti.

Si lavano semplicemente sotto un getto d'acqua calda, con l'aiuto di una spugna, o in lavastoviglie. Possono essere riposti con il minimo ingombro; piegati o arrotolati, tornano sempre alla forma originaria. Il loro corretto utilizzo garantisce una durata superiore ai prodotti tradizionali.

PRECAUZIONI

Prima dell'utilizzo lavare accuratamente lo stampo in acqua calda (a 50°C) o in lavastoviglie.

Al primo utilizzo imbrattare lo stampo per migliorarne l'antiaderenza. Per gli utilizzi successivi tale operazione non è necessaria.

AVVERTENZE

Non porre lo stampo a contatto con fonti dirette di calore (piastre elettriche, fiamme libere, grill, vetroceramiche, etc.).

Non utilizzare coltelli e oggetti appuntiti direttamente nello stampo.

Non pulire con detergenti aggressivi o spugne abrasive.

Non utilizzare lo stampo con la funzione CRISP nel microonde.

Per la cottura, si raccomanda di inserire completamente il SAFE RING nello stampo, assicurandosi che sia ben asciutto nel caso di utilizzo nel forno a microonde.

CONSIGLI

Il volume e la capienza delle forme Silikomart Professional corrispondono a quelle dei tradizionali stampi in metallo, si adattano perciò ai dosaggi di ingredienti indicati dalle più comuni ricette.

Con impasti particolarmente collosi, consigliamo di far rapprendere completamente il preparato inserendolo nell'abbattitore prima di procedere con la sformatura.

Per impasti a basso contenuto di grassi, è possibile migliorare l'antiaderenza dello stampo imbrattandone leggermente la superficie o cospargendola con farina o cacao in polvere.

Per rimuovere qualsiasi residuo in caso di unto persistente, è sufficiente far bollire lo stampo in acqua per 10 minuti.

NESSUN RECLAMO POTRÀ ESSERE PRESO IN CONSIDERAZIONE IN CASO DI UTILIZZO IMPROPRIO.



The moulds made of 100% silicone suitable for alimentary use from Silikomart Professional, are ideal for the preparation of sweet and salty recipes.

Light, resistant and practical are the best alternative to all baking trays and moulds made of other materials.

They can be used while cooking in the gas or electric oven, in the grill; on the wire rack shelf, in the microwave and to consolidate in the freezer or the blast chiller: resists temperatures from -76°F to +446°F, can be transferred directly from the freezer to the oven without any variation in material characteristics.

The thermal conductivity of the silicone guarantees excellent results when baking, while the natural non-stick ability and flexibility, allows quick, easy and perfect turning out, reducing loss of time and of ingredients.

They can easily be washed under hot running water, with a sponge, or in the dishwasher. They can be stored using minimal space; folded or rolled, as they always return to their original shape. The correct use guarantees a duration superior to other traditional products.

PRECAUTIONS

Before the first use wash the mould under hot running water (from 122°F) in the dishwasher.

Apply oil on the surface of the mould to improve its natural non-stick ability. For future use this procedure will not be necessary.

WARNING

Do not put the mould directly in contact with heat sources (electric rings, naked flame, grill, ceramic hob etc).

Do not use knives or any other sharp items directly on the mould.

Do not clean with aggressive detergents or an abrasive sponge. Do not use the mould with the function CRISP in the microwave.

For baking we advise you to insert the SAFE RING completely on the mould making sure that it is entirely dry in case of using in the oven or microwave.

RECOMMENDATIONS

The volume and capacity of the Silikomart Professional mould corresponds to those of traditional metal moulds, they adapt to measurements indicated in the most common recipes.

With mixtures particularly gelatinous we advise you to let it completely set by placing in the blast chiller before proceeding to turn out.

For mixtures with a low level of fat, it is possible to improve the non-stick ability of the mould by applying oil on the surface or sprinkling flour or coco powder.

To remove any residue in case of sticky mixtures, it is sufficient to leave the mould in boiling water for approximately 10 minutes.

SILIKOMART ASSUMES NO RESPONSIBILITY OR LIABILITY IN CASE OF IMPROPER USE.



Les moules en 100% en silicone alimentaire Silikomart Professional sont idéaux pour la préparation de recettes sucrées et salées. Pratiques et légers, ils sont la meilleure alternative des casseroles et des moules traditionnels à base d' autres matériaux.

Ils peuvent être utilisés pour la cuisson dans le four électrique ou à gaz, au micro-ondes, sur les grilles ou les plaques perforées; pour la congélation et dans la machine de refroidissement rapide: ils résistent à une température entre -60°C et 230°C et peuvent passer directement du congélateur au four sans aucune variation des caractéristiques techniques du matériau.

La conduction thermique du silicone alimentaire pur garantit des résultats excellents de la cuisson, tandis que ses propriétés, l'anti-adhérence et la flexibilité, permettent un démoulage facile, rapide et parfait, sans perte de temps et d'ingrédients.

Ils se lavent tout simplement sous l'eau chaude, avec une éponge ou en lave-vaisselle. Les moules peuvent se ranger dans les endroits les plus petits; si bien pliés ou enroulés, ils retournent toujours à leur forme d'origine.

Leur correcte utilisation garantit une durée supérieure aux produits traditionnels.

PRECAUTIONS D'EMPLOI

Avant l'utilisation, lavez avec soin le moule dans de l'eau tiède (50°C) ou en lave-vaisselle.

Lors du premier emploi, beurrez le moule afin d'éviter que la pâte s'y colle. Il n'est plus nécessaire de faire cette opération pour toutes les autres utilisations.

CONSEILS

Ne pas mettre le moule en contact avec des sources directes de chaleur (plaques électriques, flammes, grill, plaques en verre ou céramiques).

Ne pas utiliser de couteaux ou objets pointus directement sur le moule.

Ne pas laver avec des produits agressifs ou éponges abrasives. Ne pas utiliser le moule avec la fonction CRISP du micro-ondes. Pour la cuisson, il est conseillé d'insérer entièrement le SAFE RING autour du moule, en s'assurant qu'il soit bien sec dans le cas d'un emploi en micro-ondes.

Le volume des moules Silikomart Professional correspond à celui des moules traditionnels en métal, ils sont par conséquent adaptés aux doses d'ingrédients indiquées dans les recettes les plus courantes.

En cas de pâtes très liquides, avant de démouler la préparation, nous vous conseillons de laisser épaissir la pâte en la mettant dans la machine de refroidissement rapide.

Pour les pâtes à bas contenu de graisses, il est conseillé de beurrer légèrement le moule ou de le parsemer avec de la farine ou cacao en poudre. Pour enlever tout résidu ou salissure persistante, il suffit de faire bouillir le moule dans de l'eau pendant environ 10 minutes.

AUCUNE RECLAMATION NE POURRA ETRE PRISE EN COMPTE SI LES INSTRUCTIONS D'EMPLOI NE SONT PAS RESPECTEES.



Los moldes de silicona 100% alimenticia Silikomart Professional son ideales para la preparación de recetas dulces y saladas.

Ligeros, resistentes y prácticos son la mejor alternativa a todas las bandejas o moldes preformados en otros materiales. Pueden ser usados para horneados en horno eléctrico, a gas o micro-onda, sobre las parrillas o planchas perforadas y para la congelación en congelador rápido o abatidor: resisten temperaturas desde -60°C a +230°C, permitiendo el pasaje directo del congelador al horno sin ninguna variación de las características técnicas del material.

La conductividad térmica de la silicona pura alimenticia garantiza óptimos resultados en el horneado, mientras su natural antiadherencia y flexibilidad consiente un desmolde fácil, veloz y perfecto, sin pérdida de tiempo ni ingredientes.

Se lavan simplemente bajo un chorro de agua caliente, con ayuda de un estropajo, o en el lavavajillas. Ocupan el mínimo espacio de almacenamiento; doblados o enrollados, recuperan siempre su forma original. Su uso correcto garantiza una duración superior a la de los productos tradicionales.

PRECAUCIONES

Antes de usar lavar cuidadosamente el molde con agua caliente (a 50°C) o en el lavavajillas.

Para el primer uso conviene untar el molde para mejorar su antiadherencia. En usos posteriores esta operación no es necesaria.

ADVERTENCIAS

No poner el molde en contacto con fuentes directas de calor (planchas eléctricas, llamas, grill, vitrocerámicas, etc.).

No utilizar cuchillos o objetos punzantes directamente en el molde.

No limpiar con detergentes agresivos o estropajos abrasivos.

No utilizar el molde con la función CRISP en el microonda. Para el horneado, se recomienda insertar por completo el SAFE RING en el molde, asegurándose que se encuentre totalmente seco en caso de usarlo en el horno o microonda.

CONSEJOS

El volumen y la capacidad de las formas se corresponden con aquellas de los moldes tradicionales metálicos, por tanto se adaptan a las dosis de ingredientes de las recetas normales.

Para un horneado perfecto, sugerimos una temperatura del horno inferior de 10°C y una duración mayor de 10 minutos respecto a las indicaciones

de las recetas referidas a moldes metálicos.

Con preparados particularmente pegajosos, se aconseja dejarlos hacerse completamente (cuajar) metiéndolos en el frigorífico o congelador antes

de desmoldarlos. Preparados bajos en grasas puede ser aconsejable untar el molde o espolvorearlo con harina o cacao. Para remover cualquier residuo persistente basta llevar a ebullición el molde en agua durante 10 minutos.

NO SE CONSIDERARÁ NINGUNA RECLAMACIÓN DEBIDA A UN USO INADECUADO DEL PRODUCTO.



Die aus 100%igem Lebensmittelsilikon bestehenden Formen Silikomart Professional sind ideal für die Zubereitung süßer und salziger Speisen. Leicht, beständig und praktisch sind sie die beste Alternative zu allen Formen anderer Materialien.

Sie können zum Kochen und Backen im Elektrofen, Gasofen oder in der Mikrowelle sowie auf Grills und geheizten Platten verwendet werden und zum Einfrieren in der Tiefkühltruhe und Tiefkühlshränken: in der Tat halten sie Temperaturen von -60°C bis +230°C aus und können direkt von der Tiefkühltruhe in den Ofen gestellt werden, ohne dass sie jeglichen Veränderungen der technischen Eigenschaften des Materials unterliegen. Die Wärmeleitfähigkeit des reinen Lebensmittelsilicons garantiert optimale Ergebnisse beim Kochen und Backen, während der natürliche Antihafbelag und die Flexibilität ein leichtes, schnelles und perfektes aus der Form nehmen ermöglicht, was Zeit und Zutaten erspart.

Sie lassen sich leicht unter warmem Wasser mit einem Schwamm oder in der Geschirrpülmaschine abwaschen. Sie sind sehr platzsparend und können gefaltet oder zusammengerollt untergebracht werden, ohne ihre ursprüngliche Form zu verlieren. Ihre korrekte Verwendung garantiert eine längere Beständigkeit als herkömmliche Produkte.

VORSICHTSMASSNAHMEN

Die Form vor der Benutzung sorgfältig mit warmem Wasser (bei 50°C) oder in der Geschirrpülmaschine waschen.

Die Form bei der ersten Anwendung einfeinnet, um die Eigenschaften des Antihafbelags zu verbessern. Für die nachfolgenden Anwendungen ist dieser Arbeitsschritt nicht mehr notwendig.

SICHERHEITSHINWEISE

Die Form nicht direkten Wärmequellen aussetzen (elektrische Herdplatten, freie Flammen, Grills, Glaskeramik usw.).

Keine Messer oder spitze Gegenstände direkt in der Form benutzen. Die Form nicht mit konzentrierten Geschirrpülmitteln oder Kratzschwämmen waschen.

Die Form mit der Funktion CRISP nicht in der Mikrowelle verwenden. Beim Kochen oder Backen empfehlen wir, den SAFE RING komplett in die Form einzuführen, indem man sich dabei versichert, dass er im Falle der Anwendung einer Mikrowelle ganz trocken ist.

RATSCHLÄGE

Das Volumen und die Kapazität der Formen Silikomart Professional entsprechen den traditionellen Metallformen, insofern passen sie sich den Dosierungen der Zutaten der herkömmlichsten Rezepte an. Bei besonders klebrigen Teigs empfehlen wir, ihn nach dem Backen eindücken zu lassen, indem man ihn in einen Eisschrank stellt, bevor man ihn aus der Form nimmt.

Bei Teigs mit wenig Fett ist es möglich, den Antihafbelag der Form zu verbessern, indem man die Oberfläche leicht einfeinnet oder diese mit Mehl oder Kakaopulver bestreut.

Um jeglichen Rest im Falle eines anhaltenden Fettes zu entfernen, genügt es, die Form 10 Minuten lang in Wasser kochen zu lassen.

IM FALLE EINER NICHT KORREKTEN ANWENDUNG DER FORM KANN EINE REKLAMATION NICHT BERÜCKSICHTIGT WERDEN.

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Silikonové formy, vyrobené z 100% potravinového silikonu, ideálně vhodné pro pečení, přípravu dezertů, chladných zákusků - zavinových a žele. Lehké, pevné a praktické, silikonové formy jsou výjimečně odlišnou alternativou forem a protínají z jiných materiálů. Silikonové formy mohou být použity pro pečení v elektrické troubě, plynové nebo mikrovlnné troubě - na roštových nebo perforovaných listech. Také formy lze použít pro zmrazení v mrazicích komorách, skafoprávního ochlazení a hluboké zmrazení. Silikonové formy se používají při teplotě od -60 do +230°C a vydrží teplotní šok při přeměně z mrazicí komory v troubě bez jakýchkoli změn technických charakteristik materiálu. Vysoká teplovodivost čistého potravinového silikonu zaručuje odlišné výsledky při pečení. Gladká, neporézní povrchová vrstva silikonových forem umožňuje vysokými antipřirgarními vlastnostmi, a v kombinaci s гибкостью silikonu umožňuje snadno a rychle vyjmout pečivo z forem, zachování ideálního vzhledu výrobků, vyloučení ztráty času a ingrediencí. Silikonové formy se snadno čistí, jako ručně, s pomocí губки, tak i v посудомоечной машине. Formy se snadno uchovávat, v složeném vzhledu, oni zabírají málo místa, a v případě potřeby lze výrobky vyjmout a rychle přijmout svou prvotní formu. Při správném používání, silikonové formy mají delší dobu služby, než formy z jiných materiálů.

ВНИМАНИЕ

Не ставьте форму непосредственно на источники тепла (электрическую плитку, открытый огонь, гриль, стеклокерамику и т.д.)

Не используйте ножи и другие режущие предметы непосредственно в форме.

Не используйте агрессивные моющие средства или жесткие губки.

Не используйте форму в микроволновой печи с включенной функцией "crisp".

В случаях, когда форма прилагается суппортное кольцо "safe ring", при использовании формы, оно должно быть прочно надето на форму. При использовании формы в микроволновой печи, убедитесь, что кольцо абсолютно сухое.

РЕКОМЕНДАЦИИ

Объемы и вместительность форм Silikomart Professional соответствует объемам и вместительности традиционных металлических форм и, следовательно, вам не придется ничего менять в рецептах, рассчитанных на определенные объемы форм для выпечки.

Если приготовленное тесто очень вязкое и липкое, рекомендуется дождаться полного остывания выпеченных изделий перед тем, как извлекать их из форм.

Если в приготовленном тесте содержится очень мало жиров, для лучшего извлечения выпечки, рекомендуется слегка смазать ее поверхность маслом и посыпать мукой или какао.

Для полного устранения следов жира на форме, достаточно просто прокипятить форму в воде в течение 10 минут.

В случае неправильного использования формы, претензии не принимаются.

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