



Martellato

Your specialities, our passion.



CATALOGUE 2019



Martellato

Your specialities, our passion.

www.martellato.com

MARTELLATO una storia tutta italiana

Martellato è nata più di trent'anni fa e si è affermata presto come un'impresa innovativa e di respiro internazionale, conservando intatti l'ingegno e il "saper fare" tipici delle botteghe artigianali. Due generazioni di imprenditori hanno sviluppato i loro prodotti confrontandosi personalmente con i clienti. All'inizio l'impresa si è concentrata sulle soluzioni per i pasticceri e i gelatieri, oggi la gamma si rivolge a tutti i professionisti del settore Horeca.

MARTELLATO an italian story

A company started over thirty years ago, that today represents an innovative reality of international standing, retaining at the same time the resourcefulness and "know-how" typical of craftsmanship. Two generations of entrepreneurs have developed their products facing the requirements of their customers, at the beginning confectioners and ice cream makers, and today also professionals of the whole Horeca sector.



LA NOSTRA VISIONE

Essere ambasciatori del Made in Italy, offrendo prodotti che permettano ai pasticceri di esprimere al meglio il loro talento.

OUR VISION

Being ambassadors of Made in Italy all over the world, offering products that allow pastry chefs to express their talent at their best.

OLTRE 30
ANNI DI
ESPERIENZA
OVER 30
YEARS OF
EXPERIENCE

OLTRE 7000
PRODOTTI
OVER 7000
PRODUCTS



MARTELLATO è presente in tutto il mondo

Con una vasta rete di distribuzione che presidia i principali mercati di riferimento: Europa, America, Nord Africa, Medio Oriente e Sud-Est asiatico.

MARTELLATO is present worldwide

With an extensive distribution network to control the main reference markets: Europe, America, North Africa, the Middle-East and South-East Asia.

PERCHÈ MARTELLATO?

La soddisfazione del cliente è la nostra missione: garantiamo prodotti funzionali e di qualità. Un'ampia gamma di prodotti in costante aggiornamento per soddisfare le esigenze dei professionisti. La selezione delle materie prime e il rispetto delle più rigorose norme del settore fa dei prodotti Martellato degli strumenti sicuri e di lunga durata.

WHY MARTELLATO?

Customer satisfaction is our mission: we guarantee functional and quality products. An extensive range of products in constant upgrade to meet the needs of professionals. The quality of raw materials and compliance with the most stringent industry standards make Martellato products safe and durable.

7000 PRODOTTI nel nostro catalogo

Una gamma completa, in costante crescita, studiata e realizzata per soddisfare le esigenze dei professionisti. Il nuovo catalogo, dedicato alle attrezzature da laboratorio pensate per i pasticceri ed adatte ai tutti i professionisti, raccoglie un'ampia gamma di articoli tradizionali ed innovativi e vuole rappresentare il punto di riferimento per i diversi settori del comparto food.

7000 PRODUCTS in our catalogue

A complete range, constantly growing, designed and built for meet the needs of professionals. The new catalogue, dedicated to equipment designed for confectioners and suitable for all professionals, has a wide range of both traditional and innovative items and wants to represent the point of reference for the various food sectors.



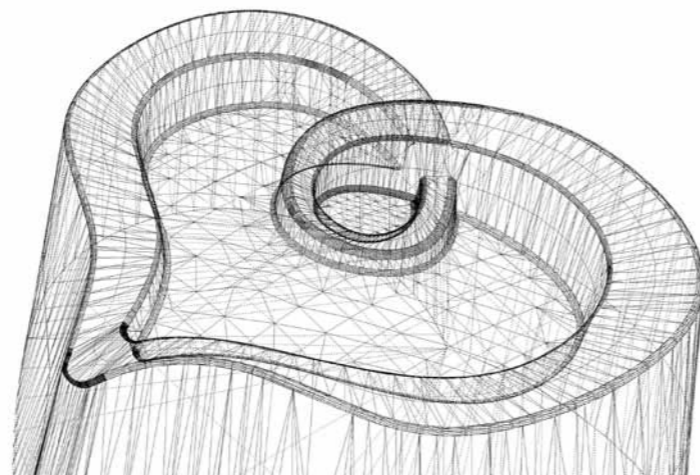
RICERCA E
SVILUPPO
RESEARCH AND
DEVELOPMENT

DESIGN E QUALITÀ

I nostri prodotti sono il risultato della collaborazione tra l'area di ricerca e sviluppo e l'ufficio vendite: l'alta qualità incontra i bisogni dei pasticceri professionisti.

QUALITY AND DESIGN

Our products are the result of the collaboration between the research and development area and the sales office: high quality to meet the needs of professional pastry chefs.

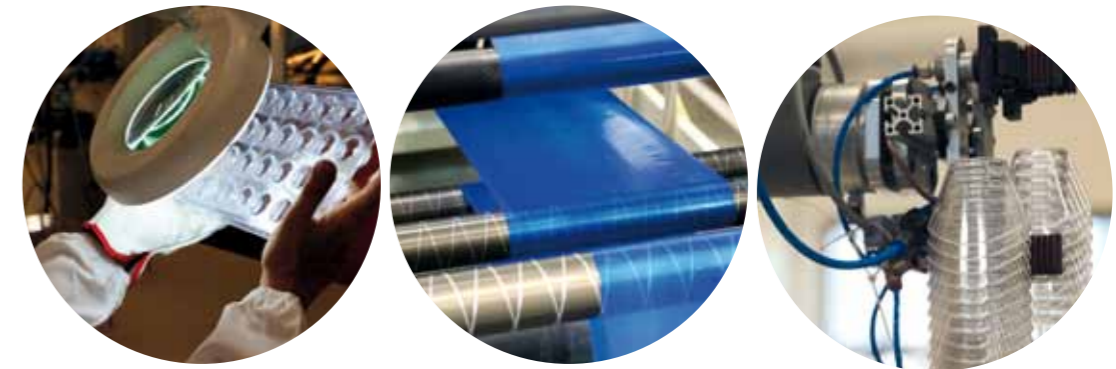


MADE IN ITALY significa innovazione e design

Per noi, il "Made in Italy" è l'identità che esprime i valori del territorio e quella particolare attenzione verso i prodotti. L'accurata scelta dei fornitori e delle lavorazioni permette di offrire dei prodotti di alta qualità.

MADE IN ITALY means innovation and design

Made in Italy is for us the identity that expresses the values of the territory and that particular attention to products. The careful choice of suppliers and mainly internal processes allow us to offer high quality products.



PRODUZIONE
ITALIANA
ITALIAN
PRODUCTION

PRODUZIONE E LOGISTICA

Il moderno stabilimento inaugurato nel 2014 ospita la struttura operativa aziendale che concentra gestione, logistica e produzione in Italia.

PRODUCTION AND LOGISTIC

The modern plant opened in 2014 houses the company operational structure that concentrates management, logistics and production in Italy.



PERSONALIZZATI PER TE

Molti prodotti presenti in questo catalogo, grazie alla flessibilità progettuale e produttiva di Martellato potranno essere personalizzati seguendo le richieste della clientela. L'obiettivo principale è offrire un servizio di qualità ed esperienza che sappia modellarsi sulla base di ogni esigenza in maniera flessibile: dai grandi gruppi alle piccole aziende, per essere vicini al modo di vedere dei nostri clienti. Articoli tradizionali come raschietti, spatole e sac a poche oppure stampi e monouso o ancora eleganti alzate in plexiglass, potranno essere customizzati con il logo del cliente.

CUSTOMIZED FOR YOU

Thanks to Martellato's design and production flexibility, many products in this catalogue can be tailored in compliance with customers' requirements.

The main objective is offering a quality and experienced service that can shape itself flexibly on the basis of any requirement: from big groups to small companies, to be near our customers' viewpoint.

Traditional articles such as scrapers, spatulas and pastry bags as well as moulds and disposable items or elegant plexiglass cake stands can be customized with the customer's logo.



Un messaggio indelebile da dare ai tuoi clienti: oggetti utili e funzionali che ti faranno ricordare

An indelible message to give to your customers: useful and functional items to be remembered

PROGETTI SU MISURA

L'ufficio progettazione è a disposizione per studiare la fattibilità di nuovi prodotti che rispondano ad esigenze specifiche, consentendo all'idea del cliente, attraverso un iter progettuale ed un confronto propositivo, di concretizzarsi in un prodotto funzionale e di grande estetica. Potranno essere creati stampi con decori e scritte personalizzate, così come si possono studiare packaging su misura.

Particolarmente apprezzata è la possibilità che l'azienda offre di customizzare prodotti in plexiglass sono solo apponendo il proprio marchio tramite stampa a laser, ideale per articoli di particolare pregio e raffinatezza, o stampa serigrafica ad uno o più colori ma anche creando nuovi articoli.

FATTI PER TE,
SU MISURA
TAILORED
ONLY FOR YOU

TAILORED PROJECTS

Our design department is available to study the feasibility of new products that meet special requirements, allowing the customer's idea to materialize in a functional and superb-looking product, through a design project and positive comparison. Moulds with customized decorations and writings, as well as ad-hoc packaging can be created.

Particularly appreciated is the possibility the company offers of customizing plexiglass products with a logo using laser printing, ideal for particularly elegant and refined articles, or single or multiple colour screen-printing.



CIOCCOLATO
CHOCOLATE

11

MACCHINE PROFESSIONALI
PROFESSIONAL MACHINES

127

SEMIFREDDO & COTTURA
SEMIFREDDO & BAKING

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GELATO
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HORECA
HORECA

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PRALINE

GLI OLTRE 250 STAMPI IN POLICARBONATO
 PRODOTTI DA MARTELLATO,
 FRUTTO DELLA CONTINUA RICERCA
 ABBINATA ALLA QUALITÀ DEI MATERIALI,
 CONSENTONO AL PROFESSIONISTA
 RISULTATI SEMPRE PIÙ ELEVATI.

Le caratteristiche principali sono:
ALTA PRODUTTIVITÀ grazie alla misura più grande 275x175 mm
SUPERFICE LISCIA per trasmettere massima lucidità alle praline
DESIGN testato per assicurare risultati perfetti
MADE IN ITALY sinonimo di qualità.
 Adatti all'uso con le macchine dosatrici
 Disponibili su richiesta anche in versione BPA free.
 Personalizzazioni di modelli e misure su richiesta

MORE THAN 250 POLYCARBONATE MOLDS
 PRODUCED BY MARTELLATO,
 RESULT OF CONTINUOUS RESEARCH
 COMBINED WITH THE QUALITY OF THE
 MATERIALS,
 ALLOW THE PROFESSIONALS TO ACHIEVE
 EVEN HIGHER RESULTS.

The main features are:
HIGH PRODUCTIVITY thanks to the largest size 275x175 mm
SMOOTH SURFACE to transmit maximum brightness to the pralines
DESIGN tested to ensure perfect results
MADE IN ITALY synonymous of quality.
 Suitable for use with dosing machines and are available
 On request, in BPA free version.



MA1002
 Ø30 h19mm
 28 pcs ~12 gr



MA1019
 25x25 h23mm
 40 pcs ~13 gr



MA1025
 33x22 h20mm
 30 pcs ~15 gr



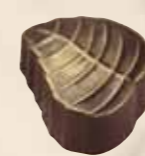
MA1029
 39x28 h17mm
 32 pcs ~12 gr



MA1032
 38x22 h15mm
 32 pcs ~10 gr



MA1037
 Ø29 h21mm
 40 pcs ~8 gr



MA1046
 37x31 h16mm
 28 pcs ~14 gr



MA1064
 35x23 h16mm
 36 pcs ~9 gr



MA1074
 38x28 h18mm
 30 pcs ~15 gr



MA1082
 35x20 h17mm
 30 pcs ~12 gr



MA1088
 39x26 h19mm
 32 pcs ~14 gr



MA1091
 Ø28 h23mm
 40 pcs ~11 gr



MA1094
 Ø30 h22mm
 28 pcs ~14 gr



MA1335
 35x22 h15mm
 30 pcs ~7 gr



MA1529
 32x22 h15mm
 42 pcs ~8 gr



MA1530
 Ø26 h19mm
 40 pcs ~9 gr



MA1605
 40x32 h11mm
 15 pcs ~7 gr



MA1607
 Ø28 h17,5mm
 24 pcs ~9 gr



MA1609
 30x23 h18mm
 24 pcs ~9 gr



MA1610
 Ø29 h18mm
 24 pcs ~9 gr



MA1969
40x20 h18mm
30 pcs ~8 gr



MA1970
40x18 h15mm
30 pcs ~9 gr



MA1971
40x18 h16mm
30 pcs ~8 gr



MA1614
30x24 h12mm
24 pcs ~8 gr



MA1615
38x25 h12mm
20 pcs ~9 gr



MA1983
24x24 h18mm
28 pcs ~10 gr



MA1986
30x30 h11mm
28 pcs ~11 gr



MA1984
40x42 h 16mm
15 pcs ~10gr



MA1985
41x24 h20mm
20 pcs ~10 gr



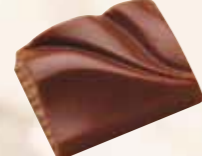
MA1987
35x23 h17mm
24 pcs ~10 gr



MA1617
31x23 h12mm
24 pcs ~9 gr



MA1618
Ø30 h20mm
24 pcs ~9 gr



MA1620
33x25 h12mm
24 pcs ~8 gr



MA1621
33x33 h15mm
24 pcs ~9 gr



MA1622
30x24 h12mm
24 pcs ~9 gr



MA1634
32x19 h15mm
30 pcs ~7 gr



MA1638
34x25 h15mm
30 pcs ~8 gr



MA1982
28x28 h16mm
28 pcs ~11 gr



MA1800
21x21 h18,5mm
28 pcs ~8 gr



MA1801
26x20 h21mm
28 pcs ~8 gr



MA1631
30x18 h15mm
30 pcs ~7 gr



MA1632
30x18 h15mm
30 pcs ~8 gr



MA1640
48x18,5 h19mm
16 pcs ~10 gr



MA1906
30x19 h17mm
28 pcs ~8 gr



MA1907
29,5x19 h17mm
28 pcs ~7 gr



MA1635
32x22 h15mm
30 pcs ~7 gr



MA1900
29x19 h16mm
28 pcs ~8 gr



MA1904
30x20 h17,5mm
28 pcs ~8 gr



MA1901
27x23 h14mm
28 pcs ~8 gr



MA1903
28x20 h17mm
28 pcs ~7 gr



MA1908
26,5x22,5 h16,5mm
27 pcs ~7 gr



MA1909
27,5x19,5 h17mm
28 pcs ~8 gr



MA1960
30x25 h15mm
35 pcs ~6 gr



MA2003
20x20 h16mm
28 pcs ~6 gr



MA1303
27x27 h18mm
28 pcs ~11 gr



MA1802
Ø23 h18,5mm
28 pcs ~7 gr



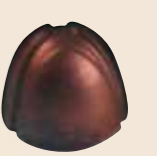
MA1803
26x20 h21mm
28 pcs ~8 gr



MA1804
Ø25 h18,5mm
28 pcs ~7 gr



MA1963
Ø27 h20mm
30 pcs ~7 gr



MA1964
Ø27 h20mm
30 pcs ~7 gr



MA1626
31x20 h16mm
30 pcs ~7 gr



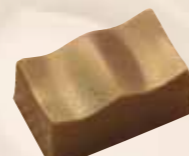
MA1627
35x20 h15mm
30 pcs ~7 gr



MA1628
30x18 h15mm
30 pcs ~7 gr



MA1629
30x18 h15mm
30 pcs ~8 gr



MA1630
30x18 h15mm
30 pcs ~8 gr



MA1905
30,5x19,5 h18mm
28 pcs ~8 gr



MA1988
30x30 h8mm
24 pcs ~8 gr



MA1989
Ø35 h8mm
24 pcs ~8 gr



MA1624
28x32 h15mm
32 pcs ~8 gr

MA1633
Ø26 h15mm
35 pcs ~8 gr

MA1636
30x30 h15mm
24 pcs ~8 gr

MA1637
32x24 h15mm
30 pcs ~8 gr

MA1976
33x26 h17mm
32 pcs ~8 gr

MA1281
17x12 h5mm
130 pcs ~1 gr

MA1467
Ø34 h4mm
24 pcs ~4 gr

MA1493
Ø28 h16mm
28 pcs ~10 gr

MA1525
31x26 h15,5mm
42 pcs ~9 gr

MA1527
31x24 h13mm
35 pcs ~8 gr

MA1993
33x33 h 15mm
24 pcs ~10gr

MA1513
34x33 h11mm
28 pcs ~7 gr

MA1526
30,5x28 h16,5mm
35 pcs ~8 gr

MA1613
40x42 h15mm
15 pcs ~9 gr

MA1962
31x27 h14mm
30 pcs ~8 gr

MULTI



MA1980
25x25 h13mm
24 pcs ~9 gr

MA1981
Ø35 h15mm
24 pcs ~11 gr

MA1972
26x26 h20mm
30 pcs ~7 gr

MA1293
Ø23 h21mm
28 pcs ~12 gr

MA1521
Ø28 h18mm
28 pcs ~10 gr

MA1611
Ø30 h15mm
24 pcs ~9 gr

MA1612
38x30 h15mm
20 pcs ~9 gr

MA1965
25x25 h15mm
30 pcs ~7 gr

MA1966
25x25 h15mm
30 pcs ~9 gr

MA1967
25x25 h15mm
30 pcs ~9 gr

MA1968
25x25 h15mm
30 pcs ~7 gr

MA1606
30x30 h12mm
24 pcs ~9 gr

MA1350
Ø25,5 h21,5mm
30 pcs ~11 gr

MA1602
35x27 h12mm
20 pcs ~9 gr

MA1603
32x23 h13mm
24 pcs ~8 gr

MA1604
30x25 h15mm
24 pcs ~9 gr

MA1608
33x25 h12mm
20 pcs ~9 gr

MA1616
27x27 h13mm
28 pcs ~9 gr

MA1619
29x29 h12mm
18 pcs ~9 gr

MA1625
30x18 h15mm
30 pcs ~8 gr



MA1979
33x24 h18mm
5x6 pcs ~8 gr

MA1959
30x24 h17mm
5x6 pcs ~7 gr

MA1961
30x25 h25mm
5x6 pcs ~8 gr

MA1958
30x24 h18mm
5x6 pcs ~10 gr

MA1977
30x24 h11mm
5x6 pcs ~7 gr



PYR
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FORME ESSENZIALI & GEOMETRICHE
ESSENTIAL & GEOMETRICAL SHAPES

La continua ricerca di nuovi soggetti, abbinata alla qualità dei materiali, da vita a nuove forme che consentono al professionista di ottenere risultati sempre più elevati

Our continuous research into new figures, combined with high quality materials, create new forms that allow the professional to achieve higher results



Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm
Prod. 28 pcs



**NEW
MODEL!**

CONE
MA4007
25 x 25 h55 mm
11 gr.



OCTAGONAL
MA4006
25 x 25 h55 mm
11 gr.



TRIANGULAR
MA4005
25 x 26 h55 mm
11 gr.

CHOCO *Line*



FORME CLASSICHE, ELEGANTI E FUNZIONALI *ELEGANT, FUNCTIONAL AND CLASSIC SHAPES*

Una nuova linea di stampi in policarbonato per due design coordinati di snack e praline
A new range of polycarbonate moulds of two new coordinated designs of snacks and praline

Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm

PLAIN SNACK

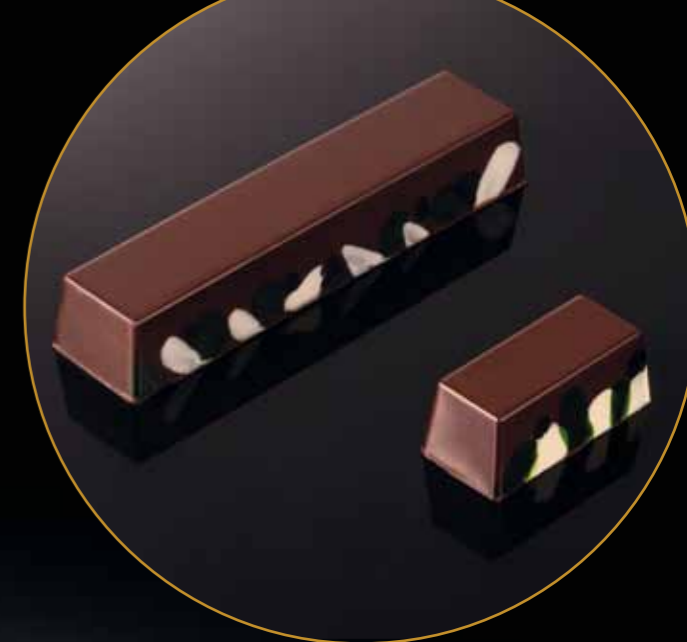
MA1921

96 x 22 h15,5 mm - 34 gr.
Prod. 10 pcs

PLAIN PRALINE

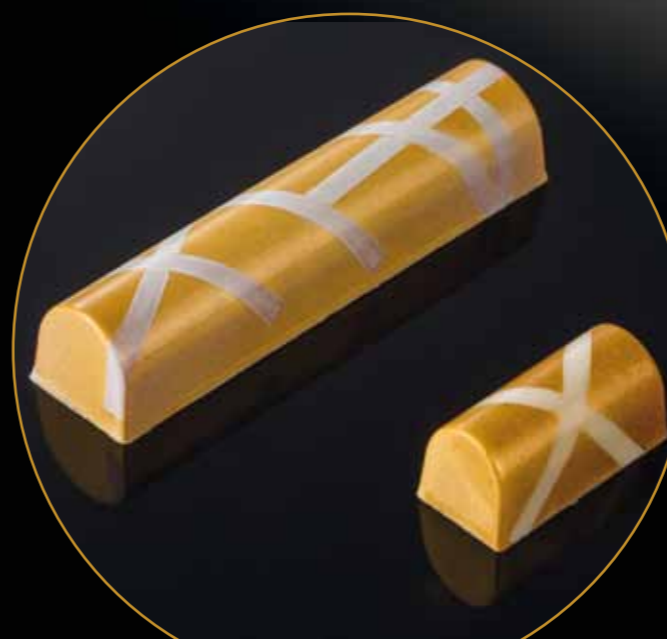
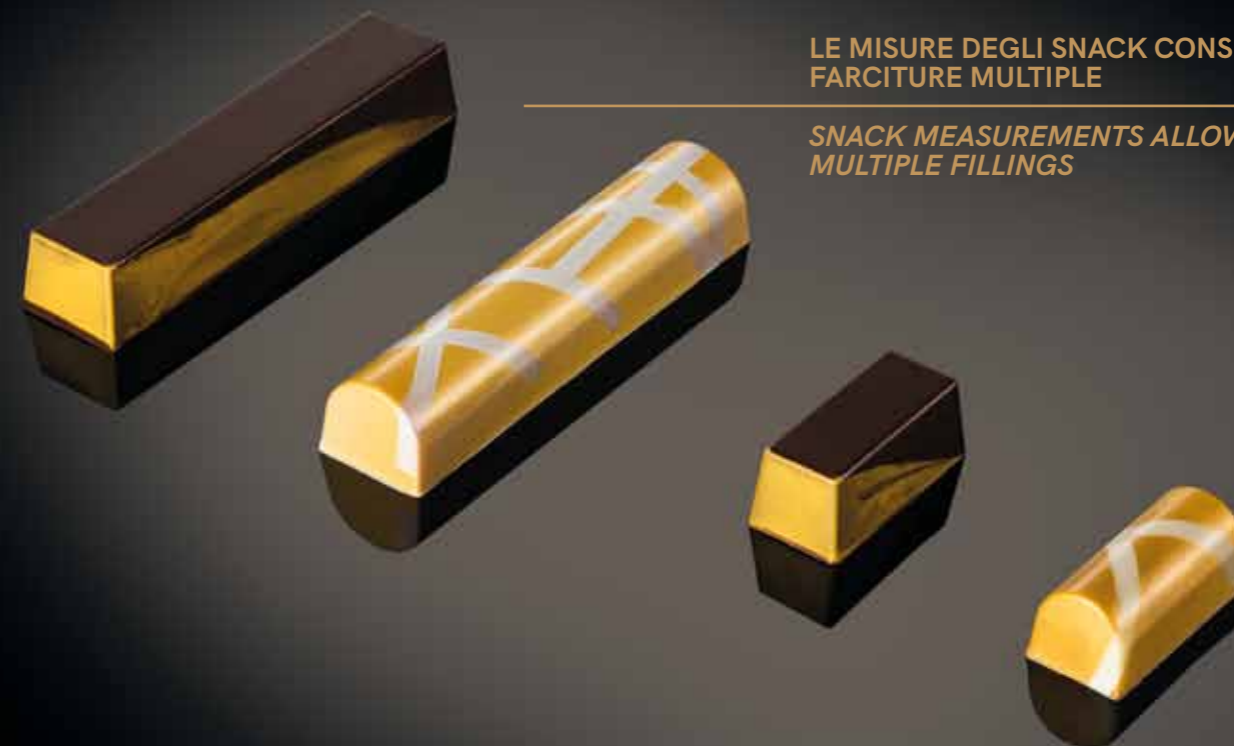
MA1998

39 x 18 h15,5 mm - 10 gr.
Prod. 30 pcs



LE MISURE DEGLI SNACK CONSENTONO
FARCITURE MULTIPLE

SNACK MEASUREMENTS ALLOW
MULTIPLE FILLINGS



CURVY SNACK

MA1920

96 x 22 h17 mm - 34 gr
Prod. 10 pcs

CURVY PRALINE

MA1997

39 x 18 h15,5 mm - 10 gr
Prod. 30 pcs

COCOA

PRALINE



Policarbonato - Polycarbonate
 Stampo - Mould: 275x175 mm
 Prod. 21 pcs

MA1018
 52 x 26 x h14 mm
 ~9 gr.

La forma del frutto della **Theobroma cacao**, ispira il design di queste praline, che nelle sapienti mani dei pasticceri assumono le sembianze di **cabossidi di cioccolato** che soddisferanno il gusto e la vista.

La perfetta planarità delle forme, realizzate con gli stampi in policarbonato, consente la creazione di praline e soggetti 3D.

*The shape of the fruit of **Theobroma cacao**, inspires the design of these pralines, which in the skilled hands of the professionals take the appearance of **chocolate cocoa beans** that will satisfy the taste and the sight.*

The perfect flatness of the shapes, made with polycarbonate moulds, allows the creation of pralines and 3D subjects.

waves

PRALINE

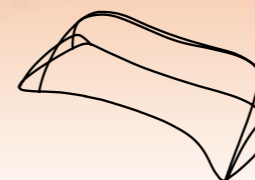


DESIGN BY
 MUSTAFA ZAKI

Policarbonato - Polycarbonate
 Stampo - Mould: 275x175 mm

Le sinuose onde delle dune hanno ispirato le nuove praline. Come il vento rinnova con il suo passaggio le forme, potrete con la vostra creatività dar vita a sempre nuove proposte. Arricchendoli con ganache dal sapore orientale utilizzano spezie ed aromi di paesi lontani, accompagnerete i vostri clienti in fantastici viaggi del gusto.

The sinuous waves of the dunes inspired the new pralines. As the wind renews their shape, you can realize new ideas with your creativity. Enriching them with oriental flavor ganache, using spices and aromas from faraway countries, to accompany your customers on fantastic taste trips.



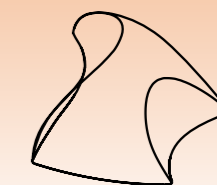
MA1003
 26,9 x 59 x h 16 mm
 14 pcs ~10,4 gr



MA1004
 27 x 59 x h 17 mm
 16 pcs ~7,9 gr



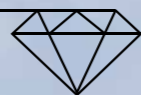
MA1005
 24,3 x 61,5 x h 15,4 mm
 16 pcs ~9,8 gr



MA1006
 43,8 x 38,1 x h 14,1 mm
 15 pcs ~9,4 gr

Diamond

chocolate jewels



*Stampi in policarbonato
per creare preziose praline di cioccolato*

*Polycarbonate moulds
to create precious pralines*

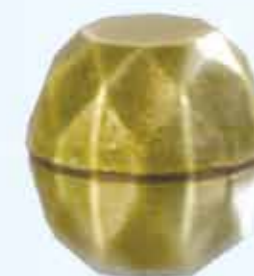
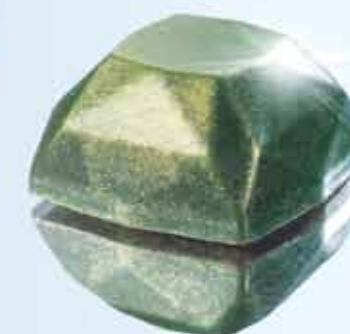
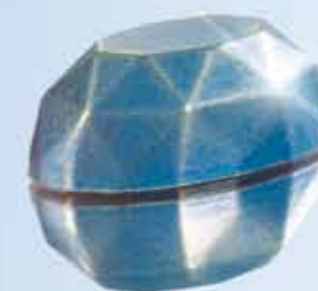


Heart

Jems

MA1993
33x33 h 15mm ~10gr
Prod. 24 pcs

MA1994
6 square - 30x30 h 15mm ~11gr
6 oval - 42x24 h 15mm ~10gr
6 round - Ø32 h 15mm ~10gr



Polycarbonato - Polycarbonate
Stampo - Mould: 275x175 mm

Tavolette, Snack, Napolitain



Una gamma completa di stampi policarbonato per tavolette, snack e napolitain coordinati fra di loro. Grazie alle geometrie che li caratterizzano, i coordinati offrono interessanti possibilità di decorazione, creando raffinate proposte per ingolosire i clienti amanti dello style.

Martellato presents a complete range of polycarbonate moulds for bars, snacks and napolitain coordinated among themselves. Due to the geometries that characterize them they offer interesting possibilities for creating refined decoration proposals to tempt even the most demanding customers.

Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



MA2009
138x72 h11mm
3 pcs ~80 gr

MA6002
42x25 h6mm
20 pcs ~4 gr

MA2008
117x71 h13mm
3 pcs ~80 gr

MA1915
123x27 h12mm
8 pcs ~30 gr

MA1914
100x26 h16mm
8 pcs ~30 gr

MA6001
31x31 h4,5mm
24 pcs ~4 gr

TAVOLETTE - BARS

POLYCARBONATE MOULDS

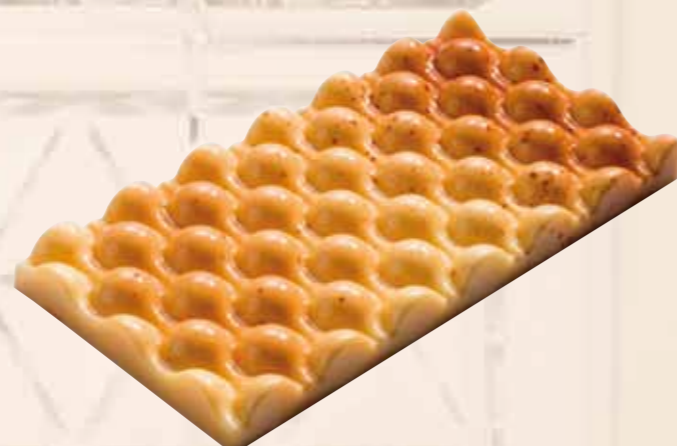
Stampo - Mould: 275x175 mm



MA2009
138x72 h11mm
3 pcs ~80 gr



MA2008
117x71 h13mm
3 pcs ~80 gr



MA2010
132x68 h11mm
3 pcs ~80 gr



MA2000
150x70 h11mm
3 pcs ~110 gr

MA2001
160x75 h8mm
3 pcs ~110 gr

MA2004
130x55 h8mm
4 pcs ~65 gr



MA2005
157x78 h7mm
3 pcs ~65 gr



MA1807
154x74 h10mm
3 pcs ~125 gr

THERMOFORMED MOULDS



TC001/5
150x70 h10mm
Pack 5 pcs ~100 gr

TC002/5
150x70 h10mm
Pack 5 pcs ~100 gr

TC003/5
150x70 h10mm
Pack 5 pcs ~100 gr



SNACK

POLYCARBONATE MOULDS

Stampo - Mould: 275x175 mm



MA1918
81x27 h15mm - 12 pcs ~30 gr



MA1995
45x42 h 16mm - 12 pcs



MA1914
100x26 h16mm - 8 pcs ~30 gr



MA1915
123x27 h12mm - 8 pcs ~30 gr



MA1917
115x24 h15mm - 8 pcs ~30 gr



MA1911
103x29 h12,5mm - 8 pcs ~36 gr



MA1912
112x32,5 h15,5mm - 8 pcs ~33 gr



MA1913
119x29 h10mm - 8 pcs ~34 gr



MA1805
58x58 h10mm - 8 pcs ~35 gr



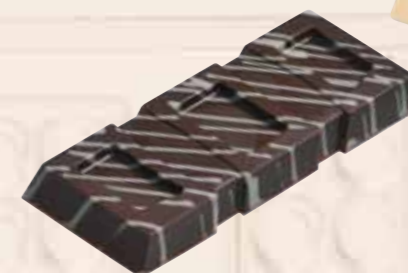
MA1806
119x29 h10mm - 8 pcs ~35 gr



MA1700
110x37 h10mm - 6 pcs ~23 gr



MA1916
100x29 h14mm - 8 pcs ~30 gr



MA1910
99x33 h10mm - 8 pcs ~32 gr



20-D015
129 x h17 mm - 12 pcs ~12 gr

NAPOLITAIN

POLYCARBONATE MOULDS

Stampo - Mould: 275x175 mm



MA6005
45x23 h6mm - 20 pcs ~4 gr



MA6002
42x25 h6mm - 20 pcs ~4 gr



MA6003
Ø39 h4,5mm - 15 pcs ~4 gr



MA2006
50x26 h3mm - 16 pcs ~5 gr



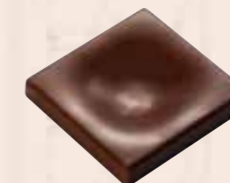
MA2007
74x33 h5mm - 12 pcs ~13 gr



MA6004
42x27 h5mm - 20 pcs ~4 gr



MA2002
32x32 h4mm - 24 pcs ~5 gr



MA6001
31x31 h4,5mm - 24 pcs ~4 gr



MA1978
30x32 h5mm - 3x8 pcs ~5 gr

choco and the City

Il giro del mondo con il cioccolato. Le 8 più famose città del pianeta si incontrano negli stampi in policarbonato per dare vita a tavolette, snack e napolitain dedicate a chi ama viaggiare.

All around the World thanks to chocolate. The 8 most famous cities on the planet meet in polycarbonate moulds to create bars, snacks and napolitain dedicated to those who love travelling.

Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



TAVOLETTE - BARS

MA2011
76x150 h 7 mm
3 pcs ~80 gr



NAPOLITAIN

MA6006
34x34 h 4 mm
8x3 pcs ~4 gr

SNACK

MA1919
113x39 h 10 mm
3x2 pcs ~45 gr



CHOCOFRUIT

Le Praline tridimensionali a forma di frutta
Tridimensional fruit-shaped pralines



Stampo - Mould
175 x 275 mm
Prod. 28 pcs



*"Il cioccolato incontra la frutta, un piccolo connubio,
grande e unico nel suo genere..."*

*"Chocolate meets fruit, a little union
but big and unique..."*

Qui Giosino

Dalla collaborazione con il maestro cioccolatiere **Massimo Carnio** nascono gli innovativi **stampi 3D in policarbonato** per realizzare eleganti praline a forma di frutta. Facili da decorare con differenti tecniche, si riempiono e si svuotano con semplicità, grazie anche ad un dettaglio sul fondo che assicura un lavoro pulito e di **maggior precisione**. Progettati per permettere un'ottimale cristallizzazione del cioccolato e una **facile sfornatura**, consentono la creazione di sottili camicie per accogliere emozionanti farciture con attenzione anche alla produttività ed alla grammatura dei cioccolatini.

*From the cooperation with master chocolatier **Massimo Carnio**, come the innovative **3D polycarbonate moulds** to make elegant pralines shaped as fruit. Easy to decorate with different techniques, they are simply filled and emptied, thanks also to a detail on the bottom that ensures a clean and **more precise job**. Designed to allow optimal chocolate crystallisation and **easy mould release**, they allow creating thin shells for thrilling fillings, paying also attention to productivity and the weight of the chocolates.*



new!

LEMON
20FRUIT04
Ø25 h31 mm
~12 gr

new!

ORANGE
20FRUIT05
Ø27 h30 mm
~12 gr

Apple
20FRUIT01
Ø28 h27 mm
~12 gr

PEAR
20FRUIT02
Ø26 h36 mm
~12 gr

STRAWBERRY
20FRUIT03
Ø28 h32 mm
~12 gr

MADE IN ITALY

PRALINE 3D

Stampo in policarbonato con calamite per la realizzazione di praline 3D, ideale da essere utilizzato con le macchine dosatrici automatiche. Composto da tre parti: base e coperchio che definiscono la forma della pralina 3D, dotate di calamite ed una placca orata per una pratica e veloce lisciatura dello stampo, dopo lo svuotamento del cioccolato in eccesso.

Magnetic polycarbonate mould to realize 3D pralines, ideal to be used with automatic dosing machines. Composed of three parts: base and lid that define the shape of 3D pralines both equipped with magnets and a perforated plate for a practical and fast smoothing after draining the excess chocolate.

Stampo - Mould: 275x175 mm



Sfera - Sfera
20-3D2001
26x26 h 26 mm
28 pcs ~8gr

Cuoricino - Heart
20-3D6001
32x18 h 28 mm
28 pcs ~8gr

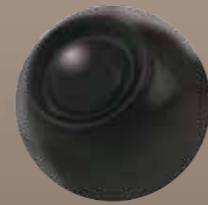
Ovetto - Egg
20-3D1002
23x32 h 23 mm
28 pcs ~8gr



Sfera - Sfera
20-3D2002
26x26 h 26 mm
28 pcs ~8gr



Sfera - Sfera
20-3D2003
26x26 h 26 mm
28 pcs ~8gr



Sfera - Sfera
20-3D3001
26x26 h 26 mm
28 pcs ~8gr



Sfera - Sfera
20-3D4001
28x24 h 24 mm
28 pcs ~8gr



Ovetto - Egg
20-3D1001
23x30 h 23 mm
28 pcs ~8gr



Ovetto - Egg
20-3D1003
23x30 h 23 mm
28 pcs ~8gr



Cuoricino - Heart
20-3D5001
31x27 h 21 mm
28 pcs ~8gr



Ideali per macchine dosatrici automatiche
Suitable for automatic depositor machine

SEMISPHERES

POLYCARBONATE MOULDS

Stampo - Mould: 275x175 mm



MA5003
45 half spheres
Ø 20mm ~3 gr



MA5000
24 half spheres
Ø 30mm ~4 gr



MA5001
8 half spheres
Ø 50mm ~15 gr



MA5002
2 half spheres
Ø 100mm ~90 gr

POLYETHYLENE MOULDS



Kit 6 Stampi - Moulds
20SF001

Ø 100 mm - prod 1 pc
Ø 130 mm - prod 1 pc
Ø 140 mm - prod 1 pc
Ø 150 mm - prod 1 pc
Ø 175 mm - prod 1 pc
Ø 200 mm - prod 1 pc

Kit 4 Stampi - Moulds
20SF002

Ø 50 mm - prod 6 pcs
Ø 65 mm - prod 4 pcs
Ø 75 mm - prod 4 pcs
Ø 90 mm - prod 2 pcs



MINI Choco Fill

Con i Mini ChocoFill è possibile creare dei piccoli mignon o delle raffinate praline dall'aspetto originale e invitante.
Using Mini ChocoFill you can prepare small mignon or refined pralines with an original and appetizing look.



Stampo policarbonato
Polycarbonate mould
275x175 mm



20GU002
Prod. 15 pcs
Ø40 h17 mm



20GU003
Prod. 24 pcs
33x31 h20 mm



20GU004
Prod. 24 pcs
33x33 h23 mm



20GU005
Prod. 24 pcs
32x42 h29 mm



20GU006
Prod. 28 pcs
Ø27 h31 mm



20GU007
Prod. 15 pcs
Ø37 h14 mm



20GU500
Prod. 12 pcs
44x56 h39 mm



20GU501
Prod. 15 pcs
Ø40 h18,5 mm



20GU502
Prod. 12 pcs
44x55 h23 mm



20GU001
Prod. 20 pcs
Ø32 h37 mm



ESPO20GU001
380x100 h25 mm
Cap. 20 pcs

COFFEE TIME



BIG SIZE

Polycarbonate

**Tazzine
Cups**

MA1951

55x69 h 34mm
~20 gr
Prod. 7 pcs

**Piattini
Saucers**

MA1952

Ø81 h 8mm
~10 gr
Prod. 3 pcs

SMALL SIZE

Polycarbonate

**Tazzine
Cups**

MA1953

47x59 h 30mm
~17 gr
Prod. 7 pcs

**Piattini
Saucers**

MA1954

Ø67 h 6,5mm
~9 gr
Prod. 5 pcs

CUCCHIAINI - SPOONS

Polycarbonate

MA3006

92x26 h 7mm ~6 gr
Prod. 13 pcs



3D Polycarbonate

SCC01

25x95 mm
Prod. 1 pc



Polyethylene

90-9991

160x40 h20mm
Prod. 4 pcs



La pralina di cioccolato dal design moderno e minimalista lascia il posto ad un'assoluta novità dal sapore vintage.

The modern and minimalist praline design gives way to the novelty of the vintage chocolates.

Polycarbonato - Polycarbonate / Stampo - Mould: 275x175 mm



Set Valigie - Luggage Set

35x13 h29 mm - 6 pcs
23x10 h19 mm - 6 pcs

Fotocamera - Camera

34x21 - h30mm - 18 pcs

MA4001



Telefono - Telephone

24x34 - h27mm - 12 pcs

Abatjour - Lamp

Ø27 - h40mm - 16 pcs

MA4000



Poltrona - Armchair

35x17 - h29mm - 12 pcs

Juke Box - Juke Box

28x16 - h37mm - 12 pcs

MA4002



Bilancia - Scale

36x30 - h29mm - 8 pcs

Sveglia - Alarm clock

30x13 - h40mm - 14 pcs

MA4003

LOLLIPOP

Funzionali e leggeri stampi in plastica termoformata consentono di realizzare in modo semplice lollipop in cioccolato e golosi snack

Functional thermoformed plastic molds to easily create choco lollipops and delicious snacks



Uova - Eggs
20L001

Thermoformed plastic
Prod. 8 pcs - 52x77 h9 mm ~30 gr

Tavolette - Bars
20L003

Thermoformed plastic
Prod. 8 pcs - 50x75 h9 mm ~30 gr

Tondi - Round
20L002

Thermoformed plastic
Prod. 8 pcs - Ø60 h9 mm ~30 gr



Hearts
20L004

Thermoformed plastic
Prod. 8 pcs - 68x65 h9 mm ~34 gr



Christmas
20L005

Thermoformed plastic
Prod. 4 pcs - Albero - Tree: 70x76 h9 mm ~34 gr
Prod. 4 pcs - Stella - Star: 77x74 h9 mm ~31 gr

PLEXIGLASS DISPLAYS



29002
Cap. 20 lollipop
350x230 h 235mm



EL201
Cap. 66 pcs
450x240 h145 mm



Cap. 30 pcs
295x70 h125 mm

EL309
Fucsia - Fuchsia

EL306
Satinato - Glazed



29003
Cap. 20 lollipop
270x180 h 145mm



EL101
Cap. 56 pcs
345x280 h40 mm



Cap. 19 pcs
140x175 h370 mm

EL209
Fucsia - Fuchsia

EL203
Arancione - Orange

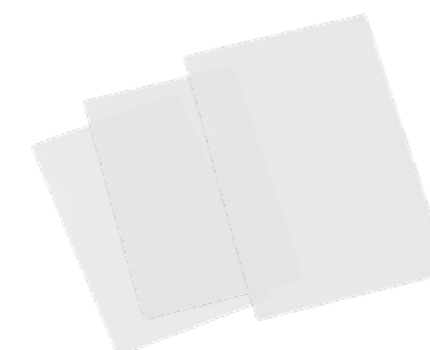
EL206
Satinato - Glazed

ACCESSORIES



Bastoncini per lollipops
Sticks for lollipops

20-B001 20-B002
105 mm 105 mm
400 pcs 100 pcs



Sacchetti per lollipops
Bags for lollipops

20-S001 **20-S002** **20-S003**
80x120 mm 80x120 mm 90x130 mm
400 pcs 100 pcs 100 pcs



Bastoncini per cake pops
Sticks for cake pops

20-B003
128x15mm
400 pcs



20-C017
Rigid plastic mould
Prod. 6 pcs
60x70 mm ~30 gr



DECORATIONS

Decorazioni di grande effetto per donare un tocco di unicità al dessert. Progettati e realizzati con il preciso intento di fornire al pasticciere un valido strumento per produrre raffinate decorazioni di cioccolato.

Wonderful decorations to make your desserts unique.

Designed and produced to give pastry chefs a perfect tool to create fine chocolate decorations.

Polycarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



20-D001
Prod. 18 pcs - 2/3 gr
63x h21 mm



20-D002
Prod. 18 pcs - 2/3 gr
66x h20 mm



20-D003
Prod. 16 pcs - 2/3 gr
64x h26 mm



20-D004
Prod. 18 pcs - 2/3 gr
63x h23 mm



20-D005
Prod. 18 pcs - 2/3 gr
72x h24 mm



20-D006
Prod. 18 pcs - 2/3 gr
72x h19 mm



20-D007
Prod. 18 pcs - 2/3 gr
66x h21 mm



20-D008
Prod. 18 pcs - 2/3 gr
65x h22 mm



20-D009
Prod. 18 pcs - 2/3 gr
70x h19 mm



20-D010
Prod. 14 pcs - 2/3 gr
50 x h38 mm



20-D011
Prod. 16 pcs - 2/3 gr
62 x h31 mm



20-D012
Prod. 12 pcs - 3/4 gr
50 x h49 mm



20-D013
Prod. 15 pcs - 2/3 gr
47 x h39 mm



20-D014
Prod. 11 pcs - 2/3 gr
Ø50 mm





20-D020
Prod. 6+6+6 pcs ~2/3 gr
71x71 - 51x51 - 31x31 mm



20-D021
Prod. 6+6+6 pcs ~2/3 gr
73x72 - 54x51 - 35x30 mm



20-D022
Prod. 9+9 pcs ~2/3 gr
68x81 - 39x47 mm



20-D023
Prod. 6+6+6 pcs ~2/3 gr
66x79 - 46x58 - 28x36 mm



20-D024
Prod. 12 pcs ~2/3 gr
70x38 mm



20-D025
Prod. 10+10 pcs ~2/3 gr
73x44 - 50x24 mm



20-D026
Prod. 10+10 pcs ~2/3 gr
41x73 - 20x50 mm



20-D027
Prod. 6/6+6/6 pcs ~2/3 gr
38x72 - 33x20 mm

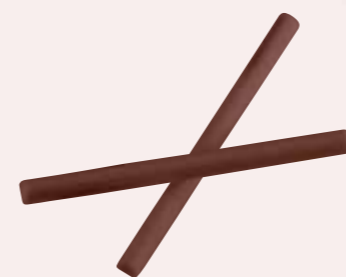
LETTERS
AND
NUMBERS

1 2 3 4 5 6 7 8 9



MA3005
lettere e numeri h30mm
letters and numbers h30mm
Policarbonato - Polycarbonate
Stampo - Mould 275x175mm

FANTASY



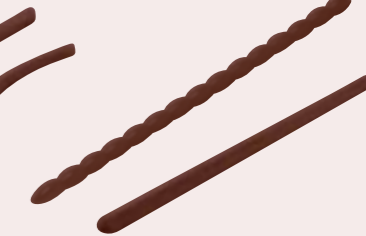
20-D016
Prod. 22 pcs - 3/4 gr
110 x h7 mm



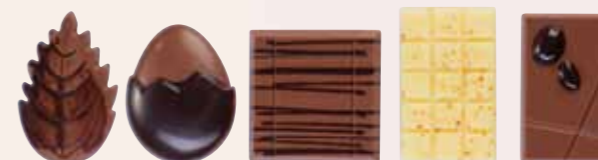
20-D017
Prod. 8+8 pcs ~2/3 gr
108x17 - 101x18 mm



20-D018
Prod. 10+10 pcs ~2/3 gr
125x4 - 102x17 mm



20-D019
Prod. 13+13 pcs ~2/3 gr
123x4 - 109x5 mm



20-D028
22 pcs mix



MA3000
Prod. 6 pcs ~8 gr
40x106 mm



MA3001
Prod. 6 pcs ~8 gr
39x104 mm



MA3002
Prod. 6 pcs ~8 gr
56x83 mm



MA3003
Prod. 6 pcs ~8 gr
70x57 mm



MA3004
Prod. 6 pcs ~8 gr
72x71 mm



CHOCO TAG

Stampi in plastica termoformata per creare originali messaggi in cioccolato che potranno decorare torte e monoporzioni.
Thermoformed plastic moulds to create original chocolate messages that decorate cakes and single portions.

personalizzazione su richiesta
customizable on request



Keep calm and...
23004
60x38 h3mm
Prod. 8 pcs



For my mom
23006
70x21 h3mm
Prod. 12 pcs



You & me 4ever
23007
61x23 h3mm
Prod. 12 pcs



Just married
23008
87x32 h3mm
Prod. 8 pcs



For my dad
23022
70x21 h3mm
Prod. 12 pcs



Mi piaci
23002
57x20 h3mm
Prod. 12 pcs



I love you
23009
62x37 h3mm
Prod. 10 pcs



Easter
23013
60x33 h3mm
Prod. 10 pcs



Mimosa
23014
69x29 h3mm
Prod. 12 pcs



Auguri
23023
59x29 h3mm
Prod. 12 pcs



Happy birthday
23024
68x37 h3mm
Prod. 10 pcs



Tiramisù
23011
61x21 h3mm
Prod. 12 pcs



Caprese
23018
63x25 h3mm
Prod. 12 pcs



Chocolate
23019
75x23 h3mm
Prod. 12 pcs



Sacher
23005
61x25 h3mm
Prod. 12 pcs



Pistacchio
23016
79x25 h3mm
Prod. 12 pcs



Caffè
23017
50x30 h3mm
Prod. 12 pcs



Yogurt
23021
61x30 h3mm
Prod. 12 pcs

CHABLON



Tappeti in silicone per la produzione di decorazioni in cioccolato e isomalto o per decorare dessert al piatto.
Utili anche per la realizzazione di originali snack
Silicone mats for the production of chocolate and isomalto decorations or to decorate dish desserts.
Useful also to create original snacks
Size 39x29cm - Thickness 1,5mm



Tondo Round

CHASIL16
Ø26 mm - 48 pcs

CHASIL17
Ø36 mm - 36 pcs

CHASIL18
Ø42 mm - 30 pcs

CHASIL21
Ø20 mm - 99 pcs

CHASIL26
Ø62,5 mm - 12 pcs



Stella Star

CHASIL29
Ø26 mm - 60 pcs

CHASIL30
Ø34 mm - 42 pcs



Quadrato Square

CHASIL23
25x25 mm - 63 pcs

CHASIL24
37,5x37,5 mm - 30 pcs

CHASIL25
60x60 mm - 12 pcs



Rettangoli Rectangular

CHASIL19
32x120 mm - 12 pcs



Oblungo Oblong

CHASIL20
132x32 mm - 10 pcs

CHASIL27
125x25 mm - 18 pcs

CHASIL28
60x18 mm - 36 pcs



Goccia - Drop
CHASIL1
35x25 mm - 60 pcs



Foglia - Leaf
CHASIL2
35x33 mm - 48 pcs



Cuore - Heart
CHASIL3
35x25 mm - 48 pcs



Butterfly
CHASIL4
60x53 mm - 20 pcs



Puzzle
CHASIL5
50x78 mm - 18 pcs



Flower
CHASIL8
55x50 mm - 25 pcs



Fantasy 9
CHASIL9
102x27 mm - 18 pcs



Fantasy 10
CHASIL10
97x30 mm - 18 pcs



Fantasy 12
CHASIL12
102x18 mm - 30 pcs



Fantasy 13
CHASIL13
104x26 mm - 24 pcs



Fantasy 14
CHASIL14
99x37 mm - 24 pcs



Foglia - Leaf
CHASIL22
75x33 mm - 25 pcs

FASHION & STYLE

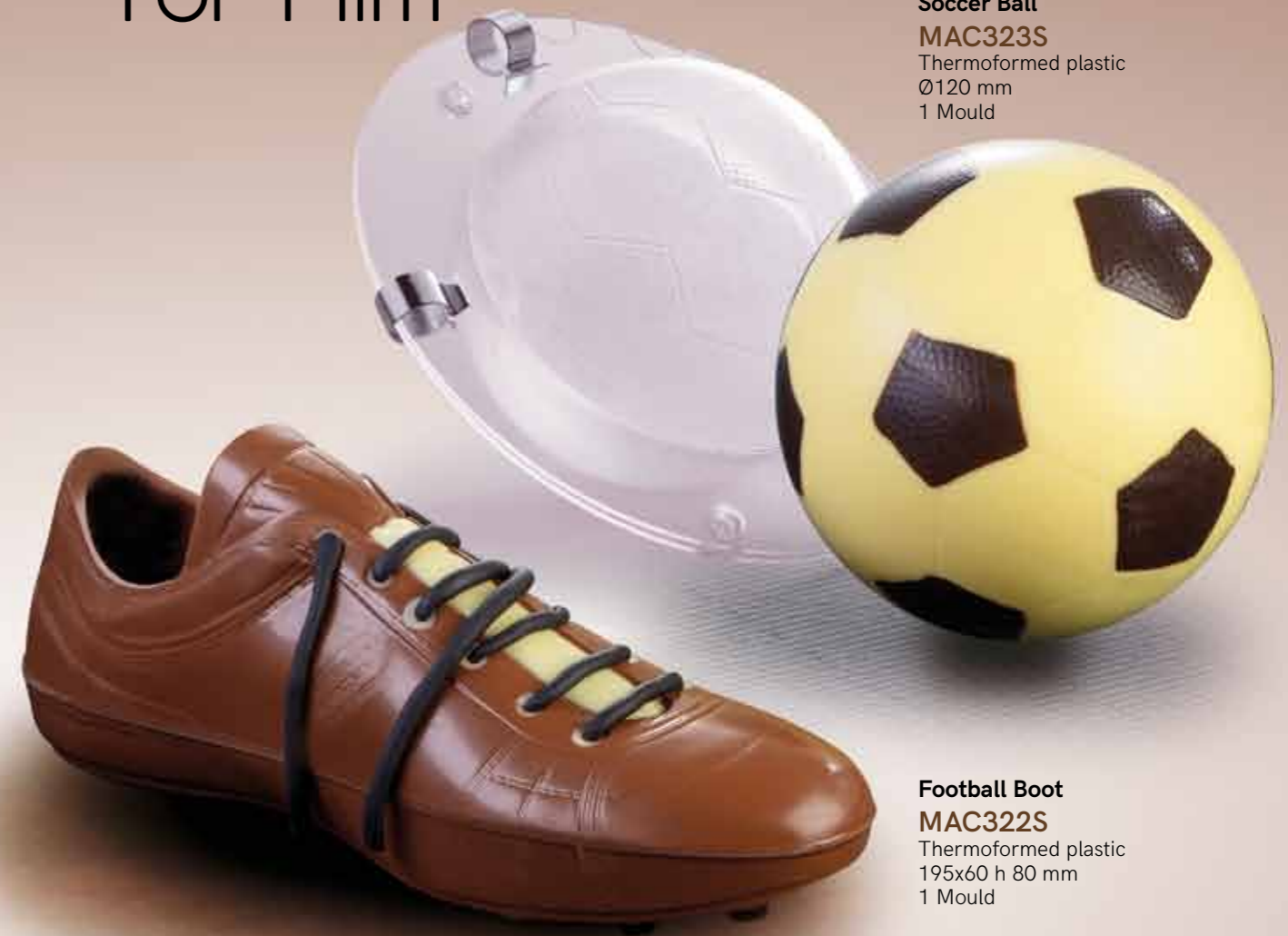


Mr Chocolate
200B01
 Thermoformed plastic
moustache: 117x30 h15 mm
glasses: 140x50 h 10 mm
 1+1 Moulds
 Prod. 4+4 pcs ~22gr



Mr Cigar
20SI01
 Thermoformed plastic
 125 - Ø20 mm
 2 Moulds
 Prod. 8 pcs ~40gr

Per Lui For Him



Soccer Ball
MAC323S
 Thermoformed plastic
 Ø120 mm
 1 Mould

Football Boot
MAC322S
 Thermoformed plastic
 195x60 h 80 mm
 1 Mould



Mr. Papillon
20PP01
 Thermoformed plastic
 120x52 h13mm
 4 Moulds - Prod. 12 pcs ~55gr



Per Lei For Her



My Sweet Bag
20BA01
Thermoformed plastic
119x52 h126
2 Moulds - Prod. 2 pcs
~190gr



Eau de Chocolat
20PA01
Thermoformed plastic
60x31 h92mm
4 Moulds - Prod. 4 pcs ~90gr



FASHION & STYLE



Lady shoe
MAC326S
220x75 h170 mm
Thermoformed plastic

Chocolate Gift
20PRO1
Thermoformed plastic
80x80 h 69mm ~80 gr
2 Moulds - prod: 2 pcs

FASHION & STYLE

Sneaker
MAC328S
100x40 h 60 mm
Thermoformed plastic



Elegant shoe
30SM084
110x45 h105mm
silicone mould



Baby Sneaker
30SM054
93x40 h55mm
silicone mould



Sneaker
30SM083
135x45 h45m
silicone mould



Women's boot
MAC329S
95x35 h75 mm
Thermoformed plastic



Baby Sneaker
MAC327S
90x40 h35 mm
Thermoformed plastic



CHOCO MACARON

Stampo in silicone per realizzare splendide praline dalla forma di macaron.
Silicone mould to create macaron praline.



Gusci Macaron e Vassoio
Macarons shells and Tray
30SMT01

prod. 24 gusci / shells
Soggetti/Subjects: Ø33 h12mm
Vassoio - Tray: 320x195mm
Silicone mould

FOGLIE - LEAVES



Foglia Ovata 01
Ovate Leaf 01
30SMF01
90x67mm
Silicone mould



Foglia Ovata 02
Ovate Leaf 02
30SMF02
85x57mm
Silicone mould



Foglia Ellittica 01
Elliptical Leaf 01
30SMF03
117x57mm
Silicone mould

OLD STYLE

Stampi 3D in silicone per realizzare realistici soggetti in cioccolato o isomalto.
3D silicone moulds to create realistic objects in chocolate or isomalt.

Silicone
Idea
sweet creation



Scooter vintage
Vintage scooter
30SM071
80x50 h75mm



Valigia
Luggage
30SM051
125x60 h110mm



Macchina da cucire
Sewing machine
30SM045
120x72 h90mm



Macchina fotografica
Camera
30SM046
78x62 h65mm



Bimbo calciatore
Footballer
30SM044
62x35 h105mm

CHOCO LIGHT

Stampi termoformati leggeri ed economici per realizzare soggetti e decorazioni.
Thermoformed mould for figures and decorations.



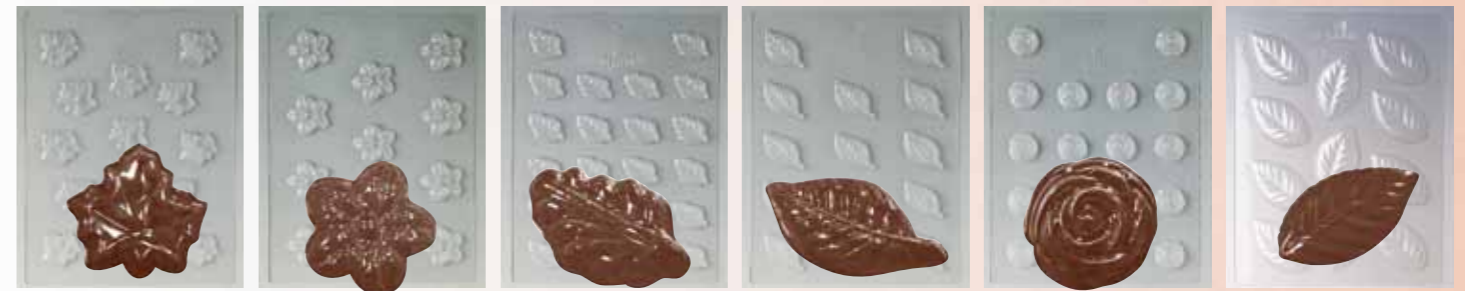
20-1010
Prod. 6 petals
105x50 h 25 mm



20-1011
Prod. 8 petals
80x35 h 18 mm



Kit composto da 1 stampo semisfera e 4 stampi petalo.
Kit made up of 1 semisphere mould and 4 petal moulds.



90-13025
14 pcs - Ø33 h8

90-13026
11 pcs - Ø36 h7

90-13034
22 pcs - 35x23 h8

90-13035
14 pcs - 46x23 h7

90-13036
18 pcs - Ø25 h8

90-13040
12 pcs - 35x60 h8



90-5621
11 pcs - Ø30 h18

90-13019
11 pcs - Ø42 h9

90-13024
11 pcs - Ø37 h5

90-13070
11 pcs - 44x44 h12

90-13069
8 pcs - 46x25 h8
10 pcs - Ø26 h8

90-13114
4 pcs - 166x60 h16



90-5111

1 pcs - Ø30 h15

1 pcs - Ø30 h15

1 pcs - Ø30 h15

1 pcs - Ø25 h15

1 pcs - Ø30 h15

1 pcs - Ø30 h15

1 pcs - Ø30 h15

1 pcs - Ø30 h15

1 pcs - Ø28 h15

1 pcs - Ø30 h15

1 pcs - Ø28 h15



90-11568
3+3 pcs - 128 Ø26 mm

90-1000
1 pcs - 210x64 mm

90-15303
12 pcs - 42x19 h6mm

90-15792
2 pcs - 100x90 h15mm

90-5602
11 pcs - Ø29 h24

90-5620
8 pcs - Ø33 h26



90-5112

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18

1 pcs - 35x20 h18



90-5634
14 pcs - 42x26 h9

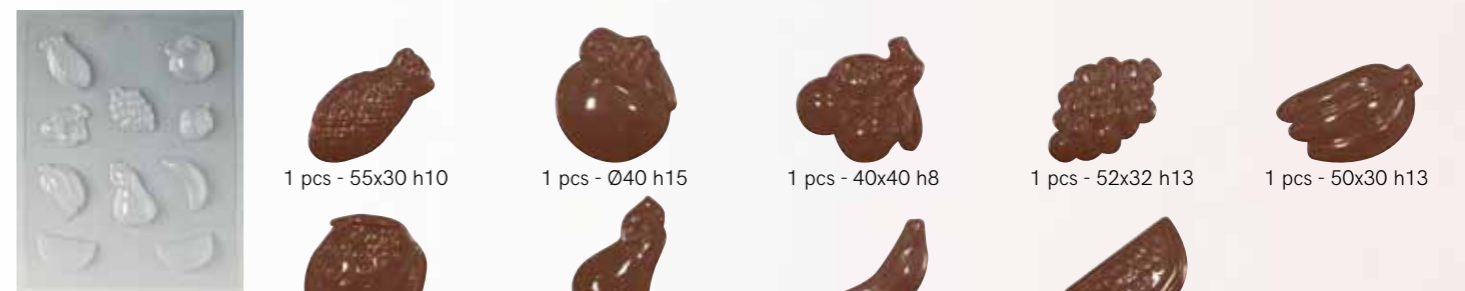
90-5022
11 pcs - Ø35 h8

90-13308
11 pcs - 38x31 h19

90-13307
14 pcs - 42x19 h14

90-5031
11 pcs - 34x34 h8

90-5023
11 pcs - 53x25 h9



90-13326

1 pcs - 55x30 h10

1 pcs - Ø40 h15

1 pcs - 40x40 h8

1 pcs - 52x32 h13

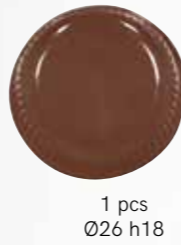
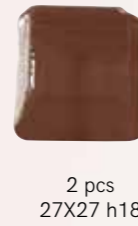
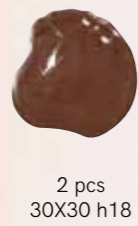
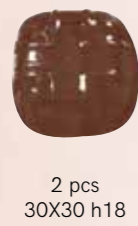
1 pcs - 50x30 h13

1 pcs - 40x32 h12

1 pcs - 60x35 h12

1 pcs - 60x23 h10

2 pcs - 30x50 h10



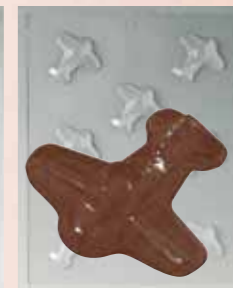
90-5104



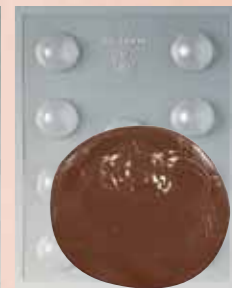
Soccer Ball
20-CA100
Ø65 h 23
4 decorations



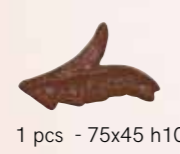
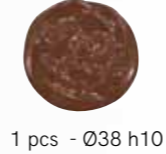
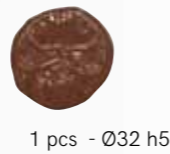
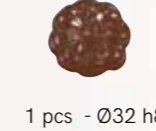
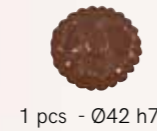
90-15391
2 pcs - 150X100 h12



90-15304
8 pcs - 45x46 h14



90-6008
10 pcs - Ø36 h20



90-13062



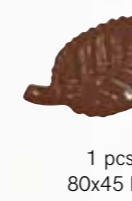
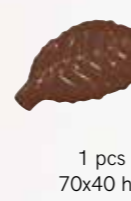
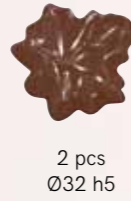
90-15362
1 pcs - 175x63



90-6604
1 pcs - 80x80 h14



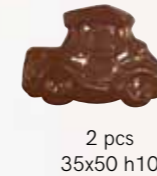
90-6804



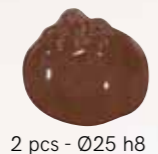
90-13064



90-15331



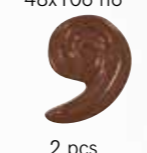
90-15332



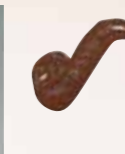
90-13324



90-13915



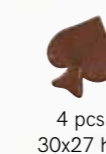
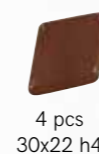
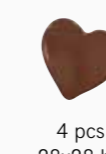
90-13912



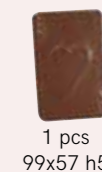
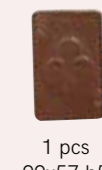
90-13453



90-13414



90-13477





90-14687

1 pcs 190x50 h7
1 pcs 150x45 h7
1 pcs 115x25 h7
1 pcs 115x72 h7
1 pcs 135x50 h7



90-12682

1 pcs 95x50 h8
1 pcs 100x40 h8
1 pcs 113x42 h8
1 pcs 132x40 h8
1 pcs 90x23 h8
1 pcs 67x42 h8



90-12840

4+4 pcs - Ø40 h9



90-12841

4+4 pcs - Ø35 h10



90-12869

1+1 pcs - 100x120 h20



90-12876

6 pcs - Ø65 h20



90-13179

2 pcs 55x70 h5
2 pcs 70x88 h5
1 pcs 75x95 h8



90-11210

3 pcs 30x50 h8
3 pcs 50x45 h8
3 pcs 31x48 h8
2 pcs 42x57 h8



90-12816

2 pcs - 50x20 h8
2 pcs - 27x27 h10
2 pcs - 40x35 h10
2 pcs - 53x27 h8
2 pcs - Ø42 h8
2 pcs - 52x27 h8
2 pcs - 35x40 h8



90-13611

3 pcs 35x30 h7
3 pcs 47x32 h8
3 pcs 45x32 h8
1 pcs 43x35 h8
2 pcs 35x41 h8



90-11185

3 pcs 35x52 h5
3 pcs 35x45 h5
2 pcs 32x48 h5
2 pcs 25x50 h5
2 pcs 32x43 h5
2 pcs 31x48 h5



90-P9645

10 pcs 80x35 h3mm



90-14243

1 pcs 45x40 h5mm



90-12819

4 pcs 40x32 h8
4 pcs 30x50 h10
3 pcs 25x60 h10



90-12817

5 pcs 25x30 h8
4 pcs Ø30 h8
4 pcs Ø35 h8
5 pcs 45x25 h8



90-P9661

13 pcs 50x25 h3mm



90-P9662

14 pcs 50x25 h3mm



90-12815

13 pcs - 48x28 h13



90-11708

8 pcs - 53x33 h14



90-9392

1+1 pcs - 110x95 h14



90-13021

14 pcs - 36x27 h8



90-11943

1 pcs - 75x85 h28



90-14241

18x17 h2 mm
18x17 h2 mm
1 pcs 18x17 h2 mm
1 pcs 18x17 h2 mm
1 pcs 18x17 h2 mm
1 pcs 18x17 h2 mm

it's Christmas time



Christmas Tree



Christmas Tree
20A3D01
Thermoformed plastic
Ø112 h180 mm ~170gr
4 Moulds - Prod. 2 pcs



Christmas Tree
20A3D02
Thermoformed plastic
Ø95 h120 mm ~100gr
4 Moulds - Prod. 4 pcs



Christmas Cones

Stampi cono in plastica termoformata per realizzare alberi o pièce in cioccolato.

Thermoformed Plastic moulds to realize Christmas trees or chocolate pièce.



Big Tree
20CO02
Thermoformed plastic
Ø123 h 205mm ~300gr
Prod: 2 pcs



Small Tree
20CO01
Thermoformed plastic
Ø83 h 140mm ~140gr
Prod: 4 pcs

Christmas PUZZLE



1

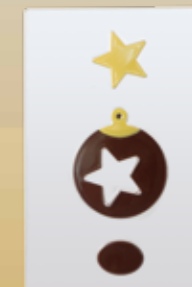


2



3

Puzzle Christmas
20BC100
Thermoformed plastic - Conf. 3 models
1 95x9 h 147mm ~80 gr
2 103x9 h 150mm ~80 gr
3 100x9 h 123mm ~80 gr



Sweet Christmas



Christmas Sledge
20SL01
 Thermoformed plastic
 140x70 h 100mm ~140 gr
 2 Moulds - prod: 2 pcs



Sweet Home
20HO01
 Thermoformed plastic
 108x116 h 118mm ~280 gr
 4 Moulds - prod: 2 pcs



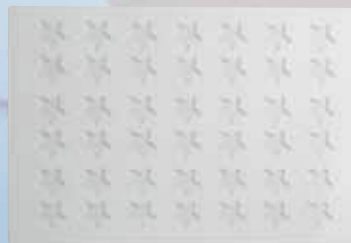
Chocolate Gift
20PR01
 Thermoformed plastic
 80x80 h 69mm ~80 gr
 2 Moulds - prod: 2 pcs



Chocolate gift (Praline)
MA1991
 Polycarbonate mould
 26x26 h 20mm ~11gr
 prod: 28 pcs

DECORATIONS

Fogli in silicone per la produzione di decorazioni in cioccolato
Silicone sheets for chocolate decorations.
Size 39x29cm - Thickness 1,5mm



Star
CHASIL30
Chablon silicone mat
42 pcs - Ø 34mm
Thickness 1,5mm

Little star
CHASIL29
Chablon silicone mat
60 pcs - Ø 26mm
Thickness 1,5mm

SEMISPHERES

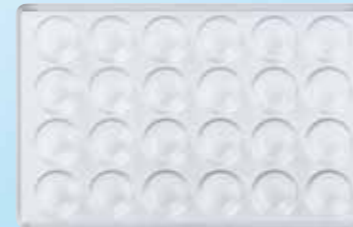
POLYCARBONATE MOULDS

MA5003
45 half spheres
Ø 20mm ~3 gr

MA5000
24 half spheres
Ø 30mm ~4 gr

MA5001
8 half spheres
Ø 50mm ~15 gr

MA5002
2 half spheres
Ø 100mm ~90 gr



SEMISPHERES

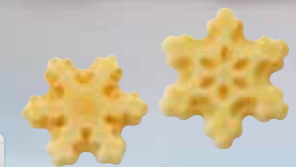
POLYETHYLENE MOULDS

Kit 6 Stampi - Moulds

20SF001
Ø 100 mm - prod 1 pc
Ø 130 mm - prod 1 pc
Ø 140 mm - prod 1 pc
Ø 150 mm - prod 1 pc
Ø 175 mm - prod 1 pc
Ø 200 mm - prod 1 pc

Kit 4 Stampi - Moulds

20SF002
Ø 50 mm - prod 6 pcs
Ø 65 mm - prod 4 pcs
Ø 75 mm - prod 4 pcs
Ø 90 mm - prod 2 pcs



Fiocchi di neve - Snowflakes
20-D029
Polycarbonate mould
14 pcs Ø30 h 4mm ~1gr
12 pcs Ø40 h 4mm ~2gr



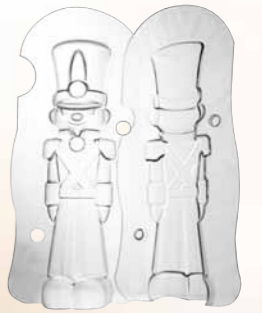
3D CHRISTMAS

Stampi in plastica termoformata per soggetti di cioccolato con corpo cavo
Thermoformed plastic mould hollow for chocolate figures



Tender bear
MAC409S
67x54 h105mm ~90gr

Surprise bear
MAC408S
63x54 h101mm ~90gr



Toy Soldier
MAC407S
1 pc 40x34 h150mm



Princess
MAC411S
1 pc 72x72 h125mm



Pandoro - Traditional Cake
MAC412S
Ø92 h 85mm ~80 gr



Panettone
Traditional Cake
MAC413S
Ø77 h 85mm ~80 gr

3D CHRISTMAS

Stampi in plastica rigida termoformata completi di molle per realizzare facilmente splenditi soggetti tematici tridimensionale.
Thermoformed plastic moulds complete with springs to easily realize hollow chocolate figures



Santa Claus
MAC401S
Ø70 h120mm



Snowman
MAC402S
64x70 h110mm



Christmas tree
MAC403S
90x80 h120mm



Santa Claus with fawn
MAC140S
h180mm



Santa Claus with gifts
MAC190S
h170mm



Motorcycle Santa Claus
MAC200S
h120mm



Candle
MAC404S
Ø82 h128mm



Santa Claus with teddy bear
MAC170S
h168mm



Santa Claus in the chimney
MAC240S
h185 mm



Happy Snowman
MAC310S
h100mm
(2 figures)



Mr Penguin
MAC300S
h230mm



Santa Claus bear
MAC281S
h180mm



Santa Claus with lantern
MAC122S
h140mm (4 figures)



Santa Claus with reindeer
MAC130S
h122 mm
(3 figures)



Snowman
MAC320S **MAC321S**
h114mm h150mm
(3 figures)



Big Boot
MAC421S
h135mm



Nativity
MAC410S
175x50 h115 mm



Angel with Candle
MAC000S **MAC001S** **MAC002S**
h80mm h125mm h175mm
(3 figures) (2 figures)

CHRISTMAS BAUBLES

Perfette sfere natalizie già decorate per creare un originale dono realizzabili con gli stampi in plastica termoformata.
Decorated Christmas balls to create an original gift can be produced with thermoformed plastic moulds.



Decorated spheres 3
20SF003
prod. 6 pcs
Ø 60mm ~40 gr

Decorated spheres 4
20SF004
prod. 6 pcs
Ø 60mm ~40 gr



Decorated spheres 6
20SF006
prod. 6 pcs
Ø 60mm ~40 gr

Decorated spheres 5
20SF005
prod. 6 pcs
Ø 60mm ~40 gr



PRALINE

Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



Pandoro
MA1990
Ø30 h 25mm ~10gr
prod: 24 pcs



Chocolate gift
MA1991
26x26 h 20mm ~11gr
prod: 28 pcs



Chocolate star
MA1984
40x42 h 16mm ~10gr
prod: 15 pcs



Small Elves
MA1973
30x24 h 20mm ~7gr
prod: 5x6 pcs



Small Christmas Sphere
MA1974
30x26 h 16,5mm ~7gr
prod: 5x6 pcs



Small Christmas Tree
MA1975
31x22 h 22mm ~7gr
prod: 5x5 pcs

CHOCO TAG

Plastica termoformata
Thermoformed plastic



Buone Feste tag
23026
52x54 h2mm
8 pcs



Merry Christmas tag
23025
66x52 h2mm
8 pcs

3D CHRISTMAS

Stampi ad alta produttività in policarbonato con calamite per realizzare in modo facile e preciso soggetti natalizi.
High productivity polycarbonate moulds with magnets to easily and precisely create Christmas objects.

Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



Tree & Candle

20-C1009

Prod. 4+4 pcs
Tree: 53x45 h71 mm
Candle: Ø49 h76 mm

Santa & Snowman

20-C1010

Prod. 4+4 pcs
Santa Claus: Ø46 h79 mm
Snowman: 42x46 h72 mm

Reindeer

20-C1001

Prod. 4 pcs
43x43 h120 mm ~65 gr

Reindeer

20-C1002

Prod. 4 pcs
46x45 h100 mm ~68 gr



Tree

20-C1000

Prod. 5 pcs
Ø58 h 100 mm ~100 gr



Dad Squirrel

20-C1003

Prod. 2 pcs
92x51 h120 mm ~118 gr



Mum Squirrel

20-C1004

Prod. 4 pcs
103x40 h80 mm ~55 gr



Baby Squirrel

20-C1005

Prod. 6 pcs
68x32 h64 mm ~32 gr

Lollipop



Chocolate lollipop moulds

20L005

Thermoformed plastic
Albero - Tree: 70x76 h9 mm ~34 gr
Stella - Star: 77x74 h9 mm ~31 gr
Prod. 8 pcs

Silicone
Idea
sweet creation



Chocolate lollipop moulds

30SML002

Silicone mould
Prod. 5 pcs
Tray included: 395x143mm



70x80mm

75x85mm

70x85mm

80x80mm

60x85mm



Chocolate lollipop moulds

20-C024

Rigid plastic mould
Prod. 6 pcs
60x70 mm ~30gr



Stampi in silicone 3D
3D Silicone moulds



Orsetto Babbo Natale
Santa Claus bear
30SM002
80x70 h135mm

Sacra famiglia - Nativity
30SM077
Kit 5 stampi - Set 5 moulds

Gesù bambino - Baby Jesus
30SM072
75x55 h30mm

Maria - Holy Mary
30SM074
50x47 h88mm

San Giuseppe - Saint Joseph
30SM073
65x55 h110mm

Asinello - Donkey
30SM076
70x40 h68mm

Bue - Ox
30SM075
75x40 h68mm



Renna con cuore
Reindeer with heart
30SM001
85x40 h117mm



Pupazzo con sciarpa
Snowman with scarf
30SM008
105x95 h125mm



Renna simpatica
Funny reindeer
30SM009
65x80 h100mm



Babbo Natale gnomo
Santa Claus gnome
30SM007
125x75 h115mm



Presepe - Nativity
30SM017
150x75 h120mm



Pupazzo con lanterna
Snowman with lantern
30SM004
90x75 h130mm



Babbo Natale
Santa Claus
30SM003
60x65 h130mm



Angioletto con libro
Angel with book
30SM010
80x60 h105mm



Angelo con cornetta
Angel with trumpet
30SM018
90x75 h130mm

MINI



Mini candela di Natale
Mini Christmas candle
30SM079
55x40 h65mm



Mini Babbo nel camino
Mini Santa in chimney
30SM080
60x32 h70mm



Mini calza befana
Mini Christmas stocking
30SM081
55x40 h65mm



Mini pupazzo di neve
Mini snowman
30SM082
55x40 h65mm

CHOCO LIGHT

Stampi termoformati per realizzare soggetti e decorazioni.
Thermoformed mould for figures and decorations.



Paesaggi di Natale
Christmas landscapes
20-S1010
Kit 3 moulds
Prod. 3 pcs
h 110 mm



Scarpone - Double
90-4401
1 pcs - 140x130 h45 mm

Santa - Double
90-4406
1 pcs - 250x160 h75 mm



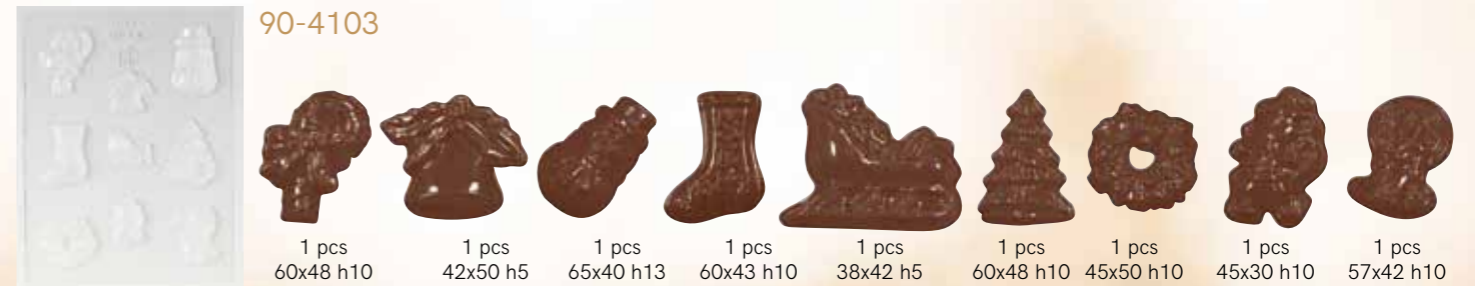
90-4020
8 pcs - 40x47 h10

90-4060
14 pcs - Ø30 h11



90-4061
14 pcs - 32x25 h14

90-4301
2+2 pcs - 59x42 h25



90-4103

1 pcs
60x48 h10

1 pcs
42x50 h5

1 pcs
65x40 h13

1 pcs
60x43 h10

1 pcs
38x42 h5

1 pcs
60x48 h10

1 pcs
45x50 h10

1 pcs
45x30 h10

1 pcs
57x42 h10



90-4105

1 pcs
48x53 h10

1 pcs
45x55 h10

2 pcs
55x65 h10

1 pcs
63x47 h10

1 pcs
55x40 h10



90-4110

6 pcs
45x35 h8

5 pcs
40x35 h8



90-4108

4 pcs
Ø30 h8

4 pcs
35x25 h8

4 pcs
Ø35 h8

4 pcs
35x26 h8



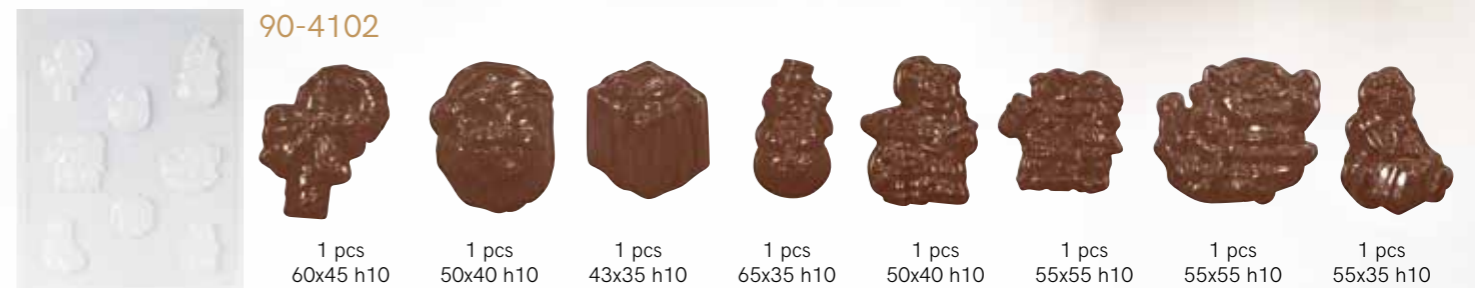
90-4109

4 pcs
50x30 h6

4 pcs
48x25 h6

4 pcs
48x30 h6

4 pcs
45x30 h6



90-4102

1 pcs
60x45 h10

1 pcs
50x40 h10

1 pcs
43x35 h10

1 pcs
65x35 h10

1 pcs
50x40 h10

1 pcs
55x55 h10

1 pcs
55x55 h10

1 pcs
55x35 h10



90-4307

2 pcs
50x35 h15

1 pcs
35x25 h4

1 pcs
35x25 h4

2 pcs
45x30 h13

1 pcs
28x38 h10

1 pcs
28x38 h10

1 pcs
35x25 h10

1 pcs
40x30 h10

1 pcs
40x30 h10



90-4010
11 pcs - 50x27 h4

90-4013
8 pcs - 40x60 h10

90-4303
1 pcs - 104x58

90-4314
2 pcs - 90x80 h37mm

90-4059
18 pcs - Ø30 h8mm

90-4021
8 pcs - 42x48 h10mm

*Happy
Easter*



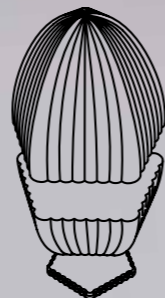
Prestige Easter



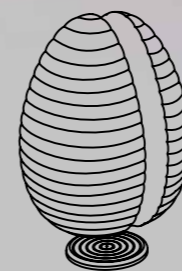
20U3D05
Thermoformed plastic
Prod. 2 uova/eggs
Ø115 h 185 mm
~310 gr



20U3D03
Thermoformed plastic
Prod. 2 uova/eggs
Ø120 h 185 mm
~300 gr



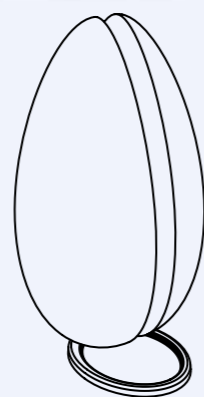
20U3D04
Thermoformed plastic
Prod. 2 uova/eggs
Ø122 h 185 mm
~270 gr



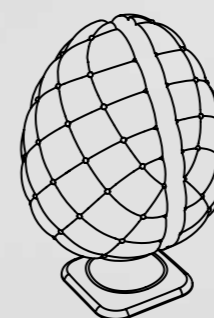
20U3D02
Thermoformed plastic
Prod. 2 uova/eggs
Ø115 h 185 mm
~320 gr



Prestige Easter



20U3D01
Thermoformed plastic
Prod. 2 uova/eggs
Ø110 h 220 mm
~230 gr



20U3D06
Thermoformed plastic
Prod. 2 uova/eggs
Ø115 h 155 mm
~230 gr

PUZZLE EGGS



20UB100

Thermoformed plastic - Pack 3 models
 1 107x82 h 158mm ~160 gr
 2 110x58 h 165mm ~160 gr
 3 104x52 h 150mm ~140 gr

Origami Easter



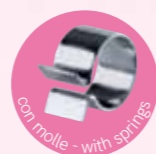
20OR001

Thermoformed plastic - Pack 3 models
 Pulcino - Chick 113x42 h132 mm ~100 gr
 Pecora - Sheep 100x45 h100 mm ~90 gr
 Coniglio - Bunny 76x42 h142 mm ~60 gr



3D EASTER

Stampi in plastica termoformata per soggetti di cioccolato con corpo cavo
Thermoformed plastic mould hollow for chocolate figures



Duck
MAC611S
70x70 h120mm
~110 gr

Little Bunny
MAC614S
Ø60 h140mm
~85 gr

Chicken
MAC612S
70x70 h130mm
~110 gr

Bunny
MAC613S
Ø80 h120mm
~110 gr



Mr. Bunny
MAC616S
90x60 h152 mm
~100 gr

Ms Cocodé
MAC615S
108x75 h120 mm
~90 gr

3D EASTER

Stampi in plastica rigida termoformata completi di molle per realizzare facilmente splenditi soggetti tridimensionali.
Thermoformed plastic mould complete with springs to easily realize hollow chocolate figures



**Pulcino
Chick**
MAC602S
160x120 h210mm
~460 gr

**Coniglio
Rabbit**
MAC604S
120x120 h220mm
~480 gr

**Pecorella
Sheep**
MAC603S
140x120 h190mm
~310 gr



Bunny with stroller
MAC661S
h140 mm



Bunny and big egg
MAC760S
h150 mm



Hug in egg
MAC720S
h170 mm
(2 figures)



Baby Bunny
MAC620S
h180 mm



Bunny in Love
MAC630S
h235 mm



Three in a basket
MAC610S
h170 mm



Small Bell
MAC950S
h110 mm

Big Bell
MAC952S
h140 mm

3D EASTER

Stampi ad alta produttività in policarbonato con calamite per realizzare in modo facile e preciso soggetti pasquali.
High productivity polycarbonate moulds with magnets to easily and precisely create Easter objects.

Stampo - Mould: 275x175 mm



Small Chicken
MAC822S
h110 mm

Big Chicken
MAC823S
h160 mm



Baby Chick
MAC870S
h110 mm
(3 figures)



Baby Goose
MAC880S
h145 mm



Nice Chicken (small)
MAC800S
h160 mm
(2 figures)

(big)
MAC801S
h205 mm



Mrs Goose
MAC850S
h125 mm
(2 figures)



Mr Goose
MAC860S
h125 mm
(2 figures)



Nice Duck
MAC920S
h97 mm
(2 figures)



Gallo - Rooster
20-C1955
Prod.2 pcs
100x160 h126 mm ~115 gr

Pulcino - Chick
20-C1957
Prod.6 pcs
65x84 h80 mm ~45 gr

Gallina - Hen
20-C1956
Prod.4 pcs
94x108 h106 mm ~75 gr



Elefante Papà - Dad Elephant
20-C1006
Prod.2 pcs
123x64 h81 mm ~128 gr

Elefante Mamma - Mum Elephant
20-C1007
Prod.4 pcs
113x62 h62 mm ~87 gr

Elefante Bebè - Baby Elephant
20-C1008
Prod.6 pcs
81x43 h53 mm ~36 gr

CHOCO LIGHT

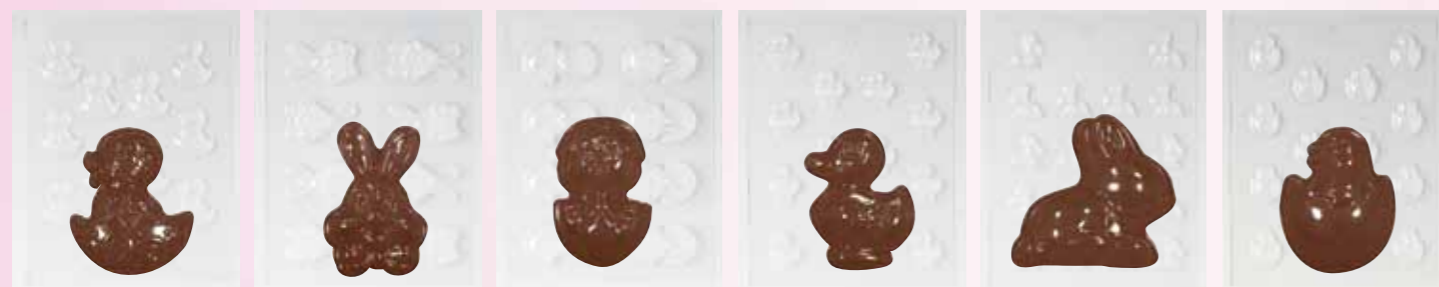
Stampi termoformati per realizzare soggetti e decorazioni.
Thermoformed mould for figures and decorations.



Paesaggi di Pasqua - Easter landscapes

20-S2010

Kit 3 moulds - Prod. 3 pcs - h 110 mm



90-2014 12 pcs - 37x48 h6 mm
90-2020 8 pcs - 65x41 h14 mm
90-2021 8 pcs - 65x41 h14
90-2033 14 pcs - 34x27 h10
90-2034 9+9 pcs - 30x32 h6
90-2035 18 pcs - 35x27 h10



90-2119



10 pcs 22x14 h6
10 pcs 20x15 h6
10 pcs 28x15 h6
10 pcs 20x23 h6



90-2114



4 pcs 40x22 h10
4 pcs 35x30 h10
4 pcs 36x36 h10
4 pcs 36x24 h10



90-2302
3+3 pcs - 60x50 h26



90-2305
1 pcs - 112x95 h20



90-2314
1 pcs - 170x60 h34



90-2316
2 pcs - 79x58 h12



90-2318
2+2 pcs - 79x58 h13



90-2320
3+3 pcs - 60x65 h15



90-2339
1 pcs - 150x90 h21



90-2342
1 pcs - 74x122 h18



90-2345
1 pcs - 105x86 h26



90-2102



3 pcs 43x40 h12
4 pcs 40x35 h11
4 pcs 40x35 h17
3 pcs 48x35 h8



90-2330
3+3 pcs - 54x54 h16



90-2333
1 pcs - 150x78 h40



90-2346
1 pcs - 150x64 h25



90-2349
1 pcs - 84x78 h27



90-11907
6+6 pcs - 40x30 h5



90-2025
11 pcs - 42x30 h14



Stampi in silicone 3D
3D Silicone moulds



Pecora con salopette
Sheep in overall
30SM029
75x60 h125mm

Pecora con bebè
Sheep with baby
30SM030
70x70 h125mm



Coniglio con carota
Rabbit and carrot
30SM023
100x80 h140mm



Coniglio con uovo pasquale
Rabbit and easter egg
30SM026
77x80 h120mm



Coniglio con ovetto
Rabbit and small egg
30SM027
55x65 h110mm



Pecora con vestitino
Sheep with dress
30SM020
80x65 h110mm



Gallina con uovo verticale
Chicken and vertical egg
30SM024
85x75 h125mm



Scoiattolo
Squirrel
30SM006
80x50 h112mm



Elefante
Elephant
30SM035
110x70 h120mm



Riccio
Hedgehog
30SM034
65x70 h70mm

MINI FARM



Gatto mini fattoria
Mini farm cat
30SM065
60x40 h55mm



Cane mini fattoria
Mini farm dog
30SM066
45x45 h68mm



Mucca mini fattoria
Mini farm cow
30SM067
35x40 h60mm



Maiale mini fattoria
Mini farm pig
30SM068
40x50 h65mm

EGGS MOULDS

Stampi uova sezionate
Sectioned eggs moulds



20-U1010
h110 mm ~100 gr
thermoformed plastic



20-U1011
h180 mm ~250 gr
thermoformed plastic

SMOOTH HALF EGG

Stampo in resistente plastica termoformata per la realizzazione di uova di cioccolato o altri soggetti pasquali.
Disponibili anche nelle misure più grandi per la produzioni di uova fino a 10 kg.
Resistant thermoformed plastic mould to realize chocolate eggs or other Easter subjects.
Also available in larger sizes for egg production up to 10 kg.

~Kg	Misure mm	Code
0,5 - 1	250x170	SUT25X17
0,8 - 1,2	280x185	SUT28X18
1,5 - 2	325x240	SUT34X25
2 - 2,5	390x265	SUT40X27
2,5 - 3,5	435x310	SUT45X32
4 - 6	520x350	SUT54X36
6 - 8	620x420	SUT64X43
8 - 10	740x490	SUT75X50



LIGHT HALF EGG

Stampi in plastica termoformata
Thermoformed plastic moulds



2 moulds
SM2300
112x83 h44 mm



SM2000
2 pcs - 110x80 h40 mm

SM2500
2 pcs - 125x94 h44 mm

SM3000
2 pcs - 140x100 h50 mm

SM3500
2 pcs - 154x110 h55 mm



90-2026
18 pcs - 25x35 h12 mm



SM1000
4 pcs - 80x60 h25 mm



90-2008
18 pcs - 36x23 h12 mm



90-2010
14 pcs - 40x31 h17 mm



SM4000
1 pcs - 220x160 h85 mm



Stampi cioccolato per supporto uova
Chocolate moulds for Easter eggs holder



20-CU001
Set 3 pcs
36,5x36,5 h9 mm - 12 pcs
40,5x40,5 h12 mm - 9 pcs
52,7x52,7 h12 mm - 6 pcs

CRACK HALF EGG



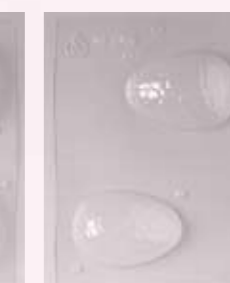
90-2009
14 pcs - 39x25 h13 mm



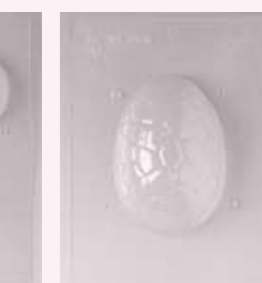
90-2353
6 pcs - 64x44 h26 mm



90-2354
4 pcs - 83x54 h24 mm



2 moulds
90-2355
2 pcs - 96x70 h40 mm



2 moulds
90-2356
1 pcs - 140x100 h49 mm

HALF EGG MOULDS

Stampi in policarbonato ad alta produttività. La qualità del materiale utilizzato consente di realizzare uova perfettamente lucide e lisce adatta a qualsiasi tipo di decorazione.

High productivity polycarbonate moulds. The quality of the material allow to create shiny and smooth eggs suitable for any type of decoration.

Misura - Size: 175x275 mm

7_{GR}
20U032N
22x32 mm
prod. 32 mezzi/half

25_{GR}
20U064N
44x64 mm
prod. 10 mezzi/half

70_{GR}
20U105N
72x105 mm
prod. 4 mezzi/half

150_{GR}
20U130N
90x130 mm
prod. 2 mezzi/half

230_{GR}
20U150N
104x150 mm
prod. 2 mezzi/half

260_{GR}
20U175N
121x175 mm
prod. 1 mezzo/half

380_{GR}
20U204N
141x204 mm
prod. 1 mezzo/half

430_{GR}
20U227N
157x227 mm
prod. 1 mezzo/half

500_{GR}
20U258
258x175 mm
prod. 1 mezzi/half
Misura stampo
mould size:
200x365 h22 mm

850_{GR}
20U320
320x210 mm
prod. 1 mezzi/half
Misura stampo
mould size:
275x365 h22 mm



EGGS HOLDER

Supporti uova
Plastic egg holders



21VA085
Ø85 h70 mm
Conf. 58 pcs

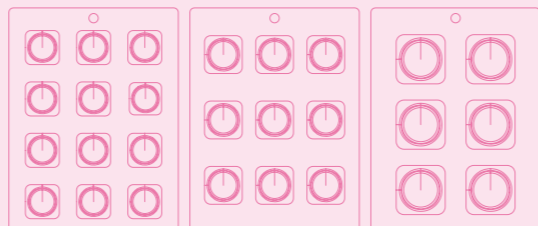


21VA102
Ø102 h88 mm
Conf. 40 pcs

Stampi cioccolato per supporto uova
Chocolate moulds for Easter eggs holder



20-CU001
Set 3 pcs
36,5x36,5 h9 mm - 12 pcs
40,5x40,5 h12 mm - 9 pcs
52,7x52,7 h12 mm - 6 pcs

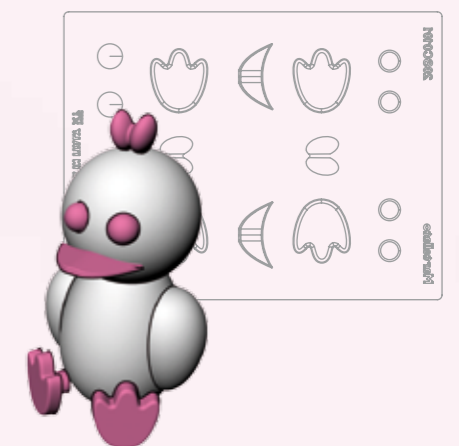
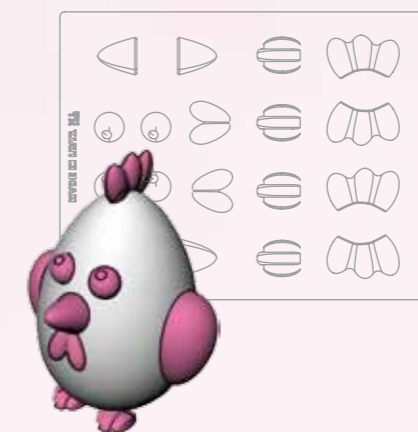


ANIMATED EGG

Kit stampi componenti per realizzare soggetti 3D
Components mould kit to realize 3D objects



20SC01
Pack 3 pcs
Per realizzare 3 differenti soggetti
To produce 3 different figures



Non inclusi uova e sfere per corpo
Eggs and sphere for body not included

Valentine's Day



Cofanetto bocciolo di rosa
Rose dub case
30SM049
Ø73 h60mm
Silicone mould

Cofanetto cuore con rose
Heart with roses case
30SM050
95x90 h50mm
Silicone mould



Big heart
MA1996
6 pcs 75x70 h 22mm
polycarbonate moulds

Heart
MA1995
12 pcs - 45x42 h 16mm
polycarbonate moulds



Penguin in love
30SM039
55x45 h80mm
Silicone mould



Penguins in love
30SM040
85x50 h80mm
Silicone mould

Valentine's Day



**Lollipop
20L004**
Thermoformed plastic
68x65 h9 mm ~34 gr
Prod. 8 pcs



30SML003
Silicone mould
Tray included: 395x143mm



**Cupido
Cupid** 65x80mm
**Innamorati
Loving couple** 73x80mm
**Bambina
Girl** 65x85mm
**Innamorato
Boy in love** 60x85mm
**Innamorata
Girl in love** 70x80mm



**Mi piaci
23002**
57x20 h3mm
12 pcs



**You & me 4ever
23007**
61x23 h3mm
12 pcs



**Just married
23008**
87x32 h3mm
8 pcs



**I love you
23009**
62x37 h3mm
10 pcs

PRALINE

Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



MA1993
24 pcs - 33x33 h 15mm
~10gr



MA1513
28 pcs - 34x33 h11mm
~7 gr



MA1526
35 pcs - 30,5x28 h16,5mm
~8 gr



MA1613
15 pcs - 40x42 h15mm
~9 gr



MA1962
30 pcs - 31x27 h14mm
~8 gr

CHOCO LIGHT

Stampi termoformati per realizzare soggetti e decorazioni.
Thermoformed mould for figures and decorations.



90-1612
1 pcs - 155x160 h32



90-15507
4+5 pcs - 57x35 h8



90-1001
18 pcs - Ø23 h9



90-1002
18 pcs - 33x33 h7



90-1004
18 pcs - Ø33 h9



90-1005
14 pcs - 29x29 h14



90-1007
11 pcs - 35x37 h9



90-1015
11 pcs - 43x30 h9



90-1016
22 pcs - 23x19 h6



90-1018
14 pcs - Ø23 h5



90-1021
11 pcs - 44x32 h7



90-1024
14 pcs - Ø27 h7



90-1025
12 pcs - 42x38 h10



90-1026
8 pcs - 52x42 h12



90-1027
14 pcs - 32x27 h6



90-1044
11 pcs - 45x35 h18



90-1202
6 pcs - 145x50 h12



90-1204
3+3 pcs - 145x40 h20



90-1212
3 pcs - 152x78 h8



90-1608
3 pcs - 80x77 h12

CARNIVAL

Con gli stampi per maschere di cioccolato è possibile realizzare in modo facile e veloce dei soggetti eleganti e tradizionali che evocano l'atmosfera criptica del teatro o il giocoso mondo del carnevale veneziano.

Thanks to the moulds for chocolate masks you can easily and quickly make elegant and traditional figures that bring to mind a cryptic theatre atmosphere or the playful world of Venetian carnival.

Plastica termoformata
Thermoformed plastic



20-CA001
125x175x40 mm - prod. 1 pc



20-CA002
135x175x40 mm - prod. 1 pc



20-CA003
155x190x40 mm - prod. 1 pc



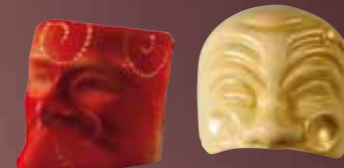
20-CA004
130x130x60 mm - prod. 1 pc



20-CA005
135x160x45 mm - prod. 1 pc



20-CA006
130x180x60 mm - prod. 1 pc



20-CA007
85x85x45 mm - prod. 1 pc
80x90x70 mm - prod. 1 pc



20-CA008
130x105x35 mm - prod. 1 pc



20-CA009
105x135x40 mm - prod. 1 pc

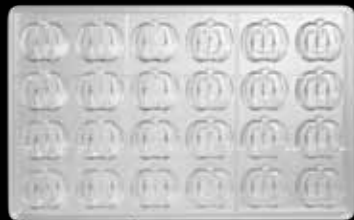


20-CA010
30x45x15 mm - prod. 9 pcs



20-CA012
60x85x35 mm - prod. 2 pcs
65x90x30 mm - prod. 2 pcs

Halloween



Little Pumpkin (Praline)
MA1992
 Polycarbonate mould
 34x31 h 15mm ~9+9gr
 Prod. 12+12 pcs



3D Pumpkin

90-3301
 110x95 h45
 polyethylene



MAC324S
 52x54 h 132mm ~140gr
 thermoformed plastic



Big Pumpkin
MAC325S
 140x140 h150 mm
 thermoformed plastic



Mr Pumpkin
MAC406S
 95x90 h110 mm

Black cat
MAC405S
 78x56 h140 mm



20-C1011

Polycarbonate moulds with magnets
 Black Cat: 57x40 h102 mm - 2 pcs
 Mr. Pumpkin: 38x40 h96 mm - 2 pcs



Pumpkin & Skull Lollipops
20L006

Thermoformed plastic - Prod. 8 pcs
 Zucca - Pumpkin: 69x70 h9 mm ~33gr - 4 pcs
 Teschio - Skull: 53x70 h9 mm ~32gr - 4 pcs

Halloween tag
23027

Thermoformed plastic
 64x37 h2mm - Prod. 8 pcs



Stampi in silicone 3D
3D Silicone moulds



Skeleton and coffin
30SM070
80X65 h73mm



Owl
30SM005
77X55 h130mm



Halloween skull
30SM086
95X80 h100mm



Skeleton with coat
30SM013
75X55 h100mm



Frankenstein
30SM016
75X50 h90mm



Pumpkin with cat
30SM014
85X70 h85mm



Dracula
30SM015
55X50 h85mm



Vampire
30SM019
120X55 h95mm



Mini owl
30SM061
45X37 h65mm



Mini pumpkin
30SM062
40X38 h65mm



Mini witch
30SM063
50X35 h70mm



Mini ghost
30SM064
70X38 h68mm



30SML001
Silicone mould
Tray included: 395x143mm



Bat
72X60mm



Pumpkin with cat
52X70mm



Gost
65X65mm



Witch
45X70mm



Mummy
65X65mm

Wedding Time

Tappeti e stampi 3D in silicone per realizzare topper e piece in **cioccolato** o **isomalt** che serviranno a decorare wedding cake o altre creazioni

Mats and 3D silicone moulds to prepare **chocolate** or **isomalt** topper and piece ideal to decorate wedding cake or other creations

Silicone
Idea
sweet creation



Wedding Mat 1
30SMTP01
260x85 h 310mm
Spessore - Thickness: 9mm
Tappeto - Mat: 300x400mm



Wedding Mat 2
30SMTP02
210x85 h 250mm
Spessore - Thickness: 9mm
Tappeto - Mat: 300x400mm



Wedding Mat 3
30SMTP03
250x85 h285 mm
Spessore - Thickness: 9mm
Tappeto - Mat: 300x400mm



Sposi stilizzati piccoli
Small stylized married couple
30SMW02
45x35 h120mm



Sposi stilizzati grandi
Big stylized married couple
30SMW01
80x35 h140mm

New Born

Tappeti e stampi 3D in silicone per realizzare topper e piece in **cioccolato** o **isomalto** che serviranno a decorare torte o creare originali bomboniere

Mats and 3D silicone moulds to prepare **chocolate** or **isomalt** topper and piece ideal to decorate cakes or realize original party favours

Silicone
Idea
sweet creation



Tappeti in silicone per realizzare topper e decorazioni.
Silicone mat to produce topper and decoration.

30SMTP04

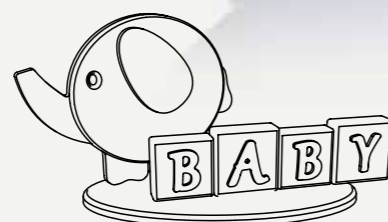
Misure - Size: 300x400mm
Spessore - Thickness: 9mm



145x80 h 125mm



130x65 h 130mm



145x80 h 95mm



Cicogna con bebè
White stork with baby
30SM033
120x75 h115mm



Angioletto - Angel
30SM058
65x45 h80mm



Decorazione - Decoration
30SMA002
55x85x15mm



Decorazione - Decoration
30SMA007
Ø60 h75mm



Bimbo su conchiglia
Child on shell
30SM085
105x65 h30mm



Cuscino Pillow
30SM012
112x75 h30mm

Bebè che dorme
Sleeping baby
30SM011
90x50 h30mm



Orsetto con ciuccio
Little bear with pacifier
30SM036
65x60 h80mm

Holy Sacraments

Tappeti e stampi 3D in silicone per realizzare topper e piece in **cioccolato** o **isomalto** che serviranno a decorare torte o creare originali bomboniere

Mats and 3D silicone moulds to prepare **chocolate** or **isomalt** topper and piece ideal to decorate cakes or realize original party favours



Pergamena cresima
Confirmation parchment
30SM037
100x150 h25mm
silicone mould

Pergamena comunione
Communion Parchment
30SM043
150x100 h25mm
silicone mould

Libro
Book
30SM038
145x100 h20mm

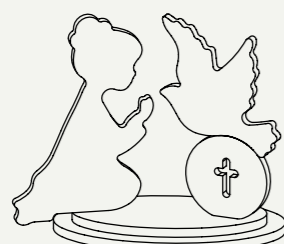
Tappeti in silicone per realizzare topper e decorazioni.
Silicone mat to produce topper and decoration.

Communion and Confirmation
30SMTP05

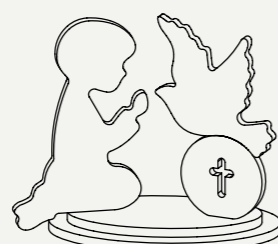
Misure - Size: 300x400mm
Spessore - Thickness: 9mm



165x90 h 140mm



175x90 h 145mm



170x90 h 143mm

CHOCO TOOLS



- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

Forchette
Steel forks set

CHOCOFORK

Set 10 pcs
In filo di acciaio inox con manico in plastica.
Stainless steel wire with plastic handle.

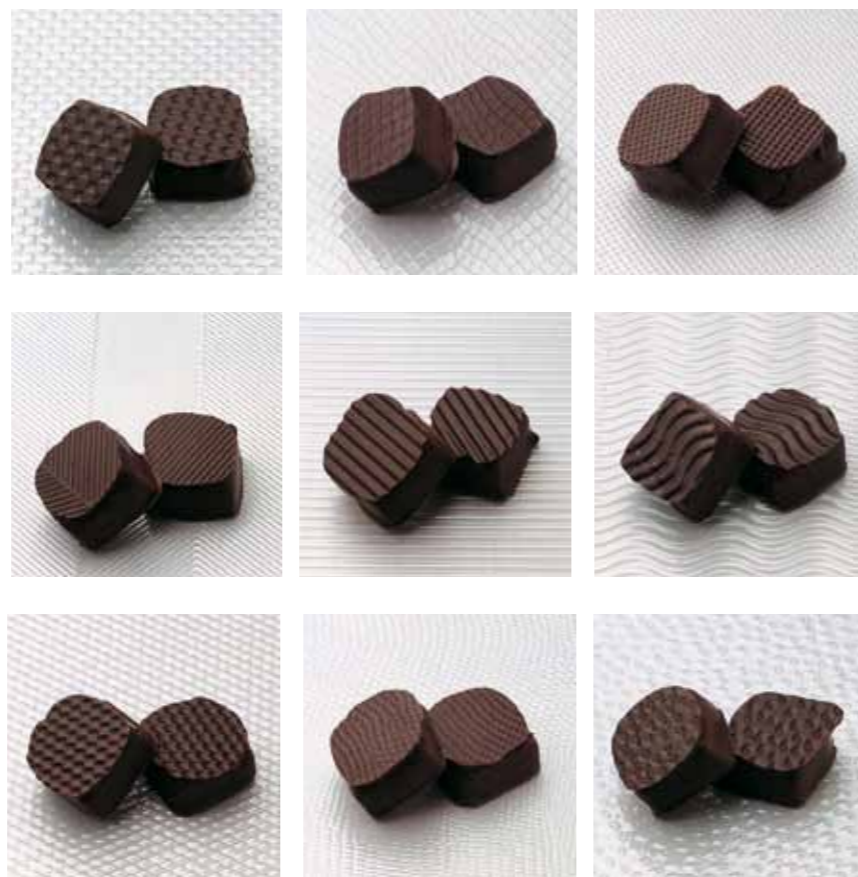
Acquistabili anche separatamente
also purchasable separately

Description	nr	Code	Description	nr	Code
2 rebbi / 2 tines	1	CHOC0101	Ø20mm	6	CHOC0105
3 rebbi / 3 tines	2	CHOC0102	Ø18mm	7	CHOC0108
4 rebbi / 4 tines	3	CHOC0103	Ø16mm	8	CHOC0109
spirale / spiral	4	CHOC0106	Ø14mm	9	CHOC0104
goccia / drop	5	CHOC0107	triangolo / triangle	10	CHOC0110

Kit fogli in plastica trasparente
Transparent plastic sheets kit

MACLO1

360x340 mm
Per la realizzazione di decorazioni di cioccolato in rilievo, fantasie varie.
For the production of chocolate decorations in relief, different patterns.



Taglia la tua misura!
Cut your size

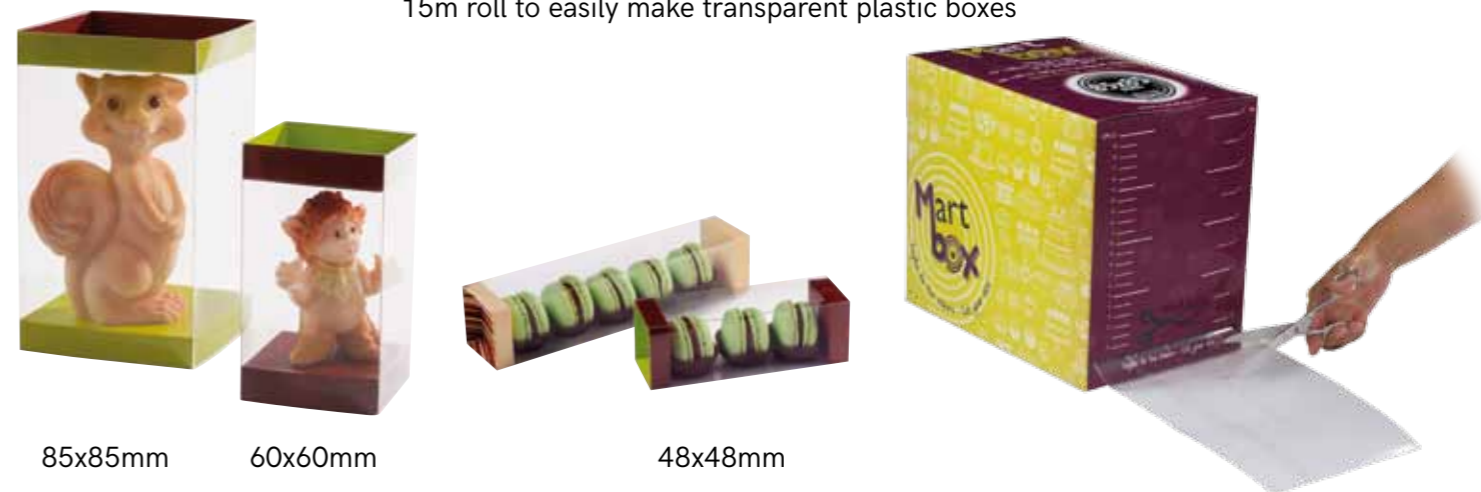
Mart Box, la svolta del packaging in pasticceria.

Un'innovazione in grado di offrire grandi soluzioni alle svariate problematiche legate all'imballaggio. Mart Box è la scelta giusta per chi ha l'esigenza di contenere i volumi di stoccaggio pur mantenendo una buona qualità di confezionamento.

Mart Box, the turning point on pastry packaging.

An innovation which can offer great solutions about packaging. Mart Box is the right choice for those who need to keep a low storage volume along with an excellent quality of packaging.

Bobina da 15 metri per realizzare scatole in plastica trasparente con un semplice gesto!
15m roll to easily make transparent plastic boxes



85x85mm

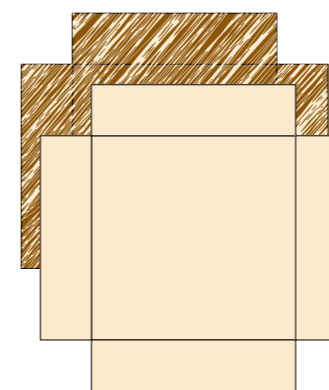
60x60mm

48x48mm

Metti in mostra il lato che preferisci: abbinata al tuo Mart Box uno dei seguenti coperchi double-face.
Show the favourite side: match your Mart Box with one of the following double-face cover.

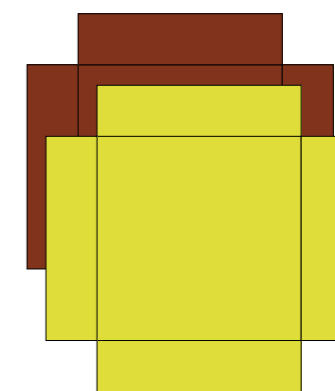
beige - fantasia
beige side - fantasy side

Size mm	pcs	Code
48x48	100	22BOX48T1
60x60	100	22BOX60T1



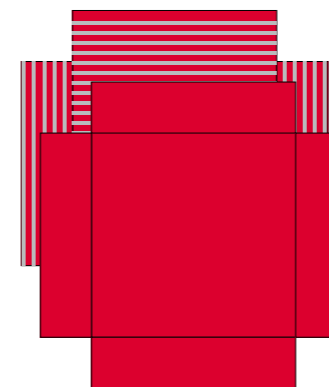
verde - marrone
green side - brown side

Size mm	pcs	Code
60x60	100	22BOX60T2
85x85	100	22BOX85T2



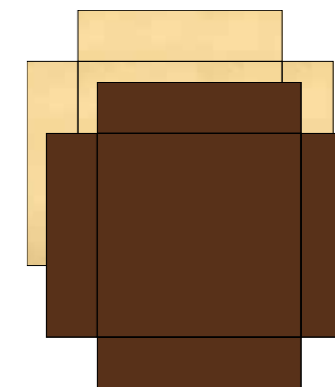
rosso - righe
red side - lines side

Size mm	pcs	Code
48x48	100	22BOX48T3
85x85	100	22BOX85T3



new!
oro - marrone
gold side - brown side

Size mm	pcs	Code
48x48	100	22BOX48T4
60x60	100	22BOX60T4
85x85	100	22BOX85T4



MACCHINE PROFESSIONALI PROFESSIONAL MACHINES

GIRATORTA / CAKE TURNTABLE	128
SCIoglITORI / MELTERS	130
CHITARRE / GUITARS	136
FONTANE / FONTAINS	144

SPINNER

E-Turning Cake

L'indispensabile giratorta elettrico per il tuo laboratorio
Electric Cake Turntable: an essential tool for your laboratory



Il giratorta elettrico, compatto, pratico e leggero, che semplifica e aiuta il tuo lavoro.

The electric turning cake, compact, practical and light, that simplifies and helps your work.

SPINNER
 Misure / Size: 27x26 h 12 cm
 Peso / Weight: 1,6 Kg

MADE IN ITALY



Regolatore di velocità
Speed regulator

Piatto con scala graduata
da 60 a 220 mm
Graduated plate between
2,36 and 8.66 inch

Anello trascinatore circolare
Roller ring support

Luminosità Led proporzionale
alla velocità
LED brightness is proportional to
the rotation speed

Piatto in plexiglass removibile
Removable Plexiglass plate

Rotazione oraria
ed antioraria
Clockwise
and anti-clockwise rotation

Composto da un **corpo stabile** con trascinatore circolare sul quale ruota un **piano perfettamente planare** in plexiglass, con **scala graduata** in cm ed inch, consente il corretto e costante posizionamento del prodotto e la misurazione del decoro.

Con il regolatore puoi **variare la velocità** e il **senso di rotazione**. I **led direzionali** indicano il senso di rotazione ed in base all'intensità la velocità. Il pratico tappetino in silicone antiscivolo garantirà maggiore stabilità durante la lavorazione.

The cake turntable is composed by a **stable base** with circular guide and **planar Plexiglas plate**, with **graduated scale** for the correct and constant positioning of the product and the measurement of the decoration.

The regulator allow to **vary speed** and **direction of rotation**. **LEDs indicate direction** and speed of rotation. The practical non-slip silicone mat will ensure greater stability during processing.



Realizzato in materiale plastico termoresistente, con vasca e coperchio removibili in acciaio inox e sonda termica per la regolazione della temperatura del cioccolato. La scheda elettronica gestisce la resistenza interna, per ottimizzare il raggiungimento del risultato richiesto, e rilevare la temperatura del cioccolato tramite la sonda esterna, per consentire un più rapido e preciso scioglimento del cioccolato. Il pannello frontale fornisce suggerimenti per il temperaggio, regolabile manualmente o seguendo i 3 programmi differenti in base al tipo di cioccolato: bianco, al latte e fondente. Le indicazioni del display aiutano l'operatore a completare le fasi del temperaggio e del mantenimento del cioccolato.

DigitalMeltinChoc

MADE IN ITALY

Made of heat-resistant plastic material, with removable stainless steel bowl and lid, and thermal probe for chocolate temperature control. The electronic board manages the internal resistance to optimize the achievement of the required result, and detect the temperature of the chocolate through the external probe to allow a faster and more precise melting of the chocolate. The front panel provides tempering tips, adjustable manually or following the 3 different programs depending on the type of chocolate: white, milk and dark. The display indications help the operator to complete the tempering and maintaining of the chocolate.



x 9L
MCDA103
x 13,7L
MCDA104

KIT SUPPORTO STAMPO E PULISCI SPATOLA IN ACCIAIO INOX
STAINLESS STEEL MOULD SUPPORT AND SPATULA CLEANER

- **Temperatura costante ed omogenea**
Constant and homogenous temperature
- **Vasca estraibile in acciaio inox**
Removable stainless steel basin
- **Programmi selezionabili**
Preset programs
- **Rapido scioglimento**
Quick melting
- **Controllo digitale**
Digital control
- **Display grafico**
Graphic display
- **Sonda termica**
Thermal probe
- **Indicatori sonori**
Sound indicators

3,6 L

MCD101
24x40 h13,5cm
Vasca - Basin: 18x32,5 h10cm



6 L

MCD102
33x40 h13,5cm
Vasca - Basin: 26,5x32 h10cm



9 L

MCD103
39,5x45 h13,5cm
Vasca - Basin: 32x35,3 h10cm



13,7 L

MCD104
39,5x62 h13,5cm
Vasca - Basin: 32,5x53 h10cm



Meltinchoc

MADE IN ITALY

MELTINCHOC ANALOGICI

I Meltinchoc sono degli strumenti indispensabili per la lavorazione del cioccolato. Precisione, design, semplicità e ingombro ridotto sono i principali vantaggi di questi dispositivi in grado di soddisfare anche i pasticceri più esigenti. Gli scioglitori a secco analogici sono dotati di una pratica **vasca in acciaio inox** removibile con scocca e coperchio in plastica. Il termostato manuale permette di regolare e mantenere il cioccolato alla temperatura desiderata. Realizzati in materiale plastico termoresistente, gli scioglitori per cioccolato hanno capienze comprese tra 0,8 e 13 litri.

ANALOGUE MELTINCHOC

The Meltinchoc are essential tools for chocolate processing. Precision, design, ease of use and compactness are the main advantages of these devices, designed to meet the requirements of even the most demanding confectioners. Dry heat analogue melters are equipped with a practical and removable **stainless steel tank** with plastic lid and chassis. The manual thermostat allows you to adjust and maintain chocolate at the desired temperature. Made with heat-resistant plastic, the chocolate melters can hold from 0,8 to 13 liters.



Scocca in resistente materiale plastico
Shell made of durable plastic material

Termostato a regolazione manuale
Manual regulation thermostat

Nuovo colore, a breve disponibile su tutti i modelli.
New colour soon available on all models.

MONO



1,5 L

MC105

24x26 h13,5cm

Vasca - Basin: 14x15,5 h10cm



3,6 L

MC101

24x40 h13,5cm

Vasca - Basin: 18x32,5 h10cm



6 L

MC102

33x40 h13,5cm

Vasca - Basin: 26,5x32 h10cm



9 L

MC103

39,5x45 h13,5cm

Vasca - Basin: 32x35,3 h10cm



13,7 L

MC104

39,5x62 h13,5cm

Vasca - Basin: 32,5x53 h10cm

MULTI



0,8x3 L

MC107

Misure - Size: 39,5x26,5 h13,5cm

Vasca - Basin: 8,3x15 h10cm



1,5x2 L

MC108

42x26 h13,5cm

Vasca - Basin: 14x15,5 h10cm



1,5x3 L

MC100

61x26 h13,5cm

Vasca - Basin: 14x15,5 h10cm



1,5x4 L

MC106

79x26 h13,5cm

Vasca - Basin: 14x15,5 h10cm

Su richiesta disponibili scioglitori con cablaggio GB / USA / GIAPPONE / AUSTRALIA / CINA.
UK / US / JAPAN / AUSTRALIA / CHINA wirings available upon request.

MiniMeltinChoc

MADE IN ITALY

Lo scioglitore a secco per cioccolato MINI-MELTINCHOC può essere utilizzato sia in laboratorio per piccole produzioni di praline e soggetti di cioccolato che in gelateria per la copertura di gelati e dessert su stecco. Il design raffinato incentiva l'esposizione dello scioglitore in negozio favorendone l'utilizzo anche di fronte al pubblico. Realizzato in robusto materiale plastico antiurto. **Vaschetta estraibile in alluminio anodizzato.**

MINI-MELTINCHOC dry heat chocolate melters can be used for small productions of pralines and chocolate shapes, as well as in the ice-cream shops for the decorations of ice creams. Because of its modern design, the melter can be used also in the shop in front of the customers. Made of durable impact resistant plastic. **Removable basin made of anodized aluminium.**

Rosso - Red
MC09R

Verde - Green
MC09V

Lilla - Lilac
MC09L

Grigio - Gray
MC09G

1,8 L

Misure - Size:
26x26 h16 cm



Termostato a regolazione manuale
Manual regulation thermostat

Scocca in resistente materiale plastico
Shell made of durable plastic material



Vaschetta - Basin
MC000305

Vasca estraibile in alluminio anodizzato
Removable basin in anodized aluminum
Ø18,5 h10,7 cm

DeepMeltinChoc

MADE IN ITALY

Scioglitore a secco pensato per le gelaterie, grazie alla sua forma e dimensione è ideale per coperture in cioccolato di gelati e semifreddi su stecco. Le caratteristiche tecniche degli scioglitori analogici, il termostato che consente di regolare la temperatura e la vasca estraibile in alluminio anodizzato, per una più facile pulizia fanno DEEP-MELTINCHOC un articolo essenziale.

Dry melter designed for ice cream parlours, thanks to its shape and size it is ideal for chocolate coatings of ice creams and semifreddi on sticks. The technical characteristics of analogue melters, the thermostat that allows to adjust temperature and the extractable tray in anodized aluminium (to make cleaning easier), make DEEP-MELTINCHOC an essential item.



Deep MeltinChoc 1,7 L
MC10
Ø20,5 h21,2 cm

Vaschetta supplementare
Additional Basin
MC001001
Ø14 h18 cm

ChocoWarmPlate

MADE IN ITALY

Piastra riscaldante con piano in acciaio riscaldato elettricamente per la lavorazione del cioccolato e di altri alimenti.

Struttura in materiale plastico con ripiano inox removibile.

Electrical Heating surface for chocolate and other food. Plastic structure with removable st. steel plate.



Disponibile 110 V su richiesta.
Available 110 V on demand.

PRO01
Misura - Size: 32x40 h11,5cm
230V - 50/60Hz - 0,35A - 80W
Temp. max 55° C.

CHITARRE - GUITAR

EASY SYSTEM



Nuova maniglia arrotondata per una comoda impugnatura

New rounded handle for a comfortable grip

Elementi in resistente materiale plastico

resistant plastic elements

Filo sostituibile singolarmente

Individually replaceable wire



Sistema ad incastro

Interlocking system

Misura di taglio su ogni telaio

Cutting size on each frame

Telai universali in acciaio inox

Universal stainless steel frames

La chitarra è composta da una nuova e più solida base in plastica, i telai di diverse misure sono fornibili separatamente in base alle esigenze del singolo operatore, è predisposta per il taglio di grandi quantità di cioccolatini calibrati e tagliati in modo preciso e privo di imperfezioni.

Inclusi nella confezione delle basi: 1 piatto inox - 1 racla PST - 3 fili di ricambio - 2 chiavi per il fissaggio fili.

The guitar is capable of cutting large amounts of cremini perfectly matched with a clean and precise cut.

The article includes: 1 plastic spatula - 3 free st. steel strings - 2 spanners to change strings.

EASY SYSTEM

Il sistema ad incastro facilita l'inserimento ed il cambio dei telai, riducendo i tempi di montaggio, smontaggio e manutenzione.
The simple system of interlocking frames reduces assembly and disassembly time, it is sufficient to place them in the seats and you're done.

DOUBLE

La chitarra doppia permette di tagliare rapidamente il prodotto in un unico passaggio. Ideale per produrre perfetti quadrati e rettangoli di dimensioni differenti. Telai smontabili per agevolare le operazioni di pulizia e manutenzione.

The double guitar allows you to quickly cut the product in one step. Ideal for producing perfect squares and rectangles of different sizes. Removable frames to facilitate cleaning and maintenance.



50-CD100N
PIANO DI TAGLIO
CUTTING PLACE

36X35CM

TELAI NON INCLUSI.
FRAMES NOT INCLUDED.

Telaio base in alluminio
Base frame in aluminum

SINGLE

La chitarra singola è lo strumento ideale per tagliare in modo preciso cremini, ganache, gelatine, mignon e masse morbide. Base di taglio realizzata in resistente materiale plastico, telai in acciaio inox e fili intercambiabili singolarmente. Facile da pulire

The single guitar is the ideal tool to precisely cut cremini, ganache, fruit jellies, mignon and soft food. Cutting base made of durable plastic material, stainless steel frames and interchangeable wires individually. Easy to clean.



50-CS100
PIANO DI TAGLIO
CUTTING PLACE

36X42CM

TELAI NON INCLUSI.
FRAMES NOT INCLUDED.

Base in polietilene
Base in polyethylene

TELAI - FRAMES



Telai - Frames

Misura Size	Codice - Code
15 mm	50-C015
22,5 mm	50-C022
30 mm	50-C030
45 mm	50-C045

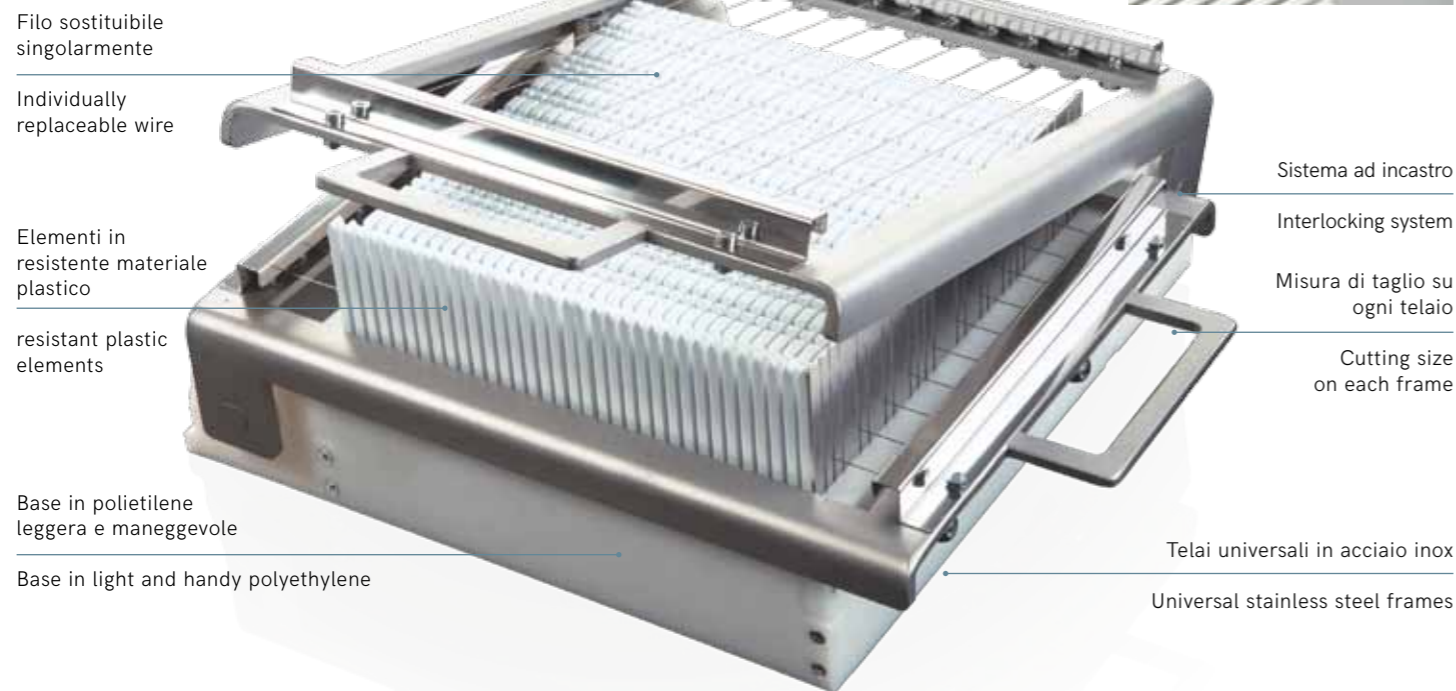
Tutti i telai sono adatti per il taglio frontale e laterale - tranne il telaio da 15 mm, predisposto **solo al taglio frontale**.
All frames are interchangeable, except the 15mm which cannot be used **only for side cutting**.

Parti ricambio - Spare parts

Descrizione	Description	Codice - Code
1 piatto inox	1 Steel sheet	CHITRIC 6/D
1 Spatola	1 Spatula	SPB
2 Chiavi Fissaggio	2 Special Spanner	CHITRIC 8
1 Filo Inox	1 Steel Strings	CHITRIC 9
2 viti 2 dadi	2 bolts 2 nuts	CHITRIC 10

CHITARRE MINI GUITAR

EASYSTEM



Filo sostituibile singolarmente

Individually replaceable wire

Elementi in resistente materiale plastico

resistant plastic elements

Base in polietilene leggera e maneggevole

Base in light and handy polyethylene

Sistema ad incastro

Interlocking system

Misura di taglio su ogni telaio

Cutting size on each frame

Telai universali in acciaio inox

Universal stainless steel frames

La MiniChitarra, ideale per ristoranti gelaterie e cioccolaterie, è adatta a piccole produzioni di prodotti dolciari. Grazie alle dimensioni contenute può essere facilmente stoccata anche in piccoli spazi e utilizzata all'occorrenza. Inclusi nelle confezioni: 1 piatto inox - 1 racla PST - 3 fili di ricambio - 2 chiavi per il fissaggio fili.

The MiniChitarra, ideal for restaurants, ice-cream parlors and chocolates, is suitable for small productions of confectionery products. Given the dimensions, it can easily be stored in small spaces and used only when necessary. The articles includes: 1 plastic spatula - 3 free st. steel strings - 2 spanners to change strings.

EASYSTEM

Il sistema ad incastro facilita l'inserimento ed il cambio dei telai, riducendo i tempi di montaggio, smontaggio e manutenzione. The simple system of interlocking frames reduces assembly and disassembly time, it is sufficient to place them in the seats and you're done.

DOUBLE

La chitarra doppia permette di tagliare rapidamente il prodotto in un unico passaggio. Ideale per produrre perfetti quadrati e rettangoli di dimensioni differenti. Telai smontabili per agevolare le operazioni di pulizia e manutenzione.

The double guitar allows you to quickly cut the product in one step. Ideal for producing perfect squares and rectangles of different sizes. Removable frames to facilitate cleaning and maintenance.



PIANO DI TAGLIO
CUTTING PLACE

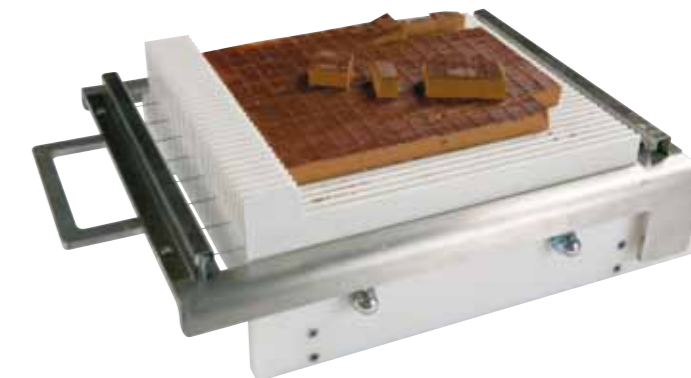
24X25CM
2 TELAI INCLUSI
2 FRAMES INCLUDED

Codice Code	Misure 2 telai 2 Frame Size
CHITMINID22	22 mm
CHITMINID30	30 mm

SINGLE

La chitarra singola è lo strumento ideale per tagliare in modo preciso cremeni, ganach, gelatine, mignon e masse morbide. Base di taglio realizzata in resistente materiale plastico, telai in acciaio inox e fili intercambiabili singolarmente. Facile da pulire

The single guitar is the ideal tool to precisely cut cremeni, ganach, fruit jellies, mignon and soft food. Cutting base made of durable plastic material, stainless steel frames and interchangeable wires individually. Easy to clean.



PIANO DI TAGLIO
CUTTING PLACE

25X28CM
1 TELAIO INCLUSO
1 FRAME INCLUDED

Codice Code	Misure telaio Frame Size
CHITMINI	22 mm
CHITMINI15	15 mm
CHITMINI30	30 mm

TELAII - FRAMES



Telai - Frames

Misura Size	Codice - Code
15 mm	CHIT15
22 mm	CHIT22
30 mm	CHIT30

Tutti i telai sono adatti per il taglio frontale e laterale - tranne il telaio da 15 mm, predisposto solo al taglio frontale. All frames are interchangeable, except the 15mm which cannot be used only for side cutting.

Parti ricambio - Spare parts

Descrizione	Description	Codice - Code
1 piatto inox	1 Steel sheet	CHITP
1 Spatola	1 Spatula	SPBMINI
2 Chiavi Fissaggio	2 Special Spanner	CHITRIC 8
1 Filo Inox	1 Steel Strings	CHITRIC 9
2 viti 2 dadi	2 bolts 2 nuts	CHITRIC 10
Base Singola	Single base	CHITBA24
Base Doppia	Double base	CHITBAD24

DOUBLE GUITAR

La chitarra doppia permette di tagliare rapidamente il prodotto in un unico passaggio. Ideale per produrre perfetti quadrati e rettangoli di dimensioni differenti. Telai smontabili per agevolare le operazioni di pulizia e manutenzione.

The double guitar allows you to quickly cut the product in one step. Ideal for producing perfect squares and rectangles of different sizes. Removable frames to facilitate cleaning and maintenance.



CHITDOUBLE
PIANO DI TAGLIO
CUTTING PLACE
38X42CM

IL KIT CONTIENE:
KIT INCLUDES:

Descrizione	Description	Codice - Code
TELAIO INOX FISSO LATERALE PER TAGLI DA 30 MM	ST. STEEL FIXED SIDE CUTTING FRAME 30 MM	CHITRIC 1/LD
TELAIO INOX PER TAGLI DA 22,5 MM	ST. STEEL CUTTING FRAME 22,5 MM	CHITRIC 2/D
TELAIO INOX PER TAGLI DA 30 MM	ST. STEEL CUTTING FRAME 30 MM	CHITRIC 3/D
TELAIO INOX PER TAGLI DA 45 MM	ST. STEEL CUTTING FRAME 45 MM	CHITRIC 4/D
BASE ABS 58,5X48 H15,5CM.	PLASTIC BASE 58,5X48 H15,5CM	CHITRIC 5/D
PIATTO INOX	STEEL SHEET	CHITRIC 6/D
RACLA PST	PLASTIC SPATULA	SPB
2 CHIAVI PER IL FISSAGGIO FILI	2 SPANNERS TO CHANGE STRINGS	CHITRIC 8
1 FILO INOX	1 STEEL STRINGS	CHITRIC 9
2 VITI 2 DADI	2 BOLTS 2 NUTS	CHITRIC 10

Telai supplementari (da ordinare separatamente) - Additional frames (to order separately)

Descrizione	Description	Codice - Code
TELAIO INOX FISSO LATERALE PER TAGLI DA 20 MM	ST. STEEL FIXED SIDE CUTTING FRAME 20 MM	CHITRIC 2/LD
TELAIO INOX PER TAGLI DA 15 MM	ST. STEEL CUTTING FRAME 15 MM	CHITRIC 1/D

SINGLE GUITAR

La chitarra singola è lo strumento ideale per tagliare in modo preciso cremeni, ganache, gelatine, mignon e masse morbide. Base di taglio realizzata in resistente materiale plastico, telai in acciaio inox e fili intercambiabili singolarmente. Facile da pulire

The single guitar is the ideal tool to precisely cut cremeni, ganach, fruit jellies, mignon and soft food. Cutting base made of durable plastic material, stainless steel frames and interchangeable wires individually. Easy to clean.



CHITCOMP
PIANO DI TAGLIO
CUTTING PLACE
36X41CM

IL KIT CONTIENE:
KIT INCLUDES:

Descrizione	Description	Codice - Code
TELAIO INOX PER TAGLI DA 22,5 MM	ST. STEEL CUTTING FRAME 22,5 MM	CHITRIC 2
TELAIO INOX PER TAGLI DA 30 MM	ST. STEEL CUTTING FRAME 30 MM	CHITRIC 3
TELAIO INOX PER TAGLI DA 45 MM	ST. STEEL CUTTING FRAME 45 MM	CHITRIC 4
BASE ABS 50x44 h15,5 cm	PLASTIC BASE 50x44 h15,5 cm	CHITRIC 5
PIATTO INOX	STEEL SHEET	CHITRIC 6/D
RACLA PST	PLASTIC SPATULA	SPB
2 CHIAVI PER IL FISSAGGIO FILI	2 SPANNERS TO CHANGE STRINGS	CHITRIC 8
1 FILO INOX	1 STEEL STRINGS	CHITRIC 9
2 VITI 2 DADI	2 BOLTS 2 NUTS	CHITRIC 10

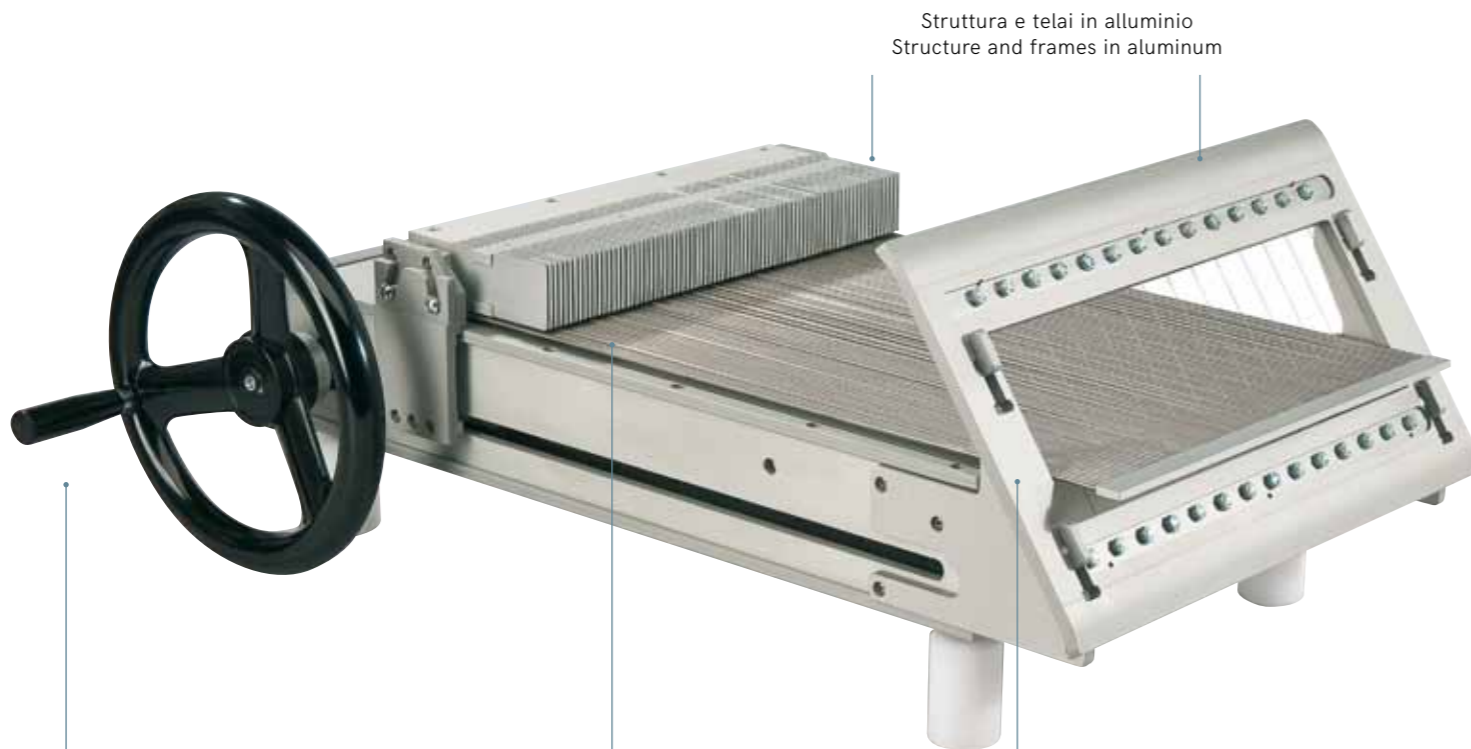
Telai supplementari (da ordinare separatamente) - Additional frames (to order separately)

Descrizione	Description	Codice - Code
TELAIO INOX PER TAGLI DA 15 MM	ST. STEEL CUTTING FRAME 15 MM	CHITRIC 1

CHITARRE A SPINTA DRIVING-FORCE GUITARS

Ideale per tagliare cremini e ganache con frutta secca o prodotti duri, piccola pasticceria anche a bassa temperatura. L'avanzamento del piano di lavoro avviene manualmente attraverso un volantino azionato dall'operatore che può controllarne la velocità di taglio. Il filo corto garantisce una maggiore resistenza meccanica e consente quindi di tagliare in porzioni precise anche gli impasti molto duri o congelati. Facile da pulire, questo strumento non richiede alcuna manutenzione.

Ideal to cut cream and ganache with dried fruit or hard products, small pastry even at low temperature and fruit jellies. The cutting base is advanced manually using a handwheel controlled by the operator who can decide the cutting speed. The shortness of wires ensures more mechanical resistance and the possibility to cut hard and frozen products. Easy and practical cleaning. No maintenance needed.



Struttura e telai in alluminio
Structure and frames in aluminum

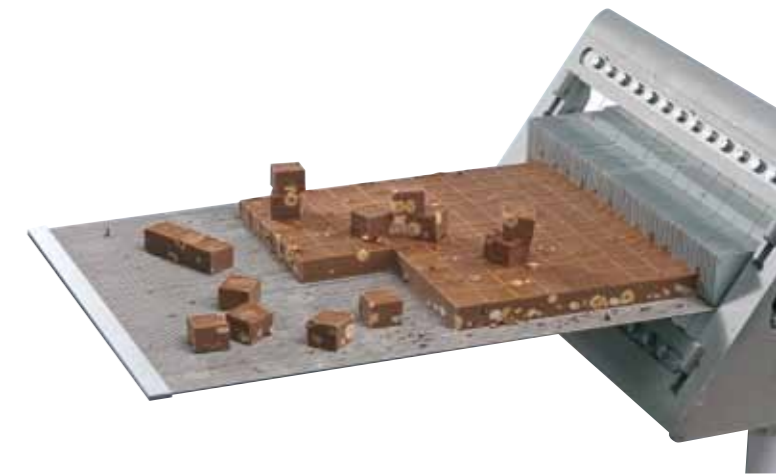
Manopola di avanzamento grande per permettere un taglio più preciso e delicato

Large hand wheel to allow a more delicate cut

Base di avanzamento asportabile per una migliore pulizia

Removable base for better cleaning

Inserimento dei telai ad incastro
Inserting the interlocking frames



BIG

TELAI NON INCLUSI - FRAMES NOT INCLUDED

PIANO DI TAGLIO - CUTTING PLACE

60X60CM

CSM060

Misura chitarra chiusa - Closed guitar size:

73x103 h30 cm

Misura apertura massima - Size open:

73x167 cm

SMALL

TELAI NON INCLUSI - FRAMES NOT INCLUDED

PIANO DI TAGLIO - CUTTING PLACE

40X40CM

CSM040

Misura chitarra chiusa - Closed guitar size:

53x83 h30 cm

Misura apertura massima - Size open:

53x126 cm

Inclusi nella confezione delle basi: 1 piatto inox - 1 racla PST - 2 chiavi per il fissaggio fili.
The article includes: 1 plastic spatula - 2 spanners to change strings.

Telai - Fames BIG

Misura Size	Codice - Code	Misura Size	Codice - Code
10 mm	CSM06001	35 mm	CSM06006
15 mm	CSM06002	40 mm	CSM06007
20 mm	CSM06003	50 mm	CSM06008
25 mm	CSM06004	60 mm	CSM06009
30 mm	CSM06005		

Telai - Fames SMALL

Misura Size	Codice - Code	Misura Size	Codice - Code
10 mm	CSM04001	35 mm	CSM04006
15 mm	CSM04002	40 mm	CSM04007
20 mm	CSM04003	50 mm	CSM04008
25 mm	CSM04004	60 mm	CSM04009
30 mm	CSM04005		

Parti ricambio - Spare parts BIG

Descrizione	Description	Codice - Code
chiavi di fissaggio	spanners	CHITRIC 8
filo inox	inox wire	CHITRIC 9
spatola plastica	plastic spatula	CSMSPB60
piatto inox	inox sheet	CSM0602

Parti ricambio - Spare parts SMALL

Descrizione	Description	Codice - Code
chiavi di fissaggio	spanners	CHITRIC 8
filo inox	inox wire	CHITRIC 9
spatola plastica	plastic spatula	CSMSPB40
piatto inox	inox sheet	CSM0402

FONTANE CIOCCOLATO CHOCOLATE FOUNTAINS

FONTANE PROFESSIONALI PER CIOCCOLATO

Versatili, di facile utilizzo e di sicuro effetto. Ideali per pasticcerie, gelateria, ristoranti, alberghi e servizi catering. Con le fontane si possono creare golose cascate di cioccolato per stupire gli ospiti con un effetto visivo a più livelli, al quale nessuno potrà resistere!

Gli speciali accessori in plexiglass e le alzate completeranno l'allestimento di catering e banchetti indimenticabili per cerimonie ed eventi aziendali. Realizzate in acciaio inox mantengono il cioccolato fluido grazie alla manopola per la regolazione della temperatura, consentono utilizzi prolungati e allo spegnimento automatico le protegge dal rischio di surriscaldamento.

PROFESSIONAL CHOCOLATE FOUNTAINS

Versatile, easy to use and surely eye-catching. Ideal for bakeries, ice-cream parlours, restaurants, hotels and catering companies. With the stainless steel fountains you can create delicious chocolate waterfalls, to surprise guests with a multi-tier visual effect nobody will be able to resist! The special plexiglass accessories and the stands will complete the catering setting and unforgettable banquets for ceremonies and corporate events. The temperature adjusting knob allows prolonged use keeping chocolate fluid and protects it from overheating thanks to its automatic switch-off feature.

Chocobig EVOLUTION

La forma della nuova vasca in acciaio inox impedisce la fuoriscita del cioccolato al momento dello smontaggio e della pulizia.

The shape of the new stainless-steel bowl prevents the chocolate from overflowing on disassembly or cleaning.



Chocolate Fountain

Chocobig
EVOLUTION



CHOCOBIGEV

Ø380 h800 mm
Capacità: circa 3,5 litri
230V - 50 Hz
Amps 1.6A - 370W

Coclea in acciaio inox, funzionamento silenzioso.

Auger in stainless steel, silent operation.

MADE IN ITALY



CHOCOFONT

Ø 210mm h390mm
Capacità: circa 1 litro
220 - 240V - 50 Hz
Amps 0,77A - 170W

Coclea in resistente materiale plastico

Auger in resistant plastic material



20-4000

Ø 440 h1000 mm
Capacità: circa 5 litri
230V - 50/60 Hz
Amps : 2,5A - 450W

Coclea in acciaio inox, funzionamento silenzioso. Salti staccabili dalla torre per una migliore pulizia

Piedini regolabili
Auger in stainless steel, silent operation. Removable levels for better cleaning
Adjustable feet

MADE IN ITALY

FOUNTAINS ACCESSORIES

Copri fontana in plexiglass con comodi ripiani.
Plexiglass ring cover for chocolate fountain with useful displayers.



Forma rotonda.
Round shaped.
per/for CHOCOBIG

CHOCOBIGRING
Rosso - Red
CHOCOBIGRING06
Satinato - Glazed

Ø650 mm x h 170mm

Forma ovalizzata.
Oval shaped.
per/for 20-4000

20-R4000
Satinato - Glazed

810x810 h 165 mm

Forma rotonda.
Round shaped.
per/for CHOCOFONT

CHOCORING
Rosso - Red
CHOCORING06
Satinato - Glazed

Ø 520mm x h 160mm

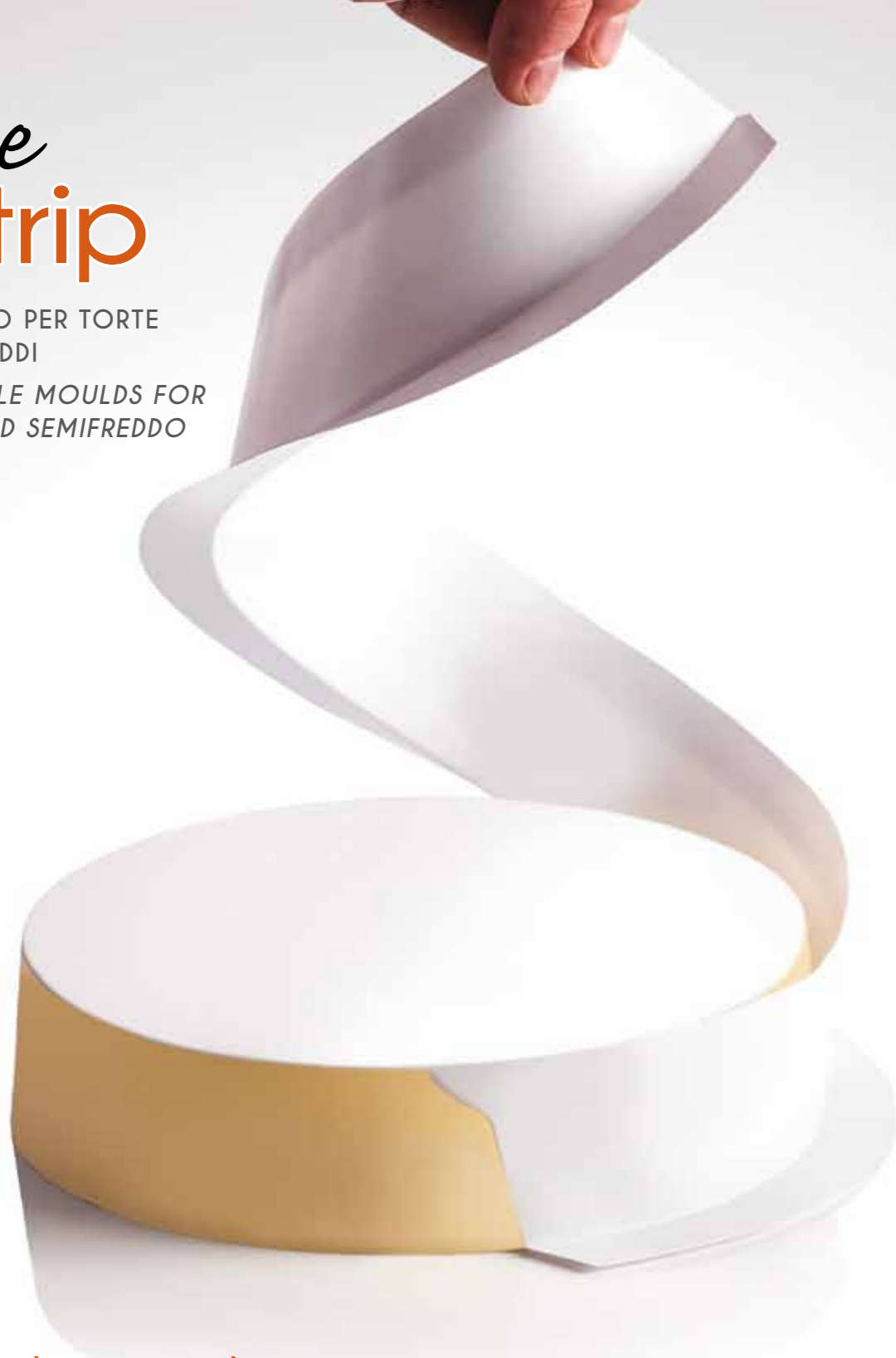
SEMIFREDDO & COTTURA SEMIFREDDO & BAKING

ONE STRIP	148
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One Strip

MONOUSO PER TORTE
E SEMIFREDDI

DISPOSABLE MOULDS FOR
CAKES AND SEMIFREDDO



FACILITÀ E VELOCITÀ DI PRODUZIONE. CONSERVAZIONE DIRETTA NEGLI STAMPI. RISPARMIO DI TEMPO, SPAZIO E COSTI.

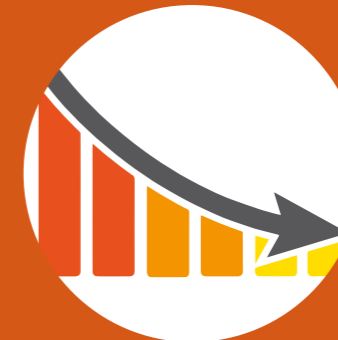
Caratteristiche uniche ed esclusive che fanno di One Strip, lo stampo monouso made in Italy, un prodotto rivoluzionario.

FAST AND EASY PRODUCTION. DIRECT STORAGE IN THE MOULDS. TIME, SPACE AND COST SAVING.

Unique and exclusive features that make One Strip, the disposable mould made in Italy, a revolutionary product.

PERCHÈ ONE STRIP? WHY ONE STRIP?

- FACILITÀ DI SFORMATURA
- RIDUZIONE DEI CONSUMI
- MASSIMA IGIENE
- CONSERVAZIONE DIRETTA NEGLI STAMPI
- EASY TO UNMOULD
- CONSUMPTION SAVING
- MAXIMUM HYGIENE
- DIRECT STORAGE IN THE MOULDS



Champion du Monde **LUIGI BIASETTO**
and **ONE STRIP**





LE CARATTERISTICHE DI ONE STRIP ONE STRIP FEATURES

- FORMA SEMPLICE ED ESSENZIALE
- MADE IN ITALY
- SPIGOLO IDEALE PER LA GLASSATURA
- IMPILABILE: SALVA SPAZIO
- SCRIVIBILE
- BIANCO

- *ESSENTIAL AND SIMPLE SHAPE*
- *MADE IN ITALY*
- *CURVED EDGE IDEAL FOR GLAZING*
- *STACKABLE: SPACE SAVER*
- *WRITABLE*
- *WHITE*

ONE 16

Ø160 x h40 mm

ONE 18

Ø180 x h40 mm

ONE20

Ø200 x h40 mm

ONE22

Ø220 x h40 mm

Realizzati in plastica termoformata
Disponibili in confezioni da 100 pezzi

*Made of thermoformed plastic
Available in 100 pcs boxes*



One
Strip



I PLUS PRODUTTIVI PRODUCTION PLUS

- FACILITA E VELOCIZZA LA PRODUZIONE •
- ALTA PRODUTTIVITÀ •
- RAFFREDDAMENTO RAPIDO •
- RISPARMIO DI TEMPO, LAVORO E SPAZIO •
eliminando lavaggio e stoccaggio degli stampi

- SPEEDS UP PRODUCTION •*
- HIGH PRODUCTIVITY •*
- FAST COOLING TIME •*
- TIME, WORK AND SPACE SAVING •*
eliminating moulds washing and storing

LE COMPONENTI INOX

TANTE FORME, MOLTE COMBINAZIONI,
CREATIVITÀ ILLIMITATA.

Le fasce inox componibili consentono
la preparazione di un unico dolce che
accontenta diverse richieste.

Con i Kit per inserti e basi l'effetto
sarà ancora più spettacolare.

MANY SHAPES, MANY COMBINATIONS,
UNLIMITED CREATIVITY.

The stainless steel modular ring
allow you to create unique desserts
depending on what you need.

Use the inserts and bases kits for an
even more special effect.



DEMI 18

39H4X20S

Mould: Ø18 h4 cm - 985ml
Pack 2 pcs



DEMI 22

39H4X24S

Mould: Ø22 h4 cm - 1473ml
Pack 2 pcs



39KITH4X20

KIT COMPONENTI

Pack 6 pcs

Insert: Ø16 h2 cm
Mould: Ø18 h4 cm - 985ml
Base: Ø20 h2 cm

39KITH4X24

KIT COMPONENTI

Pack 6 pcs

Insert: Ø20 h2 cm
Mould: Ø22 h4 cm - 1473ml
Base: Ø24 h2 cm



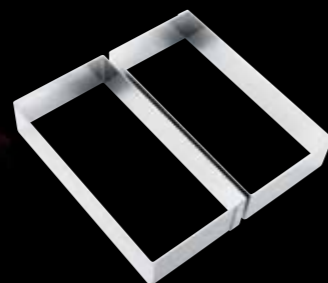
4 TASTE

38H4X22S
4 Moulds: 10x10 h4 cm - 1600ml
Pack 4 pcs



4 TASTE KIT

38KITH4X22
Pack 9 pcs
4 Insert: 8x8 h2 cm
4 Moulds: 10x10 h4 cm - 1600ml
1 Base: 22x22 h2 cm



DOUBLE

37H4X22S
2 Moulds: 10x20 h4 cm - 1600ml
Pack 2 pcs



DOUBLE KIT

37KITH4X22
Pack 5 pcs
2 Insert: 18x8 h2 cm
2 Moulds: 10x20 h4 cm - 1600ml
1 Base: 22x22 h2 cm



MOON

36H4X22S
2 Moulds: Ø20 h4 cm - 1100ml
Pack 2 pcs



MOON KIT

36KITH4X22
Pack 5 pcs
2 Inserts: Ø20 h2 cm
2 Moulds: Ø20 h4 cm - 1100ml
1 Base: Ø22 h2 cm



DUETTO 19

33H4X20S
2 Moulds: Ø19 h4 cm - 950ml
Pack 2 pcs

DUETTO 23

33H4X24S
2 Moulds: Ø23 h4 cm - 1400ml
Pack 2 pcs



DUETTO 19 KIT

33KITH4X20
2 Insert: Ø17 h2 cm
2 Moulds: Ø19 h4 cm - 950ml
2 Base: Ø22 h2 cm

DUETTO 23 KIT

33KITH4X24
2 Insert: Ø21 h2 cm
2 Moulds: Ø23 h4 cm - 1400ml
2 Base: Ø25 h2 cm



TWINS 16

34H4X16S
2 Moulds: 16x16 h4 cm - 950ml
Pack 2 pcs

TWINS 20

34H4X20S
2 Moulds: 20x20 h4 cm - 1400ml
Pack 2 pcs



TWINS 16 KIT

34KITH4X16
2 Insert: 13x13 h2 cm
2 Moulds: 16x16 h4 cm - 950ml
2 Base: 17x17 h2 cm

TWINS 20 KIT

34KITH4X20
2 Insert: 16x16 h2 cm
2 Moulds: 20x20 h4 cm - 1400ml
2 Base: 24x24 h2 cm



HEART 14

35H4X14S
2 Moulds: 14x14 h4 cm - 530ml
Pack 2 pcs

HEART 19

35H4X19S
2 Moulds: 19x19 h4 cm - 1000ml
Pack 2 pcs



HEART 19 KIT

35KITH4X19
2 Insert: 15x8 h2 cm
2 Moulds: 19x19 h4 cm - 1000ml



TRILOGY 18

32H4X18S
3 Moulds: Ø18 h4 cm - 950ml
Pack 3 pcs

TRILOGY 22

32H4X22S
3 Moulds: Ø22 h4 cm - 1400ml
Pack 3 pcs



S.MART

YOUR EASY DESSERT

PRATICI, VELOCI E FACILI:
 Gli stampi termoformati consentono di realizzare in pochi semplici passaggi, semifreddi che si raffreddano perfettamente in tempi brevi e si sformano facilmente.

PRACTICAL, QUICK AND EASY:
 In a few simple steps, the thermoformed moulds allow you to create semifreddo desserts that cool perfectly in a short time and that are easy to turn out.



CIRCLE

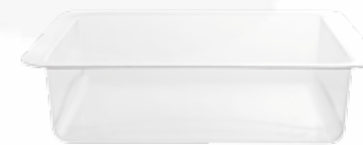


30SS01
 Ø180 H50 MM
 1200 ML - PACK 4 PCS



BASE
1H2X20
 Ø200 H20 MM
INSERTO - INSERT
1H2X16
 Ø160 H20 MM

CARRÈ



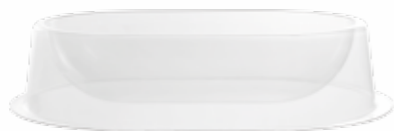
30SS02
 180X180 H50 MM
 1500 ML - PACK 4 PCS



BASE
5H2X20
 200X200 H20 MM
INSERTO - INSERT
5H2X16
 160X160 H20 MM



OVAL



30SS03
240x136 h60 mm
1400 ml - Pack 4 pcs



Base
21H2X26
258x154 h20 mm

Inserto - Insert
21H2X21
216x112 h20 mm

HEART



30SS06
171x162 h48 mm
815 ml - Pack 4 pcs



Base
70H2X19
191x182 h20 mm

Inserto - Insert
70H2X13
132x125 h20 mm

GIANDUIA



30SS04
284x116 h80 mm
1400 ml - Pack 4 pcs



Base
21H2X31
303x135 h20 mm

Inserto - Insert
21H2X23
230x63,5 h20 mm

SMALL
GIANDUIA



30SS05
245x79 h75 mm
850 ml - Pack 4 pcs



Base
21H2X26G
265x98 h20 mm

Inserto - Insert
21H2X20G
200x36 h20 mm

COMBI3D

THREE-DIMENSIONAL SEMIFREDDO

L'intuizione e la creatività Martellato si incontrano in **COMBI3D**: il sistema che unisce le qualità delle fasce inox e i vantaggi degli stampi termoformati, per ottenere favolosi semifreddi tridimensionali.

Con **COMBI3D** potrai combinare in modo semplice e veloce diversi gusti e colori per risultati perfetti.

Martellato's intuition and creativity meet in **COMBI3D**: the system that combines the qualities of stainless steel and the advantages of thermoformed moulds, to make fabulous three-dimensional desserts.

With **COMBI3D** you can quickly and easily combine different tastes and colours for perfect results.



GALAXY

Kit composto da:
fascia inox 2 pcs
stampi termoformati 2+2 pcs

30COMBI01
Ø18 cm

30COMBI02
Ø22 cm



SUPERNOVA

Kit composto da:
fascia inox 2 pcs
stampi termoformati 2 pcs

30COMBI03
Ø18 cm

STAMPI SEMIFREDDO

SEMIFREDDO MOULDS

Gli stampi sono realizzati in materiale plastico, flessibile per una facile sformatura e resistente per un uso ripetuto.

Conf. 2 pezzi, formato piccolo e grande.

Moulds are made of plastic material, flexible for easy demolding and resistant for repeated use.

Pack 2 pcs, big and small size of the same shape.



SS001
243x123 h35mm
196x117 h40mm



SS002
237x126 h60mm
180x110 h50mm



SS003
243x116 h50mm
204x105 h45mm



SS004
255x110 h46mm
205x104 h45mm



SS007
197x197 h55mm
157x157 h45mm



SS010
200x200 h70mm
160x160 h60mm



SS011
204x204 h35mm
163x163 h40mm



SS022
185x185 h50mm
150x150 h45mm



SS015
Ø210 h40mm
Ø160 h45mm



SS018
Ø205 h55mm
Ø160 h50mm



SS019
Ø195 h60mm
Ø160 h55mm



SS013
Ø205 h45mm
Ø165 h40mm



SS024
250x136 h72mm
180x98 h52mm



SS025
245x130 h63mm
178x96 h42mm



SS027
248x153 h68mm
180x111 h50mm



SS030
236x126 h70mm
172x92 h50mm



SS033
250x115 h70mm
185x86 h52mm



SS034
250x116 h70mm
180x84 h50mm



SS035
235x98 h70mm
180x87 h50mm



SS036
245x100 h71mm
180x73 h50mm





La tradizione crea la modernità

Combinare gli elementi per dare vita a monoporzioni che, giocando con le proporzioni dei sapori, creano nuove armonie di gusto. Nasce con questo intento un progetto di dessert, pensato per la ristorazione ma perfetto per la pasticceria moderna, che utilizzando semplici attrezzature consente risultati di alto livello. Monoporzioni che accostano diversi gusti, diverse consistenze, diversi colori per stimolare e soddisfare la voglia di assaggiare dei clienti, combinando misure e forme diverse.

Tradition creates modernity

Combine these elements for single portions that, by playing with the flavour proportions, create new taste harmonies. From this aim, a design for a modular dessert was born, designed for the restaurant industry but perfect for modern pastry-making, that allows for high level results using simple tools. Single portions to suit various tastes, consistencies, and colours that inspire and satisfy customers' desire to try something new, by combining different shapes and sizes.



Circle

30IDEA01
Ø83 h 25mm ~ 130ml
Prod. 12 pcs



Tagliapasta - Cutter
TPIDEA01



Rectangle

30IDEA02
62x48 h 25mm ~ 70ml
Prod. 18 pcs



Tagliapasta - Cutter
TPIDEA02



Log

30IDEA03
118x47 h 25mm ~ 130ml
Prod. 9 pcs



Tagliapasta - Cutter
TPIDEA03



Triangle

30IDEA04
42x38 h 25mm ~ 25ml
Prod. 48 pcs



Dot

30IDEA05
Ø35 h 25mm ~ 25ml
Prod. 48 pcs



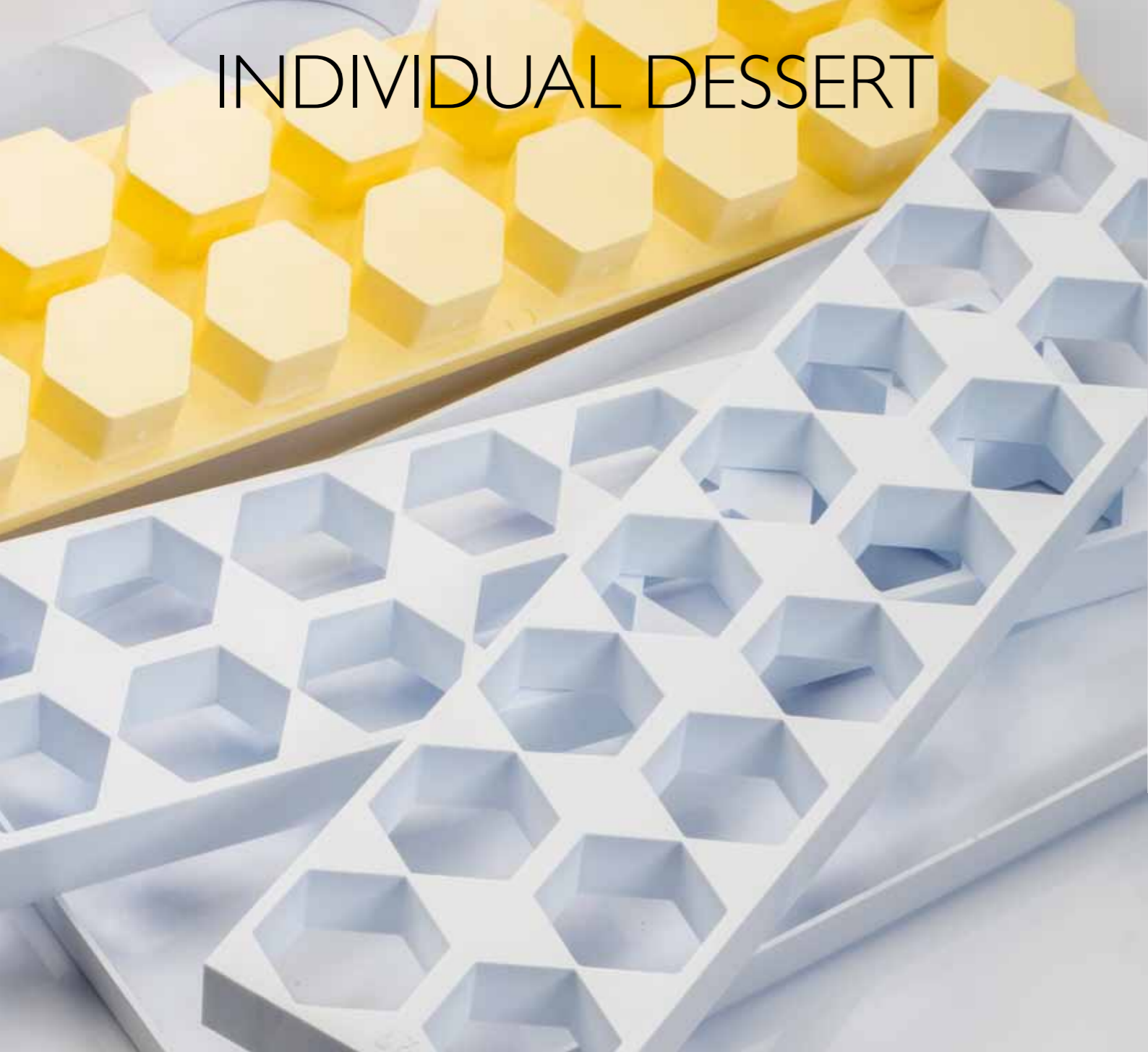
Square

30IDEA06
31,5x31,5 h 25mm ~ 25ml
Prod. 48 pcs

Conf./Pack:
3 barre/bars
1 estrattore/extractor



INDIVIDUAL DESSERT



MIGNON





 CAP. 23 ML
CIRCLE
 Ø 42,5 h 25 mm


Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A001	ED 1	TPM 1
48	MIGNON B001	ED 1	TPM 1
96	MIGNON C001	ED 1	TPM 1


 CAP. 33 ML
OVAL
 53x32 h 25 mm

Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A002	ED 2	TPM 2
48	MIGNON B002	ED 2	TPM 2
96	MIGNON C002	ED 2	TPM 2


 CAP. 36 ML
EXAGONAL
 46x41 h 25 mm

Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A003	ED 3	TPM 3
48	MIGNON B003	ED 3	TPM 3
96	MIGNON C003	ED 3	TPM 3


 CAP. 24 ML
TRIANGLE
 48x43 h 25 mm


Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A004	ED 4	TPM 4
48	MIGNON B004	ED 4	TPM 4
96	MIGNON C004	ED 4	TPM 4


 CAP. 24 ML
SQUARE
 37x37 h 25 mm

Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A005	ED 5	TPM 5
48	MIGNON B005	ED 5	TPM 5
96	MIGNON C005	ED 5	TPM 5


 CAP. 32 ML
RHOMBUS
 40x58 h 25 mm

Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A006	ED 6	TPM 6
48	MIGNON B006	ED 6	TPM 6
96	MIGNON C006	ED 6	TPM 6


 CAP. 35 ML
HEART
 48x44 h 25 mm

Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A007	ED 7	TPM 7
48	MIGNON B007	ED 7	TPM 7
96	MIGNON C007	ED 7	TPM 7


 CAP. 32 ML
DROP
 50x35 h 25 mm

Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A008	ED 8	TPM 8
48	MIGNON B008	ED 8	TPM 8
96	MIGNON C008	ED 8	TPM 8

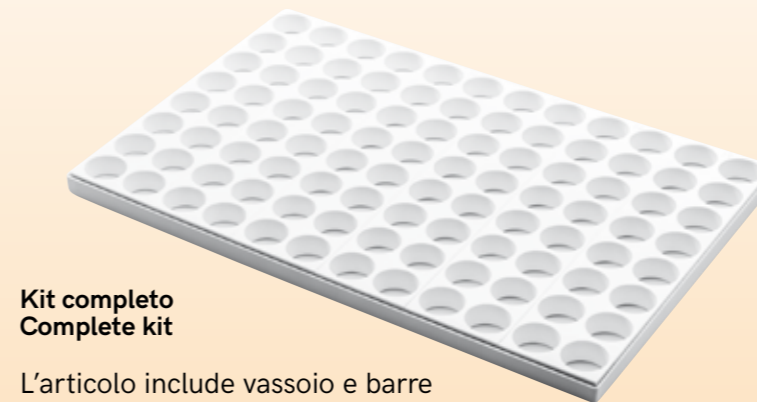

 CAP. 32 ML
COMMA
 55x35 h 25 mm

Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A009	ED 9	TPM 9
48	MIGNON B009	ED 9	TPM 9
96	MIGNON C009	ED 9	TPM 9

Barre in plastica per la produzione sia dolce che salata di monoporzioni e mignon. Il materiale rigido conferisce stabilità per una maggior precisione nella preparazione e maneggiabilità durante la lavorazione. Facili da riempire anche senza teglia e da spatolare per la chiusura. Estrazione facile anche se non completamente congelato e con l'acetato non sarà necessario glassare.

Plastic bars for sweet and savory production of single portions and mignon. The rigid material gives stability for greater precision in preparation and handling during processing. Easy to fill and to level with spatula. Easy extraction even if not completely frozen and using acetate ribbon it will not be necessary to glaze.

MIGNON A	MIGNON B	MIGNON C
20X40CM	30X40CM	60X40CM
2 Barre/Moulds	3 Barre/Moulds	6 Barre/Moulds
32 mignon	48 mignon	96 mignon



Kit completo
Complete kit

L'articolo include vassoio e barre
The article includes tray and bars



Estrattori
Extractors

Non inclusi
Not included



Tagliapasta
Cutters

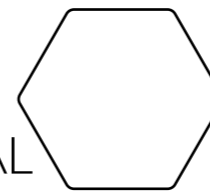
Non inclusi
Not included

MONOPORZIONI



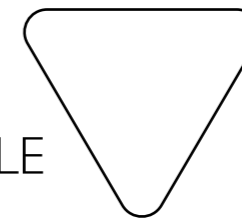
CAP. 105 ML

EXAGONAL
73x53 h 40 mm



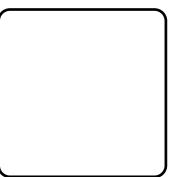
CAP. 148 ML

TRIANGLE
83x73 h 40 mm



CAP. 139 ML

SQUARE
59x59 h 40 mm



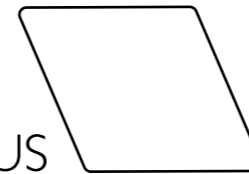
Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A003	EM 3	TPG 3
15	MONOP. B003	EM 3	TPG 3
35	MONOP. C003	EM 3	TPG 3

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A004	EM 4	TPG 4
15	MONOP. B004	EM 4	TPG 4
35	MONOP. C004	EM 4	TPG 4

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A005	EM 5	TPG 5
15	MONOP. B005	EM 5	TPG 5
35	MONOP. C005	EM 5	TPG 5

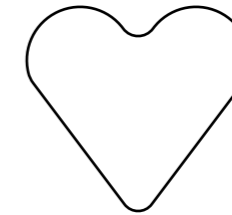
CAP. 146 ML

RHOMBUS
101x68,5 h 40 mm



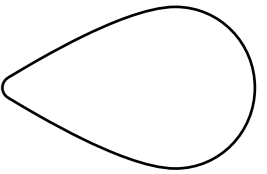
CAP. 143 ML

HEART
78,5x72,5 h 40 mm



CAP. 138 ML

DROP
89x57,5 h 40 mm



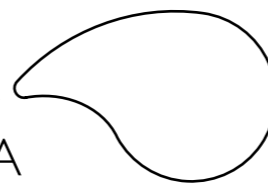
Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A006	EM 6	TPG 6
15	MONOP. B006	EM 6	TPG 6
35	MONOP. C006	EM 6	TPG 6

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A007	EM 7	TPG 7
15	MONOP. B007	EM 7	TPG 7
35	MONOP. C007	EM 7	TPG 7

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A008	EM 8	TPG 8
15	MONOP. B008	EM 8	TPG 8
35	MONOP. C008	EM 8	TPG 8

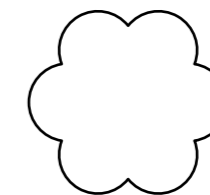
CAP. 143 ML

COMMA
92x60 h 40 mm



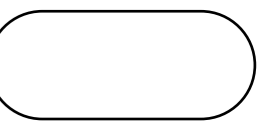
CAP. 133 ML

FLOWER
70x64 h 40 mm



CAP. 130 ML

OBLONG
94x38 h 40 mm



Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A009	EM 9	TPG 9
15	MONOP. B009	EM 9	TPG 9
35	MONOP. C009	EM 9	TPG 9

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A0012	EM 12	TPG 12
15	MONOP. B0012	EM 12	TPG 12
35	MONOP. C0012	EM 12	TPG 12

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A0013	EM 13	TPG 13
15	MONOP. B0013	EM 13	TPG 13
35	MONOP. C0013	EM 13	TPG 13

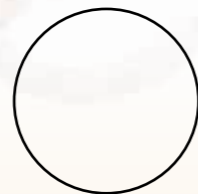
CAP. 133 ML

CIRCLE
Ø65 h.40 mm



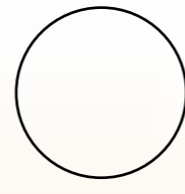
CAP. 100 ML

CIRCLE
Ø65 h.30 mm



CAP. 127 ML

CIRCLE
Ø60 h 45 mm



Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A001	EM 1	TPG 1
15	MONOP. B001	EM 1	TPG 1
35	MONOP. C001	EM 1	TPG 1

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A01	EM 1	TPG 1
15	MONOP. B01	EM 1	TPG 1
35	MONOP. C01	EM 1	TPG 1

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A1	EM 01	TPG 01
15	MONOP. B1	EM 01	TPG 01
35	MONOP. C1	EM 01	TPG 01

CAP. 105 ML

OVAL
87x51 h 30 mm



CAP. 139 ML

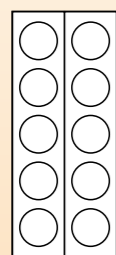
OVAL
87x51 h 40 mm



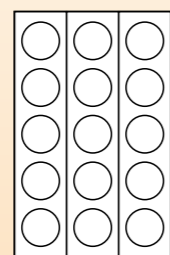
Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A02	EM 2	TPG 2
15	MONOP. B02	EM 2	TPG 2
35	MONOP. C02	EM 2	TPG 2

Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A002	EM 2	TPG 2
15	MONOP. B002	EM 2	TPG 2
35	MONOP. C002	EM 2	TPG 2

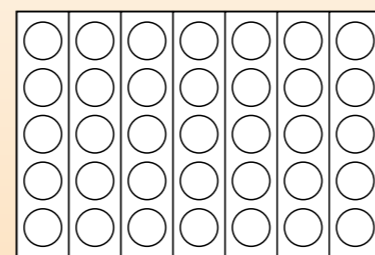
MONOP. A
17X40CM
2 Barre/Moulds
10 monoportion



MONOP. B
26X40CM
3 Barre/Moulds
15 monoportion



MONOP. C
60X40CM
7 Barre/Moulds
35 monoportion



Kit completo
Complete kit

L'articolo include vassoio e barre
The article includes tray and bars



Estrattori
Extractors

Non inclusi
Not included



Tagliapasta
Cutters

Non inclusi
Not included



CAKE SLICE



SLICE 112 ML
117x62 h 30 mm

SLICE 150 ML
117x62 h 40 mm

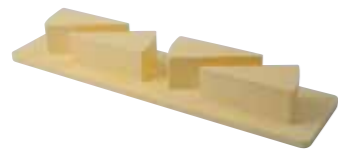
Prod.	Codice - Code	Extractor	Cutter
8	MONOP. A016	EM 16	TPG 16
12	MONOP. B016	EM 16	TPG 16
28	MONOP. C016	EM 16	TPG 16

Prod.	Codice - Code	Extractor	Cutter
8	MONOP. A0016	EM 16	TPG 16
12	MONOP. B0016	EM 16	TPG 16
28	MONOP. C0016	EM 16	TPG 16

Kit completo Complete kit

12 fette/slices = 1 torta/cake Ø24cm
L'articolo include vassoio e barre
The article includes tray and bars

Estrattori Extractors EM 16



Tagliapasta Cutters TPG16



Acetato - Acetate tape NSA62X117 - h 40 mm

Pretagliato e prefustellato
Precut and pre die cut - 500 pcs



EXTRA

ml	mm	h mm	Cod.	Extractor	Cutter
200	Ø 80	40	EXTRA C	EEX1	TPEX 1
140	Ø 75	31	EXTRA C01	EEX01	
180	Ø 85	31	EXTRA C001	EEX001	

L'articolo include vassoio
60x40 cm e 7 barre
The article includes 60x40
cm tray and 7 moulds
Prod. 28 dolci / cake



BI-PORZION

ml	mm	h mm	Cod.	Cutter
350	Ø 100	45	MONOP. C101	TPB1

L'articolo include vassoio
60x40 cm e 5 barre
The article includes 60x40
cm tray and 5 moulds
Prod. 15 dolci / cake

ZUCCOTTO

kit 3 pcs SF 3

Ø 140 - Ø 160 - Ø 180 mm



PIRAMID



mm	h mm	2 barre	3 barre	7 barre
70x70	60	PIRAMTP 02	PIRAMTP 03	PIRAMTP 07

semi freddo 360°

Sistema per produrre semifreddi a forma di cilindro.
Un'inedita concezione che aiuta il pasticciere a presentare dessert di grande
effetto e al tempo stesso supporta l'operatore durante il processo produttivo.

A system to prepare cylinder-shaped semifreddos. An original concept
that helps the pastry chef to make impressive dessert and at the same time
supports the expert during the preparation process.

Stampi cilindro Cylinder moulds

30TC0016

6 Stampi - moulds Ø 85 h 200 mm
6 tappi - stoppers
1 Estrattore - Extractor



set 8 Fogli decorati 8 Decorated sheets 30TCDECO1K

200x267mm
pack 2 x 4 fogli / sheets



Nastri acetati Acetate sheets NSA27X20

200x267mm
pack 50 fogli / sheets



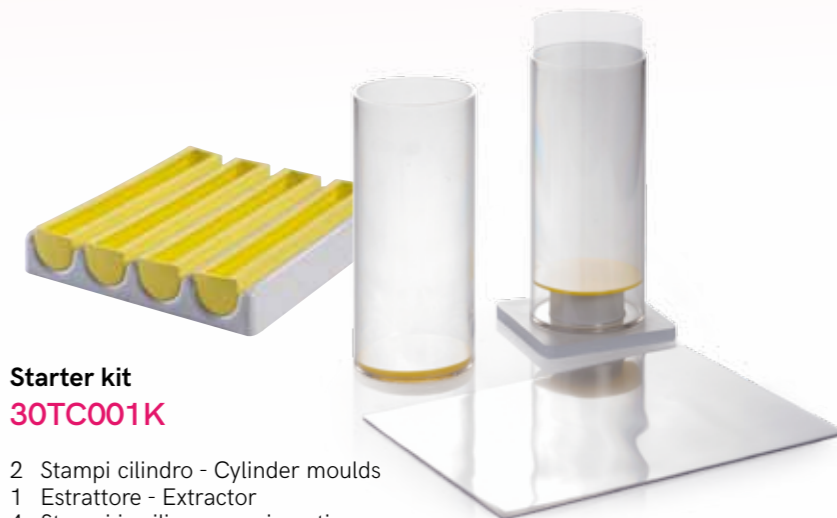
Stampi in plastica decorazioni Plastic mould for decorations 20TEC1K

4 pcs



Kit 4 Stampi per inserti 4 Silicone Inserts moulds 30TB4S

Per inserti con teglia di sostegno in plastica.
For inserts, with plastic support tray.
Ø30 x194 mm



Starter kit 30TC001K

2 Stampi cilindro - Cylinder moulds
1 Estrattore - Extractor
4 Stampi in silicone per inserti
Silicone moulds to create insert
10 fogli di acetato - acetate sheets

TRONCHETTI LOG MOULDS

Stampi in plastica termoformata
Thermoformed plastic moulds



SUITABLE FOR:
Semifreddo Mats

CLASSIC

30TT104S
400x100 - h60 mm



TRIANGULAR

ST1
480x65 - h 65mm



DOME

ST2 ST4
480x65 480x50
h 50mm h 40mm



FANCY

ST3
480x65 - h 50mm



Tappeto liscio silicone
Smooth silicone mat sheets
30TS000
360x163mm



Fogli acetato
Acetate sheets
NSA36X16
360x163mm
50 fogli - sheets



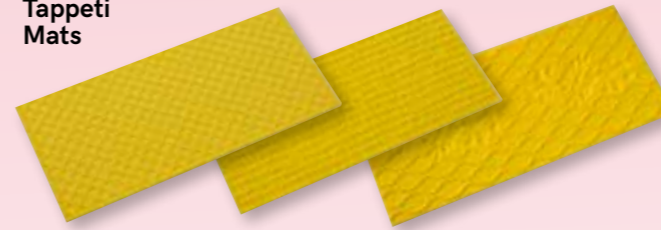
Stampi per inserti
Moulds for inserts
30TB3S
Kit 2 stampi plastica.
2 plastic moulds kit.
35x180 h30 mm

Semifreddo Mats

I tappeti in silicone sapranno arricchire i vostri tronchetti.
Il materiale rende possibile un'ottimale sformatura del semifreddo donando al dessert decori di grande effetto.

The silicone mats will enrich your log-shaped dessert.
The material features ensure easy removal of the semifreddo from the mould, creating impressive decorations.

Tappeti
Mats



Fascia Inox
Stainless steel band

11H5L36 - h5 cm
11H4L36 - h4 cm



Arabic
30TS001



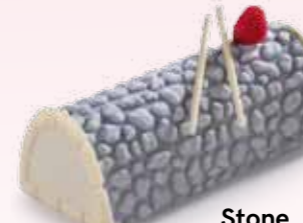
Floreal
30TS002



O'Clock
30TS003



Medieval
30TS005



Stone
30TS006



Waves
30TS007



Holly
30TS008



Snowflake
30TS009



Comet
30TS010



Brick
30TS012



Margherite
30TS018

Kit 2 Stampi in plastica per realizzare 12 decorazioni - Kit 2 Plastic moulds for realize 12 decorations



Arabic
20TES001



Floreal
20TES002



O'Clock
20TES003



Flower
20TES004



Medieval
20TES005



Stone
20TES006



Waves
20TES007

FASCE ACCIAIO INOX STAINLESS STEEL BANDS

Fasce in acciaio inox di alta qualità (AISI 304) con bordi perfettamente dritti, spessi per maggiore indeformabilità e superficie liscia per facilità di sformatura e dessert impeccabili. Adatti all' utilizzo sia in forno dove assicurano cottura uniforme che in congelatore ed in abbattitore per un completo e veloce raffreddamento.

La varietà di forme e dimensioni, unita alle ampie possibilità di personalizzazione del soggetto su richiesta, rendono le fasce Martellato delle soluzioni versatili in grado di soddisfare anche i pasticceri più esigenti.

High quality stainless steel cake band (AISI 304) with perfectly straight edges, more thicker for greater non-deformability and smooth surface for ease demoulding and flawless desserts. Suitable for use in freezer and blast chiller for a complete and fast cooling and ensure even cooking.

The variety of shapes and sizes, combined with the wide customization opportunities upon request, make Martellato rings very versatile products able to satisfy even the most demanding pastry chefs.



Tondo Round

Size mm	h 20 mm
Ø 80	1H2X8
Ø 100	1H2X10
Ø 120	1H2X12
Ø 140	1H2X14
Ø 160	1H2X16
Ø 180	1H2X18
Ø 200	1H2X20
Ø 220	1H2X22
Ø 240	1H2X24
Ø 260	1H2X26
Ø 280	1H2X28
Ø 300	1H2X30



Tondi - Misure speciali Round - Special size

Size mm	h 50 mm
Ø 195	40-W087
Ø 295	40-W088
Ø 395	40-W089
Ø 495	40-W090

Ideali per tamburi vedi pg 350
Ideal for dummies see page 350



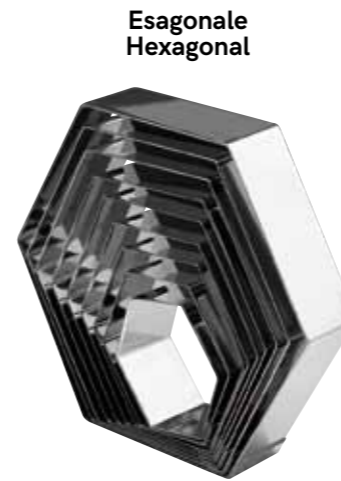
Tondo Round

Size mm	h 40 mm	h 50 mm
Ø 100	1H4X10	1H5X10
Ø 120	1H4X12	1H5X12
Ø 140	1H4X14	1H5X14
Ø 160	1H4X16	1H5X16
Ø 180	1H4X18	1H5X18
Ø 200	1H4X20	1H5X20
Ø 220	1H4X22	1H5X22
Ø 240	1H4X24	1H5X24
Ø 260	1H4X26	1H5X26
Ø 280	1H4X28	1H5X28
Ø 300	1H4X30	1H5X30



Ovale Oval

Size mm	h 40 mm	h 50 mm
115x85	2H4X10	2H5X10
135x100	2H4X12	2H5X12
160x120	2H4X14	2H5X14
185x135	2H4X16	2H5X16
205x155	2H4X18	2H5X18
225x175	2H4X20	2H5X20
253x190	2H4X22	2H5X22
270x210	2H4X24	2H5X24
300x220	2H4X26	2H5X26
320x250	2H4X28	2H5X28
345x260	2H4X30	2H5X30



Esagonale Hexagonal

Size mm	h 40 mm	h 50 mm
175x200	3H4X10	3H5X10
195x220	3H4X11	3H5X11
210x240	3H4X12	3H5X12
235x255	3H4X13	3H5X13
245x280	3H4X14	3H5X14
90x100	3H4X5	3H5X5
125x140	3H4X6	3H5X6
120x140	3H4X7	3H5X7
140x160	3H4X8	3H5X8
160x180	3H4X9	3H5X9



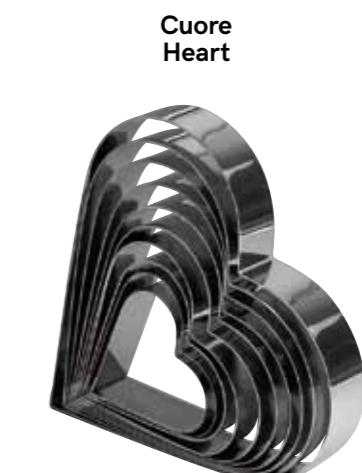
Triangolare Triangular

Size mm	h 40 mm	h 50 mm
90x100	4H4X10	4H5X10
105x120	4H4X12	4H5X12
120x140	4H4X14	4H5X14
140x160	4H4X16	4H5X16
158x180	4H4X18	4H5X18
175x200	4H4X20	4H5X20
200x230	4H4X23	4H5X23
220x250	4H4X25	4H5X25



Quadrato Square

Size mm	h 40 mm	h 50 mm
102x102	5H4X10	5H5X10
122x122	5H4X12	5H5X12
142x142	5H4X14	5H5X14
162x162	5H4X16	5H5X16
182x182	5H4X18	5H5X18
202x202	5H4X20	5H5X20
222x222	5H4X22	5H5X22
242x242	5H4X24	5H5X24
262x262	5H4X26	5H5X26
282x282	5H4X28	5H5X28
302x302	5H4X30	5H5X30



Cuore Heart

Size mm	h 40 mm	h 50 mm
115x115	7H4X10	7H5X10
140x130	7H4X12	7H5X12
160x150	7H4X14	7H5X14
175x165	7H4X16	7H5X16
185x200	7H4X18	7H5X18
213x205	7H4X20	7H5X20
235x210	7H4X22	7H5X22
260x240	7H4X24	7H5X24
283x255	7H4X26	7H5X26
300x278	7H4X28	7H5X28

Goccia Drop



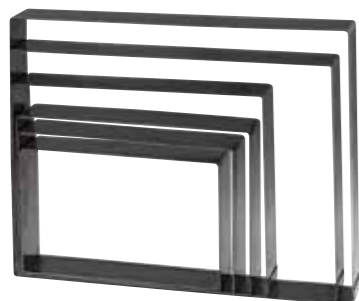
Size	h 40 mm	h 50 mm
130x82	8H4X10	8H5X10
155x100	8H4X12	8H5X12
175x115	8H4X14	8H5X14
205x127	8H4X16	8H5X16
225x146	8H4X18	8H5X18
250x165	8H4X20	8H5X20
270x180	8H4X22	8H5X22
300x196	8H4X24	8H5X24
325x210	8H4X26	8H5X26
330x255	8H4X28	8H5X28
355x270	8H4X30	8H5X30

Virgola Comma



Size	h 40 mm	h 50 mm
138x102	9H4X10	9H5X10
170x105	9H4X12	9H5X12
192x145	9H4X14	9H5X14
215x165	9H4X16	9H5X16
235x180	9H4X18	9H5X18
255x190	9H4X20	9H5X20
295x220	9H4X22	9H5X22
312x240	9H4X24	9H5X24
345x240	9H4X26	9H5X26
375x265	9H4X28	9H5X28

Rettangolare Rectangular



Size	h 40 mm	h 50 mm
243x142	11H4L24	11H5L24
263x164	11H4L26	11H5L26
268x201	11H4L27	11H5L27
282x183	11H4L28	11H5L28
302x222	11H4L30	11H5L30
360x165	11H4L36	11H5L36
382x262	11H4L38	11H5L38
403x320	11H4L40	11H5L40

Fiore Flower



Size	h 40 mm	h 50 mm
90x90	12H4X10	12H5X10
106x106	12H4X12	12H5X12
130x130	12H4X14	12H5X14
150x150	12H4X16	12H5X16
175x175	12H4X18	12H5X18
193x193	12H4X20	12H5X20
217x217	12H4X22	12H5X22
237x237	12H4X24	12H5X24
257x257	12H4X26	12H5X26
275x275	12H4X28	12H5X28
300x300	12H4X30	12H5X30

CUORI - HEARTS



Cuori doppi - Double hearts

Size	h 40 mm	h 50 mm
180x105	16H4X18	16H5X18
217x128	16H4X21	16H5X21
280x165	16H4X28	16H5X28



Cuore con freccia - Heart with arrow

Size	h 40 mm	h 50 mm
175x155	17H4X17	17H5X17
218x194	17H4X21	17H5X21
280x249	17H4X28	17H5X28



Cuore - Heart

Size	h 40 mm	h 50 mm
175x180	18H4X17	18H5X17
200x206	18H4X20	18H5X20
260x268	18H4X26	18H5X26

NATALE - CHRISTMAS



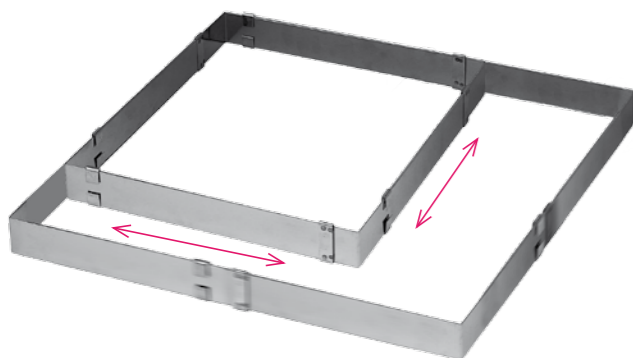
Stella cometa - Comet

Size	h 40 mm
150x65	13H4X15
220x95	13H4X23
320x125	13H4X30



Albero Natale - Christmas tree

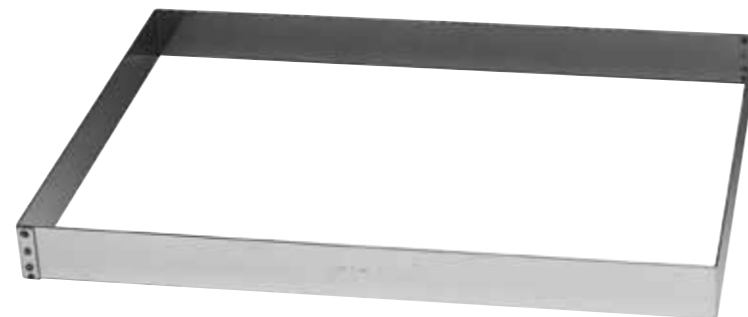
Size	h 40 mm
158x125	14H4X16
210x165	14H4X20
240x190	14H4X24
300x235	14H4X30



Rettangolare speciale Special Rectangular

Min. Size	Max Size	h 40 mm	h 50 mm
305x305	570x560	RETSPECIAL 1	RETSPECIAL 2

Telaio regolabile in lunghezza ed in larghezza.
Extendable st. steel frame, length and width adjustable.



Rettangolare grande Big Rectangular

Size	h 40 mm	h 50 mm
380x580	RETH4	RETH5



PASQUA - EASTER



Colomba - Dove

Size	h 40 mm
250x140	15H4X25
300x160	15H4X30
340x180	15H4X34



Uovo - Egg

Size	h 40 mm
121x180	27H4X12
134x200	27H4X13
148x220	27H4X14
161x240	27H4X16



Campana - Bell

Size	h 40 mm
158x200	28H4X15
181x230	28H4X18
205x260	28H4X20



Coniglio - Rabbit

Size	h 40 mm
98x200	29H4X09
112x230	29H4X11
127x260	29H4X12

NUMBERS CAKE



Number	Size H. 300 mm	Cod. Code	Cap. ml
0	300x160h40	40H4X10	1937
1	300x93 h 40	40H4X01	1171
2	300x160h40	40H4X02	1823
3	300x160h40	40H4X03	1663
4	300x170h40	40H4X04	1757
5	300x160h40	40H4X05	1809
6	300x160h40	40H4X06	1968
7	300x160h40	40H4X07	1356
8	300x160h40	40H4X08	2017
9	300x160h40	40H4X09	1968



Number	Size H. 200 mm	Cod. Code	Cap. ml
0	200x160h40	30H4X10	858
1	200x93 h 40	30H4X01	519
2	200x160h40	30H4X02	808
3	200x160h40	30H4X03	737
4	200x170h40	30H4X04	778
5	200x160h40	30H4X05	802
6	200x160h40	30H4X06	872
7	200x160h40	30H4X07	601
8	200x160h40	30H4X08	894
9	200x160h40	30H4X09	872



FORME FANTASIA - FANCY SHAPES



Cake slice

Size	h 40 mm	h 50 mm
117x61	31H4X11	31H5X11



Fancy 25

Size	h 40 mm	h 50 mm
150x150	25H4X15	25H5X15
200x200	25H4X20	25H5X20
250x250	25H4X25	25H5X25



Fancy 24

Size	h 40 mm	h 50 mm
150x150	24H4X15	24H5X15
200x200	24H4X20	24H5X20
250x250	24H4X25	24H5X25



Fancy 19

Size	h 20 mm	h 40 mm	h 50 mm
250x60	19H2X25	19H4X25	19H5X25
300x61	19H2X30	19H4X30	19H5X30



Fancy 20

Size	h 20 mm	h 40 mm	h 50 mm
140X40	20H2X14		
160x60	20H2X16	20H4X16	20H5X16
191X41	20H2X19		
211x61	20H2X21	20H4X21	20H5X21
242X42	20H2X24		
262x62	20H2X26	20H4X26	20H5X26
293X43	20H2X29		
313x63	20H2X31	20H4X31	20H5X31



Fancy 21

Size	h 20 mm	h 40 mm	h 50 mm
180X80	21H2X18		
200x100	21H2X20	21H4X20	21H5X20
230X81	21H2X23		
251x101	21H2X25	21H4X25	21H5X25
282X82	21H2X28		
302x102	21H2X30	21H4X30	21H5X30
330X83	21H2X33		
353x103	21H2X35	21H4X35	21H5X35



Fancy 22

Size	h 40 mm	h 50 mm
360x100	22H4X36	22H5X36
239x99	22H4X23	22H5X23



Fancy 23

Size	h 20 mm	h 40 mm	h 50 mm
230X70	23H2X23		
250x90	23H2X25	23H4X25	23H5X25
280X72	23H2X28		
300x91	23H2X30	23H4X30	23H5X30
330X74	23H2X33		
350x92	23H2X35	23H4X35	23H5X35

i MICRO FORATI

stampi silicone
silicone moulds

30x40

1 box: 2 stampi/moulds

Una linea di prodotti per cotture in forno, realizzata in silicone e fibra di vetro, per facilitare il lavoro in laboratorio. Le caratteristiche che li contraddistinguono, come l'alta qualità dei materiali e la texture microforata, consentono la diffusione uniforme del calore e l'uscita dell'umidità, riducendo i tempi di cottura e garantendo un risultato perfetto. Tante forme ideali per le diverse preparazioni sia dolci che salate, come tartellette classiche e moderne, brioche e muffin. Le creazioni risulteranno perfettamente croccanti e con la forma perfetta, senza bolle o cedimenti. Ideali anche per i lievitati, pasta frolla e brisée. I tappeti sono antiaderenti e possono essere usati da entrambi i lati, per preparare tartellette vuote o già farcite.

A new line of products for oven cooking, made of silicone and fiberglass, to facilitate the work in the laboratory. The features that distinguish them, such as high-quality materials and micro-perforated texture, allow uniform diffusion of the heat and the moisture output, reducing cooking times and ensuring a perfect result.

Many shapes ideal for different sweet and savory preparations, such as classic and modern tartlets, brioche and muffin. The creations will be crisp and perfect, without bubbles or cracks. Ideal also for leavened products, short pastry and brisée. Mats are non-stick and can be used on both sides to prepare empty or stuffed tartlets.

1 confezione = 2 STAMPI 30x40 per teglie 60x40
1 pack = 2 moulds 30x40 for 60x40 trays



PLUS

Scopri i valori aggiunti che rivoluzionano la cottura in forno.
Discover the added values that revolutionise oven cooking.

RESISTENTI

Il silicone arricchito con fibra di vetro garantisce alta qualità e maggiore durata degli stampi. Resiste a temperatura: +230°C +450°F

RESISTANT

The silicone enriched with fibreglass guarantees high quality and mould longer life. Resistant up to: + 230 ° C + 450 ° F

PRATICI

Le sformature sono più facili grazie all'antiaderenza del materiale

PRACTICAL

Mould-release is easier thanks to the material non-stick qualities

FUNZIONALI

La microforatura assicura una cottura uniforme, veloce e priva dell'umidità in eccesso

FUNCTIONAL

Microperforation ensures even and quick cooking with no excess humidity

VERSATILI

Possono essere usati da entrambi i lati per risultati creativi

VERSATILE

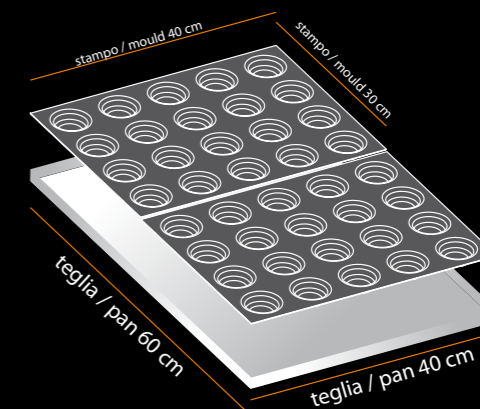
Can be used on both sides for creative results

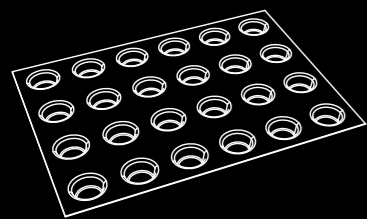
MULTIUSO

Consentono di realizzare qualsiasi tipo di ricetta, dolce o salata

MULTI-USE

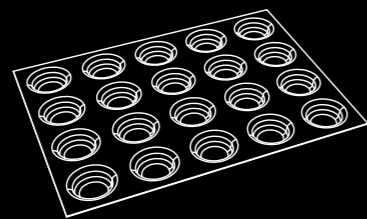
Allow making any type of sweet or savoury recipe





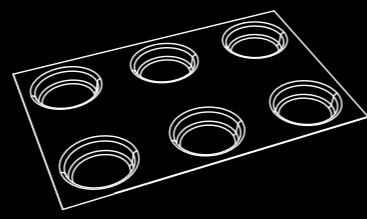
h16
Ø40mm

30MICRO01
Prod: 24+24 pcs



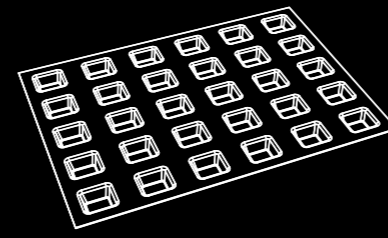
h16
Ø50mm

30MICRO02
Prod: 20+20 pcs



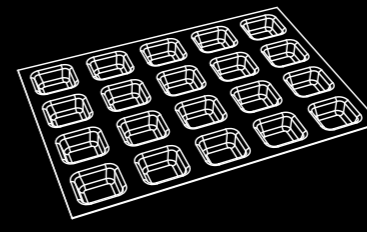
h20
Ø85mm

30MICRO04
Prod: 6+6 pcs



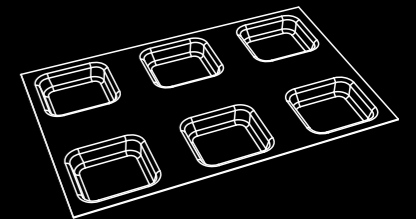
h16
35x35mm

30MICRO06
Prod: 30+30 pcs



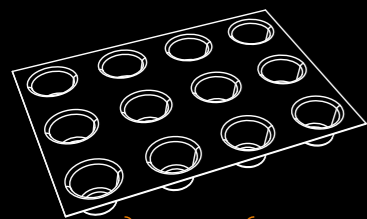
h20
50x50mm

30MICRO07
Prod: 20+20 pcs



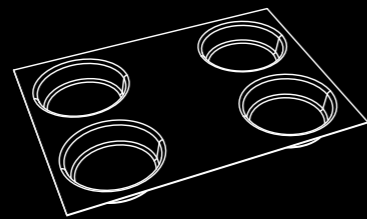
h20
85x85mm

30MICRO08
Prod: 6+6 pcs



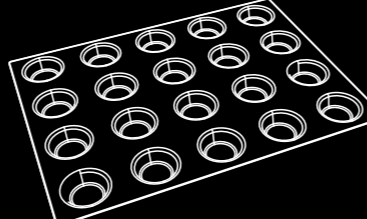
h40mm
Ø60mm

30MICRO03
Prod: 12+12 pcs



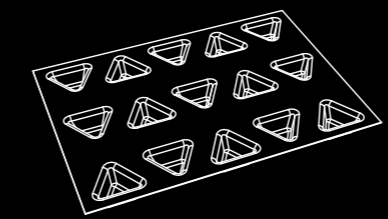
h30mm
Ø120mm

30MICRO05
Prod: 4+4 pcs



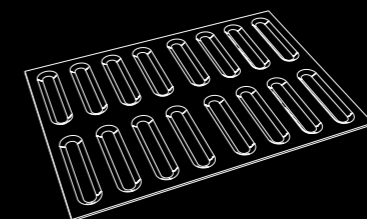
h22
Ø48mm

30MICRO10
Prod: 20+20 pcs



h25mm
60mm

30MICRO09
Prod: 15+15 pcs



h6mm
120mm

30MICRO11
Prod: 16+16 pcs
120x25 - h6mm

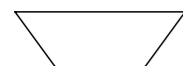


TARTELLETTE TARTLET MOULDS

Stampi in alluminio 10/10
10/10 Aluminum moulds



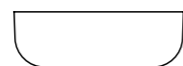
Tortine svasate - Flared little cakes



- 30TA01090**
Ø90 h23 - conf. 25pz
- 30TA01070**
Ø70 h19 - conf. 25pz
- 30TA01050**
Ø50 h15 - conf. 25pz



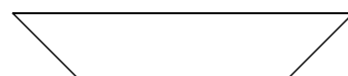
Tortina dritta - Straight little cakes



- 30TA02100**
Ø100 h25 - conf. 25pz
- 30TA02080**
Ø80 h 21 - conf. 25pz
- 30TA02060**
Ø60 h17 - conf. 25pz
- 30TA02040**
Ø40 h13 - conf. 25pz



Tortina barchetta - boat tartlets

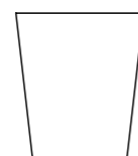


- 30TA03090**
90x60 h20 - conf. 25pz
- 30TA03080**
80x50 h 15 - conf. 25pz



Semisfere - Semispheres

- 30TA04070**
Ø70 h32 - conf. 25pz
- 30TA04060**
Ø60 h 26 - conf. 25pz
- 30TA04040**
Ø40 h20 - conf. 25pz



Babà

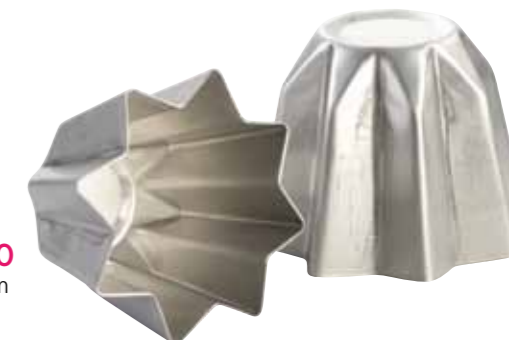
- 30TA05055**
Ø55 h60 - conf. 12pz
- 30TA05045**
Ø45 h50 - conf. 12pz
- 30TA05035**
Ø35 h40 - conf. 12pz



ATTREZZATURE PER NATALE CHRISTMAS EQUIPMENT

Stampi pandoro in alluminio 10/10
Aluminium 10/10 pandoro moulds

- | | | | | |
|---|--|--|--|---|
| 100 gr
30SP0100
Ø 10,8 h 8 cm | 250 gr
30SP0250
Ø 16,5 h 13 cm | 500 gr
30SP0500
Ø 19,5 h 14,5 cm | 750 gr
30SP0750
Ø 20,5 h 15,5 cm | 1000 gr
30SP1000
Ø 23 h 17 cm |
|---|--|--|--|---|



Gingerbread House Cutter

30CH001

Acciaio inox - Stainless steel
120x138 h 140mm



Ghiera girapanettoni

Realizzata con punte in acciaio inox, adatta al contatto alimentare.

Di facile impilamento sia su carrelli che su rastrelliere murali.

Perfetto ancoraggio di tutti i tipi di stampi (colombe-stelle-cake-alberti etc..)

Impugnatura salda e sicura.

Ghiera in acciaio inox che permette una chiusura ottimale.

Support with nails for "Panettoni"

Tips made of stainless steel and therefore suitable for food contact.

Easy to stack both on trolleys and wall racks.

Perfect adhesion on all types of moulds

(colombe-stars-cake-alberti etc..)

Firm and safe grip.

Stainless steel nail for optimal fastening.



50GIRA02

Asse girapanettoni
"Panettoni" cake turning rod
Acciaio inox - Stainless steel
Misure - Size 200 cm

Aghi girapanettoni
Pin to turn "panettoni"

53GP01 - 10 pcs
Spessore ago - Pin thickness: 2 mm
Lunghezza totale - Total length 600 mm
Puntale perfettamente rifinito - Perfectly finished tip
Lunghezza puntale - Tip length 8 mm

STAMPI IN SILICONE SILICONE MOULDS

Gli stampi sono realizzati in silicone alimentare 100%

Ideali per abbattitore e per forno fino a temperature che variano da -60°C a + 230°C.

Per dolci, crostate, torte salate, pizze, torte, budini, brioches, sformati, sorbetti, gelati, mousse di frutta o verdure.

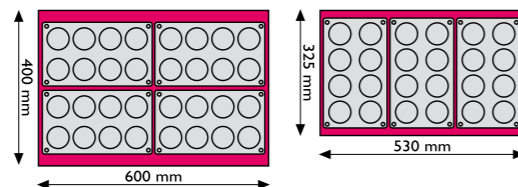
Si puliscono semplicemente sotto un getto di acqua calda, con l'aiuto di una spugna o in lavastoviglie. Per una manutenzione ottimale cospargere lo stampo con farina, cacao o zucchero a velo prima dell'uso.

The moulds are made of 100% food safe silicone and can be used in the blast chiller as well as in the oven. For cakes, jam tarts, savoury flans, pizzas, puddings, buns, sorbets, fruit or vegetable mousse.

They can be easily cleaned with a sponge and hot water or in the dishwasher. We advise you to dust the mould with flour, cocoa powder or icing sugar before using it.

MULTI FORMA SINGLE SERVING

Stampo - Mould: 175x300mm



H.A.C.C.P.
NO PROBLEM

Le teglie in silicone sono disponibili senza imballo: es. cod. SF010/N o conf. da 1 pezzo con nylon e cavallotto (logo Martellato): es. cod. SF010
Silicone trays are available without package: ex. cod. SF010/N or package of 1 pc with nylon and blister flag (Martellato logo): ex. cod. SF010



HALF SPHERE SF001 Ø 80 h 40 mm 5 fig.
HALF SPHERE SF002 Ø 70 h 35 mm 6 fig.
HALF SPHERE SF003 Ø 60 h 30 mm 6 fig.
HALF SPHERE SF004 Ø 50 h 25 mm 8 fig.
HALF SPHERE SF005 Ø 40 h 20 mm 15 fig.
HALF SPHERE SF006 Ø 30 h 15 mm 24 fig.



HALF SPHERE SF500 Ø 45 h 22,5 mm 15 fig.
HALF SPHERE SF501 Ø 35 h 17,5 mm 18 fig.
HALF SPHERE SF502 Ø 25 h 12,5 mm 28 fig.
PIRAMIDE - PYRAMID SF007 71x71 h 40 mm 6 fig.
PIRAMIDE - PYRAMID SF008 36x36 h 22 mm 15 fig.
POMPONETTE SF009 Ø 34 h 16 mm 24 fig.



SAVARIN SF010 Ø 41 h 12 mm 18 fig.
SAVARIN SF011 Ø 65 h 21 mm 8 fig.
SAVARIN SF012 Ø 72 h 23 mm 6 fig.
TARTELETTA - TARTLET SF013 Ø 45 h 10 mm 15 fig.
TARTELETTA - TARTLET SF014 Ø 50 h 15 mm 15 fig.
TARTELETTA - TARTLET SF015 Ø 60 h 17 mm 8 fig.



TARTELETTA - TARTLET SF016 Ø 70 h 20 mm 6 fig.
OVALI - OVAL SF017 55x33 h 20 mm 16 fig.
OVALI - OVAL SF018 70x50 h 20 mm 9 fig.
BABÀ SF019 Ø 35 h 38 mm 15 fig.
BABÀ SF020 Ø 45 h 48 mm 11 fig.
BABÀ SF021 Ø 55 h 60 mm 8 fig.



MUFFIN SF022 Ø 51 h 28 mm 11 fig.
MUFFIN SF023 Ø 69 h 35 mm 6 fig.
MUFFIN SF024 Ø 81 h 32 mm 5 fig.
FINANZIERE SF025 49x26 h 11 mm 20 fig.
CAKE SF026 79x29 h 30 mm 12 fig.
PETITE FOUR SF027 Ø 40 h 20 mm 15 fig.



CILINDRO - CYLINDER SF028 Ø 60 h 35 mm 8 fig.
FIORENTINE SF029 Ø 60 h 12 mm 8 fig.
FIORENTINE SF030 Ø 35 h 5 mm 24 fig.
MADELINE SF031 44x34 h 10 mm 15 fig.
MADELINE SF032 68x45 h 17 mm 9 fig.
BORDEAIS SF033 Ø 35 h 35 mm 18 fig.



BRIOCHETTE SF034 79 h 37 mm 6 fig.
BRIOCHETTE SF035 Ø 79 h 30 mm 6 fig.
CUORE - HEART SF036 Ø 65 h 60 mm 6 fig.
OTTAGONO - OCTAGON SF037 Ø 38 h 26 mm 15 fig.
BARCETTA - BOAT SF038 72x30 h 15 mm 12 fig.
BARCETTA - BOAT SF039 100x44 h 15 mm 9 fig.



CUORE - HEART SF040 Ø 60 h 35 mm 8 fig.
HALF EGG SF041 102x73 h 36 mm 5 fig.
DISCO - SPONGE BASE SF042 Ø 103 h 13 mm 15 fig.
TORTINA - FLAN SF043 Ø 40 h 13 mm 15 fig.
TORTINA - FLAN SF044 Ø 50 h 14 mm 15 fig.
TORTINA - FLAN SF045 Ø 60 h 17 mm 8 fig.



TORTINA - FLAN SF046
Ø70 h 17 mm
6 fig.

TORTINA - FLAN SF047
Ø80 h 18 mm
6 fig.

DIAMANTE - DIAMOND SF048
Ø35 h 23 mm
18 fig.

DIAMANTE - DIAMOND SF049
Ø68 h 45 mm
6 fig.

BORDELAIS SF050
Ø55 h 50 mm
8 fig.

BAVARESE SF051
Ø57 h 57 mm
8 fig.



MUFFIN SF052
Ø75 h 60 mm
6 fig.

KRAPFEN SF053
Ø60 h 20 mm
6 fig.

FINANZIERE SF054
95x45 h 12 mm
7 fig.

OVALI - OVAL SF055
75x55 h 35 mm
8 fig.

MARGUERITE SF056
Ø70 h 28 mm
6 fig.

GUGELHOPF SF057
Ø55 h 36 mm
8 fig.



GUGELHOPF SF058
Ø70 h 36 mm
6 fig.

BORDELAIS SF059
Ø45 h 45 mm
18 fig.

TORRONCINI - NOUGAT SF060
50x25 h 20 mm
20 fig.

MIX SF061
Ø75 h 40 mm
2x3 fig.

MUFFIN GRANDE SF102
Ø68 h 38 mm
6 fig.

SAVOIARDO SF103
127,5x47 h 17 mm
6 fig.



MINI BRIOCHETTE SF109
Ø58 h 22 mm
6 fig.

MARSIGLIESE SF114
95x35 h 25 mm
7 fig.

WAFFLE CLASSIC SF155
130x81 h 17 mm
4 fig.

DONUTS SF170
Ø75/25 h 28 mm
6 fig.

PASTILLE SF180
Ø27 h 11 mm
40 fig.



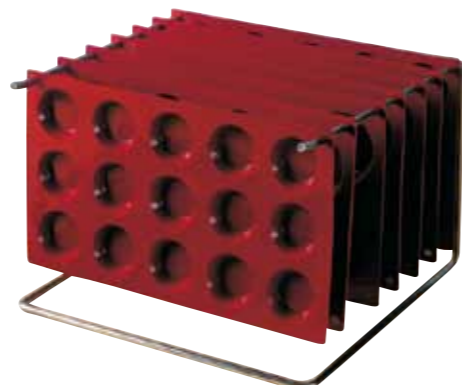
Con i taglia pasta su misura la preparazione dei vostri prodotti sarà ancora più facile e rapida.

Preparing your best products will be even easier and faster using our dough cutters.



cutter per SF014 CUTTER 50

cutter per SF047 CUTTER 80



Sostegno per teglie Support to tray DRIP

In acciaio inox per sgocciolare le teglie
Stainless steel support to leave the tray dry.

TORTIERE BAKING TIN

Gli stampi sono realizzati in silicone alimentare 100% Ideali per abbattitore e per forno fino a temperature che variano da -60°C a + 230°C

The moulds are made of 100% food safe silicone and can be used in the blast chiller as well as in the oven.



Safe Ring è l'anello di supporto da inserire nello stampo per garantire maggiore stabilità e maneggevolezza.

È realizzato con una speciale fibra di vetro che, come il silicone, resiste a temperature comprese tra -60 °C e + 230 °C, -76 °F + 446 °F.

Safe Ring is the supporting ring to be inserted in the mould to guarantee better stability and manageability. It is made of a special glass fiber which, as the silicone, resists to temperature ranges between -60°C and +230°C, -76°F +446°F.



SMALL STAR SFT 201/Y
Ø 260 h 40 mm

BIG STAR SFT 202/Y
Ø 260 h 50 mm

PINO - TREE SFT 203/Y
280x200 h 40 mm



ORSETTO - TEDDY BEAR SFT 204/Y
290x200 h 60 mm

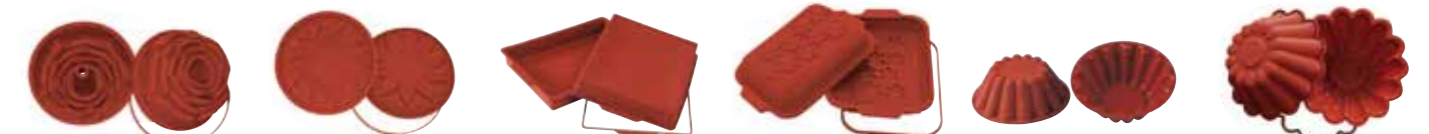
CUORE - HEART SFT 210/Y
220x218 h 30 mm

MARGUERITE SFT 220/Y
Ø220 h 45 mm

CIAMBELLA - SAVARIN SFT 224/Y
Ø240 h 60 mm

PIZZA SFT 228/Y
Ø280 h 20 mm

GUGELHOPF SFT 250/Y
Ø220 h 110 mm



ROSA - ROSE SFT 251/Y
Ø220 h 100 mm

SUNFLOWER SFT 252/Y
Ø260 h 70 mm

RECTANGULAR SFT 300/Y
280x220 h 40 mm

DAISY PAN SFT 302/Y
280x215 h 50 mm

TRY ME SFT 514/Y
Ø140 h 50 mm

BRIOCHE SFT 522/Y
Ø220 h 80 mm



STAR BUNDT SFT 600/Y
Ø240 h 100 mm

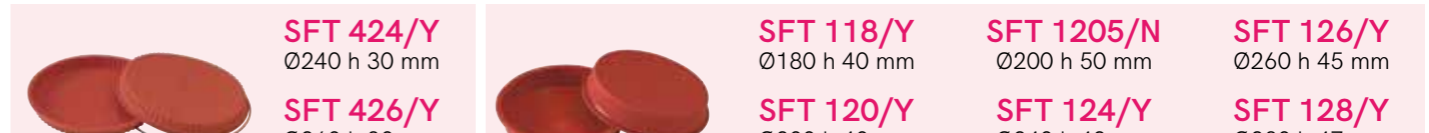
FIORE - FLOWER SFT 722/Y
Ø220 h 100 mm

FIORE BASSO - LOW FLOWER SFT 726/Y
Ø260 h 80 mm

PLUM CAKE SFT 730/Y
300x145 h 80 mm

PLUM CAKE SFT 326/Y
240x105 h 65 mm

PLUM CAKE SFT 330/Y
260x100 h 70 mm



CROSTATATA - FLAN PAN SFT 424/Y
Ø240 h 30 mm

SFT 426/Y
Ø260 h 30 mm

SFT 428/Y
Ø280 h 30 mm

TONDO - ROUND SFT 118/Y
Ø180 h 40 mm

SFT 120/Y
Ø200 h 40 mm

SFT 122/Y
Ø220 h 42 mm

SFT 1205/N
Ø200 h 50 mm

SFT 124/Y
Ø240 h 42 mm

SFT 126/Y
Ø260 h 45 mm

SFT 128/Y
Ø280 h 47 mm

Imballo nylon trasparente - Transparent packaging



**TAPPETI SILICONE
SILICONE MATS**

Eclair 25x125mm
30TE6001R
58,5x38,6 cm - 36 pcs

30TE3001R
29,8x39,8 cm - 18 pcs

Mini Eclair 18x60mm
30TE6002R
58,5x38,6 cm - 70 pcs

30TE3002R
29,8x39,8 cm - 35 pcs



Stampi per decorazioni di cioccolato
Moulds for chocolate decorations

Eclair 25x125mm
20EC01
Kit 6 stampi / moulds
prod 36 pcs

Mini Eclair 18x60mm
20EC02
Kit 6 stampi / moulds
prod 72 pcs



Tagliapasta per decorazione pasta mandorle
Pastry cutter to decorate almond paste

Eclair 25x125mm
31CUT01

Mini Eclair 18x60mm
31CUT02



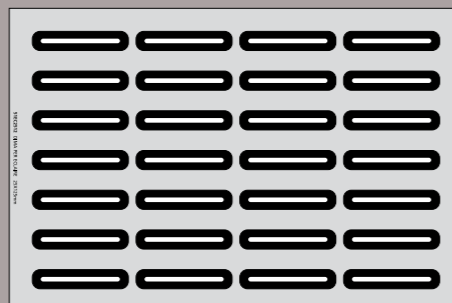
**TAPPETI SILICONE
SILICONE MATS**

Macaron Ø40mm
30TM6001R
58,5x38,6 cm
70 gusci/shells

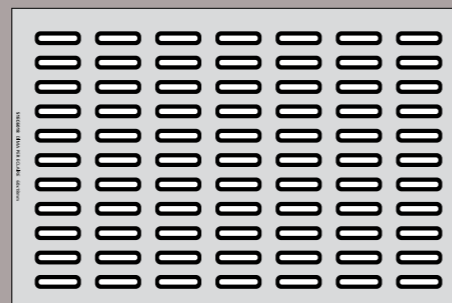
Macaron Ø40mm
30TM3001R
30x40cm
34 gusci/shells



**DIME
TEMPLATE**



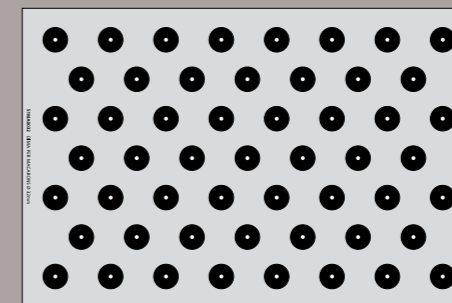
Eclair 25x125mm
51EC2512
Dima in plastica - Plastic template 59x39 cm
Prod. 28 pcs



Mini Eclair 18x60mm
51EC6018
Dima in plastica - Plastic template 59x39 cm
Prod. 77 pcs

Il prodotto va posizionato su foglio di carta da forno, la cui trasparenza permette di vedere dove posizionare l'impasto di Eclair / Macaron.
Non adatta alla cottura

The product must be placed on grease-proof paper: its transparency allows you to see where to place Eclair / Macaron dough.
Not suitable for cooking



Macaron Ø32mm
51MA0032
Dima in plastica - Plastic template 59x39 cm
Prod. 53 gusci/shells



Ampia gamma di espositori per Macaron
Wide range of macaron displays



Vedi imballi a pagina 125
See page 125



Stampi per gelatine, in puro silicone alimentare, per la realizzazione di gelatine alla frutta, fondenti, ecc. Telaio in plastica.

Silicone moulds for fruit jelly, fondant, etc. Plastic frame.

Stampo - Mould: 180x335 mm



ORANGE SLICE
SG 01
Size: 45x18 h 15 mm
24 fig.



CUORE - HEART
SG 03
Size: 34x30 h 18 mm
24 fig.



ANANAS - PINEAPPLE
SG 07
Size: 33x23 h 18 mm
24 fig.



STRAWBERRY
SG 08
Size: 30x30 h 20 mm
24 fig.



PESCA - PEACH
SG 09
Size: 35x25 h 20 mm
24 fig.



MORA - BERRY
SG 06
Size: Ø30 h 24 mm
24 fig.



HALFSPHERE
SG 04
Size: Ø27 h 13,5 mm
24 fig.



PERA - PEAR
SG 02
Size: 40x26 h 15 mm
24 fig.



BON BON - PASTILLE
SG 05
Size: Ø30 h 11 mm
24 fig.



ACETATI ALIMENTARI

FOOD ACETATE

Facili da usare per rivestire stampi, per realizzare e sformare monoporzioni e mignon. Antiaderenti per uso alimentare. Adatti al raffreddamento in abbattitore, congelatore e frigo, non adatti alla cottura. Extra trasparenti, super resistenti, prodotti in materiale di alta qualità.

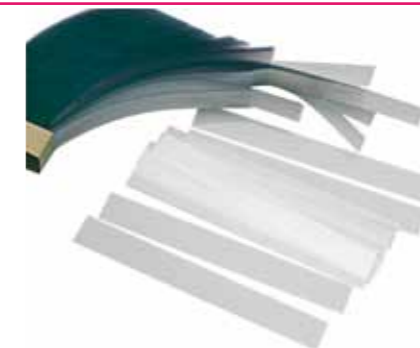
Easy to use. Ideal to ease the unmoulding of your individual cake and mignon. Non-stick. Food safe. Suitable for cooling, not for oven use. Extra transparent, super-resistant, high quality material.

NASTRO RIBBON
90MY - 305 MT



h mm	Cod.
25	NSA H 25
30	NSA H 30
35	NSA H 35
40	NSA H 40
45	NSA H 45
50	NSA H 50
55	NSA H 55
60	NSA H 60

STRISCE STRIPS
90MY



Size mm	Cod.	pcs
40x240	NSA 40X240 MM	1000
30x240	NSA 30X240 MM	1000
25x150	NSA 25X150 MM	1000

FOGLI SHEETS
90MY



Size mm	Cod.	pcs
200x267	NSA27X20	50
360x163	NSA36X16	50
300x300	NSACM30X30	50
600x400	NSA CM 60X40	50

FOGLI CHITARRA - GUITAR SHEETS
120MY



Size mm	Cod.	pcs
590x390	NSA60X40MO	50

Ideali per la creazione di decorazioni di cioccolato in quanto trasferiscono lucentezza al prodotto finito e facilità di distacco.

Ideal for creating chocolate decorations as they transfer shine to the finished product and immediate detachment.

GELATO ICE CREAM

ICE TUBE	198
STECCO MOULDS	200
DEEP MELTIN CHOC	201
WINTER ICE	202
GHIACCIOLO FLEX	204
COOKIE PRO	206
BABY ICE	208
ICE DESSERT	209
PUSH UP POPS	210
SEGNAGUSTO - FLAVOUR MARKER	212
VASCHETTE - BASIN	217
SPATOLE - ICE CREAM SPATULA	220

Ice Tube

Lo stampo best seller per rinfrescare l' estate. Con Icetube si ottengono splendidi ghiaccioli da esporre in vetrina per ingolosire i clienti e da consegnare loro come contenitore.

The best-selling mould to fresh up summer. With Ice Tube you get beautiful ice lollies to be displayed in the window to entice customers and deliver them as a container.



Ice tube
CLP01
100 pcs ~150 ml

PLEXIGLASS DISPLAYS



Supporto plastica bianca per abbattitore
White plastic holder for blast chiller
CLPESPOB
290x390 h120 mm
28 sedi - holes



Espositore trasparente vetrina verticale
Transparent display for vertical cabinets
CLPESPOBTRA
280x360 h120 mm
25 sedi - holes



Espositori satinati per vetrina gelato
Displays for standard ice-cream
CLPESPO21 **CLPESPO15**
250x360 h45 mm 160x360 h45 mm
21 sedi - holes 15 sedi - holes

STECCO MOULDS

Lo stampo in silicone perfetto per realizzare splendidi ricoperti o semplici gelati su stecco.
La sua forma classica e lineare consente di creare infinite proposte, sia dolci che salate.

Classic silicone mould to prepare covered or simple ice creams on a stick.
Its linear shape allows to create endless proposals, both sweet and savory.



Stampi silicone per gelati su stecco
Silicone moulds for ice-cream stick

104000

2 Stampi - 2 Moulds: 390x146mm
Ice-cream: 44x22 h93mm
Prod: 12 pcs

il kit contiene una conf. da 50pz di bastoncini in legno
the kit contains a conf. from 50pcs of wooden sticks

DeepMeltinchoc

MADE IN ITALY

Scioglitore a secco pensato per le gelaterie, grazie alla sua forma e dimensione è ideale per coperture in cioccolato di gelati e semifreddi su stecco. Presentato con colorazione classica, che ricorda i toni del cioccolato, per adattarsi ad ogni tipologia di arredo e per essere utilizzato direttamente sul banco. Le caratteristiche tecniche degli scioglitori analogici, il termostato che consente di regolare la temperatura e la vasca estraibile in alluminio anodizzato, per una più facile pulizia fanno DEEP-MELTINCHOC un articolo essenziale.

Dry melter designed for ice cream parlours, thanks to its shape and size it is ideal for chocolate coatings of ice creams and semifreddi on sticks. Presented with the classical colour that reminds you of chocolate, to adapt to any type of environment and to be used straight on the counter. The technical characteristics of analogue melters, the thermostat that allows to adjust temperature and the extractable tray in anodized aluminium (to make cleaning easier), make DEEP-MELTINCHOC an essential item.



1,7 L

Deep Meltinchoc
MC10
Ø20,5 h21,2 cm

Scocca, coperchio e fondo in resistente materiale plastico
Body, lid and bottom in durable plastic material

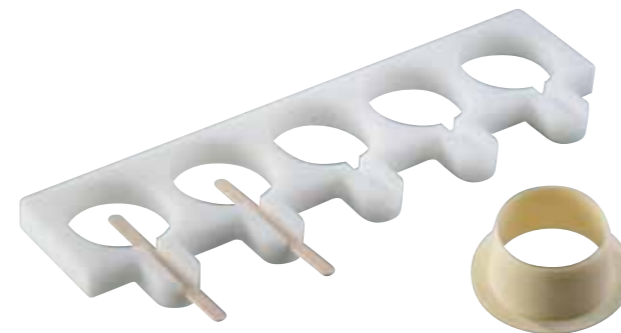


Vaschetta - Basin
MC001001

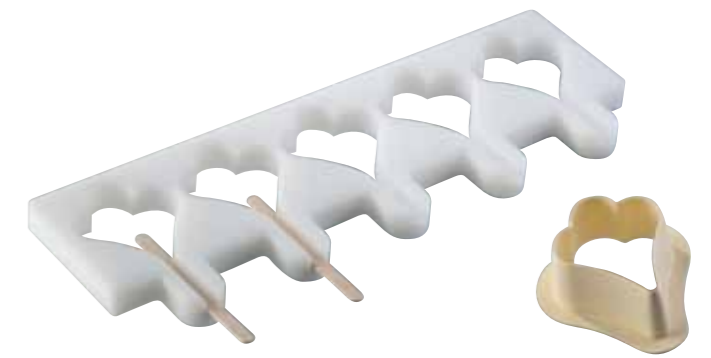
Vasca estraibile in alluminio anodizzato
Removable basin in anodized aluminium
Ø14 h18 cm

Linea di stampi in plastica ideali per la produzione artigianale di semifreddi e gelati da presentare su stecco in tutte le stagioni. Cinque forme, abbinata al tagliapasta in plastica per tagliare la base di biscuit o pan di spagna, per incontrare i gusti di tutti.

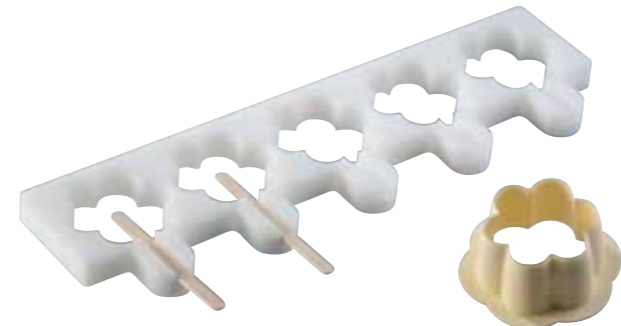
Plastic moulds ideal for the production of handmade desserts and ice creams on a stick, perfect even in winter. Five shapes, combined with the plastic cutter for the biscuit or sponge cake base.



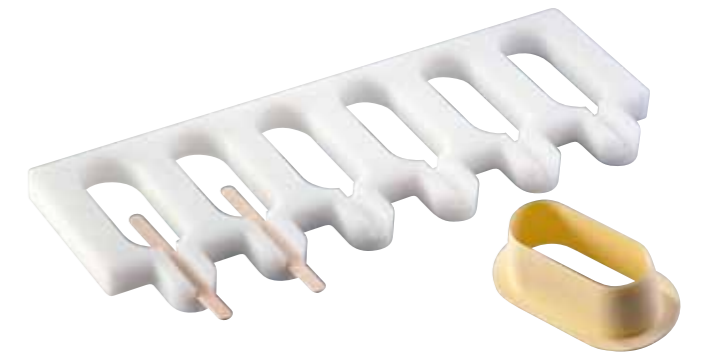
Tondo - Round
10-W001
Semifreddo: Ø65 h20 mm
Prod: 5 pcs
Mould: 390x115 h20 mm



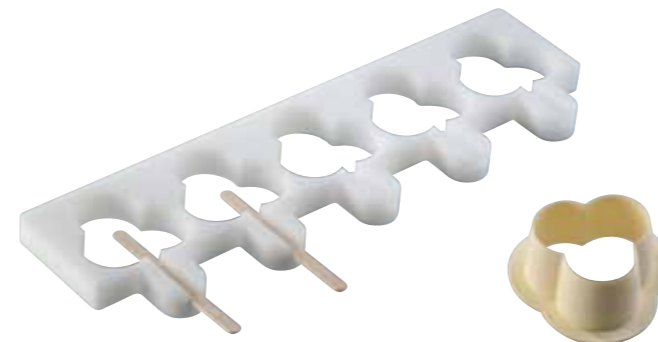
Ventaglio - Fan
10-W010
Semifreddo: 70x85 h20 mm
Prod: 5 pcs
Mould: 390x135 h20 mm



Fiore - Flower
10-W012
Semifreddo: Ø70 h20 mm
Prod: 5 pcs
Mould: 390x115 h20 mm



Oblungo - Oblong
10-W013
Semifreddo: 95x40 h20 mm
Prod: 6 pcs
Mould: 390x145 h20 mm



Trifoglio - Clover
10-W014
Semifreddo: 70x70 h20 mm
Prod: 5 pcs
Mould: 390x115 h20 mm



Stecchi in legno - Wooden sticks
STLG100
50 pcs

PLEXIGLASS DISPLAYS

Adatto a banco frigo - Suitable for fridge display counter

10-E003
Misura - Size: 165x360 h50 mm
Cap. 16 pcs - 24 pcs oblungo

10-E004
Misura - Size: 245x360 h50 mm
Cap. 24 pcs - 40 pcs oblungo

Adatto a vetrina verticale - Suitable for vertical showcase

10-E005
Misura - Size: 310x250 h110 mm
Cap. 24 pcs



GhiaccioloFlex

La rivoluzione dedicata alla produzione artigianale di ghiaccioli su stecco. Lo straordinario materiale plastico utilizzato per la sua produzione lo rende particolarmente flessibile e assolutamente indeformabile.

The revolution dedicated to the artisan production of ice lollies on stick. The extraordinary plastic material selected and used for its production makes it absolutely non-deformable and particularly flexible.



Heart
105001 - 90 ml
 42x40 h 102 mm
 Prod: 24 pcs ~ 80/85 gr



Recouvert
105002 - 90 ml
 56x33 h 102 mm
 Prod: 24 pcs ~ 80/85 gr



Twig
105003 - 90 ml
 Ø35 h 100 mm
 Prod: 24 pcs ~ 80/85 gr

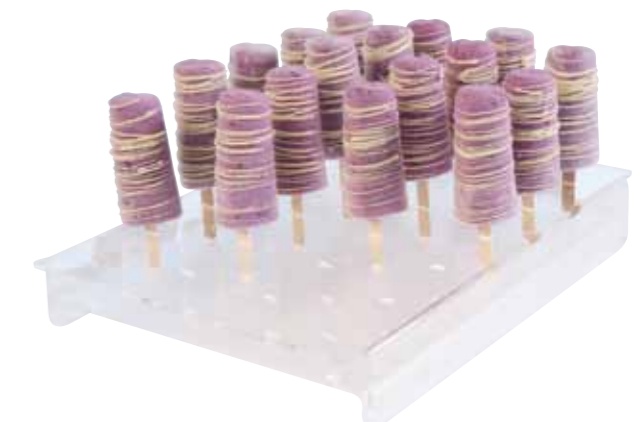


Wave
105000 - 86 ml
 49x22 h 125 mm
 Prod: 24 pcs ~ 80/85 gr

PLEXIGLASS DISPLAYS

Espositore in plexiglass per vetrina orizzontale
 Plexiglass display for horizontal showcases

10-E002
 Misura - Size: 360x250 h50mm
 Cap. 24 pcs

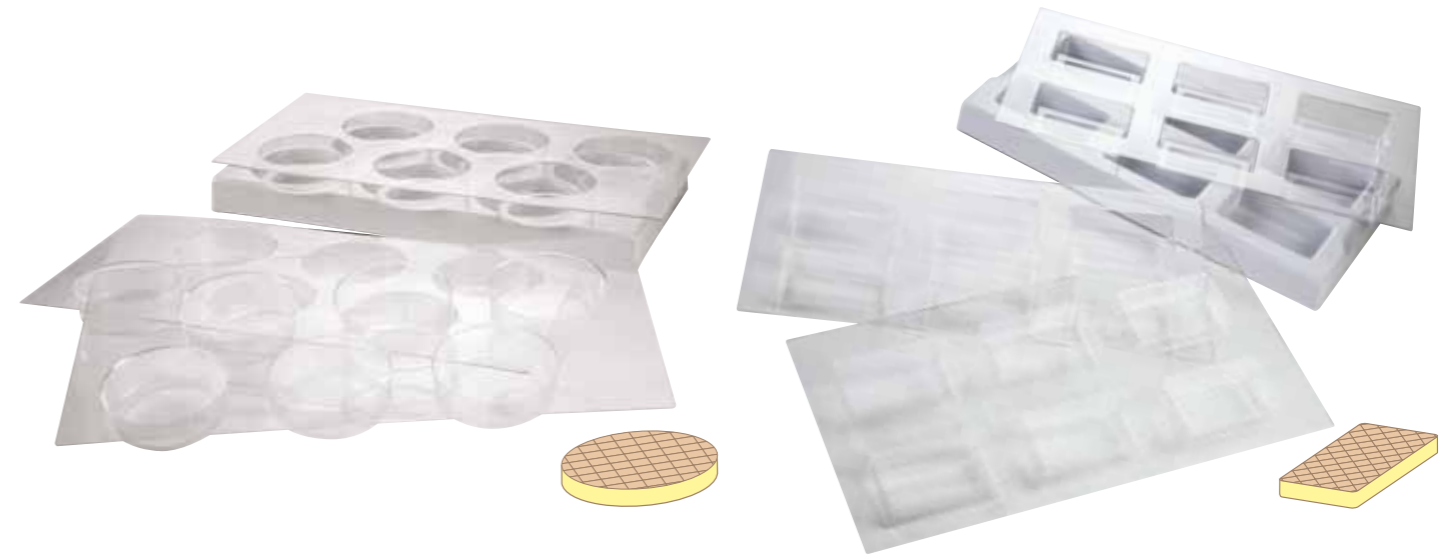


CookiePro

linea professionale stampi gelato

La linea di stampi per gelato biscotto sono un esempio di funzionalità e praticità per rispondere alle esigenze dei professionisti del settore. Veloci da preparare, grazie al materiale che lascia scivolare la spatola e consente un veloce raffreddamento. La particolare forma garantisce una facilissima sformatura.

The line of moulds for ice-cream biscuits are an example of functionality and practicality that meet the needs of professionals in the sector. Quick to prepare, thanks to the material that leaves the spatula slipping and allows a quick cooling. The particular shape guarantees a very easy demoulding.



Stampi per biscotti rotondi
Round cookies moulds

Produttività	Size	Code
18 pcs	Ø78 mm	10-0078
15 pcs	Ø83 mm	10-0083

Stampi per biscotti rettangolari
Rectangular cookies moulds

Produttività	Size	Code
18 pcs	48x87,5 mm	10-4887
18 pcs	61x91 mm	10-6191
24 pcs	48,7x70,2 mm	10-4770
18 pcs	67x98 mm	10-6798



PLEXIGLASS DISPLAYS



per vetrina orizzontale
for horizontal showcases

Cap.	Size mm	Code	per-for
8 pcs	165x360 h 27	10-EV008	10-0083
12 pcs	245x360 h 27	10-EV012	10-0083
10 pcs	165x360 h 27	10-EV010	10-0078
15 pcs	245x360 h 27	10-EV015	10-0078

per vetrina verticale
for vertical cabinets

Cap.	Size mm	Code	per-for
15 pcs	260x330 h 65	10-E015	10-0083

per vetrina orizzontale
for horizontal showcases

Size mm	Code	per-for
380x235 h 40	10-E001	rectangular



Un ottimale connubio di simpatia delle forme e genuinità degli ingredienti che solo la vera produzione artigianale può offrire. Coloratissimi e freschissimi ghiaccioli si potranno produrre con gli stampi in plastica a forma di animali.

The perfect mix of funny shapes and genuine ingredients that can be provided only by craftsmen.
A kit of plastic moulds to produce colorful and fresh animal shaped ice lollies.



Cow x10 pcs 65x33 h90mm Bear x10 pcs 66x28 h87mm Cat x10 pcs 61x35 h89mm Mouse x10 pcs 60x35 h80mm Dog x10 pcs 74x29 h90mm Pig x10 pcs 53x37 h87mm Hippo x10 pcs 68x31 h95mm Chick x10 pcs 85x33 h90mm

SBIKIT01
80 pcs (8 mod. x10 pcs)
bastoncini inclusi - stick included

BST100
Sticks 100 pcs (mix)

PLEXIGLASS DISPLAYS



Espositore per vetrina verticale
Display for vertical showcases

ESPICE
Size: 310x250 h110 mm
Cap. 20 pcs

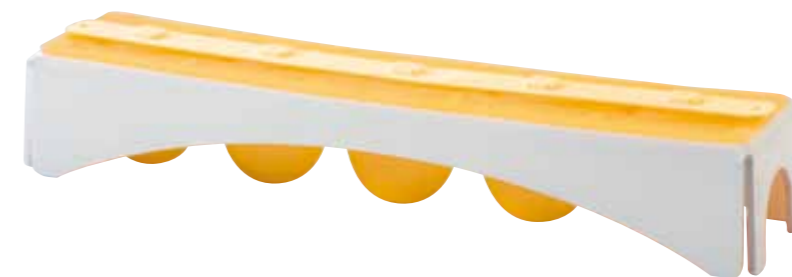
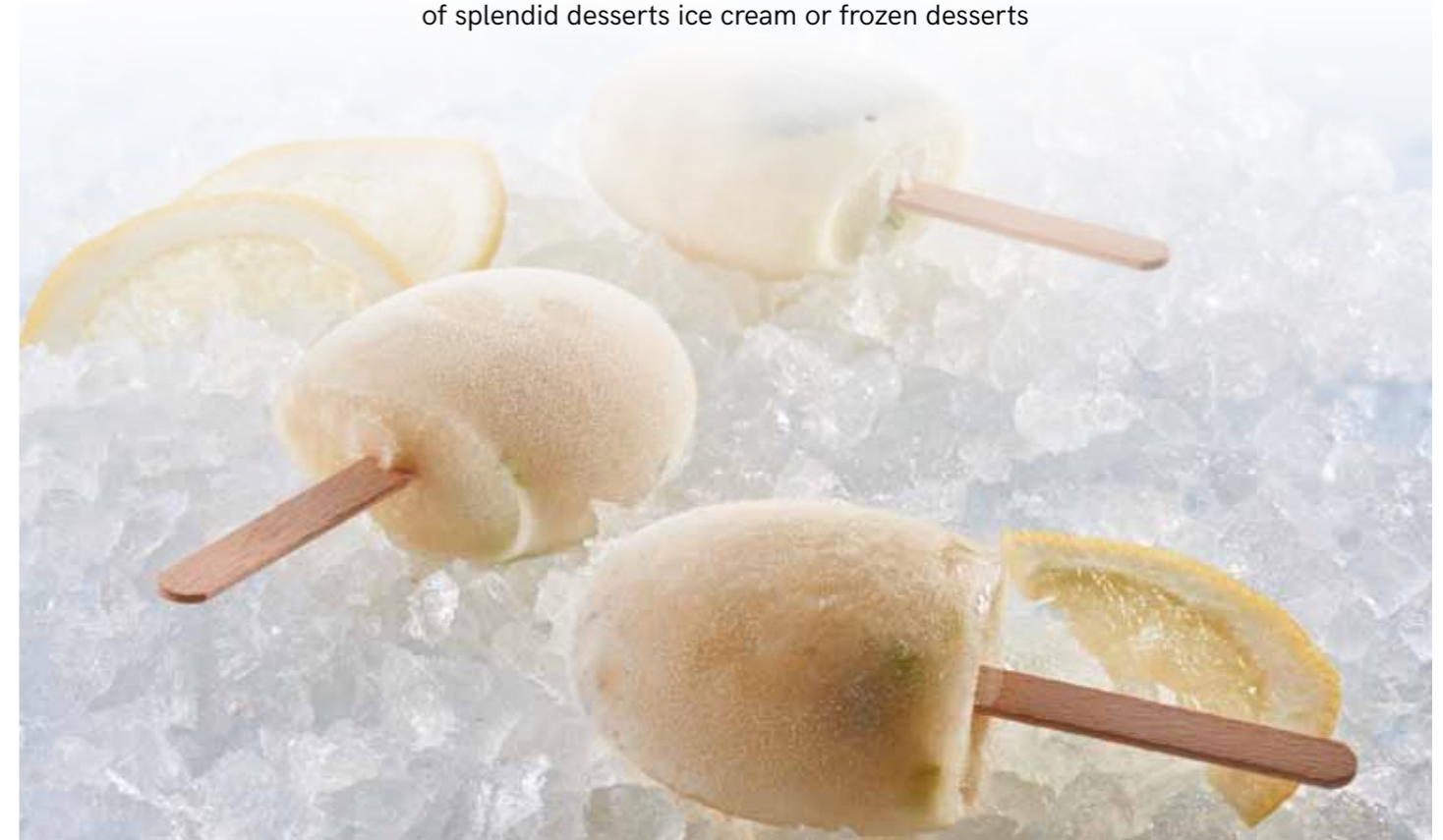


Espositore per vetrina orizzontale
Display for horizontal showcases

ESPICE14 **ESPICE21**
Size: 160x360 h35 mm Size: 250x360 h35 mm
Cap. 14 pcs Cap. 21 pcs

Gelati, ghiaccioli e sorbetti su stecco saranno facilissimi da realizzare con gli stampi che abbinano la flessibilità del silicone al sostegno della plastica rigida. Con la loro forma arrotondata gli stampi Ice dessert sono ideali anche nella preparazione di splendidi dessert al piatto gelati o semifreddi.

Ice creams, ice lollies and sorbets on a stick will be easy to make with molds that combine the flexibility of silicone with the support of rigid plastic. With their rounded shape the Ice dessert molds are also ideal in the preparation of splendid desserts ice cream or frozen desserts



Ice dessert
103000
Stampo - Mould: 390x83 h67mm
Dessert: 60x36 h66mm
Prod: 5 pcs ~ 80 gr

PLEXIGLASS DISPLAYS



10-E001
Espositore per stecchi gelato
Display for Ice creams stiks
Misura - Size: 380x235 h40mm
Cap. 24 pcs



L'equilibrato mix di caratteristiche che rendono questo prodotto unico nel suo genere sono: funzionalità, praticità, eleganza e versatilità. Lo stampo, dopo la produzione, diventa un sistema di esposizione in vetrina o negli eleganti banchetti. Ideale per la realizzazione di dolci semifreddi o stuzzicanti aperitivi.

The balanced mix of features that make this product unique are: functionality, practicality, elegance and versatility. After production, the mould becomes a display system in the showcase or in elegant banquets. Ideal for making semifreddo desserts or tasty appetizers.



Tondi - Rounds

GST01 - 100 pcs
Ø40 h 188mm ~ 90ml



Cuori - Hearts

GST02 - 100 pcs
Ø45 h 187mm ~ 90ml



Fiori - Flowers

GST03 - 100 pcs
Ø48 h 188mm ~ 90ml

Tondi - Rounds

GST10 - 100 pcs
Ø35 h 196mm ~ 50ml



PUSH UP POPS DISPLAYS



GSTESPO44

Ø480 h420 mm - 44 sedi - holes

GSTESPO24

Ø370 h355 mm - 24 sedi - holes



GSTESPO36

Ø480 h330 mm - 36 sedi - holes
Piatto - Plate: Ø 21 cm



Supporto plastica bianca per abbattitore
White plastic holder for blast chiller

GSTESPOB

310x400 h90 mm
28 sedi - holes



Espositore trasparente vetrina verticale
Transparent display for vertical cabinets

GSTESPO18

310x250 h 90 mm
18 sedi - holes



Espositori satinati per vetrina gelato
Displays for standard ice-cream

GSTESPO21 **GSTESPO15**

250x360 h40 mm 160x360 h40 mm
21 sedi - holes 15 sedi - holes
occupano lo spazio di vaschette standard
for standard ice-cream tray size

MINI PUSH UP POPS DISPLAYS

Supporto plastica bianca per abbattitore
White plastic holder for blast chiller

GSTESPOBM40

310x400 h90 mm
40 sedi - holes

Espositore trasparente vetrina verticale
Transparent display for vertical cabinets

GSTESPOM30

310x250 h 90 mm
30 sedi - holes

Espositori satinati per vetrina gelato
Displays for standard ice-cream

GSTESPOM35 **GSTESPOM21**

360x250 h40 mm 360x160 h40 mm
35 sedi - holes 21 sedi - holes
occupano lo spazio di vaschette standard
for standard ice-cream tray size

PLEXIGLASS DISPLAY



Portaconi piccoli

AG09002

Cap. 27 pcs

Portaconi piccoli

AG09003

Cap. 45 pcs

SEGNAGUSTO FLAVOUR MARKER

IMMERSIONE - IMMERSION

Supporto ad immersione in plexiglass accoppiato per contenere e proteggere.
Il cartellino con gusto (non incluso) può essere scelto tra quelli disponibili o personalizzato.

Plexiglass immersion support made up of two parts that must be matched in order to hold and therefore protect.
Add the ice-cream flavour card (not included) or ask for your customization.



Supporti in plexiglass per segnagusto
Plexiglass supports for ice-cream flavour
10SEG
Cartellini non inclusi - Labels not included.
Kit 10 pcs - h 19 cm



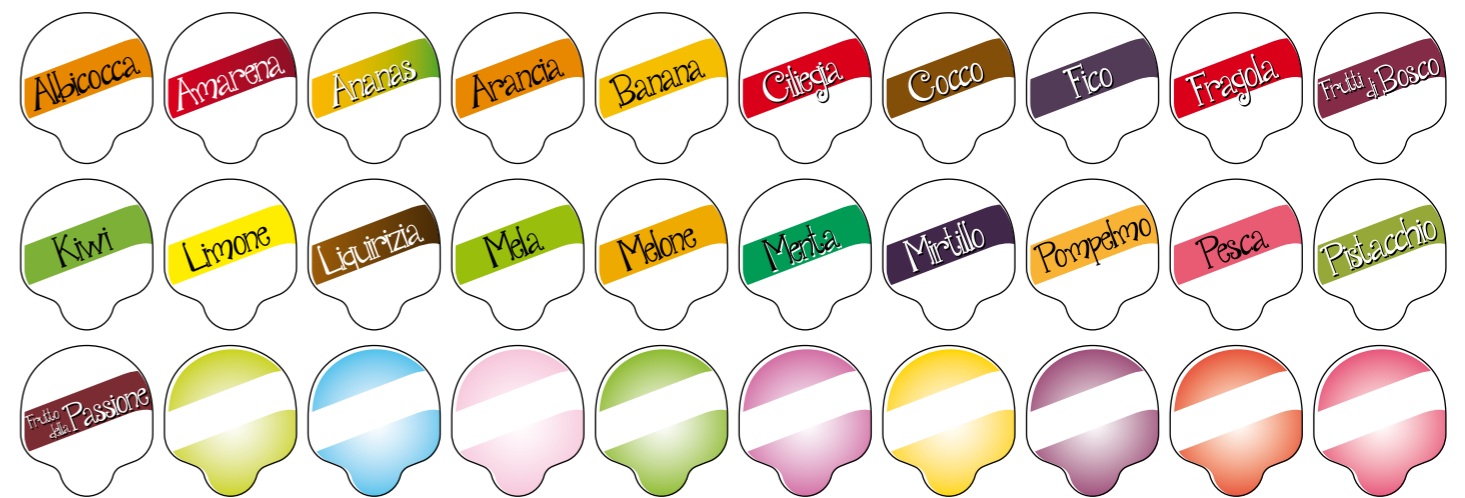
kit 30 pcs
10SEG01 - LINGUA ITALIANA
Kit cartellini segnagusto FRUTTA
composto da 30 gusti diversi (supporti in plastica non inclusi)

kit 30 pcs
10SEG01EN - ENGLISH LANGUAGE
Fruit flavour label kit made up of 30 different flavours
(plastic holders not included)



kit 30 pcs
10SEG02 - LINGUA ITALIANA
Kit cartellini segnagusto CREME
composto da 30 gusti diversi (supporti in plastica non inclusi)

kit 30 pcs
10SEG02EN - ENGLISH LANGUAGE
Fruit flavour label kit made up of 30 different flavours
(plastic holders not included)



kit 30 pcs
10SEG03 - LINGUA ITALIANA
Kit cartellini segnagusto FRUTTA
composto da 30 gusti diversi (supporti in plastica non inclusi)



kit 30 pcs
10SEG04 - LINGUA ITALIANA
Kit cartellini segnagusto CREME
composto da 30 gusti diversi (supporti in plastica non inclusi)

SEGNAGUSTO FLAVOUR MARKER



IMMERSIONE - IMMERSION

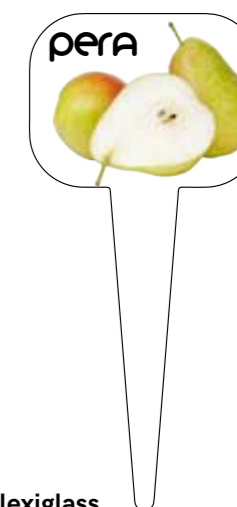


**Segnagusto grandi in plexiglass
Big plexiglass ice-cream flavour**

Mod. **10SEG10--***
LINGUA ITALIANA
Misure - Size: 190x85mm

2 forme, infiniti gusti: ordina il tuo preferito
Segnagusti in plexiglass color bianco opale, con stampa
monofacciale colorata.
Oltre ai 96 gusti disponibili, su richiesta sarà **possibile la
personalizzazione** della grafica con diversi gusti e loghi.

2 shapes, infinite flavour: Order your favorite
Plexiglass flavor cards , opal white with colored single-
sided printing. In addition to the 96 available flavors, on
request will be **possible to customize** the graphics with
different tastes and logos.



**Segnagusto piccoli in plexiglass
Small plexiglass ice-cream flavour**

Mod. **10SEG051---***
LINGUA ITALIANA
Misure - Size: 150x70mm

APPOGGIO - FREE-STANDING



**Porta cartellino in plexiglass
Transparent plexiglass label holder**

10SEGB
Misure - Size: 87x52mm
per segnagusto mod. 10B1 - Cartellini non inclusi
for flavour marker mod. 10B1 - Labels not included.
Pack 10 pcs

**Cartellino in plastica segnagusto
Plastic label for flavour marker holder**

Mod. **10B10--***
Misure - Size: 87x50mm
Porta cartellino in plexiglass non incluso.
Transparent plexiglass label holder not included.

**Segnagusto da appoggio
Countertop flavour marker**

Mod. **10SEGC10--***
Misure - Size: 87x52mm
Supporto in plexiglass, color bianco opale, stampa ambedue i lati.
Opal white plexiglass holder, two-sided print.



* per ordinarli: codice + numero gusto vedi pg successiva (es: 10SE101037 fior di latte)

ACE 1	AFTER EIGHT 2	ALBICOCCA 3	AMARENA 4	AMARETTO 5	ANANAS 6
ANGURIA 7	ANICE 8	ARANCIA 9	BABA' 10	BACIO 11	BACIO BIANCO 12
BANANA 13	BISCOTTO 14	CAFFE' 15	CANNELLA 16	CAPPUCCINO 17	CARAMELLO 18
CASSATA 19	cedro 20	cereali 21	CHEESE CAKE 22	ciliegia 23	CIOCOLATO AL LATTE 24
CIOCOLATO AL PEPERONCINO 25	CIOCOLATO ALL'ARANCIA 26	CIOCOLATO BIANCO 27	CIOCOLATO FONDENTE 28	COCCO 29	CRÈME CARAMEL 30
CREMA 31	CREMA AL WHISKY 32	CREMA CATALANA 33	CREMA NOCCIOLA 34	CREMINO 35	fico 36
fiordilatte 37	FRAGOLA 38	FRUTTI di BOSCO 39	FRUTTO della PASSIONE 40	GELSO NERO 41	GIANDUIOTTO 42
Kiwi 43	LAMPONE 44	LATTE e MOU 45	LIMONCELLO 46	LIMONE 47	LIQUIRIZIA 48
MACEDONIA 49	MALAGA 50	MANDARINO 51	MANDORLA 52	MANGO 53	MARRON GLACÉ 54
MASCARPONE 55	MELA VERDE 56	MELONE 57	MENTA 58	MENTA BIANCA 59	MERINGA 60
Miele 61	Mille foglie 62	MIRTILO 63	MORA 64	NOCCIOLA 65	NOCE 66
PANNA COTTA 67	PAPAYA 68	PERA 69	pesca 70	pinolo 71	pistacchio 72
pompelmo 73	PRUGNA 74	ribes 75	ricotta e fichi 76	riso soffiato 77	rocher 78
soia 79	SPAGNOLA 80	STRACCIATELLA 81	TARTUFO 82	Te' verde 83	TIRAMISU' 84
TORRONE 85	UVA 86	UVA FRAGOLA 87	VANIGLIA 88	VARIEGATO AL CAFFE' 89	VARIEGATO AMARENA 90
VARIEGATO FRUTTI di BOSCO 91	YOGURT 92	YOGURT VARIEGATO 93	ZABAIONE 94	ZENZERO 95	ZUPPA INGLESE 96

VASCHEFFE + COPERCHI ICE CREAM BASIN+ LIDS

Vaschette e coperchi in plastica leggera per vetrina gelato
Light plastic ice cream basin and lids for ice-cream horizontal showcases



Vaschetta - Ice cream basin (PST)
360x165x h120 mm - Pack 63 pcs - Cap. 5 lt



Vaschetta - Ice cream basin (PST)
360x250x h80 mm - Pack 80 pcs - Cap. 6,5 lt

AG360165120MNG1 - 70 gr
AG360165120MNG2 - 90 gr

AG36025080MNG1 - 70 gr
AG36025080MNG2 - 90 gr



AGCOP1
Coperchio piatto trasp.
Flat lid transp. (PST)
360X165 x h15 mm - Pack 180 pcs



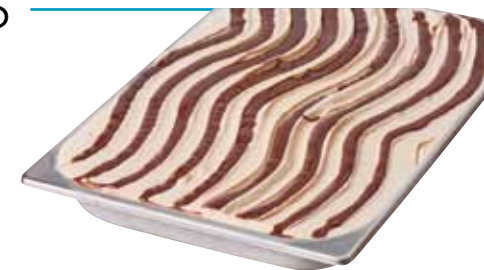
AGCOP2
Coperchio trasparente
Lid transparent (PST)
360X165 mm x h70 mm - Pack 180 pcs



AGCOP3
Coperchio trasparente
Lid transparent (PST)
360X250 x h70mm - Pack 100 pcs

RASCHIETTI - SCRAPERS

RTRA1-5
5 raschietti decorativi misti
Set composed of 5 different decorative scrapers
Misura - Size 14,5x15cm



RTRA1

RTRA2

RTRA3

RTRA4

RTRA5

Contattateci per ulteriori gusti, anche su richiesta.
Please contact us for different flavour also in your language.

Black & White

SUPER RESISTENTI ED ELEGANTI

vaschette porta gelato, conferiscono un tocco di modernità all'interno delle gelaterie. Le nuove vaschette in plastica bianca o nera, sono un'originale alternativa all'acciaio e danno risalto ai colori del gelato. Possono essere personalizzate con il vostro logo, sono resistenti agli urti e sono lavabili in lavastoviglie.

SUPER RESISTANT AND ELEGANT

ice cream basins, to give a touch of modernity inside the ice cream parlors. The new white and black plastic basins are an original alternative and emphasize the colors of ice cream. They can be customized with your logo, are shock resistant and dishwasher safe.



Bianco - White
AG36258POLB
25x36 - h8 cm - 3,6 L



Nero - Black
AG36258POLN
25x36 - h8 cm - 3,6 L

Bianco - White
AG362512POLB
25x36 - h12 cm - 5,8 L

Nero - Black
AG362512POLN
25x36 - h12 cm - 5,8 L

ICE CREAM SPATULAS

Una linea completa di spatole per dare un tocco di colore alle vetrine gelato. Disponibili in 7 differenti colori, nelle versioni classica o per carapina, le spatole Martellato sono interamente made in Italy. I materiali sono di alta qualità: cucchiaio in acciaio inox e manico ergonomico in plastica, personalizzabile su richiesta con scritte e loghi.

A complete line of spatulas to give a touch of color to the ice cream display cases. Available in 7 different colors, in classic or carapina versions, Martellato spatulas are entirely made in Italy. The materials are of high quality: stainless steel spoon and ergonomic plastic handle, customizable on request with lettering and logos.



CLASSIC

Lunghezza totale/ Total length: 26cm
Manico/ Handle: 13cm

- | | | | | | | | |
|---|----------------------------------|---------------------------------|-------------------------------|--------------------------------------|---------------------------------|-----------------------------------|--|
| 10SG00
Trasparente
Transparent | 10SG01
Bianco
White | 10SG02
Lilla
Lilac | 10SG03
Rosa
Pink | 10SG04
Azzurro
Sky Blue | 10SG05
Verde
Green | 10SG06
Giallo
Yellow | 10SG100
Finto legno
Wood-like |
|---|----------------------------------|---------------------------------|-------------------------------|--------------------------------------|---------------------------------|-----------------------------------|--|

CARAPINA

Lunghezza totale/ Total length: 20cm
Manico/ Handle: 10cm



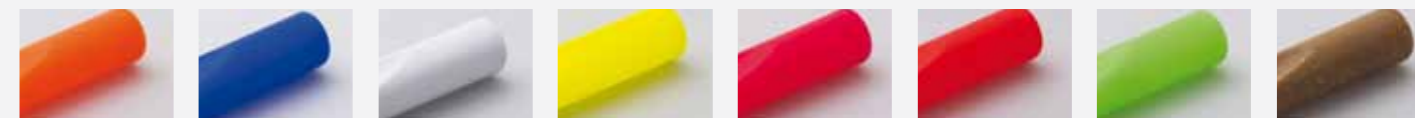
- | | | | | | | | |
|--|-----------------------------------|----------------------------------|--------------------------------|---------------------------------------|----------------------------------|------------------------------------|---|
| Trasparente
Transparent
10SGC00 | Bianco
White
10SGC01 | Lilla
Lilac
10SGC02 | Rosa
Pink
10SGC03 | Azzurro
Sky Blue
10SGC04 | Verde
Green
10SGC05 | Giallo
Yellow
10SGC06 | Finto legno
Wood-like
10SGC100 |
|--|-----------------------------------|----------------------------------|--------------------------------|---------------------------------------|----------------------------------|------------------------------------|---|

FLUO



SGM00
Trasparente
Transparent

Lunghezza totale/ Total length: 27cm
Manico/ Handle: 14cm



- | | | | | | | | |
|-----------------------------------|-----------------------------|---------------------------------|----------------------------------|------------------------------|------------------------------|--------------------------------|---|
| SGM001
Arancio - Orange | SGM002
Blu - Blue | SGM003
Bianco - White | SGM004
Giallo - Yellow | SGM007
Rosa - Pink | SGM008
Rosso - Red | SGM009
Verde - Green | SGM100
Finto legno
Wood-like |
|-----------------------------------|-----------------------------|---------------------------------|----------------------------------|------------------------------|------------------------------|--------------------------------|---|

PORZIONATORI ICE CREAM SCOOP



Ideali per realizzare palline di gelato di diverse dimensioni e grammature. I porzionatori a molla Martellato sono realizzati in acciaio inox e presentano un pratico manico rivestito in plastica isolante. Ideal for making ice cream balls of different sizes and weights. The Martellato spring-loaded portions are made of stainless steel and have a practical handle covered in insulating plastic.

- | | | | | |
|---|---|---|---|---|
| 1/65
Ø 38 mm
10PG01 | 1/40
Ø 44 mm
10PG02 | 1/30
Ø 48 mm
10PG03 | 1/24
Ø 50 mm
10PG04 | 1/20
Ø 57 mm
10PG05 |
|---|---|---|---|---|

CUCCHIAI SPOON



I cucchiaini in alluminio ultraleggero consentono una perfetta maneggiabilità. The ultralight aluminum spoons allow perfect handling.

- | | | | |
|------------------------------------|------------------------------------|------------------------------------|------------------------------------|
| Cap. 30 gr
10CG01 | Cap. 42 gr
10CG02 | Cap. 60 gr
10CG03 | Cap. 70 gr
10CG04 |
|------------------------------------|------------------------------------|------------------------------------|------------------------------------|

ATTREZZATURE EQUIPMENT

MART POCHE	224
SAC À POCHE / PASTRY BAGS	228
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UNA LINEA COMPLETA DI SAC À POCHE MONOUSO
A COMPLETE LINE OF DISPOSABLE PASTRY BAGS

MADE IN ITALY by MARTELLATO



RESISTENTI, ANTISCIVOLO, IGIENICHE, FACILI
DA UTILIZZARE, CON SALDATURA SOTTILE
RESISTANT, NON-SLIP, HYGIENIC, EASY TO USE,
WITH THIN SEAL

ALTA QUALITÀ MADE IN ITALY

Pensate per facilitare il lavoro quotidiano dei professionisti, grazie alle caratteristiche dei **diversi modelli** rispondono alle molteplici esigenze ed ai plus di tutti i prodotti. La produzione è interamente italiana, dalla materia prima accuratamente selezionata alla lavorazione, sotto l'attento controllo di Martellato che, grazie all'impiego delle più **moderne tecnologie** e nel rispetto delle direttive internazionali, è in grado di offrire **sacchetti di alta qualità**.

I NOSTRI PLUS

Velocità e precisione, **presa sicura** antiscivolo e **alta resistenza**, fanno delle sac à poche prodotte da Martellato un prezioso alleato di pasticceri e chef. Un'unica **saldatura, più sottile** per consentire maggiore praticità e **più resistente** per evitarne la rottura durante l'uso, insieme al **materiale multistrato di alta qualità**, garantiscono la durata delle sac a poche per molto tempo, consentendo di riempirle più volte durante l'utilizzo. Possono essere utilizzare con composti caldi e freddi, duri o morbidi vanno sia in abbattitore che in microonde.

HIGH QUALITY MADE IN ITALY

Designed to make the work of professionals easier, thanks to the characteristics of the **various models** that meet the many requirements and pluses of all products, Martellato disposable products are known and appreciated all over the world. The production of the pastry bags is wholly Italian, from the raw material to processing, under the careful control of Martellato that, thanks to the use of the most **modern technologies** and in compliance with international directives, can offer **high quality bags**.

OUR PLUS

Speed and precision, non-slip **secure grip** and **high resistance**, make the pastry bags produced by Martellato a precious ally of both confectioners and chefs. **Just one seal, thinner** for improved practicality and more resistant to prevent any breakage during use, together with the high quality **multi-layered material**, guarantee these pastry bags last over time, allowing to fill them over and over again during the use. They can be used with hot or cold, hard or soft preparations and are suitable for refrigerators and microwave ovens.



EXTRA
COMFORT



MYCRON
80
MY

Blue
Poche

Soft touch: funzionalità e comfort
Soft touch: functionality and comfort

NEW



H 30cm
50-2030
Dispenser box
100 pcs

H 40cm
50-2040
Dispenser box
100 pcs

H 55cm
50-2055
Dispenser box
100 pcs

H 65cm
50-2065
Dispenser box
100 pcs

Sacchetti monouso in polietilene multistrato con **esclusivo trattamento antiscivolo** all'esterno che gli conferisce una **piacevole sensazione al tatto e maggiore flessibilità**. L'interno liscio facilita la fuoriuscita dei composti, sia caldi che freddi, duri o morbidi.

Disposable bags in multi-layered polyethylene, with **exclusive anti-slip treatment** on the outside which gives it a **pleasant touch sensation and greater flexibility**. The slick interior facilitates the release of doughs.

SUPER
RESISTANT



MYCRON
80
MY

Crystal
Poche

Sacchetti monouso in polietilene **trasparente extra forte**, adatti anche per gli impasti più duri e **riempibili numerose volte**.

Extra-strong, transparent polyethylene disposable bags, deal also for the hardest doughs so that they can be **filled several times**.



H 30cm
ROLL H 30
Dispenser box
100 pcs

H 40cm
ROLL H 40
Dispenser box
100 pcs

H 55cm
ROLL H 55
Dispenser box
100 pcs

H 65cm
ROLL H 65
Dispenser box
100 pcs

Trasparente, super resistente:
un alleato indispensabile nel tuo laboratorio
Transparent, super-resistant bag:
an indispensable help in your laboratory

HOT
RESISTANT



MYCRON
100
MY

NEW
Orange
Poche

Hot resistant:
un aiuto anche alle temperature più alte
Hot resistant:
an help even at the highest temperatures



H 30cm
50-3030
Dispenser box
80 pcs

H 40cm
50-3040
Dispenser box
80 pcs

H 55cm
50-3055
Dispenser box
80 pcs

H 65cm
50-3065
Dispenser box
80 pcs

La nuova formulazione dei sacchetti monouso realizzati in polietilene **multistrato** arancione, li rende più resistenti e quindi **particolarmente adatti ai cibi caldi**. Il trattamento superficiale ne garantisce un effetto **antiscivolo**.

The new formulation of orange **multilayer** polyethylene used for the piping bags made makes them **ideal for hot food**. The special surface treatment guarantees an **anti-slip** effect on the outside.

GRIP
EFFECT



MYCRON
80
MY

Green
Poche

Sacchetti monouso in polietilene **multistrato** verde, con superficie **antiscivolo all'esterno** per assicurare una maggiore presa anche con mani umide e **liscio all'interno** per consentire al prodotto di uscire facilmente.

Disposable bags in multi-layered polyethylene with **non-slip surface outside** to ensure a better grip also with wet hands and **slick inside** to let the product out easily.



H 30cm
50-1030
Dispenser box
100 pcs

H 40cm
50-1040
Dispenser box
100 pcs

H 55cm
50-1055
Dispenser box
100 pcs

H 65cm
50-1065
Dispenser box
100 pcs

Antiscivolo, resistente e sicuro:
massima qualità made in Italy
Resistant, non-slip and safe bag:
top quality made in Italy

COTTON

Sacchetti per pasticceria riutilizzabili, prodotti con fibre naturali di **cotone** rivestito di poliuretano per dare maggiore resistenza alla pressione, con di asola e **punta rinforzata**.

Pastry bags made of **natural cotton** fibers coated with polyurethane to give greater resistance to pressure. Turned and sewed rimes, **reinforced tip**.



Size cm	Code
25	STD 025 CM
28	STD 028 CM
34	STD 034 CM
40	STD 040 CM
46	STD 046 CM
50	STD 050 CM
55	STD 055 CM
60	STD 060 CM
65	STD 065 CM
70	STD 070 CM
75	STD 075 CM

FLEX

Sacchetti per pasticceria riutilizzabili prodotti con fibre di **poliestere** rivestite di poliuretano, con asola.

Pastry bags made of polyurethane coated **polyester** fibers, with welded seam.



Size cm	Code
25	FLEX 025 CM
28	FLEX 028 CM
34	FLEX 034 CM
40	FLEX 040 CM
46	FLEX 046 CM
50	FLEX 050 CM
55	FLEX 055 CM
60	FLEX 060 CM
65	FLEX 065 CM
70	FLEX 070 CM

Vaso porta Sac à poche Pastry bag holder

Accessorio ideale per riporre la sac a poche in uso.

50VA001A
Ø200 - h240 mm



SuperFlex

Simply **unbreakable!**

Realizzato con un innovativo materiale alimentare che conferisce al prodotto un'elevata resistenza, flessibilità e morbidezza. Il nuovo Superflex presenta una superficie liscia all'interno che facilita la fuoriuscita del prodotto, e ruvida all'esterno per un'impugnatura più salda. Grazie allo speciale e innovativo sistema di saldatura del sacchetto la sicurezza igienica è maggiormente garantita.

La massima temperatura operativa è di 85°C continui.

Resiste fino a 95 gradi e sono adatti al microonde

An innovative food-safe material than gives high resistance, flexibility and softness to pastry bags. Superflex bags have a smooth internal surface for an easy emission of creams and an external rough surface for a better grip. Thanks to a special welding of the bag we can guarantee a high hygienic safety.

The maximum operating temperature is 85°C continuous.



Senza Imballo Unpacked

Size cm	Code
34	SPR034
45	SPR045
50	SPR050

Con Imballo With package

Size cm	Code
34	SPR034/C
45	SPR045/C
50	SPR050/C



PRECUT

Sac à poche monouso pretagliati per alimenti in polietilene trasparente, **spessore 90 Micron**.

Disposable precut pastry bags for food made of transparent polyethylene, **90 Microns thick**.

Disponibili confezioni da 25, 50 e 100pz in nylon trasparente.

Packed in transparent nylon 25, 50, 100 pcs

Size cm	pcs box	Code	Size cm	pcs box	Code
30x50	25	SAC 25	17x30	100	SAC 100
30x50	50	SAC 50			



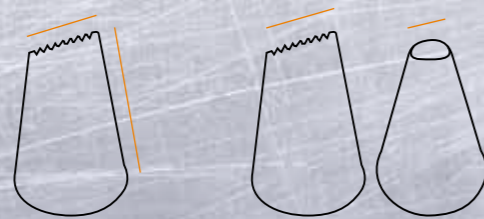
Confezionati in cartone con euroforo.
Packed in cardboard boxes with Euro-perforation.

Size cm	pcs box	Code	Size cm	pcs box	Code
23x45	100	SAC45X100	30x55	100	SAC58X100

Piping tips

Ampia gamma di bocchette in acciaio inox prodotte senza saldature per garantire la massima resistenza
Wide range of stainless steel nozzles produced without welding to guarantee maximum resistance

SIZE misure esterne
external size † misura foro di uscita
spout hole size



STELLA APERTA OPEN STAR



Code	Size mm	†	Pack
BS 102	Ø25 h50	2	5 pcs
BS 103	Ø25 h50	3	5 pcs
BS 104	Ø25 h50	4	5 pcs
BS 105	Ø25 h50	5	5 pcs
BS 106	Ø25 h45	6	5 pcs

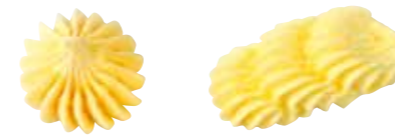
Code	Size mm	†	Pack
BS 107	Ø25 h50	7	5 pcs
BS 108	Ø25 h45	8	5 pcs
BS 109	Ø25 h40	9	5 pcs
BS 110	Ø30 h50	10	5 pcs



Code	Size mm	†	Pack
BS 111	Ø30 h50	11	5 pcs
BS 112	Ø30 h50	12	5 pcs
BS 113	Ø30 h50	13	5 pcs
BS 114	Ø35 h55	14	5 pcs

Code	Size mm	†	Pack
BS 115	Ø35 h50	15	5 pcs
BS 116	Ø35 h50	16	5 pcs
BS 117	Ø35 h50	17	5 pcs
BS 118	Ø35 h50	18	5 pcs

STELLA APERTA OPEN STAR



Code	Size mm	†	Pack
BF 310	Ø25 h45	4	5 pcs
BF 311	Ø25 h45	6	5 pcs
BF 312	Ø25 h45	7	5 pcs
BF 313	Ø25 h45	9	5 pcs

Code	Size mm	†	Pack
BF 314	Ø30 h50	10	5 pcs
BF 314/11	Ø30 h50	11	5 pcs
BF 315	Ø30 h45	12	5 pcs
BF 316	Ø30 h45	13	5 pcs



Code	Size mm	†	Pack
BF 317	Ø35 h50	15	5 pcs
BF 318	Ø35 h50	16	5 pcs
BF 319	Ø35 h50	18	5 pcs

Code	Size mm	†	Pack
BF 0867	Ø35 h50	16	5 pcs
BF 0869	Ø35 h48	20	5 pcs

STELLA CHIUSA CLOSED STAR



Code	Size mm	†	Pack
BC 320	Ø25 h47	2	5 pcs
BC 321	Ø25 h47	3	5 pcs
BC 322	Ø25 h47	4	5 pcs

Code	Size mm	†	Pack
BC 323	Ø25 h47	5	5 pcs
BC 324	Ø25 h43	6	5 pcs
BC 325	Ø35 h50	7	5 pcs



Code	Size mm	†	Pack
BC 326	Ø30 h45	8	5 pcs
BC 327	Ø30 h50	9	5 pcs
BC 328	Ø35 h53	10	5 pcs

Code	Size mm	†	Pack
BC 329	Ø35 h50	11	5 pcs
BC 330	Ø35 h50	12	5 pcs

TONDA ROUND



Code	Size mm	†	Pack
BT 202	Ø25 h50	2	5 pcs
BT 203	Ø25 h50	3	5 pcs
BT 204	Ø25 h45	4	5 pcs
BT 205	Ø25 h45	5	5 pcs
BT 206	Ø25 h45	6	5 pcs

Code	Size mm	†	Pack
BT 207	Ø25 h45	7	5 pcs
BT 208	Ø25 h45	8	5 pcs
BT 209	Ø25 h45	9	5 pcs
BT 210	Ø30 h50	10	5 pcs
BT 211	Ø30 h50	11	5 pcs



Code	Size mm	†	Pack
BT 212	Ø30 h47	12	5 pcs
BT 213	Ø30 h47	13	5 pcs
BT 214	Ø30 h47	14	5 pcs
BT 215	Ø35 h50	15	5 pcs
BT 216	Ø35 h50	16	5 pcs

Code	Size mm	†	Pack
BT 217	Ø35 h50	17	5 pcs
BT 218	Ø35 h50	18	5 pcs
BT 220	Ø35 h47	20	5 pcs
BT 222	Ø35 h47	22	5 pcs
BT 224	Ø35 h43	24	5 pcs

FANCY PIPING NOZZLES



BX 1820
Ø30 h 42 ± Ø5
Pack 5 pcs



BX0001
Ø37 h 42 ± Ø23
Pack 5 pcs



BX0009
Ø37 h 42 ± Ø23
Pack 5 pcs

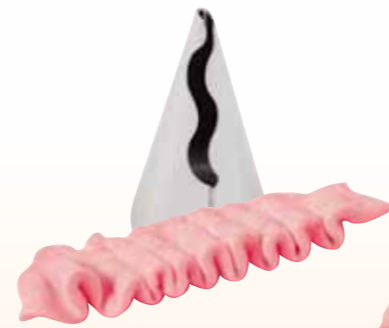


BX 0252
Ø30 h 40 ± Ø20
Pack 5 pcs



BX 0250
Ø30 h 40 ± Ø20
Pack 5 pcs

STRIPES & BORDER



BX0026
Ø18 h 36 ± 25
Pack 5 pcs



BX0027
Ø18 h 36 ± 25
Pack 5 pcs



BX0039
Ø18 h 32 ± Ø5
Pack 5 pcs



BX0043
Ø18 h 28 ± 10
Pack 5 pcs



BX0028
Ø18 h 37 ± Ø0,4
Pack 5 pcs



BX0029
Ø18 h 35 ± Ø0,6
Pack 5 pcs



BX0030
Ø18 h 36 ± Ø0,9
Pack 5 pcs



BX0031
Ø18 h 34 ± Ø4
Pack 5 pcs



BX0032
Ø18 h 34 ± 4x4
Pack 5 pcs



BX0033
Ø18 h 33 ± 3x3
Pack 5 pcs



BX0034
Ø18 h 33 ± 5x5
Pack 5 pcs



BX0040
Ø18 h 30 ± Ø6
Pack 5 pcs



BX0044
Ø18 h 28 ± Ø8
Pack 5 pcs



BX0049
Ø18 h 30 ± Ø7
Pack 5 pcs



BX 8019
Ø17 h 28 ± 9
Pack 5 pcs



BX0038
Ø18 h 28 ± Ø8
Pack 5 pcs



BX0042
Ø18 h 30 ± Ø5
Pack 5 pcs



BX0045
Ø18 h 31 ± Ø7
Pack 5 pcs



BX0046
Ø18 h 30 ± Ø10
Pack 5 pcs



BX0047
Ø18 h 26 ± Ø9
Pack 5 pcs



BX0048
Ø18 h 30 ± Ø2mm
Pack 5 pcs



BX0050
Ø18 h 24 ± Ø11
Pack 5 pcs



BX 2312
Ø25 h 33 ± 13x20
Pack 5 pcs



BX 2314
Ø25 h 40 ± 12
Pack 5 pcs



BX 2315
Ø30 h 45 ± 14
Pack 5 pcs



BX 1510
Ø30 h 45 ± 13x25
Pack 5 pcs

BASKET PIPING NOZZLES



BX 9017
Ø30 h 50 ± 17
Pack 5 pcs



BX 9022
Ø30 h 45 ± 20
Pack 5 pcs



BD 300
Ø25 h 40 ± 16x2
Pack 5 pcs



BD 301
Ø30 h 43 ± 20x3
Pack 5 pcs



BD 302
Ø35 h 45 ± 27
Pack 5 pcs



BX 0158
Ø25 h 45 ± 15x5
Pack 5 pcs



BX 1906
Ø35 h 45 ± 12x3
Pack 5 pcs



BX 0134
Ø25 h 42 ± 15x2
Pack 5 pcs



BX 3005
Ø35 h 50 ± Ø5
Pack 5 pcs

FLOWER & PETALS NOZZLES



BX 2013
Ø25 h 40 † Ø8
Pack 5 pcs



BX 0190
Ø25 h 43 † Ø3
Pack 5 pcs



BX 4014
Ø25 h 45 † Ø5
Pack 5 pcs



BX 5017
Ø30 h 43 † Ø15
Pack 5 pcs



BX 6018
Ø30 h 45 † Ø6
Pack 5 pcs



BS 0195
Ø25 h 42 † Ø6
Pack 5 pcs



BX 1303
Ø25 h 40 † 16
Pack 5 pcs



BS 0195K
Ø25 h 40 † Ø10
Pack 5 pcs



BX 1217
Ø25 h 37 † 18x4
Pack 5 pcs



BX 1405
Ø25 h 40 † 20x7
Pack 5 pcs



BX 1013
Ø25 h 43 † 13
Pack 5 pcs



BS 0F6K
Ø30 h 45 † 18
Pack 5 pcs



BS 0D6K
Ø25 h 42 † 6
Pack 5 pcs



BX 0108
Ø25 h 40 † 13
Pack 5 pcs



BX 0510
Ø25 h 42 † Ø5
Pack 5 pcs



BX 0120
Ø24 h 43 † 13x2
Pack 5 pcs



BX 0123
Ø24 h 40 † 17
Pack 5 pcs



BX9990
Ø10
Pack 5 pcs



BX9991
Ø12
Pack 5 pcs



BX9992
Ø14
Pack 5 pcs



BX 7020
Ø30 h 45 † Ø10
Pack 5 pcs



BC 0855
Ø30 h 45 † Ø8
Pack 5 pcs



BR 330
Ø30 h 50 † Ø5
Pack 5 pcs



BR 331
Ø30 h 45 † Ø6
Pack 5 pcs



BR 332
Ø35 h 50 † Ø8
Pack 5 pcs



BA 411
Ø30 h 50 † Ø11
Pack 5 pcs



BA 413
Ø30 h 47 † Ø13
Pack 5 pcs



BA 415
Ø35 h 53 † Ø15
Pack 5 pcs

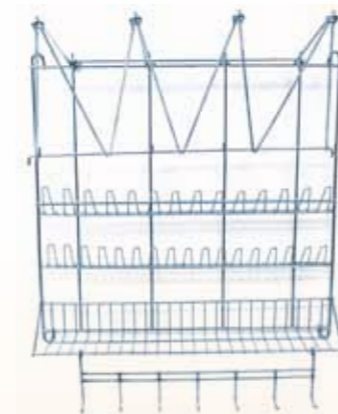


BX 0116
Ø25 h 40 † 16x2
Pack 5 pcs



BX 0119
Ø25 h 40 † 19x2
Pack 5 pcs

DISPLAYS



Espositore per bocchette e Sac à poche
Wall rack for piping tips and pastry bags

Size: 510x350 h490mm

ESPO B
Bianco - White

ESPO ST
Inox - Stainless steel



Portabocchette in plexiglass
Plexiglass piping tips holder

ESPOBO32
Size: 310x100 h390mm

Floral piping tips



BX0002
Ø37 h 42
Pack 5 pcs

BX0004
Ø37 h 42
Pack 5 pcs

BX0006
Ø37 h 42
Pack 5 pcs



BX0008
Ø37 h 42
Pack 5 pcs

BX0011
Ø37 h 42
Pack 5 pcs

BX0014
Ø37 h 42
Pack 5 pcs



BX0016
Ø37 h 42
Pack 5 pcs

BX0017
Ø37 h 42
Pack 5 pcs

BX0023
Ø37 h 42
Pack 5 pcs

BX0051
Ø35 h 38

BX0052
Ø35 h 38

BX0053
Ø35 h 38

BX0054
Ø37 h 42
Pack 5 pcs



BX0055
Ø37 h 42
Pack 5 pcs

BX0056
Ø37 h 42
Pack 5 pcs

BX0057
Ø37 h 42
Pack 5 pcs

BX0058
Ø37 h 42
Pack 5 pcs

BX0059
Ø37 h 42
Pack 5 pcs

BX0060
Ø37 h 42
Pack 5 pcs

BX0061
Ø37 h 42
Pack 5 pcs

LEAVES & GRASS



BX 1105
Ø25 h 40 ± 17x2
Pack 5 pcs

BX 1115
Ø25 h 50 ± 18
Pack 5 pcs

BX 1123
Ø25 h 40 ± 16
Pack 5 pcs

BX 1132
Ø25 h 40 ± 14
Pack 5 pcs

BX 1605
Ø25 h 45 ± 8
Pack 5 pcs

BX 1713
Size: Ø25 h 40 ± Ø2
Pack 5 pcs



BX 2117
Ø25 h 40 ± Ø1
Pack 5 pcs

BX0012
Ø37 h 42 ± Ø23
Pack 5 pcs

BX 2219
Ø30 h 40 ± Ø2
Pack 5 pcs

BX0041
Ø18 h 34 ± 10
Pack 5 pcs

BX0035
Ø18 h 35 ± 5x1
Pack 5 pcs

BX0036
Ø18 h 35 ± 7x1,5
Pack 5 pcs

BX0037
Ø18 h 33 ± 10x3
Pack 5 pcs



BOS12FLO
Box 12 pcs



ADAPTERS
Bi&Tri COLOR



40-WA010

Kit di adattatori, per realizzare decorazioni a due o tre colori.
Adapter kit suitable to prepare decorations with two or three colours. pack 2 pcs
Adatto a bocchette - Suitable for piping tips: Ø30 h 50

pipng tips
Sphere ball



BX0100

Size: Ø32 h 60 ± Ø22
Pack 1 pc



BX0101

Size: Ø32 h 57 ± Ø22
Pack 1 pc



BX0102

Size: Ø32 h 57 ± Ø22
Pack 1 pc



BX0103

Size: Ø32 h 57 ± Ø22
Pack 1 pc



BX0104

Size: Ø32 h 57 ± Ø22
Pack 1 pc

ADAPTERS



Piccolo - Small

50AD001
base 18
pack 1 pc



Medio - Medium

50AD002
base 25 - 31
kit 2 pcs



Grande - Large

50AD003
base 36
pack 1 pc

Floreal & Sphere Ball

50AD004

Per bocchette a sfera e floreali
For sphere ball and floreal tips
pack 2 pcs



Sphere ball



SPECIAL NOZZLES



BIM 340

Ø25 h 90 ± Ø4
Pack 5 pcs



BIM 232

Ø25 h 95 ± Ø8
Pack 5 pcs



BXB01

Size: Ø55 h 60 ± Ø31
pack 1 pc



BXB02

Size: Ø55 h 56 ± Ø31
pack 1 pc





**Bocchette Grandi
Big piping Tips**
BOS 36 BIG - h 50 mm
il kit include:
36 bocchette miste
3 adattatori
pratica scatola in plastica

the kit includes:
36 mixed jets
3 adapters
practical plastic box



**Big Size
BOSPL1**
Box 12 pcs
Plastica - Plastic



**Small Size
BOSPL2**
Box 12 pcs
Plastica - Plastic



**Kit 6 Pezzi
BPL6**
6 pcs
Plastica - Plastic



**Scatola - Box
BOSPL3**
Box 20 pcs
Bocchette in plastica - con adattatore
Plastic piping tips - with adapter



**Scatola - Box
BOSPL4**
Box 20 pcs
Bocchette in plastica - con adattatore
Plastic piping tips - with adapter



**Bruschino - Brush
BRU**

Setole in nylon ed impugnatura in plastica.
Forma conica ideale per la pulizia di tutti i
modelli di bocchetta.

for piping tips cleaning



Bocchette decorative - Decorative piping Tips

BOS 52 - h 33 mm
il kit include: 52 bocchette miste - 1 adattatore
2 chiodi per fiori - pratica scatola in plastica

the kit includes: 52 mixed jets - 1 adapter
2 nails for flowers - practical plastic



Bocchette decorative - Decorative piping Tips

BOS 26 - h 33 mm
il kit include: 26 bocchette miste - 1 adattatore
2 chiodi per fiori - pratica scatola in plastica

the kit includes: 26 mixed jets - 1 adapter
2 nails for flowers - practical plastic



**Kit 10 mix - lisce
BS 10 T**
Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15 mm



**Kit 10 mix - stella
BS 10 S**
Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15 mm



BOS 24

Bocchette in policarbonato ideali per decorazioni
Polycarbonate piping tips ideal for decorations
Box 24 pcs



BOS 60

Bocchette in policarbonato ideali per decorazioni
Polycarbonate piping tips ideal for decorations
Box 60 pcs



**Policarbonato - Polycarbonate
BBP1**
Box 12 pcs



**Policarbonato - Polycarbonate
BBP2**
Box 12 pcs



**Policarbonato - Polycarbonate
BBP3**
Box 24 pcs

SPATOLE PROFESSIONALI PROFESSIONAL SPATULAS



Un' ampia gamma di spatole proposte da Martellato per rispondere alle diverse necessità di utilizzo. Materiali di alta qualità con caratteristiche proprie e forme appositamente studiate per adattarsi all'uso specifico.

Manico con impugnatura comoda, resistenti nel tempo e lavabili in lavastoviglie, sono un indispensabile strumento in ogni laboratorio professionale.

A wide range of spatulas proposed by Martellato to meet the different needs of use. High quality materials with specific characteristics and shapes specially designed to adapt to different uses.

Handle with comfortable grip, resistant over time and dishwasher safe, they are an indispensable tool in every professional laboratory.

SPATOLE MORBIDE IN PLASTICA SOFT PLASTIC SPATULAS

Spatole professionali in **gomma** con manico in plastica, resistenti a temperature fino **100°C**.
Professional **rubber** spatulas with plastic handle, heat resistant up to **100°C**.



50GO300
Spatola - Spatula 70x115 mm
Total size 300 mm

50GO350
Spatola - Spatula 70x115 mm
Total size 350 mm

50GO400
Spatola - Spatula 70x115 mm
Total size 400 mm



50GO275
Spatola - Spatula 50x90 mm
Total size 275 mm

EXTRA SOFT



MSP250
Cucchiaio - Spoon 90 mm
Total size 250 mm

MSP350
Cucchiaio - Spoon 90 mm
Total size 350 mm



MEL250
Spatola - Spatula 85 mm
Total size 250 mm

MEL350
Spatola - Spatula 115 mm
Total size 350 mm

MEL450
Spatola - Spatula 115 mm
Total size 450 mm



50SG250B
Spatola - Spatula 40x90 mm
Total size 250 mm

50SG300B
Spatola - Spatula 50x110 mm
Total size 300 mm

50SG350B
Spatola - Spatula 60x125 mm
Total size 350 mm

Spatola professionale con **anima interna** rivestita in materiale termoplastico bianco morbido, resistente a temperature fino a **100°C**
Professional spatula with **internal core** covered in soft white thermoplastic material, resistant to temperatures up to **100°C**

SPATOLE RIGIDE IN PLASTICA HARD PLASTIC SPATULAS

Spatole rigide professionali **monopezzo**, materiale ABS bianco resistente a temperature fino a **100°C**
One-piece professional hard spatulas, white ABS material resistant to temperatures up to **100°C**



50SR340
Spatola - Spatula 60x95 mm
Total size 340 mm

Spatole rigide professionali **monopezzo**, materiale poliammide resistente a temperature fino a **220°C**
One-piece professional hard spatulas, polyamide material resistant to temperatures up to **220°C**



MEX250 **MEX300** **MEX400** **MEX500**
Spatola - Spatula 120 mm Spatola - Spatula 120 mm Spatola - Spatula 145 mm Spatola - Spatula 210 mm
Total size 250 mm Total size 300 mm Total size 400 mm Total size 500 mm



SCM30
Spatola - Spatula 50x95 mm
Total size 300 mm

SCM35
Spatola - Spatula 50x95 mm
Total size 350 mm

SCM40
Spatola - Spatula 50x95 mm
Total size 400 mm

Spatole professionali rigide **monopezzo**, materiale ABS bianco resistente a temperature fino a **100°C**
One-piece hard professional spatulas, white ABS material resistant to temperatures up to **100°C**



50SA150B
Spatola - Spatula 40x175 mm
Total size 150 mm

50SA250B
Spatola - Spatula 40x245 mm
Total size 250 mm



50SP300B
Spatola - Spatula 50x95 mm
Total size 300 mm

50SP350B
Spatola - Spatula 50x95 mm
Total size 350 mm

50SP400B
Spatola - Spatula 50x95 mm
Total size 400 mm



50SL300B
Spatola - Spatula 30x155 mm
Total size 300 mm

50SL370B
Spatola - Spatula 40x220 mm
Total size 370 mm

SPATOLE IN ACCIAIO ST. STEEL SPATULAS

Spatole professionali con lama dritta o angolare in acciaio inox.

Lama rigida per distribuire uniformemente anche ganache più dure ma flessibile per un glassaggio ottimale. Manico realizzato in robusta plastica, ergonomico e antiscivolo, progettato con speciale appoggio per il pollice, ideale per una presa confortevole e sicura.

Professional spatulas with stainless steel straight or angular blade.

Sturdy blade to spread also harder ganache but flexible for optimal glazing. Handle made of resistant plastic, ergonomic and anti-slip, with a special thumb support, for a comfortable and secure grip.



50SPANG09

Manico Handle 120 mm
Lama - Blade 20x90 mm

50SPANG16

Manico Handle 130 mm
Lama - Blade 29x160 mm

50SPANG20

Manico Handle 130 mm
Lama - Blade 37x205 mm

50SPA15

Manico Handle 130 mm
Lama - Blade 27x155 mm

50SPA20

Manico Handle 130 mm
Lama - Blade 29x200 mm

50SPA25

Manico Handle 130 mm
Lama - Blade 37x254 mm

50SPA30

Manico Handle 130 mm
Lama - Blade 45x308 mm

SPA36

Manico Handle 135 mm
Lama - Blade 360x50 mm

FRUSTE PROFESSIONALI PROFESSIONAL WHISKS

Interamente realizzata in acciaio inox, 8 robusti fili d. 2,2 mm
Resistente ad alte temperature.

Entirely made of stainless steel, 8 sturdy wires d. 2.2 mm
Resistant to high temperatures.



50FA01

Total size: 25 cm

50FA02

Total size: 30 cm

50FA03

Total size: 35 cm

50FA04

Total size: 40 cm

50FA05

Total size: 45 cm

50FA06

Total size: 50 cm

Manico in plastica rinforzata con fibra di vetro, 16 fili sottili in acciaio inox.

Resistente ad alte temperature.

Glass fiber reinforced plastic handle, 16 thin stainless steel wires.
Resistant to high temperatures.



TFRU25

Total size: 25 cm
Filo - wire Ø 1,5 mm

TFRU30

Total size: 30 cm
Filo - wire Ø 1,8 mm

TFRU35

Total size: 35 cm
Filo - wire Ø 1,8 mm

TFRU40

Total size: 40 cm
Filo - wire Ø 1,8 mm

TFRU45

Total size: 45 cm
Filo - wire Ø 2 mm

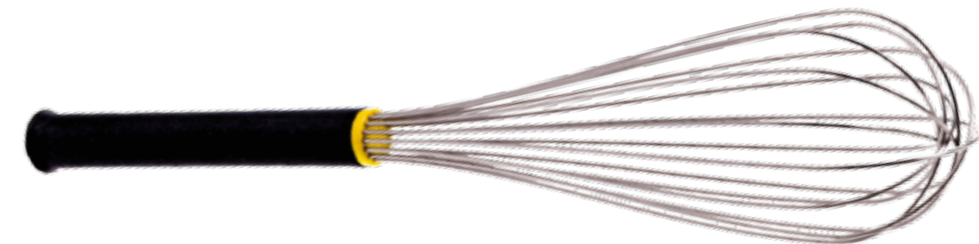
TFRU50

Total size: 50 cm
Filo - wire Ø 2 mm

Manico in plastica rinforzata con fibra di vetro, 16 fili sottili in acciaio inox.

Resistente ad alte temperature.

Glass fiber reinforced plastic handle, 16 thin stainless steel wires.
Resistant to high temperatures.



MFRU25

Total size: 25 cm
Filo - wire Ø 1,5 mm

MFRU30

Total size: 30 cm
Filo - wire Ø 1,8 mm

MFRU35

Total size: 35 cm
Filo - wire Ø 1,8 mm

MFRU40

Total size: 40 cm
Filo - wire Ø 1,8 mm

MFRU45

Total size: 45 cm
Filo - wire Ø 2 mm

MFRU50

Total size: 50 cm
Filo - wire Ø 2 mm

CHEF WHIP

Sifone per panna - Cream Whipper

Adatto per una preparazione veloce di panna montata, spugne mousse, dolci, schiume fredde e salse. Ideale per guarnire cappuccini, caffè, dolci e gelati adatto anche alla preparazione di salse calde. 3 beccucci inclusi

Makes delicious whipped cream, mousses, desserts, sponges cold foams, and sauces easily.

Perfect for garnishing cappuccinos, coffees, shakes and ice cream.

Suitable for dispensing hot creams and sauces. 3 interchangeable nozzles included

500 ml

50SI01

Sifone per panna
Cream Whipper

1000 ml

50SI02

Sifone per panna
Cream Whipper



il kit comprende: Bottiglia, testata, 3 beccucci e porta capsule in acciaio. Guarnizione di testata in silicone.

Kit includes: Bottle, head, 3 spouts and capsule holder in steel. Head gasket in silicone.

RICARICHE PER SIFONE
CREAM CHARGES

50SI01

Cartucce per sifone panna NO2
NO2 cream whipper cartridges
Pack 10 pcs



COLTELLI PROFESSIONALI PROFESSIONAL KNIVES

Robusta lama in acciaio inox temperato.

Manico ergonomico in polipropilene, materiale igienico, atossico e resistente in lavastoviglie.

Confezione blister

Sturdy blade in tempered stainless steel.

Ergonomic polypropylene handle, hygienic, non-toxic and dishwasher safe material.

Blister pack

MADE IN ITALY



Cuoco 26 - Chef 26

50COL04

Lama - Blade: 260mm



Pasticceria 30 - Pastry 30

50COL02

Lama - Blade: 300mm



Cuoco 30 - Chef 30

50COL05

Lama - Blade: 300mm



Pasticceria 34 - Pastry 34

50COL03

Lama - Blade: 360mm



Salati e formaggi 26 - Salty and cheese 26

50COL06

Lama - Blade: 260mm



Pane e panettone 25 - Bread and panettone 25

50COL07

Lama - Blade: 250mm



Spelucchino 9 - Paring 9

50COL01

Lama - Blade: 90mm

PROFESSIONAL PISTON FUNNEL

50C0001

Colino professionale completo.
Complete and professional funnel.
cap. 800 ml



La confezione comprende un piedistallo in metallo e tre bocchette da $\varnothing 2$, $\varnothing 4$ e $\varnothing 5$ mm.
Packaging includes a metal support and three nozzles: $\varnothing 2$, $\varnothing 4$ e $\varnothing 5$ mm.



Colino professionale in acciaio inox ideale per dosare sempre la medesima quantità di prodotto nei bicchierini o negli appositi stampi, in modo **facile e senza sprechi**. Ottimo per salse, gelatine, crème brûlée e marmellate liquide, è fornito di un set di bocchette per una migliore applicazione. **Pratico e confortevole** grazie alla **doppia impugnatura dal design moderno**, si contraddistingue per la **resistenza**, la **stabilità** e la facilità di lavaggio.

Professional stainless steel pastry funnel ideal to quickly pour always the same quantity of product into small glasses or suitable moulds with no waste. Perfect for sauces, jelly, crème brûlée and liquid jams, the sauce gun with stand comes with a nozzle set to pour the liquid properly. **Handy and comfortable** thanks to the **double handle of modern design style**, the confectionery funnel is **resistant** and **stable**.

RICAMBI SPARE PARTS

Mandrino per bocchetta
Nozzle adapter
50CORIC7

Manico plastica
Plastic handle
50CORIC3

Imbuto
Funnel
50CORIC5

Bocchetta
Nozzle $\varnothing 2$ mm
50CORIC2

Supporto inox
Metal support
50CORIC6

Bocchetta
Nozzle $\varnothing 4$ mm
50CORIC1

Asta dosatrice
Steel pole
50CORIC4

Bocchetta
Nozzle $\varnothing 5$ mm
50CORIC0

BILANCE - SCALES

Precise e facili da usare bilance digitali con pannello touch e funzione tara
Precise and easy to use digital scale with touch panel switch and tare function

Pannello touch - Touch panel switch
Funzione Tara - Tare function

Indicazione di sovraccarico - bassa potenza - Over-load - Low power indication



Bilancia piccola - Small scale

50BI01

Superficie in vetro temperato
Tempered safety glass platform
Div 1g - 0,05oz / 1ml (1/8cup) - max 5 Kg
Batteries included
Misura - Size: 22x16 cm



Bilancia grande - Big scale

50BI02

Superficie in acciaio inossidabile
Large weighting stainless steel platform
Div 1g - 0,05oz - max 15 Kg
Batteries included
Misura - Size: 26x31 cm

TERMOMETRI - THERMOMETERS

termometri DIGITALI da cucina
Instant Read Kitchen Thermometer, Long Probe



50T001

Termometro ad immersione
Termometro a sonda elettronico
Electronic probe thermometer

Celsius -50°C ~ 300°C
Fahrenheit -58°F ~ 572°F



50T002

Termometro ad infrarossi
Infrared Thermometer
LCD display

Celsius -50°C ~ 420°C
Fahrenheit -58°F ~ 788°F



50T003

Termometro a sonda
Digital probe thermometer

Celsius 0°C ~ 250°C
Fahrenheit -32°F ~ 482°F

IL SISTEMA PIÙ COMPLETO PER CONSERVARE I TUOI PRODOTTI
THE MOST COMPLETE SYSTEM TO KEEP YOUR PRODUCTS

MADE IN ITALY

LEGGEREZZA

Realizzati in materiale plastico di alta qualità, sono ultra leggeri e facili da trasportare

LIGHTNESS

Made of high quality plastic material, they are ultra-light and easy to transport

RESISTENZA

Infrangibili, indeformabili e con elevata elasticità, resistono agli urti anche a bassissime temperature.

RESISTANCE

Unbreakable, non-deformable and with high elasticity. They are resistant to impact even at very low temperatures



PROTEZIONE

La superficie trasparente ed opalescente, protegge dalla luce e consente di vedere il prodotto all'interno

PROTECTION

The opalescent and transparent surface, protects from light and allows you to see the product inside



COPERCHI E VASSOI IN DIVERSE ALTEZZE E MISURE PER STOCCARE E PROTEGGERE LE VOSTRE CREAZIONI

COVERS AND TRAYS OF DIFFERENT HEIGHTS AND SIZES TO STORE AND PROTECT YOUR CREATIONS

COPERCHI E VASSOI LIDS AND TRAYS

Size cm	Code
59,5x39,5 h 4,2	VC60X404
59,5x39,5 h 6,2	VC60X40
59,5x39,5 h 8,2	VC60X408
30x40 h 6,2	VC30X40

COPERCHI LIDS

Size cm	Code
59x39 h 4	COVER 3H4
59x39 h 4,5	COVER3H45
59x39 h 4,8	COVER3H48
59x39 h 6	COVER 3
59x39 h 8	COVER 8
30x40 h 6	COVER 4

VASSOI TRAYS

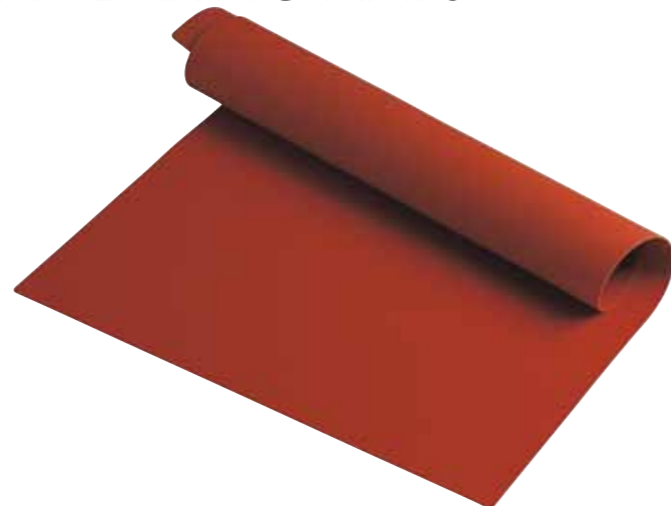
Size cm	Code
59,8x39,7 h 2	VASSOIOCMO
59x39,7 h 2,5	VASSOIOCFMI
29,7x39,6 h 2	VASSOIOBFI
17,6x39,7 h 1,9	VASSOIOAMO
20,1x39,6 h 1,8	VASSOIOAMI
25,9x39,6 h 2	VASSOIOBMO



TAPPETI COTTURA - BAKING MATS

Tappeti antiaderenti in silicone per cottura e surgelazione di qualsiasi prodotto alimentare.
Non-stick silicon mats for baking and freezing every kind of food.

Codice - Code	Misura - Size
SILICOPAT1/R	395x595mm
SILICOPAT2/R	310x510mm
SILICOPAT5/R	270x420mm
SILICOPAT6/R	360x430mm
SILICOPAT7/R	300x400mm



Tappeti antiaderenti in silicone con fibra di vetro per cottura e surgelazione di qualsiasi prodotto alimentare. **Ideali per la lavorazione dello zucchero.**
Non-stick silicon mats with glass fibres for baking and freezing every kind of food.
Ideal to work with sugar.

Codice - Code	Misura - Size
SILICOPAT 1/B	595x395mm
SILICOPAT 2/B	310x510mm
SILICOPAT 3/B	620x420mm
SILICOPAT 4/B	790x590mm



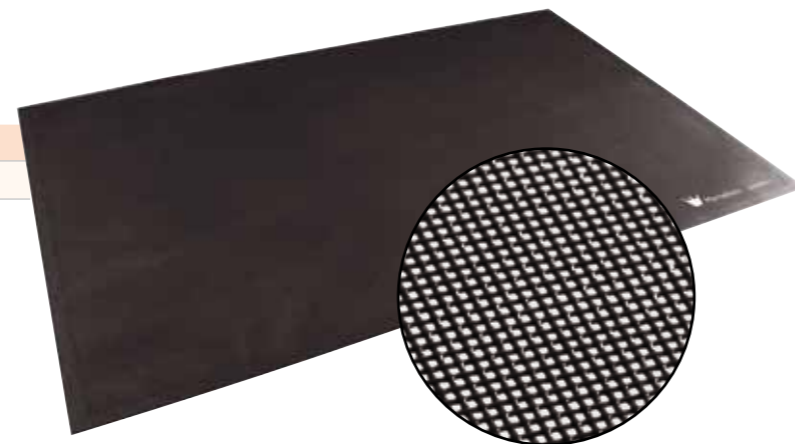
Tappetino antiaderente in teflon.
Non stick teflon mat.

Codice - Code	Misura - Size
TEFLONPAT	600x400 mm



Tappeto silicone microforato con fibra di vetro.
Silicone mat perforated with glass fibres.

Codice - Code	Misura - Size
SILICOPAT11	585x385 mm



TEGLIE FORNO - BAKING TRAY

Teglia **lamiera alluminata**
con **quattro bordi** spessore 0,8 mm
Baking tray made of aluminized sheet
with **four edges** 0,8 mm thick

Codice - Code	Misura - Size
53TL60404	600x400 h20 mm



Teglia **lamiera alluminata**
con **due bordi** spessore 0,8 mm
Baking tray made of aluminized sheet
with **two edges** 0,8 mm thick

Codice - Code	Misura - Size
53TL60402	600x400 h20 mm



Teglia **in alluminio**
con **quattro bordi** spessore 1,5 mm
Aluminium baking tray
with **four edges** 1,5 mm thick

Codice - Code	Misura - Size
53TA60404	600x400 h20 mm



Teglia **in alluminio**
con **due bordi** spessore 1,5 mm
Aluminium baking tray
with **two edges** 1,5 mm thick

Codice - Code	Misura - Size
53TA60402	600x400 h20 mm



Teglia **in alluminio forata**
con **quattro bordi** spessore 1,5 mm
Flat perforated aluminium baking tray
with **four edges** 1,5 mm thick

Codice - Code	Misura - Size
53TAF60404	600x400 h20 mm



Servizio teflonatura su richiesta
On demand tefloning service

CARTA FORNO - BAKING PAPER

Carta da Forno Professionale antiaderente e resistente alle alte temperature - Bisiliconata
Adatto per forno tradizionale e microonde - Multiuso

Professional Baking Paper non-stick and high temperatures resistant - Silicon both sides
Suitable for traditional and microwave oven - Multiuse

Codice - Code	Misura - Size	Quantità - Quantity
51CF6040	600x400 h20 mm	500 pcs



TAGLIA CROISSANT - CROISSANT CUTTERS

Rulli taglia croissant triangolari acciaio inox e manico ergonomico in plastica.
Triangular croissant cutters made of stainless steel, with ergonomic plastic handle.



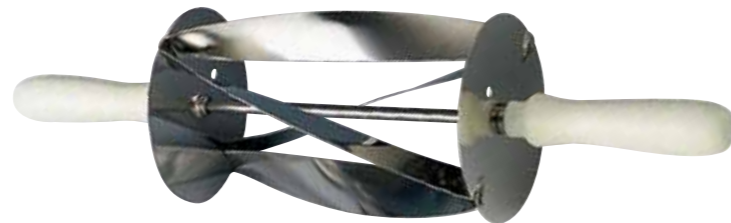
RDC180X200
taglio - cut: b 180 x h 200 mm
total size: 660 mm



RTC180X200
taglio - cut: b 180 x h 200 mm
total size: 860 mm



RSC110X150
taglio - cut: b 110 x h 150 mm
total size: 410 mm



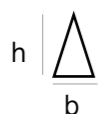
RSC180X200
taglio - cut: b 180 x h 200 mm
total size: 450 mm



RSC180X140
taglio - cut: b 180 x h 140 mm
total size: 400 mm



RSC97X210
taglio - cut: b 97 x h 210 mm
total size: 460 mm



la misura del taglio è riferita al triangolo di pasta lato base (B) x altezza (H)
the measure of the cut refers to the triangle of dough on the base side (B) x height (H)

TAGLIAPASTA - MULTICUTTERS

Tagliapasta inox estensibile - taglio minimo 10 mm massimo 120 mm
St. Steel extensible multi-cutters - minimum cut 10 mm - maximum 120 mm



tipo di lama - blade type (Ø55 mm)	Tagli - cuts:	Code
Liscia - Plain	5	ROTAPINOX 5 P
Ondulata - Wavy	5	ROTAPINOX 5 O
Liscia e Ondulata - Plain and Wavy	5	ROTINOX 5 P/O

tipo di lama - blade type (Ø55 mm)	Tagli - cuts:	Code
Liscia - Plain	7	ROTAPINOX 7 P
Ondulata - Wavy	7	ROTAPINOX 7 O
Liscia e Ondulata - Plain and Wavy	7	ROTINOX 7 P/O

CANNOLI MOULDS



Stampi in acciaio per la produzione di cannoli.
Mould to make cannoli.



Cod. - Code	Misura - Size mm	Quantity	Cod. - Code	Misura - Size mm	Quantity
50CI22X14	22x140	10 pcs	50CO30X12	30x120	12 pcs
50CI16X20	16x200	12 pcs	50CO35X14	35x140	12 pcs
50CI12X20	12x200	12 pcs	50CO40X16	40x160	12 pcs

Stampi in plastica speciale per la produzione di cannoli.
Special plastic mould to make cannoli.

Cod. - Code	Misura - Size mm	Quantity
CANNOLO	30x120	10 pcs



GRATER & ZESTER

Ideale per cioccolato, formaggio, agrumi e altro
Ideal for chocolate, chees, citrus and more

Custodia protettiva
Blade cover for save storage

Lama in acciaio
Stainless steel blade

Manico soft touch antiscivolo
Non slip soft handle

Giallo - Yellow
50ZES01



Rosso - Red
50ZES02



Nero - Black
50ZES03



SETACCI - SIEVES

Setacci in acciaio inox per farina. Trama setaccio 0,50 mm
Stainless steel sieves for flour.

Size mm	Code
Ø160	SETAC16
Ø190	SETAC19
Ø210	SETAC21
Ø240	SETAC24
Ø260	SETAC26
Ø280	SETAC28
Ø300	SETAC30



GRIGLIE - RACKS

Griglia di raffreddamento ideale per **glassare** e **raffreddare** torte. Resistente alle alte temperature.
Realizzato in acciaio inox, con piedini per facilitare il lavoro. Lavabile in lavastoviglie.
Cooling grid ideal for **cooling** and **glazing** cakes. Resistant to high temperatures.
Made of stainless steel with raised base to facilitate work. Dishwasher safe.



Misura - Size	Code
Ø 30 cm	PR30
Ø 40 cm	PR40



Misura - Size	Code
30x30 cm	PR30X30
40x60 cm	PR40X60
50x50 cm	PR50X50

STENDI PASTA - ROLLING MACHINE

Per stendere la pasta a: 1-2-3-4 e 5 mm - Potenza motore monofase: KW 0,25 - Alimentazione: 230 1ph 50Hz
To roll out the dough: 1-2-3-4 and 5 mm - Single-phase motor power: KW 0,25 - Power supply: 230 1ph 50Hz



40-W200

45x35,5 - h37,5cm
lunghezza rullo: 31cm

45x35,5 - h37,5cm
Roll length: 31cm

40-W20045

65x35,5 - h37,5cm
lunghezza rullo: 50cm

65x35,5 - h37,5cm
Roll length: 50cm

Scocca di protezione in plastica
Plastic protective case

Rullo in teflon - Teflon roller

Manopola regolazione spessore
Thickness adjuster knob



RULLI - ROLLING PINS



Rulli di legno
Wooden rolling pins

Misura utile cm Usable length cm	Code	Misura utile cm Usable length cm	Code
Ø7 x60	RL 3	Ø7 x50	RL 1
Ø8 x60	RL 4	Ø8 x50	RL 2



Rulli di legno girevoli
Revolving wooden rolling pins

Misura utile cm Usable length cm	Code	Misura utile cm Usable length cm	Code
Ø8 x30	RLS 30	Ø8 x45	RLS 45
Ø8 x35	RLS 35	Ø8 x50	RLS 50
Ø8 x40	RLS 40	Ø8 x60	RLS 60



Rulli in polietilene
Polyethylene rolling pins

Misura utile cm Usable length cm	Code	Misura utile cm Usable length cm	Code
Ø7 x30	RLS 50 PE	Ø7 x50	RLS 70 PE
Ø7 x40	RLS 60 PE		



Rulli in polietilene ideali per pasta zucchero
Polyethylene rolling pins for sugar paste

Misura utile cm Usable length cm	Code	Misura utile cm Usable length cm	Code
Ø4,5 x50	40-W022	Ø2,5 x23	40-W021
Ø4,5 x35	40-W154		

RULLI FORAPASTA - CUTTING DOCKER



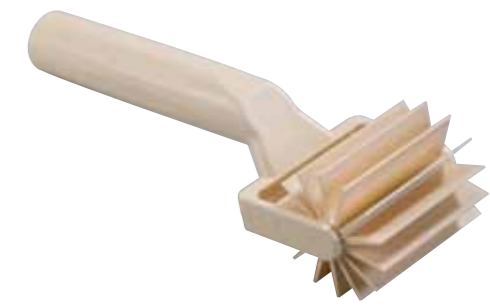
Rullo in plastica forapasta
Plastic spiked roller

Size cm	Code
12	RFP12
6	RFP6



Rullo in plastica per losanghe
Plastic lattice cutting rollers

Size cm	Code
12	RPL12
6	RPL6



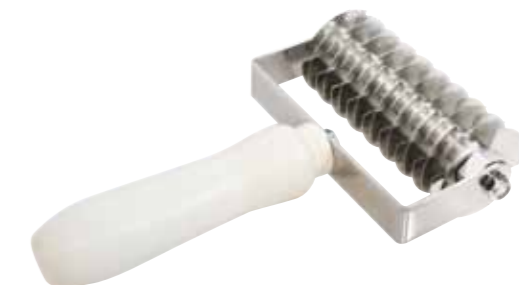
Rullo in plastica a lamelle
Plastic cutting roller

Size cm	Code
6	RPS6



Rullo inox forapasta
St. Steel spiked roller

Size cm	Code
12	RFP12INOX



Rullo inox per losanghe
Lattice cutting roller

Distanza tra lame 7 mm
Distance between blade 7 mm

Size cm	Code
12	RPL12INOX



Rullo tagliapasta in polietilene.
Cutting rolling pin made of polyethylene.

Misura utile cm Usable length cm	Taglio - cut	Code
Ø10 x19,5	10 mm	SCA 10

Misura utile cm Usable length cm	Taglio - cut	Code
19,5	5 mm	RLT 5
19,5	10 mm	RLT 10
19,5	15 mm	RLT 15



Rotella tagliapasta e pizza
Pastry and pizza cutters

Size cm	Code
Ø5,5	PC55
Ø6,5	PC65
Ø10	PC100
Ø12	PC120



Tagliapasta e pizza
Pastry and pizza cutters

Size cm	Code
9,5x25	PC001
9,5x30,5	PC002
9,5x35	PC003
9,5x40	PC004

FLACONI - BOTTLES



Flacone annaffiatore per bagne con copritappo
Syrup soaking bottle with cover cap
50FL00C
100x56 - h275 mm
1000ml



Flacone annaffiatore per bagne
Syrup soaking bottle
FLACONE
70x70 - h270 mm
1000ml



Flacone annaffiatore per bagne
Syrup soaking bottle
FLAN1
Ø85 h 250 mm
1000ml



Flacone annaffiatore con nebulizzatore
Syrup soaking bottle with nebulizer
FLACONE2
70x70 - h300 mm
1000ml



Flacone dosatore completo di tappo con beccuccio. Materiale PE trasparente.

Dosage bottle complete with cap and nozzle. Transparent PE material.

Flaconi - Bottles

Codice - Code	Cap. ml
BO100N	100
BO250N	250
BO500N	500
BO1000N	1000



Porta Flacone - Bottle holder
50PF00
238x110 h 128 mm
Cap. 4 cod. 50FL00C
Bottles not included



Porta Flacone - Bottles holder
PORTFLACONE
250x110 h 80 mm
Cap. 3 cod. FLACONE
Bottles not included

CARAFFE - CARAFES



Caraffe graduate plastica trasparente
Transparent plastic graduated carafes
Caraffa graduata in plastica impugnatura aperta.
PP trasparente - impilabili.
Graduated plastic carafe with open handle.
Transparent PP - stackable.

Codice - Code	Cap. ml	Codice - Code	Cap. ml
CFTRA1	500	CFTRA3	2000
CFTRA2	1000	CFTRA4	3000



Caraffe graduate plastica trasparente
Transparent plastic graduated carafes
Caraffa graduata MAXI, impugnatura chiusa.
PP traslucido - scala graduata in rilievo.
MAXI graduated carafe, closed handle.
PP translucent - graduated scale in relief.

Codice - Code	Cap. ml
CFTRA6	6000

CIOTOLE - BOWLS



Ciotola in Policarbonato trasparente
Transparent polycarbonate bowls

Codice - Code	Cap. ml	Size cm
52BO13PC	400	Ø 13
52BO17PC	1000	Ø 17
52BO23PC	2500	Ø 23
52BO28PC	4000	Ø 28
52BO32PC	8000	Ø 32
52BO38PC	10000	Ø 38



Ciotola in Polipropilene bianco
White polypropylene bowls

Codice - Code	Cap. ml	Size cm
52BO13PP	400	Ø 13
52BO17PP	1000	Ø 17
52BO23PP	2500	Ø 23
52BO28PP	4000	Ø 28
52BO32PP	8000	Ø 32
52BO38PP	10000	Ø 38

GUANTI - GLOVES



Manopole da forno in pelle
Oven knobs in leather

GL1

Resistenti fino ad una temperatura di ca. 300°C
Realizzate in pelle morbida
e rivestimento interno di gomma piuma.

Heat resistant up to a temperature of approx. 300 ° C
Made of soft leather and foam inner lining

Misura - Size: 380x150 mm
CE marking:
II CAT. EN 388:2016 EN 407:2004



Manopole da forno polso lungo
Long wrist oven knobs

GL2

Resistenti fino ad una temperatura di ca. 250°C
Ideali per la protezione della mano e dell'avanbraccio.
Realizzate in pelle morbida e rivestimento interno di cotone.

Heat resistant up to a temperature of approx. 250°C
Ideal for hand protection and of the arm.
Made of soft leather and inner lining of cotton.

Misura - Size: 450x150 mm
CE marking:
II CAT. EN 388:2016 EN 407:2004



Manopole da forno a due dita
Two-finger oven knobs

GL3

Resistenti fino ad una temperatura di ca. 250°C
Realizzati in pelle morbida
e rivestimento interno di cotone.

Heat resistant up to a temperature of approx. 250 ° C
Made of soft leather
and inner lining of cotton.

Misura - Size: 340x140 mm
CE marking:
II CAT. EN 388:2016 EN 407:2004



Manopole in cotone
Cotton knobs

GL10

100% cotone - cotton
27x15cm



Manopole in cotone
Cotton knobs

GL11

100% cotone - cotton
34x15cm



Presine per forno in pelle
Oven pots in leather

GL25PRE GL18PRE
25x35cm 18x25cm

CAPPELLI IN CARTA - PAPER HATS



CAP 1B

Regolabile (Versione Economica)
Adjustable (Economic version)
10 pcs - h 210 mm



CAP 2B

Regolabile (Versione Economica)
Adjustable (Economic version)
10 pcs - h 250 mm



CAP 3

Regolabile - Adjustable
10 pcs - h 200 mm



CAP 4

25 pcs - 280x h85mm

PENNELLI - PASTRY BRUSHES

Manico in plastica completo di gancio per l'appendimento
Plastic handle with hook for hanging



Setola naturale lunga 55mm
Natural bristle 55mm

Misura - Size	Code
20mm	PEM20
30mm	PEM30
40mm	PEM40



Setola sintetica lunga 70mm
Synthetic bristle 70mm

Misura - Size	Code
20mm	PEMS20
30mm	PEMS30
40mm	PEMS40

SPAZZOLE - BRUSHES



SPZ SE
400x40 mm
Temp. MAX 90° C



SPZ PL3
400x40 mm
Temp. MAX 130° C



SPZ PL1
210x65 mm
Temp. MAX 130° C



SPZ INOX
145x55 mm

SESSOLE - FLOUR SCOOPS

Codice - Code	Cap. ml
SES 100	125
SES 250	250
SES 500	512
SES 800	857
SES 1500	1520



TELAI MULTIPLI - MULTI FRAMES

Stratificazione perfetta! Strumento preciso e facile da usare per creare cremini, ganache gelatine di frutta multi strato con peso ed altezza sempre costanti.

Perfect layering! Precise and easy to use tool to create cremini, multi-layer ganache and fruit jellies. Weight and height always constant.

TL SPECIAL

- L'articolo include
- 1 Base polietilene
 - 1 spatola in plastica
 - 2 telai 365x365 h5mm.
 - 2 telai 365x365 h3mm.

- The article includes
- 1 Polyethylene base
 - 1 plastic spatula
 - 2 frames 365x365 h5mm.
 - 2 frames 365x365 h3mm.

MISURA INTERNA
INTERNAL SIZE

36,5X36,5CM

Parti di ricambio
Spare parts

Desc	Cod.
Telaio - Frame 365X365 h 3 mm	TLS03
Telaio - Frame 365X365 h 5 mm	TLS05
Spatola - Spatula	SPB



TLMINI

- L'articolo include
- 1 Base polietilene
 - 1 spatola in plastica
 - 2 telai 240X240 h5mm.
 - 2 telai 240X240 h3mm.

- The article includes
- 1 Polyethylene base
 - 1 plastic spatula
 - 2 frames 240X240 h5mm.
 - 2 frames 240X240 h3mm.

MISURA INTERNA
INTERNAL SIZE

24X24CM

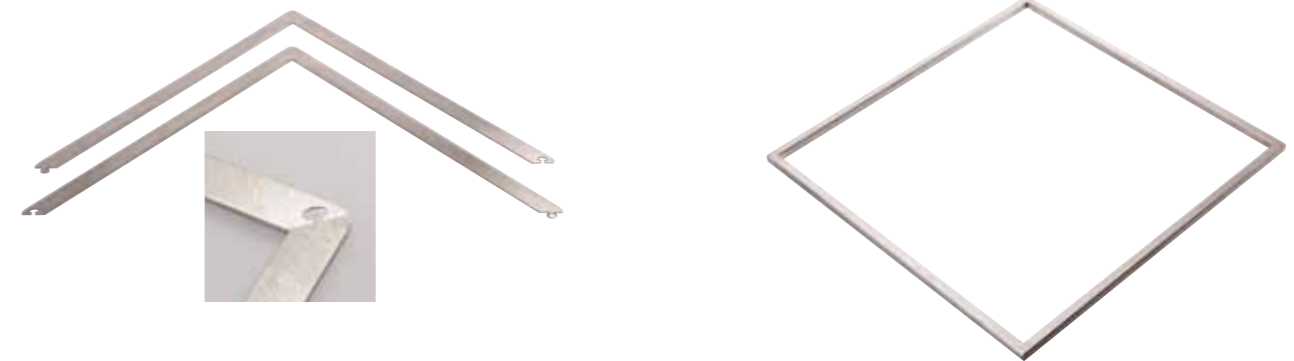


Parti di ricambio
Spare parts

Desc	Cod.
Telaio - Frame 240X240 h 3 mm	TLM03
Telaio - Frame 240X240 h 5 mm	TLM05
Spatola - Spatula	SPB40

TELAI SINGOLI - SINGLE FRAMES

Telai a strato singolo per cioccolato, biscuit e altri impasti. Single layer frames for chocolate biscuit and other doughs.



Misura - Size mm	Cod.
360x360 h3	QG3
360x360 h5	QG5

Misura - Size mm	Cod.
360x360 h10	QG10
360x360 h15	QG15



Telai plastica
Plastic frames

Misura - Size mm	Code	Misura - Size mm	Code
570x370 h 1,5	TL 02	570x370 h 4	TL 04
570x370 h 3	TL 03	570x370 h 5	TL 05

Misura esterna - External Size: 67x47 cm



Telaio inox
St steel frame

Misura - Size mm	Code
580x380 h 15	TL 15

Telaio inox per Charlotte.
St. steel frame for Charlotte.
Misura esterna - External Size: 59x39 cm

RAPLETTE



Raplette in plastica - Plastic spatulas

Misura - Size mm	info	Code
555 h80		SPB
620x140	x cod: CSM060	CSMSPB60
420x120	x cod: CSM040	CSMSPB40
270x65	x cod: CHITMINI	SPBMINI



Raplette inox - St. Steel tool

Misura - Size mm	Code
500x180 h60	SPB SPECIAL

Permette la stesura uniforme con possibilità di regolare lo spessore dell'impasto. Tool that allows to spread uniformly different doughs, adjusting the thickness.

PALLINATORE - BALL MACHINE

Strumento ideale per la produzione di "Baci di Dama", praline e palline di marzapane.
Special plastic machine to produce "Lady's Kisses", pralines and marzipan balls.



Misura - Size mm	Code
16	PALL1
19	PALL2
24	PALL3

GRIGNOTTINA - COOKIES MAKER

Dosatrice per "grignotines", biscotti e altri impasti.
Include: telaio in plastica, due teglie forate Ø30 - 40 mm, spatola in plastica.

For quickly depositing equal-sized portions of mixtures.
Includes: Plastic frame, two depositing Inserts with round openings: Ø30 - 40 mm, leveling tool.

CIOK 1

600x400 h50

Composto da: 1 telaio in plastica senza fondo - 2 teglie forate (Ø30 - 40 mm) - 1 spatola in plastica
Composed of: 1 Plastic saucepan without bottom - 2 Perforated trays (Ø30 - 40 mm) - 1 Plastic spatula



TAGLIERI - CUTTING BOARD



Tagliere gastronomia Gastronomy cutting board

TAG8

56x30 h10,5cm
vaschette in acciaio - steel tanks cap 0,8 Lt
Piano di lavoro in plastica (polietilene)
Plastic worktop (polyethylene)

Tagliere gastronomia Gastronomy cutting board

TAG9

65x39 h10,5cm
vaschette in acciaio - steel tanks cap 1,5 Lt
Piano di lavoro in plastica (polietilene)
Plastic worktop (polyethylene)

Taglieri Cutting board

Piano di lavoro in plastica (polietilene)
Plastic worktop (polyethylene)

TAG4

40x30 h3 cm

TAG5

50x30 h3 cm



Taglieri con paratia Cutting board with bulkhead

Mantiene pulito il piano di lavoro riducendo il rischio contaminazione.
Piano di lavoro in plastica (polietilene)

Keep the worktop clean and reduce the risk of contamination.
Plastic worktop (polyethylene)

TAG6

41,5X30 h18 cm

TAG7

51,5X30 h18 cm



GIRATORTA - CAKE TURNTABLE



GIRA
Ø32 h10cm - Plastica - Plastic



GIRA2
Ø31 h5,5cm - Plastica - Plastic



40-W125
Ø23 h14cm - Plastica - Plastic
Inclinabile - Tilting



GIRA3
41x31 h9,5cm
Acciaio - Stainless steel



GIRA5
Ø29cm - Alluminio - Aluminum



GIRA6
Ø30cm
Alluminio alta qualità
High quality aluminum

L'indispensabile giratorta elettrico per il tuo laboratorio
Electric Cake Turntable: an essential tool for your laboratory

Il giratorta elettrico, compatto, pratico e leggero, che semplifica e aiuta il tuo lavoro per:

la **DECORAZIONE**
di torte e monoporzioni

la **CREAZIONE**
di decori e soggetti in cioccolato

ARRICCHIRE
di dettagli i tuoi prodotti



SPINNER
vedi see pg 128

The electric turning cake, compact, practical and light, that simplifies and helps your work:

DECORATION
of cakes and single portions

CREATION
of chocolate decorations

ENRICH
your products details

PALA PER DOLCI - CAKE LIFTER



Pala per dolci
Cake lifter

TS1

Acciaio inox - Stainless steel
misure ingombro: 330x280 mm

misura utile: 265x280 mm



SEGNAPORZIONI - CAKE MARKERS

Porzionatori utilizzabili in entrambi i lati.
Double face cake markers.



Segnaporzioni Ø 25 cm in plastica per torte
Plastic cake markers Ø 25 cm

Fette - Slices	Code
8-12	PPT 8/12
12-16	PPT 12/16
14-16	PPT 14/16

Fette - Slices	Code
12-18	PPT 12/18
14-18	PPT 14/18
12	PPT 12

Segnaporzioni Ø 33 cm in acciaio per torte
St. Steel Cake markers Ø 33 cm

Fette - Slices	Code
8	PPT 8X
10	PPT 10X
12	PPT 12X

Fette - Slices	Code
14	PPT 14X
16	PPT 16X
18	PPT 18X



Griglia per Crostate
Cutter for Tarts
DECOR 30

Griglia Tagliapasta per Crostate
Cutter for Tarts
Ø 30 cm



LIRA - CAKE SLICER

Lira per pan di spagna.
3 lame altezza variabile:
da 10 a 90 mm.

Sponge cake slicer.
In 3 different heights:
from 10 until 90 mm.

Lira per pan di spagna
Sponge cake slicer

CS3
460mm



CAKE BOARD

SPESORE
THICKNESS
8
MM



PRATICHE E UTILI TAVOLE MULTIFUNZIONE

Adatte allo spostamento e stoccaggio di torte ed altri prodotti. Realizzate in materiale plastico di alta qualità e resistenza. Non assorbono odori né umidità.

Disponibili in diverse misure e forme, per adattarsi alle molteplici esigenze. Spessore 8 mm disponibili anche con piedini a sfera Ø 25 mm. **Altre misure forme realizzabili su richiesta.**

MULTI-PURPOSE BOARDS FUNCTIONAL AND USEFUL TABLES

Suitable for moving and storage cakes and other products. Made of high quality and resistant plastic material. They do not absorb smells or moisture.

Available in many sizes and shapes, suitable for different needs. Thickness 8 mm available with or without plastic feet Ø 25 mm. **Other shapes and sizes on request.**



Rettangolare - Rectangular

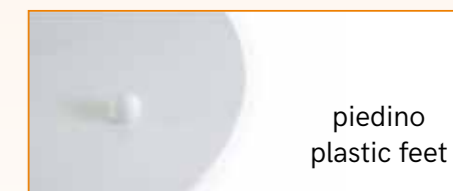
Misura Size cm	Piedini Feet	Codice Code
40x60	5	TAV 40 X 60 C/P
59x39	no	TAV 59X39
40x60	no	TAV 60X40
50x60	5	TAV 50 X 60 C/P
50x60	no	TAV 50 X 60 PIA
60x70	9	TAV 60 X 70 C/P
60x70	no	TAV 60 X 70 PIA
60x80	12	TAV 60 X 80 C/P
60x80	no	TAV 60 X 80 PIA
70x80	12	TAV 70 X 80 C/P
70x80	no	TAV 70 X 80 PIA
80x90	20	TAV 80 X 90 C/P
80x90	no	TAV 80 X 90 PIA
80x100	20	TAV 80 X 100 C/P
80x100	no	TAV 80 X 100 PIA

Rotonda - Round

Misura Size cm	Piedini Feet	Codice Code
Ø 40	5	TAV D. 40 C/P
Ø 40	no	TAV D. 40 PIA
Ø 50	5	TAV D. 50 C/P
Ø 50	no	TAV D. 50 PIA
Ø 60	5	TAV D. 60 C/P
Ø 60	no	TAV D. 60 PIA
Ø 70	9	TAV D. 70 C/P
Ø 70	no	TAV D. 70 PIA
Ø 80	9	TAV D. 80 C/P
Ø 80	no	TAV D. 80 PIA
Ø 90	9	TAV D. 90 C/P
Ø 90	no	TAV D. 90 PIA
Ø 100	13	TAV D. 100 C/P
Ø 100	no	TAV D. 100 PIA
Ø 120	13	TAV D. 120 C/P
Ø 120	no	TAV D. 120 PIA

Quadrata - Square

Misura Size cm	Piedini Feet	Codice Code
50x50	4	TAV 50 X 50 C/P
50x50	no	TAV 50 X 50 PIA
60x60	5	TAV 60 X 60 C/P
60x60	no	TAV 60 X 60 PIA
70x70	9	TAV 70 X 70 C/P
70x70	no	TAV 70 X 70 PIA
80x80	12	TAV 80 X 80 C/P
80x80	no	TAV 80 X 80 PIA
90x90	16	TAV 90 X 90 C/P
90x90	no	TAV 90 X 90 PIA



piedino plastic feet

Rotondi Round

Size cm	Code
Ø20	DISCO20
Ø22	DISCO22
Ø24	DISCO24
Ø26	DISCO26
Ø28	DISCO28
Ø30	DISCO30
Ø32	DISCO32
Ø34	DISCO34

Kit completo Complete kit
SETDISK
8 pcs (PST)



Sottotorta in plastica rigida
Spessore 3 mm

Hard plastic cake boards
Thickness 3 mm

Rotondi Round

Size cm	Codice Code
Ø 16	40-W056
Ø 18	40-W057
Ø 20	40-W058
Ø 22	40-W059
Ø 24	40-W060
Ø 26	40-W061
Ø 28	40-W062
Ø 30	40-W063
Ø 32	40-W064
Ø 34	40-W208
Ø 36	40-W209
Ø 38	40-W210
Ø 40	40-W065

Quadrati Square

Size cm	Codice Code
18x18	40-W072
20x20	40-W073
23x23	40-W074
25x25	40-W075
28x28	40-W076
30x30	40-W077
33x33	40-W078
35x35	40-W079
38x38	40-W080
40x40	40-W081

Rettangolari Rectangular

Size cm	Codice Code
23x33	40-W066
25x35	40-W067
28x38	40-W068
30x40	40-W069
32x48	40-W070
34x50	40-W071

Sottotorta in plastica cannettata
Cannulated plastic cake boards
20 pcs



RASCHIETTI IN PLASTICA - PLASTIC SCRAPERS

Confezioni 10 pezzi - Packs 10 pieces



Mod.	Misura - Size	Code
rigido - rigid	145x95mm	5ORTD1



Mod.	Misura - Size	Code
rigido - rigid	150x110mm	5ORTF1
morbido - soft	150x110mm	5ORTF2



Mod.	Misura - Size	Code
rigido - rigid	145x95mm	5ORTL1
morbido - soft	145x95mm	5ORTL2



Mod.	Misura - Size	Code
rigido - rigid	120x90mm	5ORTP1
morbido - soft	120x90mm	5ORTP2



Mod.	Misura - Size	Code
rigido - rigid	125x90mm	5ORTA1
morbido - soft	125x90mm	5ORTA2



Mod.	Misura - Size	Code
rigido - rigid	140x90mm	5ORTO1
morbido - soft	140x90mm	5ORTO2



Mod.	Misura - Size	Code
rigido - rigid	150x150mm	5ORTV1
morbido - soft	150x150mm	5ORTV2



BIG SIZE

Mod.	Misura - Size	Code
rigido - rigid	215x130	5ORTT1



BIG SIZE

Mod.	Misura - Size	Code
rigido - rigid	195x150mm	5ORTS1

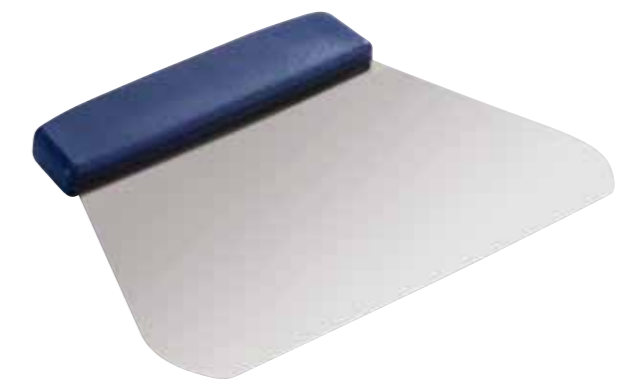
RASCHIETTI IN ACCIAIO - STEEL SCRAPERS

Raschie e spatole taglia impasto
Scrapers and spatulas to cut dough



Spessore lama 0,40 mm
Blade thickness 0,40 mm

Misura - Size	Code
130X100mm	5ORAS1
175X100mm	5ORAS2



IMPUGNATURA PP
Spessore lama acciaio inox 0,50 mm
Blade thickness 0,50 mm

Misura - Size	Code
145X195mm	RAS 3



Manico in plastica rossa
Lama acciaio inox
Ideali per la lavorazione del cioccolato.
Red plastic handle.
Stainless steel blade.
Ideal for working chocolate.

Misura - Size	Code
145X170mm	RAS 4
245mm	RAS 5
295mm	RAS 6



Manico in plastica nera
Lama acciaio inox
Ideali per la lavorazione del cioccolato.
Black plastic handle.
Stainless steel blade.
Ideal for working chocolate.

Misura - Size	Code
120mm	RAS 7
200mm	RAS 8



Raschie per cioccolato
Scrapers for chocolate

Misura - Size	Code
105x105mm	RD105
125x105mm	RD125
150x105mm	RD150
175x105mm	RD175



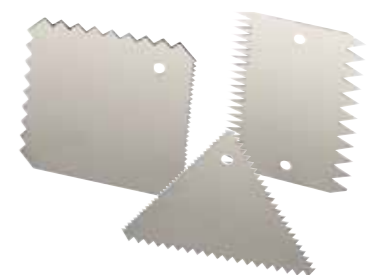
Raschie per cioccolato
Scrapers for chocolate

Misura - Size	Code
120x115	RC115



Raschie per cioccolato
Scrapers for chocolate

Misura - Size	Code
120x110	RC110



Raschietti dentati
Scraper comb

INOX 3
inox - 18/8 - 0,50 mm
Rectangular 56x110 mm
Triangular 100x103 mm
Square 100x100 mm

SET TAGLIA PASTA - KIT CUTTERS



Set tagliapasta in scatola
Box cutters set



CUT5L7
7 pcs
65 - 57 - 50 - 45 - 40 - 35 - 27



CUT6L7
7 pcs
90x60 - 80x50 - 70x45 - 60x40
50x30 - 40x25 - 30x20



CUT22L7
7 pcs
65x50 - 60x45 - 55x40 - 50x35
47x32 - 43x28 - 37x25



CUT3L7
7 pcs
75 - 67 - 63 - 57 - 52 - 47 - 42



CUT8L7
7 pcs
90x60 - 80x50 - 70x45 - 65x40
55x33 - 45x25 - 35x20



CUT9L7
7 pcs
90x60 - 85x55 - 75x50 - 65x43
55x40 - 50x32 - 40x25



CUT4L7
7 pcs
75 - 70 - 65 - 60 - 55 - 50 - 45



CUT16L7
7 pcs
80 - 75 - 67 - 60 - 50 - 40 - 33



CUT14L7
7 pcs
85 - 80 - 75 - 70 - 65 - 55 - 45



CUT31L7
7 pcs
90 - 80 - 70 - 60 - 50 - 40 - 30



CUT10L9
9 pcs
37 - 51 - 66 - 82 - 96 - 110
125 - 137 - 150



CUT17L7
7 pcs
75x55 - 70x50 - 50x45 - 55x45
50x37 - 45x33 - 35x27



CUT23L7
7 pcs
95 - 85 - 75 - 60 - 45 - 35 - 30



CUT12L7
7 pcs
90 - 80 - 65 - 53 - 42 - 55 - 30



CUT20L7
7 pcs
90 - 75 - 70 - 55 - 45 - 40 - 25



CUT21L7
7 pcs
90x65 - 80x55 - 70x50 - 55x40
45x33 - 35x25 - 27x20



CUT26L7
7 pcs
90 - 80 - 70 - 55 - 40 - 35 - 30



CUT27L7
7 pcs
90 - 80 - 70 - 55 - 40 - 35 - 30



CUT24L7
7 pcs
90x50 - 80x46 - 75x43 - 70x40
60x35 - 55x33 - 50x30



CUT25L7
7 pcs
90x50 - 80x46 - 75x43 - 70x40
60x35 - 55x33 - 50x30



CUT29L7
7 pcs
80x50 - 75x45 - 68x40 - 62x37
55x33 - 50x29 - 44x25



CUT28L7
7 pcs
100x50 - 90x45 - 85x43 - 75x40
70x35 - 60x30 - 55x25



CUT18L7
7 pcs
90x65 - 80x60 - 70x50 - 55x40
45x30 - 33x23 - 25x18



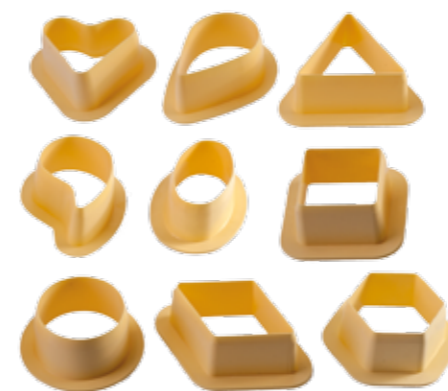
CUT19L7
7 pcs
95 - 85 - 75 - 70 - 60 - 50 - 45



CUT30L7
7 pcs
95x60 - 85x50 - 70x45 - 55x38
45x30 - 35x25 - 25x18



CUT15L7
7 pcs
86x45 - 76x38 - 68x33 - 61x30
55x25 - 49x21 - 42x17



TPGSET
set 9 cutter



TPGSET/2
set 7 cutter



TPMSET
set 9 cutter



Tondi lisci
Round Smooth

7 pcs
CUT1L7
30-40-50-60
70-80-90

9 pcs
CUT1L9
30-40-50-60-70
80-90-100-110

12 pcs
CUT1L12
30-40-50-60-70-80-90
100-110-120-130-140

16 pcs
CUT1L16
20-30-40-50-60-70
75-80-85-90-95-100
110-120-125-140

Tondi Ondulati
Round Wavy

9 pcs
CUT1F9
30-40-50-60-70-80
90-100-110

12 pcs
CUT1F12
30-40-50-60
70-80-90-100
110-120-130-140



Ovali lisci
Oval smooth

7 pcs
CUT2L7
85x70-75x65-65x55-55x45
45x35-35x25-23x18

9 pcs
CUT2L9
27x34-33x46-42x57-51x68
62x78-71x87-82x97-92x107
102x117

12 pcs
CUT2L12
40x30-50x40-60x50-70x60
80x70-90x80-100x90
110x100-120x110-130x120
140x120-150x130

Ovali Ondulati
Oval Wavy

9 pcs
CUT2F9
27x34-33x46-42x57-51x68
62x78-71x87-82x97-92x107
102x117

12 pcs
CUT2F12
40x30-50x40-60x50-70x60
80x70-90x80-100x90
110x100-120x110-130x120
140x120-150x130



Cuori lisci
Heart smooth

7 pcs
CUT7L7
35-40-45-55-65-75-85

9 pcs
CUT7L9
36-43-52-60-70
80-90-100-110

12 pcs
CUT7L12
36-43-52-60-70-80-90-100
110-120-130-140

Cuori Ondulati
Heart Wavy

9 pcs
CUT7F9
60-70-80-90-100
110-120-130-140

TAGLIA PASTA - CUTTERS

Taglia pasta in acciaio inox , con manico.
Stainless steel cutter, with handle.

Ondulati - Wavy

CUT1FM12
Ø 120 x h20 mm

CUT1FM14
Ø 140 x h20 mm



Lisci - Smooth

CUT1LM12
Ø 120 x h20 mm

CUT1LM14
Ø 140 x h20 mm



CUT12LM1
Ø 89 x h20 mm



CUT23LM1
Ø91 x h20 mm



CUT15LM1
Ø 100 x h20 mm



Kit Mele - Apples
CUT80LM3
Ø45 x h20 - Ø60 x h20 - Ø85 x h20

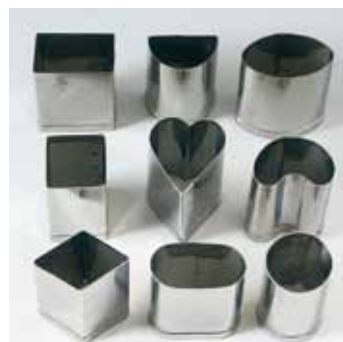


Kit tulipani - tulips
CUT17LM2
60x45 x h20 - 73x55 x h20



Kit Cuore - Heart
CUT19LM3
Ø65 x h20 - Ø50 x h20 - Ø80 x h20

MINI TAGLIA PASTA - MINI CUTTERS



Set tagliapasta - Praline cutters set

PRA9
Tagliapasta inox per praline
St. Steel praline cutters set
H 50 mm



35x20 30x19 40x23 25x25 35x35 35x25 40x27 40x23 Ø28



Kit Farfalla - Butterfly
CUT50LM2
Ø60 x h20 - Ø90 x h20

Farfalla - Butterfly
CUT50LM1
Ø100 x h20



Kit Orsetto - Bear
CUT60LM2
Ø65 x h20 - Ø80 x h20

Orsetto - Bear
CUT60LM1
Ø100 x h20



Kit Coniglio - Rabbit
CUT70LM2
Ø65 x h20 - Ø80 x h20

Coniglio - Rabbit
CUT70LM1
Ø100 x h20



Kit Cuore - Heart
CUT27LM3
Ø55 x h20 - Ø65 x h20 - Ø80 x h20

Cuore - Heart
CUT27LM1
Ø79 x h20 mm

GRIGLIE TAGLIAPASTA PLASTIC CUTTER GRIDS

Placca in plastica per la produzione di soggetti tematici di pasta frolla, sfoglia ed altri impasti.

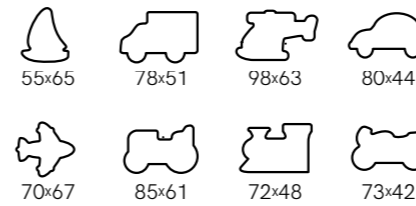
Ideale per la preparazione di biscetteria dolce e salata.

Plastic grid for cutting short pastry, puff pastry and other doughs. Ideal for preparing sweet and savory biscuits.

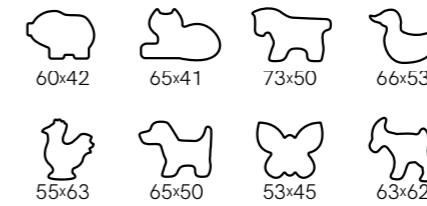
Misure-Size: 60x40cm



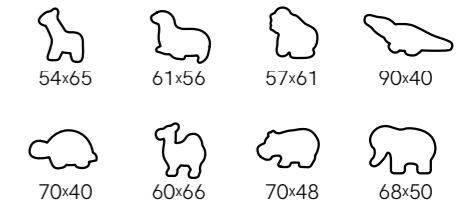
Cuori - Hearts
GTB01



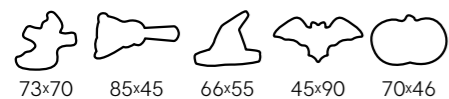
Trasporti - Transport
GTB10



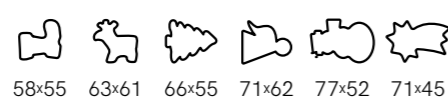
Anim. domestici - Animals
GTB06



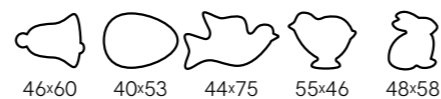
Animali selvaggi - Wild animals
GTB07



Halloween
GTB02



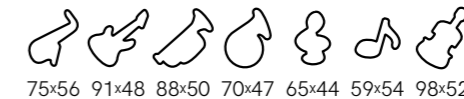
Natale - Christmas
GTB03



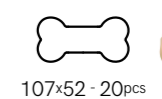
Pasqua- Easter
GTB04



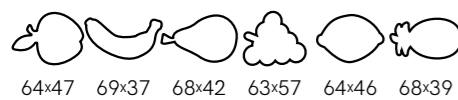
Carte da gioco - Cards
GTB11



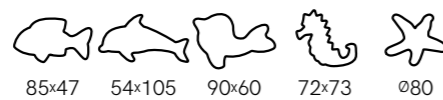
Musica - Music
GTB12



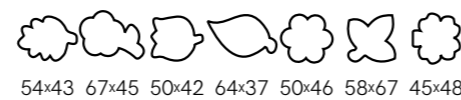
Osso - Bone
GTB14



Frutta - Fruit
GTB08



Animali marini - Marine animals
GTB09



Fiori Foglie - Flowers Leaves
GTB05



**Tondo festonato
Wavy round**
GTB15



Tondo - Round
GTB16



Stella - Star
GTB17






40x40 - 35pcs
Croce Festonata
Wavy Cross
GTB18



39x36 - 40pcs
Cuore - Heart
GTB19


37x22 - 50pcs
Luna - Moon
GTB20




39x37 - 40pcs
Tris
GTB21


52x33 - 32pcs
Uovo - Egg
GTB22


93x37 - 5pcs 93x40 - 5pcs 93x40 - 5pcs 93x42 - 5pcs
Carnevale
Carnival
GTB23
occhi-eyes cutter



Biscotti San Martino
GTB13
100x77mm



Dolce San Martino
SMA320
320x340 mm
SMA260
260x280 mm
SMA180
180x200 mm
SMA110
110x125 mm



Dolce tipico - Traditional cake

Griglie in plastica trasparente per il taglio in strisce regolari di pastafrolla, cioccolato e biscuit

Transparent plastic grids for cutting regular strips of pastry, chocolate and biscuit

GD2/4

Griglia speciale per tagli da 2 e 4 cm.
Special grill to cut 2 and 4 cm.

GD3/6

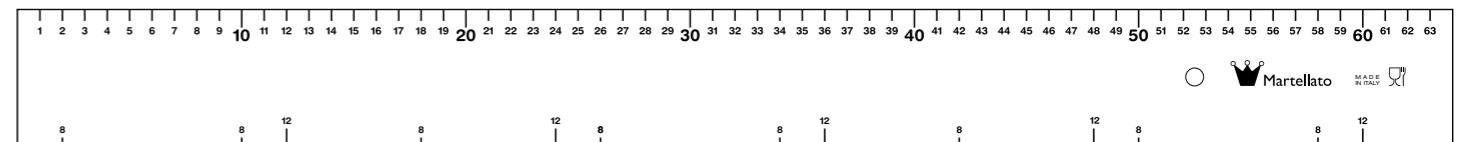
Griglia speciale per tagli da 3 e 6 cm.
Special grill to cut 3 and 6 cm.



Righe trasparenti in plastica - Plastic transparent rulers

RIGA64

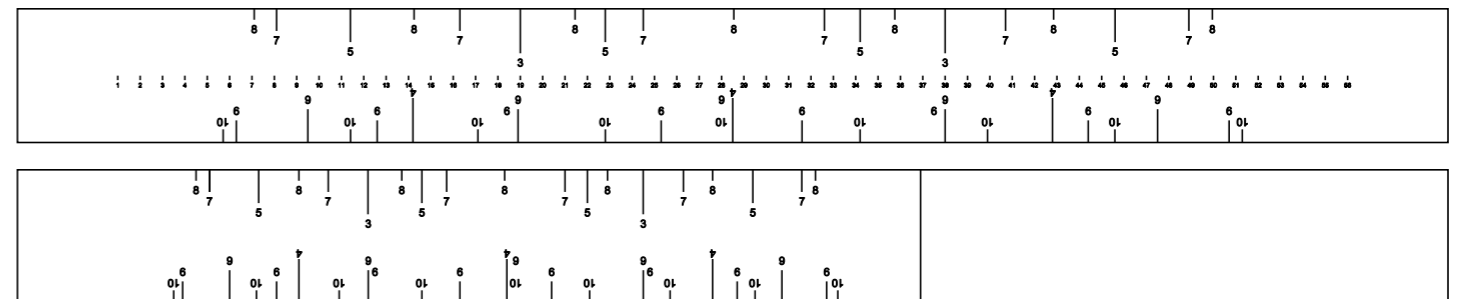
5 Divisioni da 12 cm e 7 divisioni da 8 cm.
5 Divisions for 12 cm and 7 divisions for 8 cm.



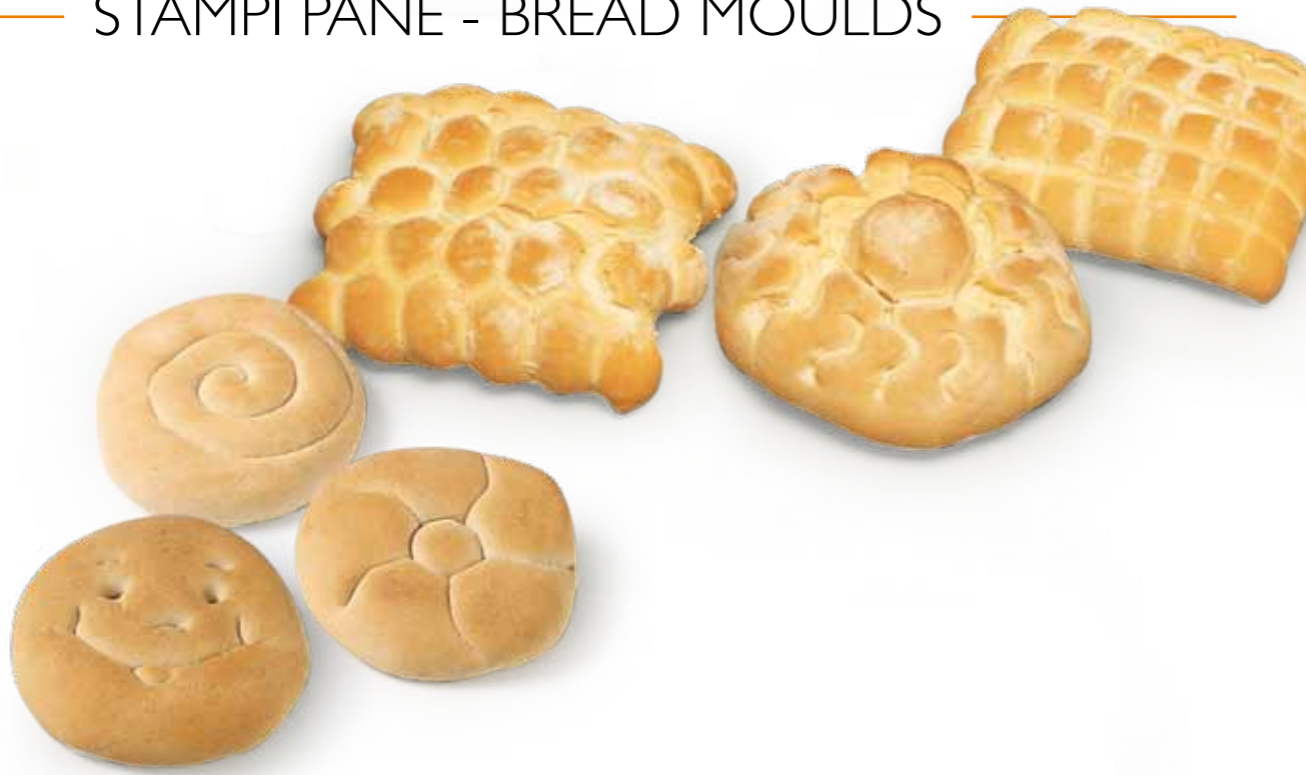
Kit 2 righe - kit 2 rulers

RIGAKIT

Adatte per teglie 60X40 cm. Possibilità di dividere il prodotto in 3-4-5-6-7-8-9-10 parti.
For 60x40 cm trays. It is possible to divide the cake in 3-4-5-6-7-8-9-10 shares.



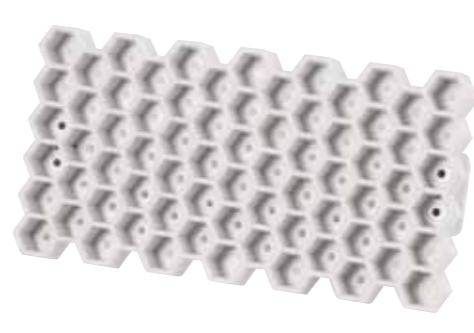
STAMPI PANE - BREAD MOULDS



STPTA 1
14x10cm



STPTA 2
14x11cm



STPTA 4
16,5x8,5cm



STPTA 5
Ø12,5cm



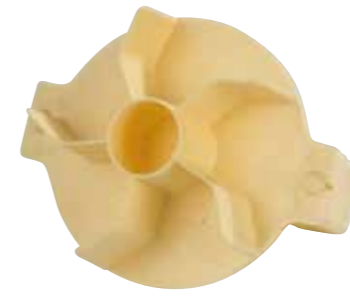
STPTA 3
Ø12,5cm



STPK
Marcatore girevole per pane kaiser
Kaiser bread marker



STPTA 6
Ø8cm



STPTA 7
Ø8cm



STPTA 8
Ø8cm



STPTA 9
Ø8cm



STPZ
Ø8cm

CESTINI PANE - BREAD BASKET

Cestini per lievitazione
Leavening bread baskets



Cap. gr	Size cm	Code
1500	Ø25	BASKET 205
1000	Ø21,5	BASKET 206
500	Ø18	BASKET 207
250	Ø13	BASKET 208

Cap. gr	Size cm	Code
1500	40x14	BASKET 105
1000	35x13	BASKET 106
500	27x12	BASKET 107

Cap. gr	Size cm	Code
1000	29x18	BASKET 102
500	22x14	BASKET 103
750	24x14	BASKET 108

TAGLIERINI - BREAD CUTTERS



CUTTER7



CUTTER8



CUTTER9



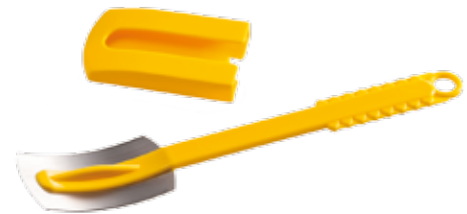
CUTTER4



CUTTER12



CUTTER13
kit 2 pcs



CUTTER1



CUTTER15



CUTTER14



CUTTER10



CUTTER5
1 Cutter + 25 lame/blades



CUTTER5/A
1 Cutter

TELI LIEVITAZIONE - LEAVENING CLOTHS

Teli pane in nylon trasparente
Transparent nylon bread sheets

55TP6080

Misura - Size: 60x80 cm
pack 50 pcs
70 micron

55TP22080

Misura - Size: 220x80 cm
pack 50 pcs
70 micron



COPERTURA CARRELLI - TROLLEYS COVER



NEW

Copertura monosheet per carrelli

50CP01

Misura - Size:
GN 2/1 60x40 h 180 cm
roll 200 pcs - 20 micron



NEW

Staffa inox da muro porta rotolo

50ST01

Staffa porta rotolo 50CP01

SEGNAPREZZI - PRICE CARDS



SEG001N
70x40mm
15 pcs

SEG002N
60x80mm
25 pcs

SEG003N
45x65mm
30 pcs

SEG004N
35x40mm
30 pcs

SEG005N
55x80mm
50 pcs

SEG006N
60x80mm
40 pcs



SEG008N
60x90mm
25 pcs

SEG015N
60x50mm
50 pcs

SEG024N
55x92mm
25 pcs

SEG025N
62x86mm
25 pcs

SEG027N
65x62mm
15 pcs

PINZE - PINCERS



PINZAX1
Pinze in acciaio inox
St. Steel pincers
190x17mm

PINZAX2
Pinze in acciaio inox
St. Steel pincers
190x36mm

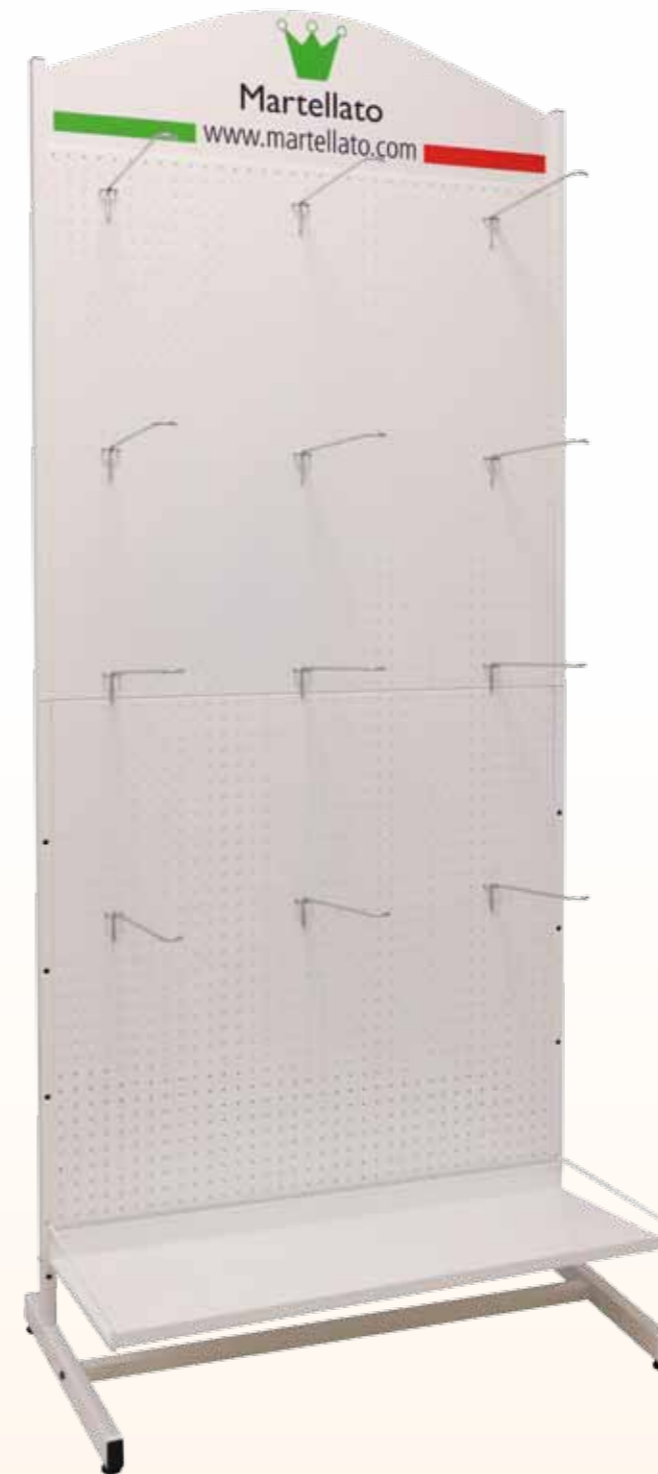
PINZAX3
Pinze in acciaio inox
St. Steel pincers
190x38mm

PINZAX4
Pinze in acciaio inox
St. Steel pincers
190x58mm



PINZA
Pinza in plastica
Plastic pincer

ESPOSITORI PER LA VENDITA SALES DISPLAY

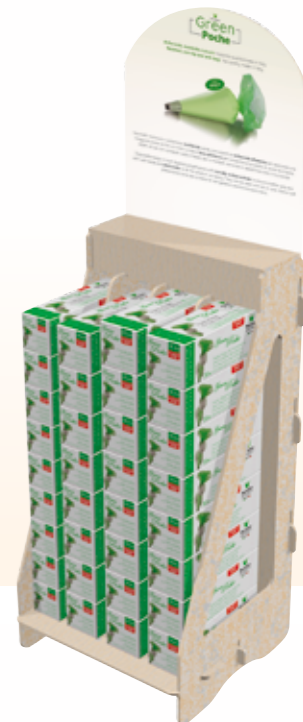


Espositore in metallo
Metal display
ESPOSITORE
95x55 h210 cm
con 20 ganci inclusi
with 20 hooks included

Crowner incluso
Crowner included



Espositore in legno
Wooden display
ESPOWMONOUSO
78,5x52 h195 cm



Espositore in legno
per green poche
Standing wooden display
for green poche
ESPOWG70GP
Misura/Size:
49,4x46,5 h150 cm



Espositore in plexiglass
Plexiglass display
ESPOB60
Size: 515x315 h210mm
with crowner for 60 piping tips

ATTREZZATURA ZUCCHERO SUGAR EQUIPMENTS

Ideata per la lavorazione dello zucchero. Realizzata in metallo verniciato e acciaio spazzolato.
Regolazione del corpo lampada in altezza ed in inclinazione. Controllo della potenza su 2 livelli: 600- 1200W.
Piano di lavoro :625 x 450 mm - Completa di cablaggio elettrico.

Designed for sugar processing. Made in varnished metal and brushed steel.
Height and tilt adjustment of the lamp body. 2-level power control: 600- 1200W.
Working plane :625 x 450 mm. Complete with electric cable.

Cavo di alimentazione posizionato all'interno per una maggiore sicurezza
The power cable runs inside the pole for improved safety

Maniglia per regolare l'inclinazione della lampada
Handle to adjust the lamp inclination

Inclinazione di 40° del corpo lampada verso l'operatore

40 ° inclination of the lamp towards the operator

Scorrimento verticale
Vertical scrolling

Smontaggio rapido
Quick disassembly

Base perfettamente planare
Perfectly planar base



NEW
Lampada
Lamp
LAMP01

Paratia antivento acciaio inox
Stainless steel shelter
LAMPLEX

CANNELLI PROFESSIONALI PROFESSIONAL TORCH

Cannelli multifunzionale per pasticceria, gastronomia e cucina, ideali per caramellare zucchero e meringhe, gratinare, scaldare e sciogliere.

Multifunctional kitchen torch for pastry, gastronomy and cooking, ideal for caramelizing sugar and meringues, for gratinating, melting and heating.



CANNELLO PRO
Dimensioni/dimensions 154x74x198 mm
Temperature 1300°C / 2400°F
Volume 140 ml butano/butane
Autonomia gas serbatoio pieno/burning time full tank 60 min



CANNELLOBL
Dimensioni/dimensions 103x69x142 mm
Temperature 1300°C - 2400°F
Volume 64 ml butano/butane
Autonomia gas serbatoio pieno/burning time full tank 60 min



CANNELLOBIG
Cartuccia usa e getta, corpo in plastica
Ugello 0,28 mm Potenza 1.90 kW
Disposable cartridge torch, plastic body
Nozzle 0.28 mm Power 1.90 kW

Fiamma regolabile, pulsante fiamma continua. Impugnatura antiscivolo, facilmente ricaricabile. Gas non incluso.
Adjustable flame, continuous flame button. Non-slip grip, easily rechargeable. Gas not included.



Porta phon
Blow dryer holder
50PP01



Forbici da zucchero
Sugar scissors
50F001



Pompetta
Sugar pump
POMP



Supporto termometro
Thermometer holder
MRTE
h13,7cm



Caramellometro
Caramellometer
MTE
da +80°C a +200°C
h30cm

Guanti in lattice - Latex gloves

Taglia - Size	Code	Taglia - Size	Code
6 - 6 1/2	GL 6	8 - 8 1/2	GL 8
7 - 7 1/2	GL 7	9 - 9 1/2	GL 9



PLEXIGLASS DISPLAYS



MACARON



AG05801
315x325 h65 mm



AG05701
460x330 h145 mm



AG05601
270x330 h145 mm



AG07801
270x150 h480 mm
cap. 25 pcs



AG07901
350x350 h450 mm
cap. 60 pcs



AG08201
400x350 h280 mm
cap. 15/18 pcs



AG07701
Ø280 h430 mm
cap. 62 pcs



AG07701P
Ø240 h 280 mm
cap. 30 pcs



AG08101
55x350 h600 mm
cap. 9 pcs

VETRINE - SHOW WINDOWS



Porta brioches in plexiglass
Plexiglass showcase

Size cm	Code
37x31 - h31	VB00408



Porta brioches in plexiglass con led
Plexiglass showcase with led lights

Size cm	Code
39,5x32,5 - h50,5	VB00308



Porta brioches in plexiglass
Plexiglass showcase - 42x31 h 42,5

Colore - Color	Code
Bianco - White	VB00200
Trasp. - Trans.	VB00201
Nero - Black	VB00208



Apertura frontale e posteriore
Front opening and back opening

Size cm	Code
60x37 - h36	VB00102



Porta brioches in plexiglass
Plexiglass showcase

Size cm	Code
41x36,5 - h44	VB00306



Vetrine porta brioches riscaldanti
Warming showcases for croissants

Size cm	Size cm	Code
1 piano-shelf	35x49,5 h 33	VB00108
2 piani-shelves	35x49,5 h 39	VB00110



Proteggi Brioches
Plexiglass food shields

Size cm	Code
49,5x30 - h27	AR0001
99,5x30 - h27	AR00011



Vetrina Easy
Plexiglass food shields

Size cm	Code
49,5x31 - h27	AR02801

VASSOI PLEXIGLASS - PLEXIGLASS TRAYS

LITTLE DECORO

145 x 400 h 20 mm

Colore - Color	Code
Bianco - White	50VP0100
Nero - Black	50VP0108

145 x 289 h 20 mm

Colore - Color	Code
Bianco - White	50VP0200
Nero - Black	50VP0208

204 x 258 h 20 mm

Colore - Color	Code
Bianco - White	50VP0300
Nero - Black	50VP0308

294 x 394 h 20 mm

Colore - Color	Code
Bianco - White	50VP0400
Nero - Black	50VP0408



MODERN STYLE

145 x 400 h 20 mm

Colore - Color	Code
Bianco - White	50VP0500
Nero - Black	50VP0508

145 x 289 h 20 mm

Colore - Color	Code
Bianco - White	50VP0600
Nero - Black	50VP0608

204 x 258 h 20 mm

Colore - Color	Code
Bianco - White	50VP0700
Nero - Black	50VP0708

294 x 394 h 20 mm

Colore - Color	Code
Bianco - White	50VP0800
Nero - Black	50VP0808



Su richiesta ampia gamma di colori e
misure realizzabili
On request different colors and sizes

plexiglass nero - black plexiglass

Size mm	thickness	Code
600X100	5	50VP601008
600X250	5	50VP602508
250X120	5	50VP251208
200x200	5	50VP202008
250x250	5	50VP252508
200X100	5	50VP201008



vassoio plexiglass - plexiglass tray

Size mm	Code
470x340 - h50	VS00101





Vetrina - Showcase
VP00101
 60x36cm - h16cm
 Accessori interni non inclusi
 Internal accessories not included

Vassoio - Tray
VP00401
 34X11cm - h2cm



Vassoio - Tray
VP00700
 18X29cm - h2,5cm



Piatto - Plate
VP00801
 13X24cm - h0,2cm

Piatto - Plate
VP00501
 32X9cm - h0,2cm



Vassoio - Tray
VP00500
 32x20cm - h2,5cm



Piatto - Plate
VP00601
 20x15cm - h0,2cm



Vassoio - Tray
VP01106
 17x23cm - h2cm

Piatto - Plate
VP01201
 16,5x22,5cm - h0,2cm



Vassoio - Tray
VP00906
 10x50cm - h2cm

Piatto - Plate
VP01001
 9,5x49,5cm - h0,2cm

Alzatina in Plexiglass
Plexiglass display

COD. 604
 22x27 h30cm



ET001
 297x295 h 400mm
 double



ET003
 310x200 h 400mm



ET004B
 315x410 h 370mm



ET006
 305x190 h 470mm



ET004
 245x300 h 290mm

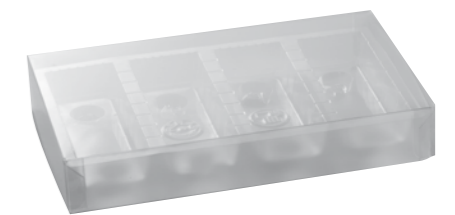
PACKAGING



Scatole trasparenti - Transparent boxes
 Alveoli trasparenti - transparent cavities
 31x26 h 10mm - pack 25 pcs



Bordo satinato - Glazed glim boxes
 Alveoli trasparenti - Transparent cavities
 31x26 h 10mm - pack 25 pcs



Scatola satinata - Glazed boxes
 Binari trasparenti- Transparent lines
 95x32 h 19mm - 25 pcs

Misure Size mm	Alveoli Cavities	Codice Code
160x40 h20	5	MSC001
110x100 h20	9	MSC002
220x65 h20	12	MSC003
160x150 h20	20	MSC004

Misure Size mm	Alveoli Cavities	Codice Code
100x115 h23	6	MSC201
210x100 h23	12	MSC202
210x100 h23	18	MSC203

Misure Size mm	Binari Lines	Codice Code
200x120 h35	4	MSC501

CONTENITORI ISOTERMICI ISOTHERMAL CONTAINERS

TOP

GASTRONORM

50CI210GN - Cap. 38,6 Lt
Internal size: 540x340x210 mm

50CI280GN - Cap. 52,3 Lt
Internal size: 540x340x280 mm

MAXI 60X40

50CI316040 - Cap. 82,3 Lt
Internal size: 625x425x310 mm

50CI276040 - Cap. 71,7 Lt
Internal size: 625x425x270 mm

50CI126040 - Cap. 31,9 Lt
Internal size: 625x425x120 mm

50CI086040 - Cap. 21,3 Lt
Internal size: 625x425x80 mm

50CI216040 - Cap. 55,8 Lt
Internal size: 625x425x210 mm

50CI166040 - Cap. 42,5 Lt
Internal size: 625x425x160 mm



Piastra eutettica
Eutectic plate
-12°C / 0°

50CIA005
Size: 530x325x30 mm
x GASTRONORM



Piastra eutettica
Eutectic plate
-6°C / 0°C

50CIA008
Size: 380x215x30 mm
x GASTRONORM
x MAXI



Inserto Caldo&Freddo
Hot&Cold System insert

50CIA006
Size: 695x495x100 mm
x MAXI

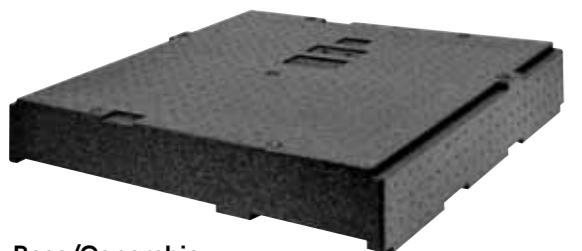


Carrello plastica
Plastic trolley

50CIA003
Size: 610x410 mm

RING SYSTEM

50X50



Base/Coperchio
Base/Cover

50CI5050BC
Misure interne - Internal size:
510x510x63 mm



Estensore
Extensor

50CI5050ES
Misure interne - Internal size:
510x510x95 mm

FRONTAL

GASTRONORM

50CI540GN - Cap. 83 Lt
Internal size: 540x330x480 mm

MAXI 60X40

50CI6040 - Cap. 128,1 Lt
Internal size: 600x400x500 mm

Supporti salva guida - Wire rail bracket

50CIA002
for 50CI6040
MAXI
kit 9pcs



PLASTIC BOX



Casse Milleusi
Multipurpose crates

Size cm	Lt	Code
55x43 h 31	50	50CA5543F
63x44 h 34	65	50CA6344F

Casse forate, inseribili e sovrapponibili.
Insertable and stackable perforated crates.



Cassa fondo chiuso
Full bottom

Size cm	Lt	Code
60x40 h 7	12	50CA604007C
60x40 h 10	18	50CA604010C
60x40 h 13	24	50CA604013C



Coperchio per casse milleusi
Multipurpose crate lids

Size cm	Code
55x43	50CA50COP
63x44	50CA65COP
72x47	50CA90COP



Coperchio per casse 60x40
Crate lid 60x40

Size cm	Code
60x40	50CA6040COP

DECORAZIONE DECORATION

CAKE DESIGN	302
AEROGRAFIA / AIRBRUSH	310
STENCIL	312
COLORANTI / COLOURANTS	318

CAKE DESIGN

Italian
Cake Art



Decorazione
Decoration

SUGAR MATS

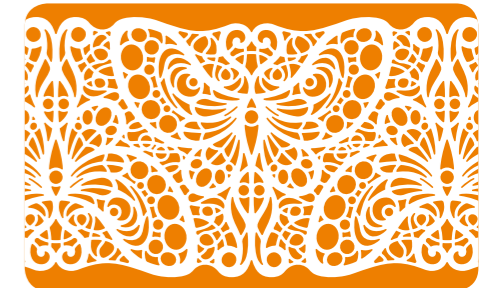
Tappeti in silicone. Ideali per vestire il tuo dolce con un decoro in zucchero di grande effetto.
Silicone mats. Ideal to dress up your cake with an impressive sugar decoration. Misura - Size: 30x40cm



40-WD001 Decorations: 388x88mm



40-WD002 Decorations: Ø88mm



40-WD003 Decorations: 388x86mm



40-WD004 Decorations: Ø79mm



40-WD005 Decorations: 380x86mm



40-WD006 Decorations: 72x72mm

SUGAR DRESS

Preparato per la creazione di pizzi e decorazioni per torte, pasticcini e cup cake.

Sugar dress un sistema facile e veloce per ottenere un decoro raffinato e di grande effetto. È sufficiente aggiungere ai due preparati dell'acqua, mescolare bene il composto e spalmarlo con una spatola nell'apposito tappetino Martellato.

Preparation for the creation of lace and decorations for cakes, pastries and cup cakes.

Sugar dress an easy and fast way to get a refined and impressive decoration. It's enough just to add some water to the two preparations, mix well and spread the mixture with a spatula into the Martellato mat.



EFSD001
SUGAR DRESS
Bianca - White
Secchiello 500 gr
Bucket 500 gr
GLUTEN FREE



EFSD002
SUGAR DRESS
Bianca - White
Secchiello 200 gr
Bucket 200 gr
GLUTEN FREE



EFSD006
SUGAR DRESS
Nero - Black
Secchiello 200 gr
Bucket 200 gr
GLUTEN FREE



SUGAR PEARL

Preparato perlato per la creazione di pizzi e decorazioni alimentari.

Pronte all'uso. Mescolare bene prima dell'uso. Stendere il composto sugli stampi facendolo aderire perfettamente aiutandosi con una spatola.

Preparation with pearled effect for sweet lace and other food decorations.
Ready for use! Mix well before using. Pour the product into the mould and let it penetrate deeply with the help of a palette knife.



EFSP017
SUGAR PEARL
Oro - Gold
Secchiello 200 gr
Bucket 200 gr
AZO FREE



EFSP019
SUGAR PEARL
Argento - Silver
Secchiello 200 gr
Bucket 200 gr
AZO FREE



FIORI - FLOWERS



LILIUM

40-W049S
17x48mm - 24x70mm - 32x90mm - 39x110mm



40-W055
Controstampo - Formers
Ø 160 h60mm - Kit 4 pcs



POINSETTIA

40-W188S
17x32 - 29x52 - 31x62 - 37x60 mm



40-W189
Controstampo - Formers
Ø 126 h35mm - Kit 4 pcs



SURFINIA

40-W193S
66x60 - 38x52 mm



40-W193C
Controstampo - Formers
Ø 75 h50mm - Kit 4 pcs



DAISIES

40-W192S
Ø48mm - Ø62 mm



40-W192C
Controstampo - Formers
Ø 55 h30mm - Kit 4 pcs



DAHLIA

40-W206S
Ø90mm - Ø65 mm



40-W206C
Controstampo - Formers
380x280mm - Kit 5 pcs



IBISCUS

40-W051S
19x48mm - 27x70mm - 35x90mm - 44x110mm



40-W027
Controstampo - Formers
Ø 115 h55mm - Kit 4 pcs



TULIP

40-W194S
27x46mm - 66x37mm



40-W194B
Supporto - Flower formers
Ø 100 h90mm - Kit 5 pcs



40-W194C
Controstampo - Formers
380x280mm - Kit 5 pcs



ROSE

40-W028
32x29mm - 39x34mm - 47x40mm



ORCHID

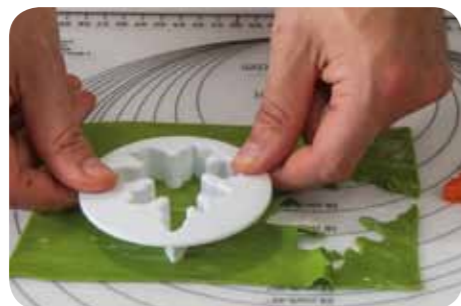
40-W030
72x72mm - 96x66mm
57x31mm



40-W053
Controstampo - Formers
Ø 132 h55mm

VENATORI - VEINERS

Stampo **venatore** in silicone e **cutter** in plastica per venare petali e foglie.
Veiner silicon mould and plastic **cutter** to veiner petals and leaves.



40-WF001 81x55mm

40-WF002 55x46mm

40-WF003 110x97mm



40-WF004 105x55mm

40-WF005 58x25mm

40-WF006 83x46mm



40-WF007 160x69mm

40-WF008 89x31mm

40-WF009 66x39mm



40-WF010 74x69mm

40-WF011 85x34mm

40-WF012 85x34mm

Pantografino - Pantograph

40-WA001V

Il kit include:

- 4 rotelline lisce - 4 coppie di rotelline ondulate
- 2 distanziatori da 15 mm - 2 distanziatori da 10 mm
- 4 distanziatori da 5 mm

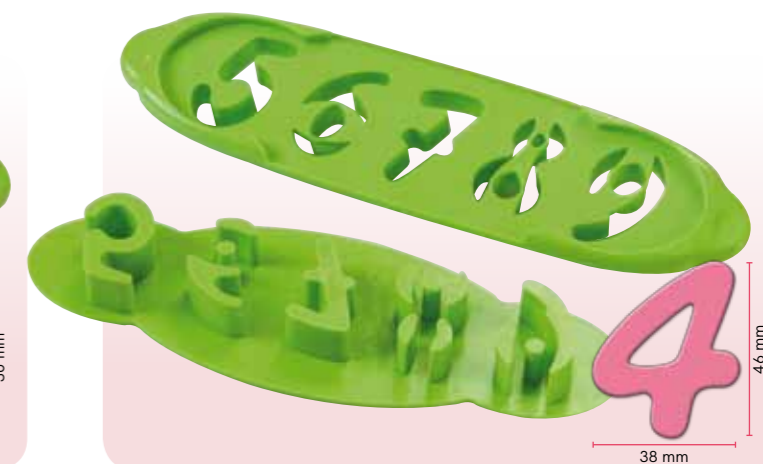
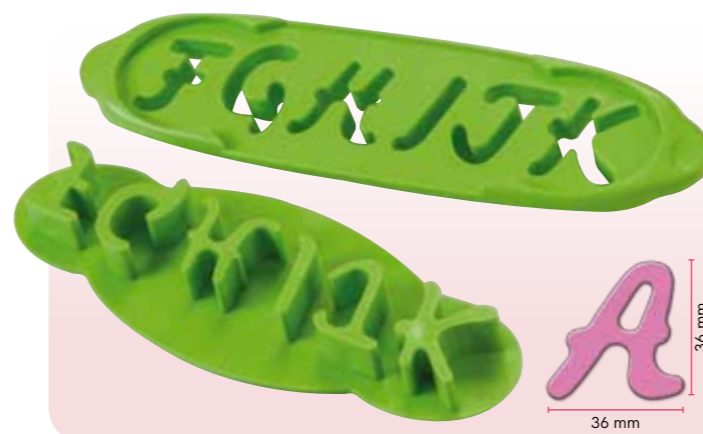
The kit includes:

- 4 smooth wheels and 4 couples of fluted wheels
- 2 spacers 15 mm - 2 spacers 10 mm - 4 spacers 5 mm



CUTTER

LETTERE E NUMERI LETTERS AND NUMBERS



Cutter Lettere - GRANDI Letter Cutter - BIG

40-WA002

Il kit include: Stampi lettere dalla A alla Z, set 5 pz

The kit includes: Letters cutters from A to Z, set of 5 pcs



Cutter Letterine Small Letter Cutter

40-WA008

Il kit include: Stampi lettere dalla A alla Z, set 5 pz

The kit includes: Letters cutters from A to Z, set of 5 pcs

Cutter Numeri - GRANDI Numbers Cutter - BIG

40-WA003

Il kit include: Stampi dallo 0 al 9 set 2 pz

The kit includes: Cutters from 0 to 9, set of 2 pcs



Cutter Numerini Small Numbers Cutter

40-WA009

Il kit include: Stampi dallo 0 al 9 set 2 pz

The kit includes: Cutters from 0 to 9, set of 2 pcs

SPECIAL TOOLS



Mattarelli in teflon - Teflon Rolling pin

40-W021
Mattarello piccolo
Small Rolling pin
Ø25mm - 230mm

40-W154
Mattarello medio
Small Rolling pin
Ø45mm - 350mm



Set 8 Anelli - Set 8 Ring

40-W164A
spessore thickness
4-5-6-10mm per/for:
40-W021 Ø25mm

40-W165A
spessore thickness
4-5-6-10mm per/for:
40-W154 Ø45mm



Fiocchi neve - Snowflakes
40-W010S
Ø25mm - Ø40mm - Ø56mm



Stelline - Stars
40-W018S
Ø6,5mm - Ø11mm - Ø12,5mm



Tappeto per Fiori - Mat for flowers
40-W139
190x190mm



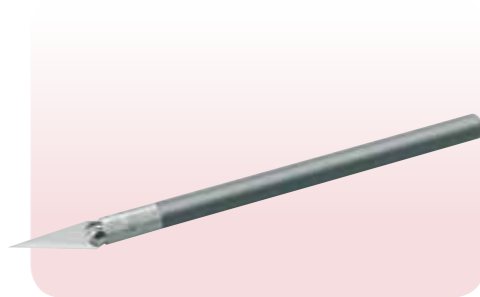
**Paletta per lisciare
Smoother**

40-W004



**Kit 3 rotelline
3 wheels cutter kit**

40-W052



**Cutter Bisturi
Scalpel cutter**

40-W031
Bisturi
Scalpel

40-W031R
Conf. 3 lame
Pack of 3 blades



Agrifoglio - Holly
40-W043S
22x20mm - 30x28mm - 45x40mm



Cuoricini - hearts
40-W013S
6x7mm - 8x10mm - 13x14mm

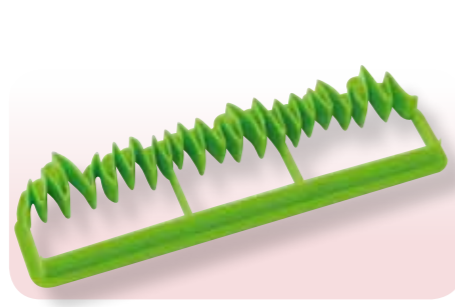


Ovali doppio taglio - Double cutter
40-W026
33x23 - 30x20 - 49x33 - 44x28
68x46 - 60x40 - 86x60 - 78x50mm



**Cutter effetto imbottitura
Quilted effect cutter**

40-W198V
Misura-Size: 120x90mm

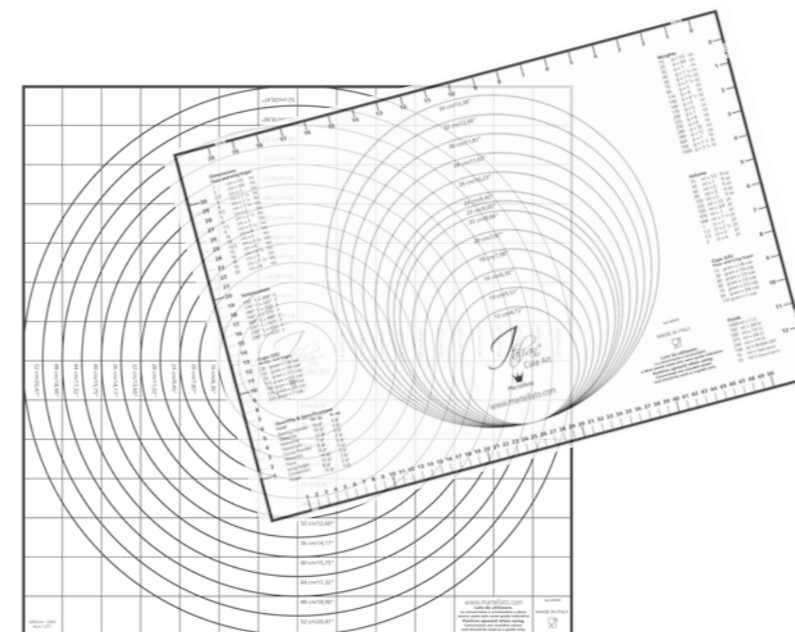


Cutter erba - Grass Cutter
40-W199V
206x58mm



Sugar Gun
40-WA007

Il kit include 20 dischetti intercambiabili
The kit includes 20 interchangeable discs



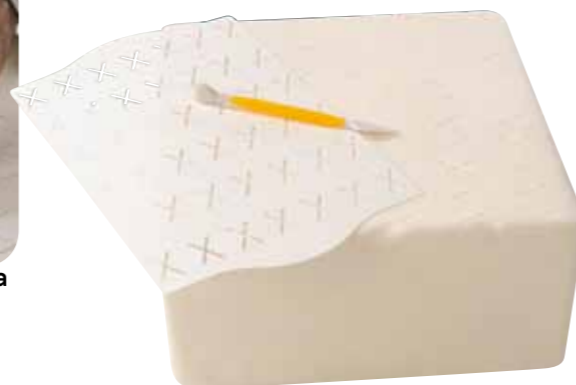
**Tappeto stendipasta in plastica
Plastic mat for dough rolling out**
in plastica con gommatura antiscivolo
Plastic mat with skidproof

40-W167 - 60x58cm
40-W141 - 60x40cm



**Stencil rombi per effetto imbottitura
Rhomb stencil for quilted effect**

40-W108
Misura-Size: 200x330mm



AMPIA GAMMA DISPONIBILE NEL CATALOGO DEDICATO AL CAKE DESIGN
SEE ALL THE ITEMS ON OUR CAKE DESIGN CATALOGUE



AEROGRAFI AIRBRUSHES

Aeropenne professionali per colorare cioccolato e dolci. Alimentazione per gravità con forma ad imbuto per una facile pulizia e un flusso di colorante più efficiente, Regolatore di flusso ad azione singola o doppia, disponibili diverse misure di ugelli e capacità di serbatoi, per adattarsi ad ogni esigenza di decorazione e rispondere alle diverse necessità di precisione e velocità.

Professional airbrushes for coloring chocolate and sweets. Gravity feed cup is designed with a new funnel shape for easy clean up and more efficient paint flow, single or double action trigger, different nozzles diameter and cups capacity are available, they adapt to any decoration style and meet the different needs of precision and speed.



DECOAIR2
Cap. 7 CC
Ugello - Nozzle Ø 0,3mm
DUAL ACTION

DECOAIR3
Cap. 2 CC
Ugello - Nozzle Ø 0,2mm
DUAL ACTION

DECOAIR5
Cap. 20 CC - 40 CC
Ugello - Nozzle Ø 0,2mm
DUAL ACTION

DECOAIR6
Cap. 2 CC - 5 CC - 13 CC
Ugello - Nozzle Ø 0,3mm
SINGLE ACTION



Istruzioni
manutenzioni
pennae aerografe

Airbrush
maintenance
instructions

Dispositivo professionale portatile per la nebulizzazione del colorante alimentare. Funzionamento con pistone in teflon senza olio di lubrificazione. Pressione di esercizio costante garantita dal regolatore, una soluzione perfetta per tutti i lavori di aerografia e nebulizzazione del colorante alimentare.

Professional equipment for airbrushing food colours. It has a teflon piston that works without lubricant oil. The air regulator guarantees a constant pressure. The perfect solution for airbrushing food colours.



DECOMP9

6 BAR - Potenza - Power: 1/3 HP
Volume aria min./litres - Air output per min./ litres: 30-35L/min
Vollaggio - Voltage: 220-240V / 50HZ
110-120V/60HZ 220V / 60HZ
Pressione Massima - Max.pressure: 6.5bar/95PSI

DECOMP7

4 BAR Potenza - Power: 1/5 HP
Volume aria min./litres - Air output per min./ litres: 23-25L/min
Vollaggio - Voltage: 220-240V / 50HZ
110-120V/60HZ 220V / 60HZ
Pressione Massima - Max.pressure: 6.5bar/95PSI

MINI AIRBRUSH

DECOCP01

Il kit completo per piccole decorazioni include:
• Penna aerografa a doppia azione, Ø 0,2mm;
• Mini Compressore da 1 BAR;
• Supporto per penna aerografa;
• Trousse nera da viaggio.

Complete kit for small decorations includes:
• Airbrush double action, Ø 0.2mm;
• Mini compressor 1 BAR;
• Support for airbrush;
• Black travel bag.



ACCESSORI - ACCESSORIES



DECOV01
Vaschetta pulizia dell'aerografo. Container for airbrush cleaning.



DECOF01
Filtro aerografo. Airbrush filter.



MD 2
Sostegno aerografo. Airbrushes holder.



DECOH01
Sostegno aerografo. Airbrushes holder.

AIRBRUSH STENCIL

Realizzati in resistente materiale plastico traslucido, gli stencil per aerografia permettono di produrre decorazioni su superfici verticali e curve. Ideali per decorare torte da ricorrenza personalizzate. Ampia gamma disponibile nel catalogo dedicato al cake design.

Made of resistant translucent plastic material, the airbrush stencils allow you to produce decorations on vertical surfaces and curves. Ideal for decorating personalized cakes. Wide range available in the catalog dedicated to cake design.



40-WM038
Papavero grande e bocciolo
Big Poppy and bud stencil
130x65 mm



40-WM039
Papaveri e bocciolo
Big, small and bud Poppy
110x62 mm - 60x30 mm



40-WM007
Farfalle - Butterflies
92x78mm - 50x43mm



40-WM027
Rosa aperta - Open rose
93x150mm



40-WM028
Bocciolo rosa - Blossom
64x140mm



40-WM042
Loto - Lotus Flower
106x101mm



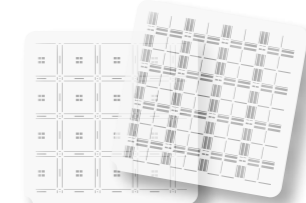
40-WM506
Loto - Lotus Flower
132x152mm
KIT 2 STENCIL



40-WM045
Zebrine
230x230mm



40-WR002
Pois
230x230mm



40-WR003
Tartan
230x230mm
KIT 2 STENCIL



40-WM046
Pied de poule
230x230mm

STENCIL

Pratici e veloci stencil per decorare torte, vaschette gelato, piatti e qualsiasi altro dessert.
 In materiale plastico per alimenti. Misure: Ø260mm. Spessore 8/10.
 Practical and fast stencils to decorate cakes, ice cream, dishes and any other dessert
 Made of food safe plastic. Sizes: Ø260mm. Thickness 8/10.



choco and the City

Image Ø 140 mm



MINI STENCIL



Mini setaccio - Mini sifter
SETACIOK
 Ø70 h90mm
 Acciaio inox. - St. steel.

In materiale plastico per alimenti.
 Misure: Ø95mm. Spessore 8/10.
 Made of food safe plastic.
 Sizes: Ø95mm. Thickness 8/10.

Ideali per monoporzioni
 Ideal for single serving



CREATIVE STENCIL

Plastica bianca.
White plastic stencil.
Misura - Size 295x200mm



PMFORK
30x125 x h1,5mm - 12pcs



PMSPOON
30x130 x h1,5mm - 12pcs



PMKNIFE
20x130 x h1,5mm - 14pcs



Plastica trasparente - Transparent plastic stencil.
Misura - Size 310x510mm



SCSP01
130x30 x h2mm - 30pcs



SCSP03
75x35x h2mm - 40pcs



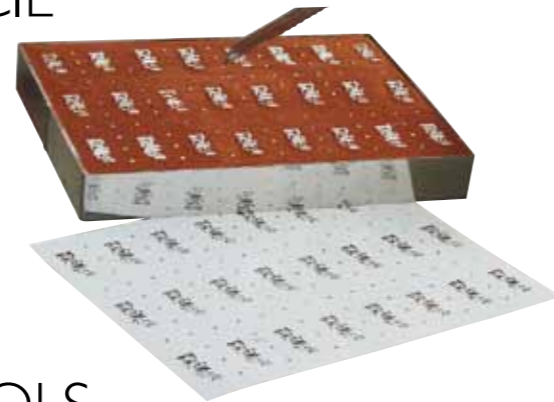
SCSP04
65x40 x h2mm - 32pcs

TIRAMISÙ STENCIL

Griglia tiramisù per decorare il dolce e segnare le porzioni.
Tiramisù grill to decorate the cake and mark portions.

Stencil porzionatore
Cake marker stencil

GPO22
40x30cm



DECORATING TOOLS



Coltello - Knife
50WA006B
1 coltello / 1 knife



Kit Attrezzi decoro - Modelling Tool set
50WA004B
12 strumenti doppia punta
1 coltello - 1 raschietto
12 dual-heads tools
1 knife - 1 scraper



Kit Attrezzi decoro - Modelling Tool set
50WA005B
12 strumenti doppia punta
1 coltello - 1 raschietto
12 dual-heads tools
1 knife - 1 scraper

DECORATIVE STENCIL

Griglie in materiale plastico per creare decori con il cioccolato e con biscuit.
Plastic grills for chocolate and biscuit decoration.



Size cm	Cod.
30x20	GS01
60x40	GD01

Size cm	Cod.
30x20	GS02
60x40	GD02

Size cm	Cod.
30x20	GS03
60x40	GD03



Size cm	Cod.
30x20	GS04
60x40	GD04



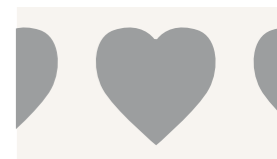
Size cm	Cod.
30x20	GS05
60x40	GD05



Size cm	Cod.
30x20	GS06
60x40	GD06



Size cm	Cod.
30x20	GS07
60x40	GD07



Size cm	Cod.
30x20	GS08
60x40	GD08



Size cm	Cod.
30x20	GS09
60x40	GD09



Size cm	Cod.
30x20	GS10
60x40	GD10



Size cm	Cod.
30x20	GS11
60x40	GD11



Size cm	Cod.
30x20	GS12
60x40	GD12



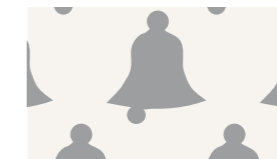
Size cm	Cod.
30x20	GS13
60x40	GD13



Size cm	Cod.
30x20	GS14
60x40	GD14



Size cm	Cod.
30x20	GS15
60x40	GD15



Size cm	Cod.
30x20	GS16
60x40	GD16



Size cm	Cod.
30x20	GS17
60x40	GD17



Size cm	Cod.
30x20	GS18
60x40	GD18



Size cm	Cod.
30x20	GS19
60x40	GD19



Size cm	Cod.
30x20	GS20
60x40	GD20



Size cm	Cod.
30x20	GS21
60x40	GD21



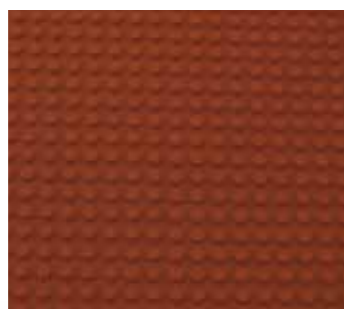
Size cm	Cod.
30x20	GS22
60x40	GD22

TAPPETI DECORO DECORATIVE MATS

Tappeto in silicone per decori in rilievo.
Relief silicone mats for baking.
Size: 60 x 40 cm



RELIEF1
Misura - Size: h 37mm



RELIEF2
Misura - Size: Ø 4mm



RELIEF3
Misura - Size: h 47mm



RELIEF4
Misura - Size: h 30mm



RELIEF5
Misura - Size: h 30mm



RELIEF6
Misura - Size: h 30mm



RELIEF7
Misura - Size: h 30mm



RELIEF8
Misura - Size: h 30mm



RELIEF9
Misura - Size: h 30mm



RELIEF10
Misura - Size: h 30mm



RELIEF11
Misura - Size: h 30mm



RELIEF12
Misura - Size: h 30mm



PETTINI DECORO DECORATIVE COMBS

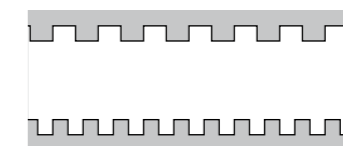
Pettini in materiale plastico e gomma con doppio decoro ideali per biscuit e cioccolato
Plastic and rubber combs with double decoration suitable for biscuit and chocolate



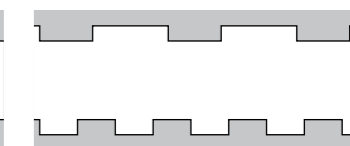
PD

PDM

PDS

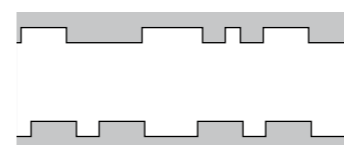


cm	Cod.
70	PD1/2
34	PDM1/2
17	PDS1/2

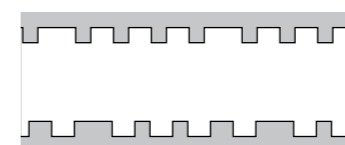


cm	Cod.
70	PD3/4
34	PDM3/4
17	PDS3/4

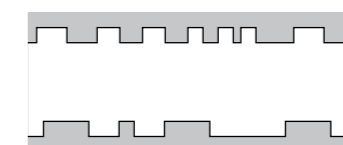
scale 1:1



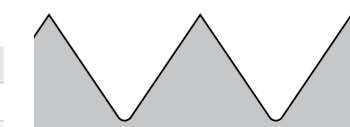
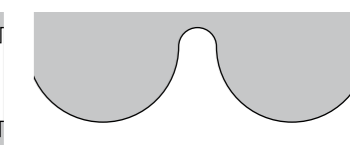
cm	Cod.
70	PD5/6
34	PDM5/6
17	PDS5/6



cm	Cod.
70	PD7/8
34	PDM7/8
17	PDS7/8



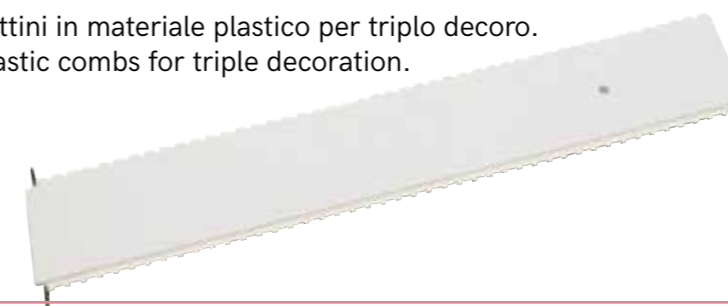
cm	Cod.
70	PD9/10
34	PDM9/10
17	PDS9/10



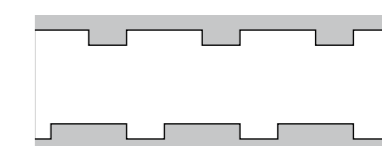
h cm	Cod.
70	PD13/14
34	PDM13/14
17	PDS13/14

scale 1:1

Pettini in materiale plastico per triplo decoro.
Plastic combs for triple decoration.



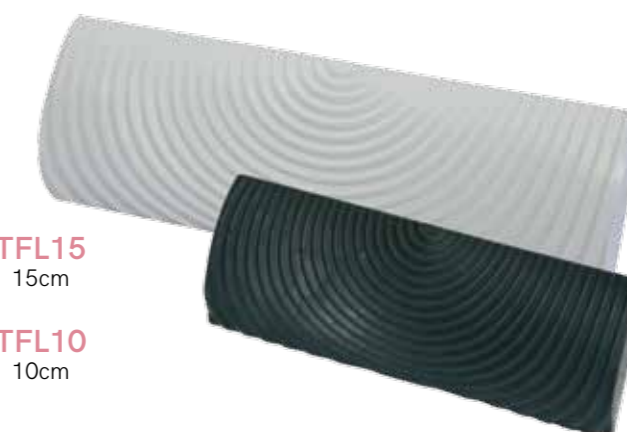
**Pettine 3 colori
Comb 3 colours**
PD11/12
70cm



scale 1:1

Tampone effetto legno - Wood comb

In polipropilene per decorazioni in cioccolato.
Made of polypropylene. For chocolate decorations.



TFL15
15cm

TFL10
10cm

COLORANTI ALIMENTARI FOOD COLOURANT

Martellato propone una linea completa di coloranti alimentari per dolci, in versione spray, in polvere o in gelatina, ideali per impreziosire e dare un tocco di fantasia a dolci, gelati e altri prodotti dolciari.

Martellato offers a full range of edible cake food colouring available in spray, powders or gel pastes ideal to decorate and add a splash of whimsy to cakes, ice-cream and other desserts.



Velvet Spray

GLUTEN FREE



Azo Free
**BIANCO
WHITE**
LCV000



Azo Free
**GIALLO
YELLOW**
LCV204
NEW



Azo Free
**ROSA
PINK**
LCV207
NEW



Azo Free
**LILLA
LILAC**
LCV210
NEW



Azo Free
**VERDE
GREEN**
LCV209
NEW



Azo Free
**AZZURRO
SKY BLUE**
LCV003



**FUCSIA
FUCHSIA**
LCV107



**ROSSO
RED**
LCV208
NEW



**ARANCIONE
ORANGE**
LCV001



**MILK
CHOCO**
LCV005N



**DARK
CHOCO**
LCV015N



**NERO
BLACK**
LCV206
NEW



I coloranti alimentari spray Velvet, a base di burro di cacao, offrono al semifreddo un decoro dall'effetto vellutato. L'articolo può essere spruzzato su tutte le superfici congelate: semifreddi, mousse, torte gelato, cioccolato, creme etc

The Velvet food colouring spray, made with cocoa butter, offer a velvety decor for semifreddi. The product can be sprayed on all frozen surfaces: semifreddos, mousses, ice cream cakes, chocolate, creams, etc.

400 ML



LIPOSOLUBLE POWDER



Il colorante alimentare in polvere **liposolubile e alcool solubile**.
The food **liposoluble and alcohol soluble** powder colouring.

DOVE USARLO

- cioccolato
- cioccolato bianco
- crema,
- pasta di zucchero
- pasta da modellaggio
- pasta di mandorle
- burro

CREATED FOR

- chocolate
- white chocolate
- custard
- sugar paste
- modelling paste
- almond paste
- butter

PEARLED POWDER COLOURING

Color	gr	Code	info
Blu - Blue	25	LCP003	Azo free
Rosso - Red	25	LCP008	Azo
Verde - Green	25	LCP009	Azo
Viola - Violet	25	LCP010	Azo
Bronzo - Bronze	25	LCP015	Azo free
Gold LUSTRE	25	LCP017N	Azo free
Rubino - Ruby	25	LCP018	Azo free
Silver LUSTRE	25	LCP019N	Azo free
Rame - Copper	25	LCP020	Azo free

Color	gr	Code	info
Fucsia - Fuchsia	25	LCP021	Azo
Oro - Gold	25	LCP117	Azo free
Argento - Silver	25	LCP119	Azo free

Color	gr	Code	info
Bronzo - Bronze	5	40-WC015	Azo free
Oro lustre - Gold	5	40-WC017	Azo free
Rame - Copper	5	40-WC020	Azo free
Argento - Silver	5	40-WC119	Azo free

PASTEL POWDER COLOURING

Color	gr	Code	info
Bianco - White	5	40-WC300	Azo free
Blu - Blue	5	40-WC302	Azo free
Giallo - Yellow	5	40-WC304	Azo free
Marrone - Brown	5	40-WC305	Azo free
Nero - Black	5	40-WC306	Azo free
Rosa - Pink	5	40-WC307	Azo free
Rosso - Red	5	40-WC308	Azo free
Verde - Green	5	40-WC309	Azo free
Viola - Violet	5	40-WC310	Azo free
Arancione - Orange	5	40-WC311	Azo free
Candy pink	5	40-WC322	Azo free

Color	gr	Code	info
Bianco - White	25	LCP300	Azo free
Blu - Blue	25	LCP302	Azo free
Giallo - Yellow	25	LCP304	Azo
Marrone - Brown	20	LCP305	Azo
Nero - Black	25	LCP306	Azo free
Rosa - Pink	25	LCP307	Azo free
Corallo - Coral	25	LCP308	Azo
Rosso - Red	25	LCP308N	Azo
Verde - Green	25	LCP309	Azo
Arancione - Orange	25	LCP311	Azo

POLVERE LIPOSOLUBILE - CONSIGLI D'USO:

Il colorante è solubile in alcool, operazione consigliata o in acqua operazione più faticosa. Grazie alla capacità di riflettere la luce dona alla decorazione un effetto metallizzato. Può essere usato direttamente sulla superficie di cioccolato, senza essere sciolto, con un pennello o con le dita ottenendo così un effetto perlato. Per la colorazione in superficie si può utilizzare la polvere mischiata alla gommalacca liquida, in modo che il prodotto aderisca bene alla superficie una volta decorata.

LIPOSOLUBLE POWDER - DIRECTIONS FOR USE:

The colouring is soluble in alcohol (suggested operation) or in water (more difficult operation). Thanks to the ability to reflect the light, this powder gives the decoration a metallic effect. It can be used directly on the surface of chocolate, without being dissolved, with a brush or with fingers obtaining in this way a pearled effect to colour the surface you can use the powder mixed with the liquid shellac, so that the product adheres well to the surface once decorated.

INTERFERENCE POWDER

Il colorante alimentare in polvere **liposolubile**, se associate ad una superficie scura, donano dei riflessi di luce colorata. Possono essere usate su soggetti di cioccolato fondente o paste zucchero colorate. The food colouring powders **liposoluble**, when applied on a dark surface, give some coloured light reflections. They can be used on dark chocolate figures or coloured sugar paste.



Color	gr	Code	info
Rossa - Red	5	40-WCP508	Azo free
Oro - Gold	5	40-WCP517	Azo free

WATER-SOLUBLE POWDER



Colorante alimentare in polvere **idrosolubile** ad elevato grado di purezza, utilizzabile in qualsiasi tipo di impasto. High purity **water-soluble** food colouring powder to be used in any type of dough

PASTEL POWDER COLOURING

Color	gr	Code	info
Blu - Blue	25	LCP202	Azo free
Giallo - Yellow	25	LCP204	Azo
Nero - Black	25	LCP206	Azo free
Rosso - Red	25	LCP208	Azo
Verde - Green	25	LCP209	Azo
Arancione - Orange	25	LCP211	Azo
Fragola - Strawberry	25	LCP218	Azo

DOVE USARLO

- panna
- pasta di zucchero
- pasta da modellaggio
- semifreddi
- ghiaccia
- pastafrolla
- macarons
- meringhe

CREATED FOR

- cream
- sugar paste
- modelling paste
- semifreddo
- icing
- shortbread
- macarons
- meringues

POLVERE IDROSOLUBILE - CONSIGLI D'USO:

Il colorante può essere sciolto con l'aggiunta di acqua. La grana più fine facilita e velocizza lo scioglimento della polvere.

IDROSOLUBLE POWDER - DIRECTIONS FOR USE:

The colouring can be dissolved with the addition of water. The finer is the grain the faster is the dissolution of the powder.

PUMP POWDER

Polvere perlescente con pompetta ad aria ideale per decorare prodotti finiti come torte, semifreddi e cioccolato.
Pearlescent powder coat with air pump ideal for decorating finished products like cakes, semifreddi and chocolate.



Color	gr	Code	info
Rosso - Red	6	LCP508	Azo
Rosa - Pink	10	LCP507	Azo
Blu - Blue	10	LCP502	Azo free
Oro - Gold	10	LCP517	Azo
Argento - Silver	10	LCP519	Azo free

GEL COLOURING



Colorante in gel ad altissima concentrazione, speciale per le colorazioni di pasta zucchero, masse grasse e royal ice.

Highly concentrated colouring in gel to colour of sugar paste, fat masses and royal icing.

Color	gr	Code	info
Arancione - Orange	30	LCG001	Azo
Blu - Blue	30	LCG002	Azo free
Giallo - Yellow	30	LCG004	Azo
Marrone - Brown	30	LCG005	Azo
Nero - Black	30	LCG006	Azo
Rosa - Pink	30	LCG007	Azo

Color	gr	Code	info
Rosso - Red	30	LCG008	Azo
Verde - Green	30	LCG009	Azo
Viola - Violet	30	LCG010	Azo
Blue Navy	30	LCG022	Azo
Incarnato - Incarnate	30	LCG025	Azo

Additivo alimentare utilizzato come addensante. Aggiunto alla pasta zucchero si ottiene una pasta più resistente e più facile da modellare. Prodotto inodore e insapore.

Food additive used as a thickener. If added to sugarpaste, you will get a more resistant and easier to shape dough. Odorless and tasteless.



CMC
40-W042
Barattolo 40gr
Jar 40gr



Colla - Glue
40-W166
Barattolo 25gr
Jar 25gr

JELLIES



La gelatina ad uso alimentare è ideale per guarnire le torte e dare un effetto di lucentezza.
Food jellies are ideal to garnish every kind of cake.

LCJ000
Transparent
1000 gr
Azo Free

LCJ100
Glitter Transparent
1000 gr
Azo Free

GELATINE - CONSIGLI D'USO:

Una volta ammorbidita con la frusta, la gelatina va stesa sulla superficie della torta per dare un effetto lucido e glassato.

JELLIES - DIRECTIONS FOR USE:

Soften the jelly with a whisk, and then spread it onto the cake surface to produce a shiny effect.

COCOA BUTTER



I coloranti a base di burro di cacao, una volta sciolti a bagnomaria o microonde, risultano perfetti per la colorazione.

Colourings made of cocoa butter, once melted in bain-marie or microwave, are perfect to colour.

DOVE USARLO

- cioccolato
- masse grasse

CREATED FOR

- chocolate
- fat masses

Color	gr	Code	info
Bianco - White	200	LCB200	Azo free
Arancio - Orange	200	LCB201	Azo
Blu - Blue	200	LCB202	Azo free
Giallo - Yellow	200	LCB204	Azo
Nero - Black	200	LCB206	Azo
Rosso - Red	200	LCB208	Azo
Verde -Green	200	LCB209	Azo
Viola - Violet	200	LCB210	Azo

Color	gr	Code	info
Bianco - White	30	40-WCB200	Azo free
Arancio - Orange	30	40-WCB201	Azo
Blu - Blue	30	40-WCB202	Azo free
Giallo - Yellow	30	40-WCB204	Azo
Marrone - Brown	30	40-WCB205	Azo
Nero - Black	30	40-WCB206	Azo
Rosso - Red	30	40-WCB208	Azo
Verde -Green	30	40-WCB209	Azo
Viola - Violet	30	40-WCB210	Azo
Oro - Gold	30	40-WCB217	Azo free

BURRO CACAO - CONSIGLI D'USO:

Il burro di cacao può essere utilizzato puro per piccole decorazioni con il pennello oppure, se diluito con 50% di cioccolato bianco, può essere spruzzato con pistola a caldo producendo così un effetto vellutato. Spruzzato all'interno di stampi per praline o corpi cavi, sciolto a 30°C oltre a colorare, permette di ottenere un effetto maculato, neve, goccia o buccia d'arancia.

COCOA BUTTER - DIRECTIONS FOR USE:

The product when sprayed with hot gun, mixed with 50% of white chocolate, produces a velvety effect. Sprayed into moulds for chocolates, melted at 30°C, in addition to colour, allows to get spotted, snow, drop or orange peel effect.

HYDROALCOHOLIC SPRAY



Coloranti alimentari **idroalcolici** in bombolette spray.
Hydroalcoholic food colouring in spray cans.

DOVE USARLO

- masse grasse
 - cioccolato
 - marzapane
 - biscotteria
 - cialde
- zucchero tirato soffiato e colato
- pasta di zucchero
 - semifreddi
 - mousse
 - gelato
 - pastigliaggio
- pasticceria generale

CREATED FOR

- fat masses
- chocolate
- marzipan
- biscuits
- wafers
- pulled, blown and melted sugar
- sugar paste
- semifreddos
 - mousse
- ice-creams
- pastillages
- general pastry

PEARL SPRAY COLOURING

Color	ml	Code	info
Bronzo - Bronze	100	LCS215	Azo free
Oro - Gold	100	LCS217N	Azo free
Rubino - Ruby	100	LCS218N	Azo free
Argento - Silver	100	LCS219N	Azo free
Rame - Copper	100	LCS220	Azo free

PASTEL SPRAY COLOURING

Color	ml	Code	info
Arancione - Orange	100	LCS001	Azo
Azzurro - Sky blue	100	LCS003	Azo free
Giallo - Yellow	100	LCS004	Azo
Bruno - Brown	100	LCS005	Azo
Rosa - Pink	100	LCS007	Azo free
Rosso - Red	100	LCS008	Azo
Verde - Green	100	LCS009	Azo

SPRAY IDROALCOLICI - CONSIGLI D'USO:

Agitare il prodotto prima dell'uso, mantenersi ad una distanza di circa 15 cm.

Non spruzzare in quantità eccessiva per non rischiare di causare macchie indesiderate.

Lasciare asciugare per qualche secondo prima di sprayzzare nuovamente sul prodotto da decorare.

HYDROALCOHOLIC SPRAY - DIRECTIONS FOR USE:

Shake the product before use, keep at a distance of about 15 cm. Do not spray too much in order to avoid unwanted stains. Allow to dry for a few seconds before spraying again on the product to be decorated.

SPECIAL SPRAY

SHINY

LCS200
Azo free 400 ml

Per la lucidatura e protezione di superfici a base di zucchero o cioccolato.
To protect and polish sugar-based products or chocolate.



SHINY AIRBRUSH

LCAS100
Azo free 100 gr



COATING

COATING
Azo free 400 ml

Staccante alimentare ideale per velocizzare la rimozione del prodotto da teglie o cinture in acciaio e alluminio, stampi semifreddo, termoformati o altro. Il prodotto è inodore e insapore.

Detaching ideal to remove easily the product from mould trays, steel belts, aluminium moulds, thermoformed moulds and other.

The product is odourless and tasteless.



COOLER

EUROCHOCK
Azo free 400 ml

Refrigerante in spray, con cannuccia unidirezionale, per la presa istantanea di particolari in cioccolato o zucchero.

Spray cooler, with monodirection straw, enables to fix chocolate and sugar pieces.



MARZIPAN SHINY

LCV100
Azo free 400 ml

Lucidante alimentare neutro a base di burro di cacao ideale per proteggere e lucidare marzapane e pasta di mandorle.

Neutral Food Polishing composed of cocoa butter, ideal to protect and polish marzipan and almond paste



SPRAY SPECIALI - CONSIGLI D'USO:

Agitare la bomboletta e spruzzare uniformemente ad una distanza di circa 15-20 cm.

SPECIAL SPRAY - DIRECTIONS FOR USE:

Shake the can and spray evenly at a distance of about 15-20 cm

HYDROALCOHOLIC FOR AIRBRUSH

SPECIAL FOR CHOCOLATE



Prodotto **idroalcolico** con capacità coprente, adatto in particolar modo alla colorazione del cioccolato e pasta zucchero.
Hydroalcoholic product that can easily cover chocolate or sugar paste.

DOVE USARLO

- masse grasse
- cioccolato
- marzapane
- biscotteria
- cialde
- pasta di zucchero
- pasta di mandorle
- glasse

CREATED FOR

- fat masses
- chocolate
- marzipan
- biscuits
- wafers
- sugar paste
- almond paste
- icings

SATIN COLOURING AIRBRUSH

Color	gr	Code	info
Bianco - White	60	LCA300	Azo free
Azzurro - Skyblue	60	LCA303	Azo free
Giallo - Yellow	60	LCA304	Azo free
Rosa - Pink	60	LCA307	Azo free
Rosso - Red	60	LCA308	Azo free
Verde - Green	60	LCA309	Azo free

Color	gr	Code	info
Arancio - Orange	40	40-WCA301	Azo free
Azzurro - Skyblue	40	40-WCA303	Azo free
Giallo - Yellow	40	40-WCA304	Azo free
Nero - Black	40	40-WCA306	Azo free
Rosso - Red	40	40-WCA308	Azo free
Verde lime - Lime green	40	40-WCA326	Azo free

PEARL COLOURING AIRBRUSH

Color	gr	Code	info
Rosso - Red	100	LCA408	Azo free
Oro - Gold	100	LCA417	Azo free
Argento - Silver	100	LCA419	Azo free

Color	gr	Code	info
Oro - Gold	40	40-WCA417	Azo free
Argento - Silver	40	40-WCA419	Azo free

IDROALCOLICI AEROGRAFO - CONSIGLI D'USO:

Agitare bene il flacone prima dell'uso e rimuovere i pigmenti che si depositano nel fondo con l'aiuto di un bastoncino. Se utilizzato con aerografo nebulizzare a circa 10 cm. Il prodotto può essere usato per colorare l'interno dello stampo, o direttamente sulla superficie di cioccolato a soggetto finito.

AIRBRUSH HYDROALCOHOLIC - DIRECTIONS FOR USE:

Shake the bottle well before use and remove the pigments that are deposited in the bottom with the help of a stick. When used with the airbrush, keep 10 cm distance from the chocolate figure. It can be used directly on the mould or on the finished chocolate figure.

WATER-SOLUBLE AIRBRUSH

Prodotto idrosolubile dato a qualsiasi tipo di impasto o alimento
Non è consigliato l'uso sul cioccolato o altre masse grasse.
Water-soluble product suitable for any type of dough or food
It's not recommended for use on chocolate or other fat masses.

DOVE USARLO

- marzapane
- biscotteria
- cialde
- zucchero tirato soffiato e colato
- pasta di zucchero
- semifreddi
- mousse
- gelato
- pastigliaggio
- pasticceria generale
- glasse
- panna
- pasta frolla

CREATED FOR

- marzipan
- biscuits
- wafers
- pulled, blown and melted sugar
- sugar paste
- semifreddo
- mousse
- ice-cream
- pastillages
- general pastry
- icings
- cream
- shortbread



PEARL COLOURING AIRBRUSH

Color	ml	Code	info
Arancione - Orange	190	LCA201	Azo
Azzurro - Sky blue	190	LCA203	Azo free
Marrone - Brown	190	LCA205	Azo
Nero - Black	190	LCA206	Azo
Rosa - Pink	190	LCA207N	Azo
Rosso - Red	190	LCA208N	Azo
Verde - Green	190	LCA209	Azo
Viola - Violet	190	LCA210	Azo

Color	ml	Code	info
Limone - Lemon	190	LCA211	Azo
Oro - Gold	190	LCA217	Azo free
Argento - Silver	190	LCA219	Azo free

Color	gr	Code	info
Oro - Gold	45	40-WC617	Azo free
Argento - Silver	45	40-WC619	Azo free

PASTEL COLOURING AIRBRUSH

Color	gr	Code	info
Bianco - White	45	40-WC600	Azo free
Arancione - Orange	45	40-WC601	Azo
Blu - Blue	45	40-WC602	Azo free
Azzurro - Sky blue	45	40-WC603	Azo free
Giallo - Yellow	45	40-WC604	Azo
Marrone - Brown	45	40-WC605	Azo
Nero - Black	45	40-WC606	Azo
Rosa - Pink	45	40-WC607	Azo
Rosso - Red	45	40-WC608	Azo
Verde - Green	45	40-WC609	Azo
Viola - Violet	45	40-WC610	Azo
Limone - Lemon	45	40-WC611	Azo
Pistacchio - Pistachio	45	40-WC612	Azo

Color	ml	Code	info
Bianco - White	190	LCA000	Azo free
Arancione - Orange	190	LCA001	Azo
Blu - Blue	190	LCA002	Azo free
Azzurro - Sky blue	190	LCA003	Azo free
Giallo - Yellow	190	LCA004	Azo
Marrone - Brown	190	LCA005	Azo
Nero - Black	190	LCA006	Azo
Rosa - Pink	190	LCA007N	Azo
Rosso - Red	190	LCA008N	Azo
Verde - Green	190	LCA009	Azo
Viola - Violet	190	LCA010	Azo
Limone - Lemon	190	LCA011	Azo
Pistacchio - Pistachio	190	LCA012	Azo

IDROSOLUBILI AEROGRAFO - CONSIGLI D'USO:

Versare il colorante nel prodotto in base alla gradazione di colore che si vuole ottenere. In caso di utilizzo del colorante con aerografo si consiglia, a lavoro terminato, di lavare la penna con acqua calda, qualora rimanesse residuo di colore secco utilizzare alcool a 90°.

AIRBRUSH WATER-SOLUBLE - DIRECTIONS FOR USE:

Pour the colouring in the product according to the shade of colour you want to obtain. In case of use of the colouring with an airbrush, it is recommended at the end of work to wash the pen with hot water. In case any residuals of colour remain, use alcohol at 90°.

HORECA

MONOUSO / DISPOSABLE	330
PLEXIGLASS DISPLAY	344
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MULTI-ICE	368

ELEGANT

Catering Solution

Design e qualità contraddistinguono gli eleganti ed infrangibili articoli monouso ideali per ogni professionista del settore HORECA, della pasticceria e gelateria.

Realizzati da Martellato con materiale di alta qualità che gli conferisce oltre alla resistenza anche lucidità e perfetta trasparenza. Completamente **atossici e BPA free, prodotti in Italia** rappresentano la più valida alternativa al vetro.

Design and quality characterize the elegant and unbreakable disposable items ideals for HORECA professionalist, pastry chef and ice cream maker

Made by Martellato with high quality material that gives it not only resistance but also gloss and perfect transparency. Completely **non-toxic and BPA free, produced in Italy** are the best alternative to glass.



PENTA

CAP. 120 ML
Ø72 h56 mm

PACK 100 **PMOPE001**
PACK 22 **PMOPE0012200**

WAFLE


CAP. 70 ML
64x62 h 59mm

PACK 100 **PMOCO013**
PACK 20 **PMOCO0132000**

SOFT ICE

CAP. 105 ML
Ø70 h 59mm

PACK 100 **PMOCO014**
PACK 30 **PMOCO0143000**

 **Coperchi - Lids**
PACK 100 **PMOCO002/C**



GREEK

CAP. 120 ML
Ø73 h 61mm

PACK 100 **PMOCO009**
PACK 30 **PMOCO0093000**

CAP. 190 ML
Ø92 h 75mm

PACK 100 **PMOCO010**
PACK 20 **PMOCO0102000**

CAP. 50 ML
Ø50 h 57mm

PACK 100 **PMOCO008**
PACK 18 **PMOCO0081800**



CUBÒ

CAP. 58 ML
50x50 h55 mm

PACK 100 **PMOCU004**

PACK 14 **PMOCU0041400**



Coperchi - Lids
PACK 100 **PMOCU002/C**



WAVE

CAP. 200 ML
100x70 h 82mm

PACK 100 **PMOCE003**

PACK 10 **PMOCE0031000**

CAP. 120 ML
85x60 h70 mm

PACK 100 **PMOCE002**

PACK 12 **PMOCE0021200**

CAP. 50 ML
64x46 h53 mm

PACK 100 **PMOCE001**

PACK 18 **PMOCE0011800**



SQUARE

CAP. 60 ML
40x40 h55 mm

PACK 100 **PMOCU001**

PACK 28 **PMOCU0012800**



Coperchi - Lids
PACK 100 **PMOCU001/C**

CAP. 120 ML
50x50 h70 mm

PACK 100 **PMOCU002**

PACK 12 **PMOCU0021200**



Coperchi - Lids
PACK 100 **PMOCU002/C**

CAP. 175 ML
55x55 h80 mm

PACK 100 **PMOCU003**

PACK 10 **PMOCU0031000**



Coperchi - Lids
PACK 100 **PMOCU003/C**



VELA

CAP. 200 ML
90x83 h 74mm

PACK 100 **PMOCO015**

PACK 18 **PMOCO0151800**

CAP. 140 ML
73x81 h 67mm

PACK 100 **PMOCO012**

PACK 18 **PMOCO0121800**

CAP. 85 ML
63x69 h 57mm

PACK 100 **PMOCO011**

PACK 20 **PMOCO0112000**



CYLINDER

BUBBLE

CONE

DROP

CAP. 190 ML
Ø75 h85 mm

PACK 100 **PMOCO007**

PACK 20 **PMOCO0072000**

CAP. 215 ML
Ø90 h75 mm

PACK 100 **PMOCO004**

PACK 25 **PMOCO0042500**

CAP. 165 ML
Ø90 h75 mm

PACK 100 **PMOCO005**

PACK 20 **PMOCO0052000**

CAP. 190 ML
Ø75 h85 mm

PACK 100 **PMOCO006**

PACK 20 **PMOCO0062000**

HEART

CAP. 100 ML
73x64 h52 mm

PACK 100 **PMOLO001**

PACK 18 **PMOLO0011800**



Coperchi - Lids
PACK 100 **PMOLO001/C**



BUCKET

TUBE

TRIANGLE

CAP. 210 ML
Ø78 h 57mm

PACK 100 **PMOTO005**

PACK 12 **PMOTO0051200**

Coperchi - Lids
PACK 100 **PMOTO005/C**



CAP. 80 ML
Ø40 h85 mm

PACK 100 **PMO08.00**

PACK 18 **PMO081800**

PACK 100 **PMO08.01**

PACK 100 **PMO08.02**



CAP. 175 ML
Ø85 h65 mm

PACK 100 **PMO07.00**

PACK 18 **PMO071800**

PACK 100 **PMO07.01**

PACK 100 **PMO07.02**



Coperchi - Lids
PACK 100 **PMO07/C**



CLASSIC

CAP. 65 ML
Ø42 h65 mm

PACK 100 **PMOTO001**

PACK 20 **PMOTO0012000**

CAP. 90 ML
Ø50 h65 mm

PACK 100 **PMOTO002**

PACK 15 **PMOTO0021500**

Coperchi - Lids
PACK 100 **PMOTO002/C**



CAP. 120 ML
Ø55 h70 mm

PACK 100 **PMOTO003**

PACK 10 **PMOTO0031000**

CAP. 170 ML
Ø60 h90 mm

PACK 100 **PMOTO004**

PACK 12 **PMOTO0041200**



JAPAN

CAP. 47 ML
Ø42 h43 mm

PACK 100 **PMOJA001**

PACK 16 **PMOJA0011600**

CAP. 87 ML
Ø50 h54 mm

PACK 100 **PMOJA002**

PACK 15 **PMOJA0021500**



Coperchi - Lids

PACK 100 **PMOTO002/C**



ZEN



CUP

CAP. 90 ML
Ø65 h55 mm

PACK 100 **PMOCO001**

PACK 30 **PMOCO0013000**



Coperchi - Lids

PACK 100 **PMOCO001/C**

CAP. 135 ML
Ø70 h67 mm

PACK 100 **PMOCO002**

PACK 25 **PMOCO0022500**



Coperchi - Lids

PACK 100 **PMOCO002/C**

CAP. 150 ML
Ø75 h73 mm

PACK 100 **PMOCO003**

PACK 20 **PMOCO0032000**



Coperchi - Lids

PACK 100 **PMOCO003/C**

BOWL



CAP. 460 ML
100x118 h70 mm

PACK 50 **ZENBO00**

PACK 50 **ZENBO01**

PACK 50 **ZENBO02**

PLATE - LID



Piatto - Coperchio
100x118 h6 mm

PACK 50 **ZENBO00C**

PLATE - TRAY



Piatto - Vassoio
110x245 h18 mm

PACK 50 **ZENTR00**

PACK 50 **ZENTR01**

PACK 50 **ZENTR02**



MINI BOWL

CAP. 50 ML
75x75 h30 mm

- PACK 100 **PMO11.00**
- PACK 15 **PMO111500**
- PACK 100 **PMO11.01**
- PACK 100 **PMO11.02**



FINGER

75 MM

- PACK 250 **FW006.00**
- PACK 24 **FW0062400**
- PACK 250 **FW006.01**
- PACK 250 **FW006.02**



TRIANGLE

CAP. 20 ML
90x90 h15 mm

- PACK 100 **PMO09.00**
- PACK 20 **PMO092000**
- PACK 100 **PMO09.01**
- PACK 100 **PMO09.02**



FINGER 3

75 MM

- PACK 250 **FW005.00**
- PACK 24 **FW0052400**
- PACK 250 **FW005.01**
- PACK 250 **FW005.02**



BLOW

CAP. 30 ML
85x85 h30 mm

- PACK 100 **PMO10.00**
- PACK 10 **PMO101000**
- PACK 100 **PMO10.01**
- PACK 100 **PMO10.02**



MINI FORK

85 MM

- PACK 500 **FW001.00**
- PACK 100 **FW0011000**
- PACK 500 **FW001.01**
- PACK 500 **FW001.02**



WING

CAP. 11 ML
105x50 h30 mm

- PACK 100 **PMO12.00**
- PACK 20 **PMO122000**
- PACK 100 **PMO12.01**
- PACK 100 **PMO12.02**



MINI SPOON

85 MM

- PACK 500 **FW002.00**
- PACK 100 **FW0021000**
- PACK 500 **FW002.01**
- PACK 500 **FW002.02**

SMALL PLATE



SINGLE

CAP. 15 ML
65x65 h15 mm

- PACK 100 **PMO13.00**
- PACK 50 **PMO135000**
- PACK 500 **PMO13.01**
- PACK 500 **PMO13.02**



DOUBLE

CAP. 20 ML
110x65 h20 mm

- PACK 100 **PMO14.00**
- PACK 20 **PMO142000**
- PACK 500 **PMO14.01**
- PACK 500 **PMO14.02**



TRIPLE

CAP. 30 ML
115x105 h15 mm

- PACK 100 **PMO15.00**
- PACK 25 **PMO152500**
- PACK 500 **PMO15.01**
- PACK 500 **PMO15.02**

TONDO

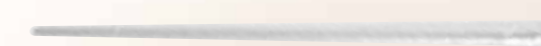
85x96 h20 mm

- PACK 100 **PL00100**
- PACK 100 **PL00101**
- PACK 100 **PL00102**



SKEWERS 90 MM

- PACK 500 **FW003**



SKEWERS 120 MM

- PACK 500 **FW004**



QUADRO

80x97 h20 mm

- PACK 100 **PL00200**
- PACK 100 **PL00201**
- PACK 100 **PL00202**





CAP. 70 ML
Ø65x h36 mm
plastic

CAP. 120 ML
Ø76x h43 mm
plastic

Pack 100 pcs

Pack 12 pcs

Pack 100 pcs

Pack 12 pcs

Color	Code
Transparent	60P00100
Giallo - Yellow	60P00111
Verde - Green	60P00109
Sky blue	60P00102
Rosa - Pink	60P00107
Fucsia - Fuchsia	60P00121
Rosso - Red	60P00108

Color	Code
Transparent	60P00100/12
Giallo - Yellow	60P00111/12
Verde - Green	60P00109/12
Sky blue	60P00102/12
Rosa - Pink	60P00107/12
Fucsia - Fuchsia	60P00121/12
Rosso - Red	60P00108/12

Color	Code
Transparent	60P00200
Giallo - Yellow	60P00211
Verde - Green	60P00209
Sky blue	60P00202
Rosa - Pink	60P00207
Fucsia - Fuchsia	60P00221
Rosso - Red	60P00208

Color	Code
Transparent	60P00200/12
Giallo - Yellow	60P00211/12
Verde - Green	60P00209/12
Sky blue	60P00202/12
Rosa - Pink	60P00207/12
Fucsia - Fuchsia	60P00221/12
Rosso - Red	60P00208/12

CAP. 120 ML
Ø67,5x h58 mm

CAP. 120 ML
Ø72x h51 mm

CAP. 120 ML
Ø75,5x h35 mm



PMOVA001.00
Pack 100 pcs



PMOVA002.00
Pack 100 pcs



PMOVA003.00
Pack 100 pcs



PMOVA001
Pack 100 pcs



PMOVA002
Pack 100 pcs



PMOVA003
Pack 100 pcs

DISPOSABLE FLÛTE

Bicchieri in plastica trasparente
con base predisposta per incastro a piramide.
Transparent plastic flûte with base arranged for pyramid joint.

FLU01
Ø56x h170 mm
Cap. 120 ml
Pack 100 pcs



CATERING DISPLAYS

Eleganti espositori in plexiglass dal **design ricercato e moderno, prodotti in Italia**, sono ideali per allestire raffinati buffet per **cerimonie** o **incontri d'affari**.

Resistenti e facili da montare e trasportare sono completamente atossici.

Elegant plexiglass displays with **modern design, produced in Italy**, ideal for setting up refined buffets for **ceremonies** or **business meetings**. Resistant and easy to assemble and transport, they are completely non-toxic.



COD33201

Misura - Size:
38x53,3 h 71 cm
Piatti - Plate:
(2) 33x26 cm
(2) 29x22 cm



COD33301

Misura - Size:
34x34 h37,5 cm
Piatti - Plate:
Ø34 - Ø26 - Ø15,5 cm
Distanza tra ripiani 11 cm
Distance between shelves 11 cm



COD60501

Misura - Size:
h41 cm
Piatti - Plate:
49x49 - 39x39
29x29 - 19x19 cm
Distanza tra ripiani 12 cm
Distance between shelves 12 cm



COD. 603

Misura - Size:
h 58 cm
Piatti - Plate:
Ø 50 - 42 - 34
Ø 26 - 18 cm



COD. 312

Misura - Size:
h 72 cm
Piatti - Plate:
65x57 - 42x48
34x39 - 25x29 cm



COD33401

Misura - Size:
42x42 h 30,5 cm
Piatti - Plate:
Ø42 - Ø37 - Ø25 cm
Distanza tra ripiani 12 cm





COD33501
 Display in plexiglass satinato e bianco
 Transparent and glaze plexiglass display
 Misura - Size: h 50,5 cm
 Piatti - Plate:
 63,5 x35 - 52,5 x 25,5 - 43x21,5 - 35x19 - 28x14,5 cm
 Distanza tra ripiani 12 cm
 Distance between shelves 12 cm



COD35101
 Misura - Size: h38 cm
 Piatti - Plate: 50x50 h.12 - 36x36 h.12 - 22,5x22,5 h. 12 cm



COD. 33001
 Misura - Size: 64x64 - h 33 cm
 Piatti - Plate: 64x64 - 44x44 - 26 x26 cm



COD. 510
 Misura - Size:
 41x41 - h 67 cm
 Piatti - Plates:
 40x40 - 35x35 cm
 30x30 - 20x20 cm



COD. 511
 Misura - Size:
 41x41 - h 67 cm
 Piatti - Plates:
 40x40 - 35x35 cm
 30x30 - 20x20 cm



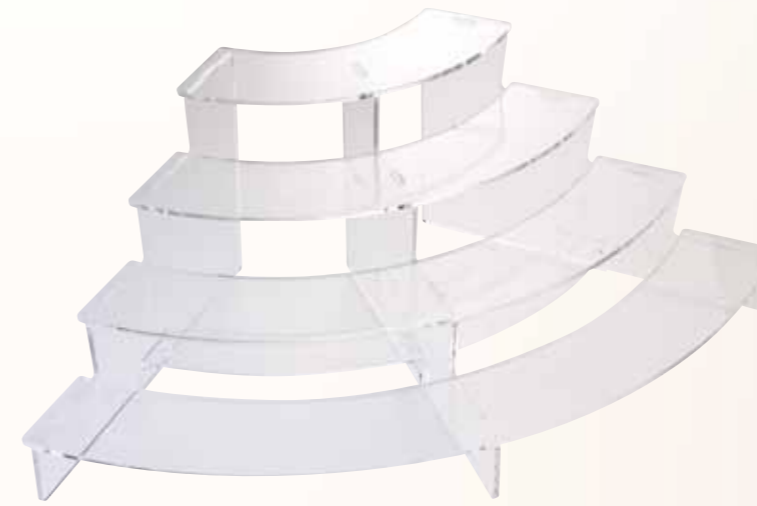
COD. 305
 Misura - Size:
 Ø 28 h29 - 38x30 h21
 38x30 h13 - 38x30 h5 cm



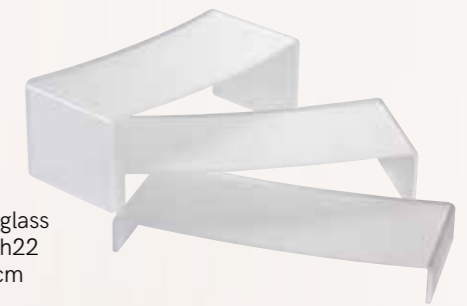
COD. 307
 Misura - Size:
 40x27 h29 - 40x27h 21
 40x27 h13 - 40x27 h5 cm



COD. 32901
 Misura - Size:
 35x55,5 h27 cm
 Piatti - Plate: 35x25 - 30x12 - 28x18 cm



COD. 320
 Misura - Size: h 22,5 cm
 Piatti - Plate: 65x35,5 cm



COD33906
 Satinato - Glazed plexiglass
 Piatti - Plate: 35,5x17 h22
 57x17 h9 - 40x17 h5 cm



COD33701
 Piatti - Plate: 50x20 h20,5
 50x20 h14 - 50x20 h7 cm



COD. 310
 Misura - Size:
 40x20 h12 - 40x18 h8
 40x16 h4 cm



COD34001
 Piatti - Plate:
 49x15,5 h18 - 49x15,5 h13 - 49x15,5 h8 cm



COD. 309
 Misura - Size:
 h 4 - 11 - 18 - 25 cm
 Piatti - Plate: 24,5x24,5 cm

MINI CAKE DISPLAY

Piatto - Plate: 210mm



Nero - Black
COD. 80-0108 h 103 mm
COD. 80-0208 h 163 mm
COD. 80-0308 h 223 mm



Fucsia - Fuchsia
COD. 80-0409 h 103 mm
COD. 80-0509 h 163 mm
COD. 80-0609 h 223 mm



Satinato - Glazed
COD. 80-0106 h 103 mm
COD. 80-0206 h 163 mm
COD. 80-0306 h 223 mm



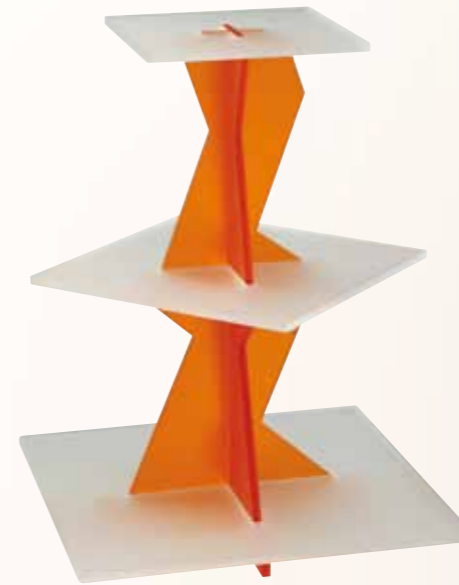
Satinato - Glazed
COD. 80-0406 h 103 mm
COD. 80-0506 h 163 mm
COD. 80-0606 h 223 mm



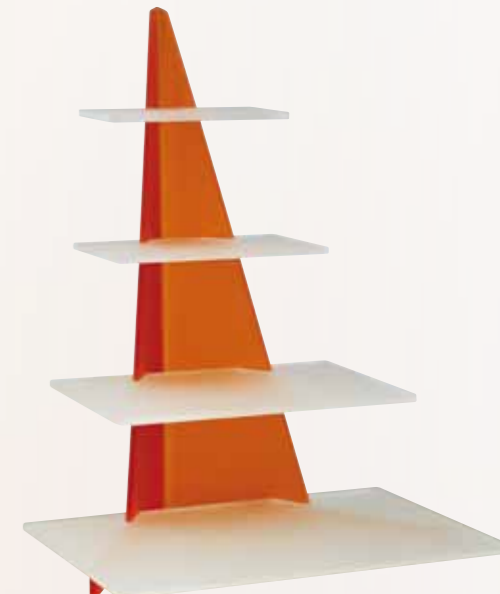
COD. 500
Misura - Size:
h 50 cm
Piatti - Plate:
33x33
28x28
22x22 cm



COD. 501
Misura - Size:
h 50 cm
Piatti - Plate:
Ø40
Ø32
Ø26 cm



COD. 308
Misura - Size:
40x40 - h 53 cm
Piatti - Plate:
40x40 - 30x30 -
22x22 cm



COD. 300
Misura - Size:
54x47 - h 63 cm
Piatti - Plate:
47x34 - 37x25 -
27x17 - 23x13 cm



COD. 503
Misura - Size:
h 50 cm
Piatti - Plate:
36x55
25x50
22x45 cm



COD. 301
Misura - Size:
70x40 - h 62 cm
Piatti - Plate:
70x40 - 63x35
52x26 - 42x21 cm



COD. 322
Misura - Size:
h 49,5 cm
Piatti - Plate:
Ø40,5 - 39 - 38
35,5 - 31,5 cm



COD. 302
Misura - Size:
Ø 39 - h 62 cm
Piatti - Plate:
Ø 39 - Ø 31
Ø 25 - Ø 19 cm



COD. 32418
Rosa - pink

COD. 32416
Marrone - Brown

Misura - Size:
45x30 h61 cm
Piatti - Plate:
32x24 (x3) cm



COD. 32518
Misura - Size: 23x45 - h 74 cm
Piatti - Plate: Ø20 - Ø28 - Ø36 - Ø45 cm



COD. 33118
Rosa - pink

COD. 33101
trasparente - transparent

Misura - Size:
h 3,6 - 11 - 17,6 - 25 cm
Piatti - Plate:
24,5x24,5 cm



COD30400
Bianca - White

COD30408
Nero - Black

COD. 304
Verde - Green

Misura - Size:
56 - h 62 cm
Piatti - Plate:
Ø 56 - Ø 46
Ø 33 - Ø 22 cm



COD. 32717
Lilla - Lilac

COD. 32715
Blu - Blue

Misura - Size:
52x43,5 - h 62 cm
Piatti - Plate:
34x18 - 43x23
46,5x25,5
42,5x23,5 cm



COD. 316
Misura - Size: 33x33 - h 54,5 cm
Piatti - Plate: 33x33 cm



COD. 32816
Misura - Size: 53x46,5 h 57,5 cm
Piatti - Plate: Ø29 - Ø35 - Ø38 - Ø39 cm



COD32108
Nero - Black
Misura - Size:
56x35 - h 59 cm



COD32100
Bianco - White
Misura - Size:
56x35 - h 59 cm



COD. 32508
Misura - Size:
23x45 - h 74 cm
Piatti - Plate:
Ø20 - Ø28
Ø36 - Ø45 cm



COD. 321
Arancione - Orange
Misura - Size:
56x35 - h 59 cm



COD33608
Misura - Size:
65x35 h 27 cm
Piatti - Plate: 37x26 - 30x22 - 22x16 cm

COD. 303
Misura - Size: 60x50 - h 60 cm
Piatti - Plate: 60x43 - 49x35 - 27x37 - 25x18



CAKE STANDS



SQUARE

Piatti - Plates:
25 x 25 - 30 x 30 cm
35 x 35 - 40 x 40 cm
Porz. - Portions: 80 - 85



COD. 130
Misura - Size: h 80 cm

ROUND

Piatti - Plates:
Ø 24 - Ø 29 - Ø 34 - Ø 39 cm
Porz. - Portions: 40 - 50



COD. 131
Misura - Size: h 80 cm

HEART

Piatti - Plates:
25 x 21 - 30 x 26 - 35 x 30 - 40 x 34 cm
Porz. - Portions: 40 - 50



COD. 132
Misura - Size: h 80 cm

ELEGANT

Piatti - Plates:
Ø 18 - Ø 22 - Ø 24 - Ø 28 - Ø 32 - Ø 36 cm
Porz. - Portions: 70 - 80



COD. 113/A
Misura - Size:
h 110 cm

LIBERTY

Piatti - Plates:
Ø 30 - Ø 50 cm



COD. 508
Misura - Size: h 41 cm



ROMANTIC

Piatti - Plates:
 Ø 20 - 22 - 26 - 28 - 30 cm

COD. 504
 Misura - Size: h 125 cm
 Piatti in plexiglass satinato
 Glazed plexiglass plate

CARRÈ

Piatti - Plates:
 25 x 25 - 30 x 30 - 35 x 35
 40 x 40 - 45 x 45 cm
 Porz. - Portions: 145 - 155



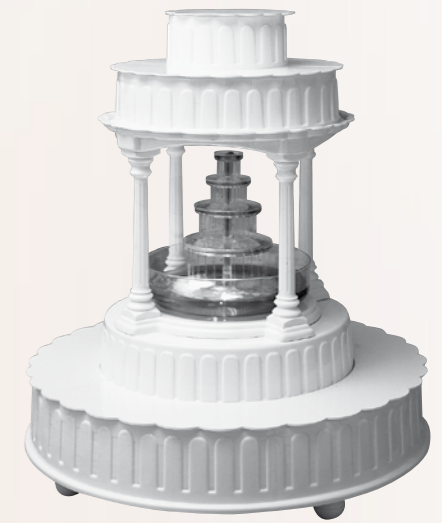
COD. 102
 Misura - Size: h 96 cm



COD. 101
 Misura - Size: h 120 cm
 FONTANINA non inclusa - not included

FOUNTAIN

Piatti - Plates:
 Ø 25 - 48 - 85 cm
 Porz. - Portions: 90 - 100



COD. 111
 Misura - Size: h 100 cm
 FONTANINA non inclusa - not included

CIRCLE

Piatti - Plates:
 Ø 25 - 30 - 35 - 40 - 48 cm
 Porz. - Portions: 100 - 110



COD. 104
 Misura - Size: h 86 cm



COD. 103
 Misura - Size: h 120 cm
 FONTANINA non inclusa - not included

ACCESSORIES



Small column
COLONNINA
 13 cm

Big column
COLONNA
 35 cm



Electric fountain
FONTANINA - 12V
 Misura - Size: Ø38 - h 40 cm

MODULAR DISPLAY



4 PLATES

Piatti - Plate:
20 - 26 - 32 - 38 cm

COD513
Misura - Size:
70x65 h56 cm



3 PLATES

Piatti - Plate:
20 - 26 - 32 cm

COD512
Misura - Size:
67x37 h21 cm



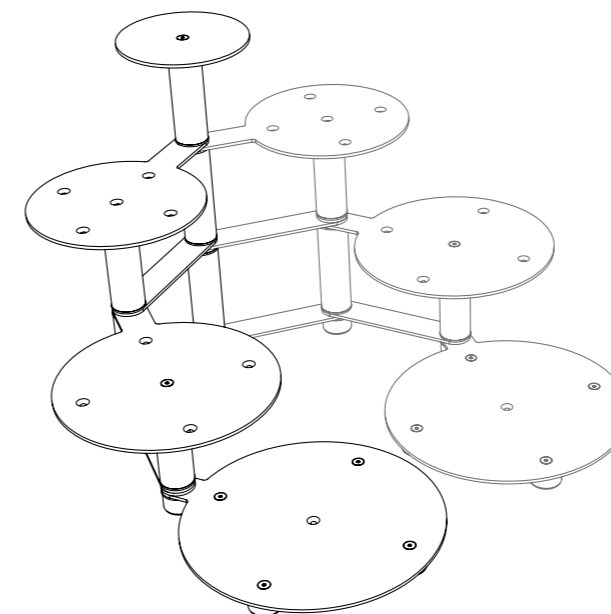
5 PLATES

Piatti - Plate:
20 - 26 - 32 cm

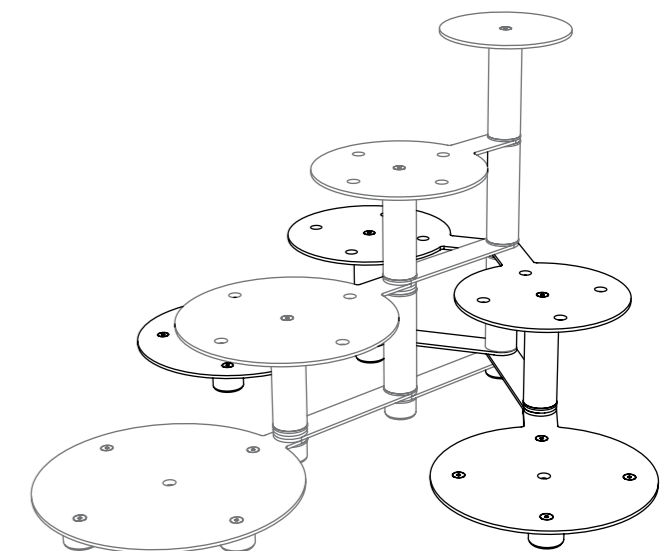
COD514
Misura - Size:
100x53 h39,5 cm

ALZATE COMPONENTIBILI

Combinando tra loro le alzate si possono avere le composizioni più adatte alle proprie necessità
Combining the models you will have the desired compositions



COD513 + COD513



COD513 + COD514

GRADUS

Piatti - Plates:
22 - 22 - 24 - 26 - 28 cm
Porz. - Portions: 45 - 55



COD. 190

Misura - Size: 88 x 30 h 43 cm

MEMPHIS

Porz. - Portions: 50 - 60



COD. 183

Misura - Size: Ø 70 h 50 cm

MANHATTAN

Piatti - Plates:
6 x Ø 26 - 1 x Ø 38 cm
Porz. - Portions: 100 - 110



COD. 159

Misura - Size: Ø 65 h 85 cm

MILANO

Piatti - Plates:
4 x Ø 20 - 1 x Ø 25 cm
Porz. - Portions: 30 - 35



COD. 192

Misura - Size: 62 x 62 h 38 cm

STAIRWAY

Piatti - Plates:
23x18 - 29x17 - 39x19 - 50x22 - 60x25 cm
Porz. - Portions: 75 - 85



COD. 150

Misura - Size: h 80 cm

CLOVER

Piatti - Plates:
3 x Ø 28 - 3 x Ø 20 - 1 x Ø 22 cm
Porz. - Portions: 40 - 45



COD. 188

Misura - Size: 65x62 h 38 cm

DAISY

Piatti - Plates:
6 x Ø 28 - 1 x Ø 48 - 1 x Ø 30 cm
Porz. - Portions: 120 - 130



COD. 180

Misura - Size: Ø 90 h 45 cm

BABY CARRIAGE

Piatti - Plates: 50 x 30 cm
Porz. - Portions: 25 - 30

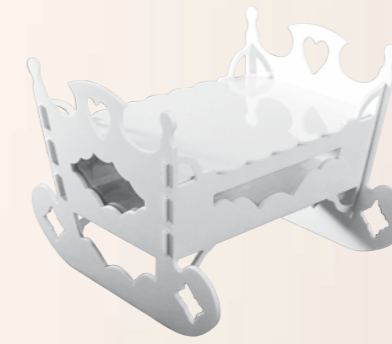


COD. 187

Misura - Size: 70x35 h 62 cm

BABY COT

Piatti - Plates: 55 x 50 cm
Porz. - Portions: 25 - 30

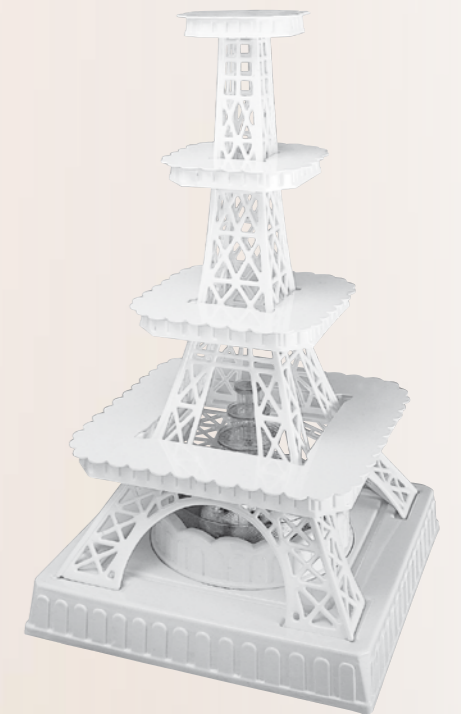


COD. 117

Misura - Size: h 38 cm

PARIS

Piatti - Plates:
62 x 62 - 41 x 41 - 31 x 31 - 19 x 19 cm
Porz. - Portions: 85 - 95



COD. 127

Misura - Size: 73 x 73 h 140 cm
FONTANINA non inclusa - not included
Base with separator ring included

ROMANTICA

Piatti - Plates:
5 x Ø 26 - 5 x Ø 20 - 1 x Ø 34 cm
Porz. - Portions: 100 - 110



COD. 152

Misura - Size: Ø 80 h 70 cm

SEMIRAMIDE

Piatti - Plates:
3 x Ø 32 - 3 x Ø 26 - 1 x Ø 38 cm
Porz. - Portions: 90 - 100



COD. 153

Misura - Size: 100 x 54 h 88 cm

BASE

Piatti - Plates: Ø 85 cm
Porz. - Portions: 85 - 95



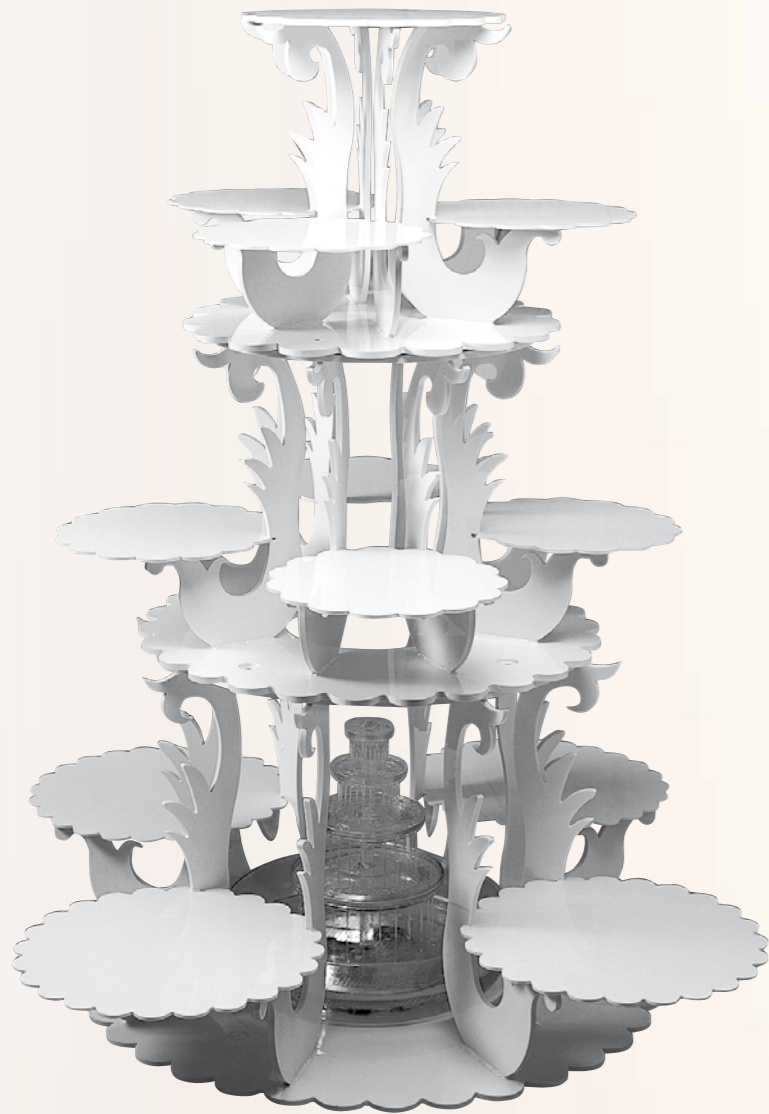
COD. 118

Misura - Size: h 23 cm

Base abbinabile a molte alzate - Base that can be combined with many cakestands

FLORA

Piatti - Plates:
4x Ø 34 - 7 x Ø 26 - 1 x Ø 32 cm
Porz. - Portions: 145 - 155



Complete

COD. 160

Misura - Size: Ø 110 h130 cm
FONTANINA non inclusa - not included



Small

COD. 163

Misura - Size: Ø 40 h45 cm



Medium

COD. 162

Misura - Size: Ø 70 h42 cm



Large

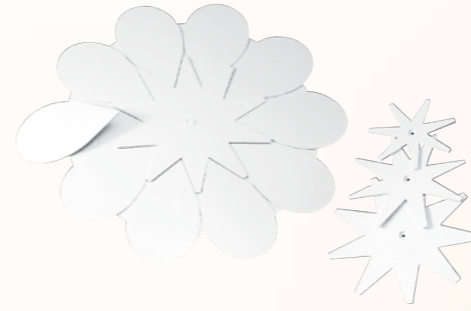
COD. 161

Misura - Size: Ø 110 h51 cm
FONTANINA non inclusa - not included

Unendo le alzate: Cod. 161 - Cod. 162 (senza i piedini) con Cod. 163 (senza i piedini) si ottiene Cod. 160
Combining the cake stands: Cod. 161 - Cod. 162 (no feet) with Cod. 163 (no feet) you get Cod. 160

MARGUERITE

Porz. - Portions: 115 - 125



Fornita con quattro raggiere da 7/8/9/10 petali
Endowed with four sets for 7/8/9/10 petals

COD. 124

Base Ø 90 cm
petalo/petal 40 x 25 cm

CONE

Base: Ø 52 cm



COD. 184

Misura - Size: Ø 52 h 40 cm

BIG CONE

Base: Ø 62 cm



COD. 185

Misura - Size: Ø 62 h 50 cm

THREE

Piatti - Plates:
Ø 26 - h 1,5 cm



COD. 402.01

Misura - Size: Ø 56 - h 57 cm



**Piatto - Plate
P402**

LOTUS

Piatti - Plates:
5 x 32x16 - 5 x 20x10 - 1 x Ø 18 cm
Porz. - Portions: 55 - 60



COD. 196

Misura - Size: Ø 65 h 25 cm

BIG LOTUS

Piatti - Plates:
5 x 40x20 - 5 x 24x13 - 1 x Ø 22 cm
Porz. - Portions: 60 - 80



COD. 196/B

Misura - Size: Ø 80 h25 cm

PLEXI HEART

Piatti - Plates:
Ø 25



COD. 311

Misura - Size: 60x70 h 79 cm

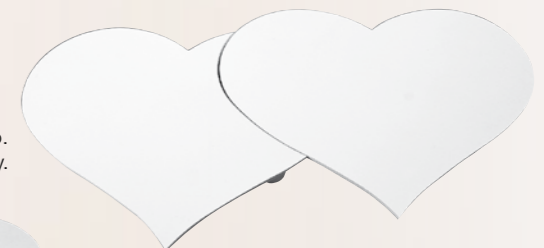
DOUBLE HEARTS

È possibile usare singolarmente il cuore intero.
It is possible to use the whole heart separately.



COD. 126/B

Piatti - Plates: 85 x 45 cm
Porz. - Portions: 40 - 45



COD. 126/A

Piatti - Plates: 120 x 65 cm
Porz. - Portions: 80 - 90

PLASTIC DUMMIES

Tamburi in plastica. Ideali per realizzare wedding cake di grandi dimensioni.
Plastic cake dummies. Ideal for creating large wedding cakes.



Tamburi Dummies

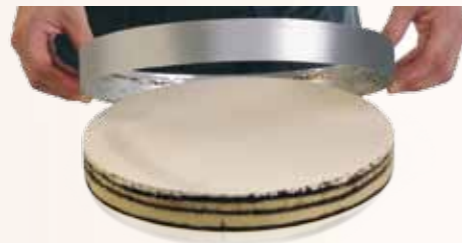
Size cm	Codice - Code
h 10 - Ø20	40-W110
h 10 - Ø30	40-W111
h 10 - Ø40	40-W112
h 10 - Ø50	40-W113

Set 4 tamburi Set 4 dummies

40-W106
Misura - Size: Ø 50- 40 - 30 - 20 cm

Cerchi inox per tamburi St steel rings for dummies

Size cm	Codice - Code
h 5 - Ø19,5	40-W087
h 5 - Ø29,5	40-W088
h 5 - Ø39,5	40-W089
h 5 - Ø49,5	40-W090



Piatto antiscivolo Non-slip plate

40-W124
Misura - Size: Ø58 cm



Pioli per torta - Cake dowel rods

40-W101
Misura - Size: Ø6 mm
Pack 50 pcs



Pioli per torta - Cake dowel rods

40PI01
Ø 16 - 300mm
Pack 12Pz



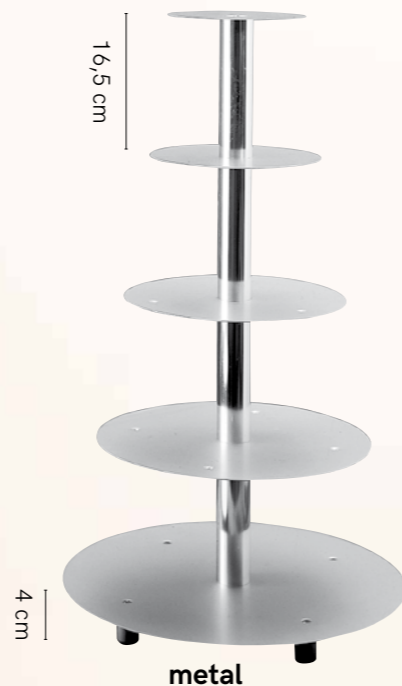
Kit taglia pioli - Cutter kit

40KIT01
Pioli, seghetto e dima
Plastic dowel rods, hacksaw and support

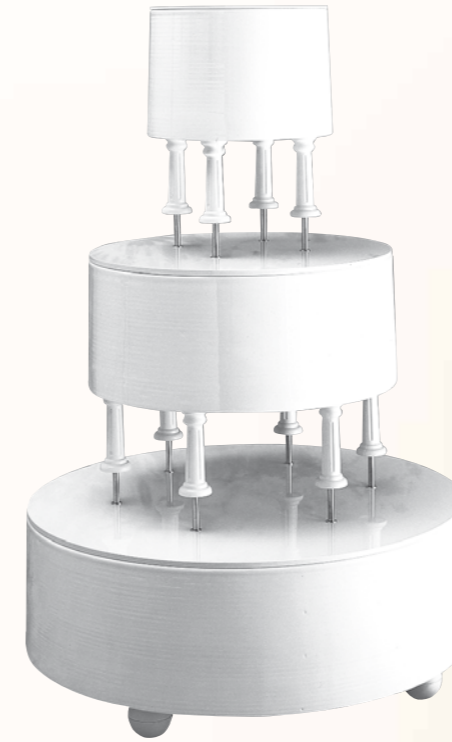
Misura Size cm	Porzioni Portions	Piani Levels	Code METAL	Code PLASTIC
Ø 20 - 26 - 32	34-36	3	METAL3	80-2003
Ø 20 - 26 - 32 - 40	60-62	4	METAL4	80-2004
Ø 20 - 26 - 32 - 40 - 45	90-92	5	METAL5	80-2005
Ø 20 - 26 - 32 - 40 - 45 - 50	130-132	6	METAL6	80-2006
Ø 16 - 20 - 26 - 32 - 40 - 45 - 50	175-180	7	METAL7	80-2007
Ø 16 - 20 - 26 - 32 - 40 - 45 - 50 - 55	220-225	8	METAL8	80-2008
Ø 16 - 20 - 26 - 32 - 40 - 45 - 50 - 55 - 60	270-280	9	METAL9	80-2009

Alzate multipiano disponibili nella versione in metallo (METAL) e in resistente plastica bianca (PLASTIC).

Multi level cake stands available in metal version (METAL) or in resistant white plastic (PLASTIC)



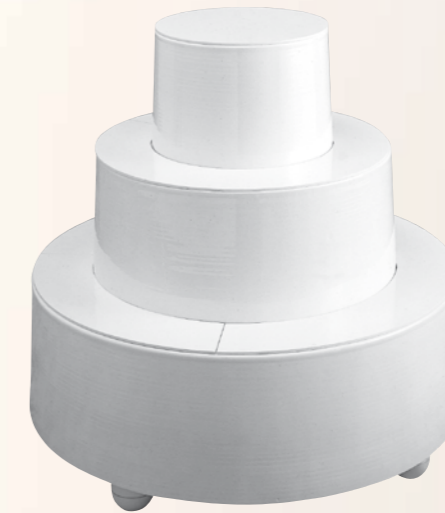
ENGLISH



COD. 158

Misura - Size: h 105 cm

Piatti - Plates:
Ø 28 - 48 - 68 cm
Porz. - Portions: 105 - 115

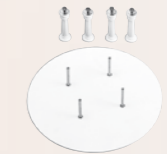


COD. 155

Misura - Size: h 65 cm

Piatti - Plates:
Ø 28 - 48 - 68 cm
Porz. - Portions: 60 - 70

Accessori e ricambi Accessories and spare parts



KIT 1
Kit 4 columns and 1 plate Ø48 cm



KIT 2
Kit 4 columns and 1 plate Ø68 cm

Little Wedding Cake



Tonda - Round COD. 201

Misura - Size: Ø 49 h 58 cm
Piatti - Plates:
Ø 49 - Ø 33 - Ø 17 cm



Ovale - Oval COD. 202

Misura - Size: 51x41 h 58 cm
Piatti - Plates:
51x41 - 35x25,5 - 19,5x10 cm



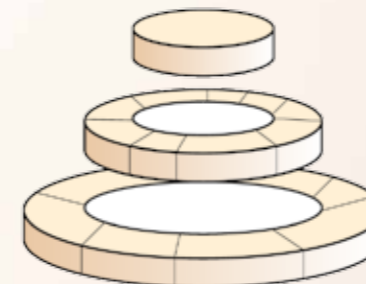
Rettangolare - Rectangular COD. 203

Misura - Size: 50x41 h 58 cm
Piatti - Plates:
50x41 - 35x25 - 19x9 cm

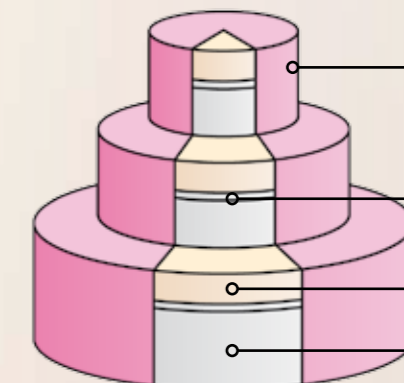


Quadrata - Square COD. 204

Misura - Size: 49x49 h 58 cm
Piatti - Plates:
49x49 - 33x33 - 17x17 cm



Preparare la base del pan di spugna da sagomare con l'aiuto dei piatti in plastica in dotazione in ogni Little Wedding Cake;
Prepare the sponge cake base to be shaped by using the plastic plates supplied with every Little Wedding Cake;



Copertura di pasta zucchero
Sugarpaste coat

Piatto in plastica
Plastic plate

Dolce / Cake

Tamburi / Dummies

MULTI ICE revolution



Multi Ice Revolution. Stampi in speciale materiale plastico con l'aggiunta di uno strato esterno di resina arancione che conferisce ai due gusci più elasticità e resistenza durante l'espansione del ghiaccio. La guarnizione siliconica posizionata all'interno del guscio ed il sistema di fissaggio composto da un kit di volantini non permettono la fuoriuscita dell'acqua e consentono di riutilizzare più volte lo stampo.

Multi Ice Revolution. Moulds made of special plastic with an additional external orange resin layer which makes the two shells more elastic and more resistant against ice expansion. The silicone packing inside the shell and the fixing screws do not let the water come out and assure that the mould can be reused many times.



MIR03
Sculpture: 37x25 h 58cm
Mould: 65x25 h 69cm - 7kg



MIR04
Sculpture: 48x56 h 15cm
Mould: 60x61 h 15cm - 7kg



MIR07
Sculpture: 41x41 h 83cm
Mould: 51x96 h 41cm - 9kg



MIR12
Sculpture: 48x56 h 19cm
Mould: 71x56 h 20cm - 5,5kg



MIR13
Sculpture: Ø48 h 19cm
Mould: Ø62 h 20cm - 5kg



MIR16
Sculpture: Ø40 h 20cm
Mould: Ø52 h 23cm - 4kg



MIR17
Sculpture: Ø39 h 15cm
Mould: Ø53 h 19cm - 4,5kg



MIR01
Sculpture: 42x26 h 53cm
Mould: 60x25 h 65cm - 7kg



MIR02
Sculpture: 47x26 h 56cm
Mould: 67x29 h 62cm - 8kg



MIR05
Sculpture: 36x26 h 67cm
Mould: 50x26 h 78cm - 7,5kg



MIR08
Sculpture: 58x25 h 56cm
Mould: 69x25 h 70cm - 8kg



MIR10
Sculpture: 46x33 h 86cm
Mould: 60x100 h 33cm - 8kg



MIR11
Sculpture: 35x25 h 71cm
Mould: 53x26 h 82cm - 6kg



MIP

La pompetta tiene in movimento l'acqua all'interno dello stampo durante il processo di congelazione. Con l'aiuto di questi accessori la scultura di ghiaccio risulterà più trasparente.

The Air pump makes the water circulate inside the mould during the process of freezing. With the help of this accessory, the resulting ice sculpture will be more transparent.

Supporto per pompetta
Air pump support



Suitable for	Code
MIR01	MIS01
MIR02	MIS02
MIR03	MIS03
MIR05	MIS05
MIR08	MIS08
MIR11	MIS11



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Martellato srl, ai sensi della Legislazione Comunitaria vigente:

Regolamento CE n. 1935/2004

Materiali e oggetti destinati a venire a contatto con i prodotti alimentari.

Regolamento UE n. 10/2011

Riguardante i materiali e gli oggetti di materia plastica destinati a venire a contatto con i prodotti alimentari.

Regolamento CE n. 2023/2006

Buone pratiche di fabbricazione (GMP) dei materiali e degli oggetti destinati a venire a contatto con i prodotti alimentari.

E alla seguente Legislazione Nazionale vigente:

D.M. Italiano 21/03/1973 e successive modifiche

Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire a contatto con le sostanze alimentari o con sostanze d'uso personale.

D.P.R. 777/82 e successivi aggiornamenti e modifiche

Ha emesso uno specifico Capitolato che obbliga i suoi fornitori al rispetto di determinate precauzioni igieniche durante la fabbricazione, lavorazione e imballo degli articoli Monouso elencati nel presente catalogo. Per tutti gli altri articoli la Martellato srl richiede all'utilizzatore la precauzione di lavarli accuratamente con acqua e detergente neutro prima dell'uso.

Martellato srl, accordingly to EC laws:

EC Regulation no. 1935/2004

Materials and articles intended to come into contact with food.

EU Regulation no. 10/2011

Regarding the materials and plastic articles intended to come into contact with food.

EC Regulation no. 2023/2006

Good Manufacturing Practices (GMP) of materials and articles intended to come into contact with food.

And to the following National Legislation in force:

Italian Ministerial Decree 21/03/1973 and subsequent updates and changes
Hygiene regulation for packaging, containers, utensils, intended to come into contact with food or with substances for personal use.

Presidential Decree 777/82 and subsequent updates and changes

Issued a specification that requires its suppliers to comply with certain hygienic precautions during manufacture, processing and packaging of the disposable items listed in this catalogue. For all other items Martellato srl asks users to wash thoroughly with water and mild detergent before use, as a precaution.

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