

silikomart[®]
professional

MADE IN ITALY







NEW
PRODUCTS
JANUARY 2019

INDEX

NEW PRODUCTS

JANUARY 2019

Click to navigate

						
KIT EFFY	KIT BUNNY	KIT TEDDY	KIT TARTE RING MONTBLANC Ø80	KIT TARTE RING HONORE' Ø80	KIT TARTE RING PARADIS Ø80	KIT TARTE RING ROUND Ø100
						
TARTE RING ROUND Ø100 H20	KIT TARTE RING ROUND Ø120 H20	TARTE RING ROUND Ø120 H20	KIT TARTE RING ROUND Ø210	TARTE RING ROUND Ø210	KIT TARTE RING ROUND Ø230	TARTE RING ROUND Ø230
						
KIT TARTE RING ROUND Ø250	TARTE RING ROUND Ø250	KIT TARTE RING SQUARE 80X80	TARTE RING SQUARE 80X80	KIT TARTE RING SQUARE 200X200	TARTE RING SQUARE 200X200	KIT TARTE RING RECTANGULAR 120X35
						
TARTE RING RECTANGULAR 120X35	KIT TARTE RING RECTANGULAR 265X105	TARTE RING RECTANGULAR 265X105	KIT TARTE RING OBLONG 146X35	TARTE RING OBLONG 146X35	CAKE MK	CAKE PH
						
UNIVERSO 90	UNIVERSO600	MULTIFLEX OVAL 125	MULTIFLEX DROP 125	KIT DOLCE SOGNO	RUSSIAN TALE 30	AMORINI ORIGAMI 110
						
CAROLINE 30	NOCCIOLA 125	FRAGOLA 30	LIMONE 30	MELA, CILIEGIA E PESCA 30	TOR	SPATOLE

3D Choco Figures

A new range conceived with Pasty Chef and Master Artisan Chocolatier Raúl Bernal.



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NEW PRODUCTS
JANUARY 2019

KIT EFFY

Kit composed of 5 thermoformed moulds created by Silikomart Professional designers in collaboration with the pastry and chocolate chef Raul Bernal for the realisation of a 3D chocolate subject shaped like an elephant.

Name	KIT EFFY
Code	70.101.99.0065
Elephant size	205 x 170 h205 mm
EAN	8051085312184
Colour	TRASPARENT
Pcs/master	2



KIT EFFY

5 THERMOFORMED MOULDS FOR CHOCOLATE

		
BODY RIGHT	BODY LEFT	EYES + PAWS
		
EARS	TRUNK + PAWS	

WATCH THE TUTORIAL

▶ WATCH



KIT BUNNY

Kit composed of 5 thermoformed moulds created by Silikomart Professional designers in collaboration with the pastry and chocolate chef Raul Bernal for the realisation of a 3D chocolate subject shaped like a bunny.

Name	KIT BUNNY
Code	70.102.99.0065
Bunny size	140 x 150 h256 mm
EAN	8051085312207
Colour	TRASPARENT
Pcs/master	2



KIT BUNNY

5 THERMOFORMED MOULDS FOR CHOCOLATE

		
BODY RIGHT	BODY LEFT	EYES + PAWS
		
EARS + PAWS	CHEEKS + NOSE + TEETH	

WATCH THE TUTORIAL

▶ WATCH



KIT TEDDY

Kit composed of 5 thermoformed moulds created by Silikomart Professional designers in collaboration with the pastry and chocolate chef Raul Bernal for the realisation of a 3D chocolate subject shaped like a bear.

Name	KIT TEDDY
Code	70.103.99.0065
Bear size	140 x 161 h210 mm
EAN	8051085312221
Colour	TRASPARENT
Pcs/master	2



KIT TEDDY

5 THERMOFORMED MOULDS FOR CHOCOLATE

		
BODY RIGHT	BODY LEFT	EYES + PAWS
		
SNOUT	NOSE + EARS + PAWS	

WATCH THE TUTORIAL

 WATCH



3D CHOCO FIGURES

COMING SOON



**MADE IN COLLABORATION WITH
PASTRY CHEF RAÚL BERNAL**



He began his pastry trawig with different workshops in Huesca. He studied at the Confectionery Guild School of Barcelona (EPGB), while working in different pastry shops in the city. A year later he joined the teacher staff. He took part in various competitions and in 2011 he become Spain's Best Master Artisan Chocolatier (Lluís Santapau Trophy), the highest honor for Spanish chocolatiers. A few months later he join the Chocolate Academy™ as teacher. Raúl Bernal represents fantasy and fun creativity, starting from study and technique.



**VIDEO
THE HANGAR
STORIES**



Tarte d'Autor

Elegant modern tarts conceived with
the Pastry excellence.



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NEW PRODUCTS
JANUARY 2019

KIT TARTE RING MONTBLANC Ø80mm

Montblanc, the traditional cake comes in a new “dress” thanks to Kit Tarte Ring Montblanc Ø 80 mm by Silikomart Professional conceived with MOF Jean-Jacques Borne. The kit is composed by two elements: six rings with a 80 mm diameter in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould made up 6 cavities of Ø 74 h42 mm each to make a mousse or a cream to lay over the shortcrust pastry. The rings are non-stick and stainless, they allow an homogenous baking and they are characterized by a high thermal stability.

Name	KIT TARTE RING MONTBLANC Ø80mm
Code	25.297.87.0065
Mould size	Ø74 h42 mm
Ring size	Ø80 h20 mm
Mould volume	106 ml x 6 tot. 633 ml
EAN	8051085314447
Mould colour	TOP WHITE
Pcs/master	10



KIT TARTE RING MONTBLANC Ø80mm

**MADE IN COLLABORATION WITH
MOF JEAN-JACQUES BORNE**



Jean Jacques Borne, Meilleur Ouvrier de France in the Gelato Category, approached the world of pastry in 1975 as apprentice of Mr. Reynaud (in St. Etienne).

He was a teacher at the École Nationale de la Pâtisserie in Yssingeaux from 1992 to 2002. Founder in 2004 of the Institut de l'Excellence Culinaire, a culinary and pastry school for professionals. Founder in 2011 of the Kaori boutique, where all the products are created with 100 % natural ingredients. Today he provides courses and masterclasses all over the world, and he works as consultant for several companies.



SILICONE MOULD
Ø74 h42 mm

top white
S I L I C O N E



6 TARTE RINGS
Ø80 h20 mm

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

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

▶ **WATCH**



KIT TARTE RING HONORE' Ø80mm

Soft and firm at the same time, the new Kit Tarte Ring Honoré Ø 80 mm by Silikomart Professional conceived with MOF Pâtissier Jean-Michel Perruchon will surprise you. The kit is composed by two elements: six rings with a 80 mm diameter in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould made up 6 cavities of Ø 70 h 13 mm each to make a mousse or a cream to lay over the shortcrust pastry. The rings are non-stick and stainless, they allow an homogenous baking and they are characterized by a high thermal stability.

Name	KIT TARTE RING HONORE' Ø80mm
Code	25.294.87.0065
Mould size	Ø70 h13 mm
Ring size	Ø80 h20 mm
Mould volume	34 ml x 6 tot. 272 ml
EAN	8051085314225
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING HONORE' Ø80mm



SILICONE MOULD
Ø70 h13 mm

top white
S I L I C O N E



8 TARTE RINGS
Ø80 h20 mm

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

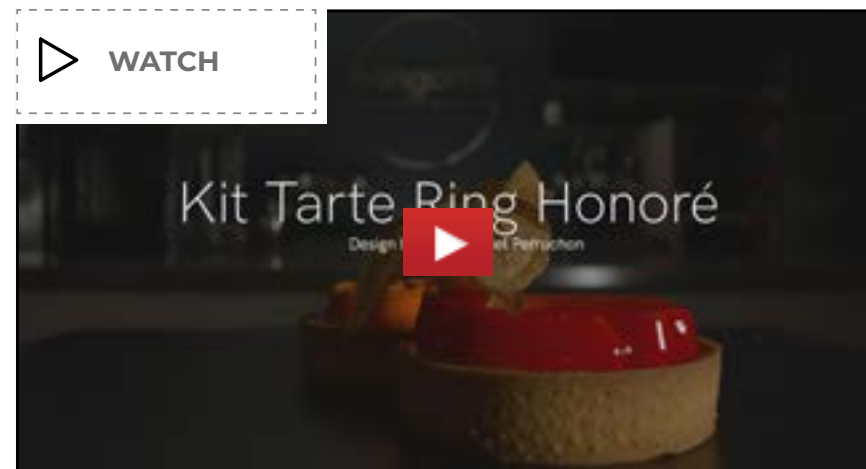
- Micro holes for the evaporation of humidity
- Micro holes always remain cleaned
- Border to ensure more stability
- Great handling and usability
- The shortcrust pastry is easily removable from the ring

MADE IN COLLABORATION WITH
MOF PÂTISSIER JEAN-MICHEL PERRUCHON



Jean Michel PERRUCHON, Meilleur Ouvrier de France, director of the Bellouet Conseil gastronomic school in Paris, worked for some of the best Parisian pastry companies such as Fauchon, Le nôtre, Constant, La Maison du Chocolat. In 1989, he founded with G. Bellouet, Meilleur Ouvrier de France, the Bellouet Conseil gastronomic school, a school reserved to improve the professionals' skills. He wrote also several gastronomic books of international renown. Jean Michel PERRUCHON has won many gastronomic competitions such as "Le Vase of Sevres of the President of the Republic" in Arpajon, the contest "Charles Proust", Finalist of the Coupe de France and finally, in 1993, he obtained the title of "Meilleur Ouvrier de France". He continues to share his experiences not only in France but all around the world.

▶ **WATCH**



KIT TARTE RING PARADIS Ø80mm

The unique technique created by MOF Pâtissier Guillaume Mabilleau finds its expression in the new Kit Tarte Paradis Ø 80 mm by Silikomart Professional. The kit is composed by two elements: six rings with a 80 mm diameter in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould made up 6 cavities of Ø 70 h 11 mm each to make a mousse or a cream to lay over the shortcrust pastry. The rings are non-stick and stainless, they allow an homogenous baking and they are characterized by a high thermal stability.

Name	KIT TARTE RING PARADIS Ø80mm
Code	25.298.87.0065
Mould size	Ø70 h11 mm
Ring size	Ø80 h20 mm
Mould volume	37 ml x 6 tot. 222 ml
EAN	8051085313136
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING PARADIS Ø80mm

MADE IN COLLABORATION WITH MOF
PÂTISSIER GUILLAUME MABILLEAU



SILICONE MOULD
Ø70 h11 mm



6 TARTE RINGS
Ø80 h20 mm

top white
S I L I C O N E

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

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

MOF Pâtissier, he is behind “Nuances Gourmandes”, a business that provides the sector with all kinds of pastry products. He began his career in Maine-et-Loire, before travelling all around France working in some prestigious establishments. He won the Best craftsman in France (MOF) title for pastry making in 2011 at 28 years old and is one of France’s pâtisserie prodigies. He claims rigor, precision and passion for a job well done are the most important qualities when it comes to being a pastry chef, qualities which are more than evident in each of his stunning creations.



Tarte 4.0

The traditional tart wears a new dress.

Tarte 4.0 reinvents the concept of the tart thanks to innovative micro perforated rings and cutting- edge silicone moulds. Perfectly baked tarts in pure designed shapes.



KIT TARTE RING ROUND Ø100mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Round Ø 100 mm by Silikomart Professional. The kit is composed by two elements: 4 rings with a 100 mm diameter in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould made up 4 cavities of 85 mm diameter each to make a mousse or a cream to lay over the shortcrust pastry. The rings are non-stick and stainless, they allow an homogenous baking and they are characterized by a high thermal stability. The tart created with Kit Tarte Ring Round Ø 80 mm is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING ROUND Ø100mm
Code	25.277.87.0065
Mould size	Ø85 h15 mm
Ring size	Ø100 h20 mm
Mould volume	80ml x 4 Tot 320 ml
EAN	8051085311767
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING ROUND Ø100mm



SILICONE MOULD
Ø85 h15 mm



4 TARTE RINGS
Ø 100 h20 mm

top white
S I L I C O N E

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

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

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

RECIPE BY GIANLUCA ARESU



TARTE RING ROUND Ø100 H20mm

RECIPE BY GIANLUCA ARESU



Name	TARTE RING ROUND Ø100 H20mm
Code	52.277.20.0165
Ring size	Ø 100 h20 mm
Volume	/
EAN	8051085311828
Ring colour	BLACK
Pcs/master	6



4 TARTE RINGS
Ø 100 h20 mm

top resistance
NEW MATERIAL

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

KIT TARTE RING ROUND Ø120mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Round Ø120 by Silikomart Professional. The kit consists of two elements: four 120 mm diameter rings made of non-deformable composite thermoplastic material suitable for the use in the oven for the preparation of the base and two silicone moulds with two cavities each of 105 mm in diameter, which allow to create a mousse or a cream to lay over the shortcrust pastry. The rings are non-stick and stainless, they allow an homogenous baking and they are characterized by a high thermal stability. The tart ceated with Kit Tarte Ring Round Ø120 is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING ROUND Ø120mm
Code	25.285.87.0065
Mould size	Ø 105 h17 mm
Ring size	Ø 120 h20 mm
Mould volume	140 ml x 2 Tot 280 ml
EAN	8051085313525
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING ROUND Ø120mm

RECIPE BY GIANLUCA ARESU



SILICONE MOULD
Ø 105 h17 mm

top white
S I L I C O N E

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



2 TARTE RINGS
Ø 120 h20 mm

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

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



TARTE RING ROUND Ø120 H20mm

RECIPE BY GIANLUCA ARESU



Name	TARTE RING ROUND Ø120 H20mm
Code	52.285.20.0165
Ring size	Ø120 h20 mm
Volume	/
EAN	8051085313570
Ring colour	BLACK
Pcs/master	6



2 TARTE RINGS
Ø120 h20 mm

top resistance
NEW MATERIAL

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

KIT TARTE RING ROUND Ø210mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Round Ø210 by Silikomart Professional. The kit is composed by two elements: a ring with a 210 mm diameter in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould of 175 mm diameter to make a mousse or a cream to lay down over the shortcrust pastry. The ring is non-stick and stainless, it allows an homogenous baking and it is characterized by a high thermal stability. The tart created with Kit Tarte Ring Round Ø210 is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING ROUND Ø210mm
Code	20.385.87.0065
Mould size	Ø 175 h20 mm
Ring size	Ø 210 h20 mm
Mould volume	460 ml
EAN	8051085313648
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING ROUND Ø210mm



SILICONE MOULD
Ø 175 h20 mm



1 TARTE RING
Ø 210 h20 mm

top white
S I L I C O N E

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

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

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

RECIPE BY GIANLUCA ARESU



TARTE RING ROUND Ø210 H20mm

Name	TARTE RING ROUND Ø210mm
Code	52.385.20.0065
Ring size	Ø 210 h20 mm
Volume	/
EAN	8051085313723
Ring colour	BLACK
Pcs/master	6

RECIPE BY GIANLUCA ARESU



top resistance
NEW MATERIAL

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

1 TARTE RING
Ø 210 h20 mm

KIT TARTE RING ROUND Ø230mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Round Ø230 by Silikomart Professional. The kit is composed by two elements: a ring with a 230 mm diameter in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould of 190 mm diameter to make a mousse or a cream to lay down over the shortcrust pastry. The ring is non-stick and stainless, it allows an homogenous baking and it is characterized by a high thermal stability. The tart created with Kit Tarte Ring Round Ø230 is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING ROUND Ø230mm
Code	20.386.87.0065
Mould size	Ø190 h20 mm
Ring size	Ø230 h20 mm
Mould volume	555 ml
EAN	8051085311729
Mould colour	TOP WHITE
Pcs/master	4



KIT TARTE RING ROUND Ø230mm



SILICONE MOULD
Ø190 h20 mm



1 TARTE RING
Ø230 h20 mm

top white
S I L I C O N E

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

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

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

RECIPE BY GIANLUCA ARESU



TARTE RING ROUND Ø230 H20mm

Name	TARTE RING ROUND Ø230 H20mm
Code	52.386.20.0065
Ring size	Ø 230 h20 mm
Volume	/
EAN	8051085311682
Ring colour	BLACK
Pcs/master	4

RECIPE BY GIANLUCA ARESU



top resistance
NEW MATERIAL

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



KIT TARTE RING ROUND Ø250mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Round Ø250 by Silikomart Professional. The kit is composed by two elements: a ring with a 250 mm diameter in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould of 205 mm diameter to make a mousse or a cream to lay down over the shortcrust pastry. The ring is non-stick and stainless, it allows an homogenous baking and it is characterized by a high thermal stability. The tart created with Kit Tarte Ring Round Ø250 is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING ROUND Ø250mm
Code	20.387.87.0065
Mould size	Ø205 h20 mm
Ring size	Ø250 h20 mm
Mould volume	650 ml
EAN	8051085311590
Mould colour	TOP WHITE
Pcs/master	4



KIT TARTE RING ROUND Ø250mm



SILICONE MOULD
Ø205 h20 mm

top white
S I L I C O N E

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



1 TARTE RING
Ø250 h20 mm

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

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

RECIPE BY GIANLUCA ARESU



TARTE RING ROUND Ø250 H20mm

Name	TARTE RING ROUND Ø250 H20mm
Code	52.387.20.0065
Ring size	Ø250 h20 mm
Volume	/
EAN	8051085311637
Ring colour	BLACK
Pcs/master	4

RECIPE BY GIANLUCA ARESU



top resistance
NEW MATERIAL

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

1 TARTE RING
Ø250 h20 mm

TARTE RING ROUND VIDEO

RECIPE BY GIANLUCA ARESU



Gianluca Aresu took his first steps with chocolate in the family pastry shop and then he trained at the prestigious Boscolo Étoile Institute. After his school education, many international experiences have been followed alongside the best chefs and confectioners in the world. Today Gianluca is internationally recognized as a maître chocolatier and pâtissier and he shall forward his passion as a trainer and professor in various specialized schools.

▶ WATCH



KIT TARTE RING SQUARE 80X80mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Square by Silikomart Professional. The kit is composed by two elements: six 80 x 80 h 20 mm squares in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould made up 6 cavities of 67 x 67 h 15 mm each to make a mousse or a cream to lay over the shortcrust pastry. The squares are non-stick and stainless, they allow an homogenous baking and they are characterized by a high thermal stability. The tart created with Kit Tarte Ring Square is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING SQUARE 80X80mm
Code	25.286.87.0065
Mould size	67 x 67 h15 mm
Ring size	80 x 80 h20 mm
Mould volume	62 ml x 6 Tot 372 ml
EAN	8051085311934
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING SQUARE 80X80mm

RECIPE BY JORDI PUIGVERT



SILICONE MOULD
67 x 67 h15 mm



6 TARTE RINGS
80 x 80 h20 mm

top white
S I L I C O N E

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

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

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



TARTE RING SQUARE 80X80 H20mm

RECIPE BY
JORDI PUIGVERT



Name	TARTE RING SQUARE 80X80 h20mm
Code	52.286.20.0165
Ring size	80 x 80 h20 mm
Volume	/
EAN	8051085311842
Ring colour	BLACK
Pcs/master	6



6 TARTE RINGS
80 x 80 h20 mm

top resistance
NEW MATERIAL

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

KIT TARTE RING SQUARE 200X200mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Square by Silikomart Professional. The kit is composed by two elements: a 200 x 200 h 20 mm square in thermoplastic composite crush-proof material suitable for baking and creating the base and a 170 x 170 h 20 mm silicone mould to make a mousse or a cream to lay down over the shortcrust pastry. The square ring is non-stick and stainless, it allows an homogenous baking and it is characterized by a high thermal stability. The tart created with Kit Tarte Ring Square is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING SQUARE 200X200mm
Code	20.388.87.0065
Mould size	170 x 170 h20 mm
Ring size	200 x 200 h20 mm
Mould volume	560 ml
EAN	8051085313600
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING SQUARE 200X200mm

RECIPE BY JORDI PUIGVERT



SILICONE MOULD
170 x 170 h20 mm

top white
S I L I C O N E

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



1 TARTE RING
200 x 200 h20 mm

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

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

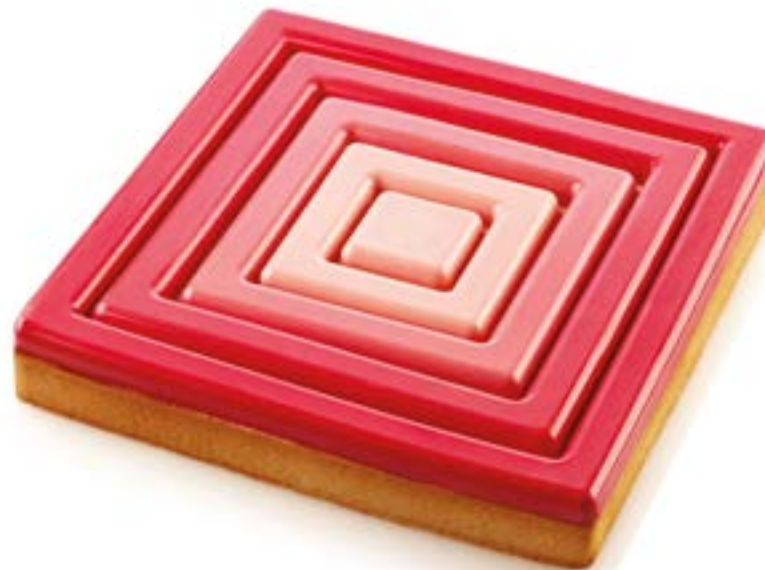


TARTE RING SQUARE 200X200 H20mm

RECIPE BY JORDI PUIGVERT



Name	TARTE RING SQUARE 200X200 h20mm
Code	52.388.20.0065
Ring size	200 x 200 h20 mm
Volume	/
EAN	8051085313686
Ring colour	BLACK
Pcs/master	6



1 TARTE RING
200 x 200 h20 mm

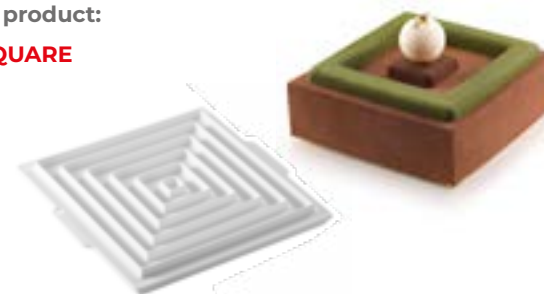
top resistance
NEW MATERIAL

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

Suggested related product:

***INSERT DECOR SQUARE**
28.002.87.0065

per creazioni da
40x40 a 260x260
passo 20 mm



TARTE RING SQUARE

▶ WATCH



RECIPE BY JORDI PUIGVERT



While maintaining a profound respect for tradition, **Jordi Puigvert has developed some interesting technical improvements in the art of pastry.** One of his great obsessions is finding applications for the new generation of ingredients in pastry and wiswe in order to simplify and improve the creative processes as well as supporting the preservation of basic components such as meringues, mousses, gels, etc. From September 2013 he has become a visiting teacher of the Chocolate Academy at Gurb in Spain.



VIDEO
THE HANGAR
STORIES



KIT TARTE RING RECTANGULAR 120X35mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Rectangular by Silikomart Professional. The kit is composed by two elements: a 120 x 23 h 12 mm rectangle (6pcs) in thermoplastic composite crush-proof material suitable for baking and creating the base and a 120 x 35 h 20 mm silicone mould (1pc) to make a mousse or a cream to lay over the shortcrust pastry. The rectangle is non-stick and stainless, it allows an homogenous baking and it is characterized by a high thermal stability. The tart created with Kit Tarte Ring Rectangle is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING RECTANGULAR 120X35mm
Code	25.276.87.0065
Mould size	107 x 23 h12 mm
Ring size	120 x 35 h20 mm
Mould volume	26 ml x 6 Tot 156 ml
EAN	8051085311538
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING RECTANGULAR 120X35mm



SILICONE MOULD
107 x 23 h12 mm



6 TARTE RINGS
120 x 35 h20 mm

top white
S I L I C O N E

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

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

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



TARTE RING RECTANGULAR 120X35 H20mm

RECIPE BY ELIAS LÄDERACH



Name	TARTE RING RECTANGULAR 120X35 h20mm
Code	52.276.20.0165
Ring size	120 x 35 h20 mm
Volume	/
EAN	8051085304615
Mould colour	BLACK
Pcs/master	8



top resistance
NEW MATERIAL

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



KIT TARTE RING RECTANGULAR 265X105mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Rectangular by Silikomart Professional. The kit is composed by two elements: a 265 x 105 h 20 mm rectangle in thermoplastic composite crush-proof material suitable for baking and creating the base and a 235 x 75 h 20 mm silicone mould to make a mousse or a cream to lay over the shortcrust pastry. The rectangle is non-stick and stainless, it allows an homogenous baking and it is characterized by a high thermal stability. The tart created with Kit Tarte Ring Rectangle is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING RECTANGULAR 265x105mm
Code	20.390.87.0065
Mould size	235 x 75 h 20 mm
Ring size	265 x 105 h 20 mm
Mould volume	332 ml
EAN	8051085313488
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING RECTANGULAR 265X105mm

RECIPE BY ELIAS LÄDERACH



SILICONE MOULD
235 x 75 h 20 mm



1 TARTE RING
265 x 105 h 20 mm

top white
S I L I C O N E

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

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

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



TARTE RING RECTANGULAR 265X105 H20mm

RECIPE BY ELIAS LÄDERACH



Name	TARTE RING RECTANGULAR 265x105 h20mm
Code	52.243.20.0165
Ring size	265 x 105 h 20 mm
Volume	/
EAN	8051085296682
Mould colour	BLACK
Pcs/master	6



top resistance
NEW MATERIAL

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

x TARTE RINGS
265 x 105 h 20 mm

TARTE RING RECTANGULAR

▶ WATCH



RECIPE BY ELIAS LÄDERACH



Elias Läderach (born in 1988) completed his professional training as a confectioner in Switzerland in 2006. Afterwards, he worked for well-known confectioners in western Switzerland and in product development at Läderach.

In 2016, he completed a degree in business administration, which he earned while also continuing to work as a confectioner. Elias is known for his creativity. He has continually showcased his exceptional talent at a variety of confectionery competitions. He enjoyed his first major success in 2008 at the World Pastry Team Championship in Nashville, Tennessee, where he won the bronze medal as part of the Swiss team. In September 2017, Elias Läderach demonstrated his abilities at the Swiss qualifying for the World Chocolate Masters, earning the title of Swiss Chocolate Master 2017. He impressed the jury with his attention to detail and his unbelievably delicious creations. He then went on to represent Switzerland and win the 2018 world finals in Paris.

Elias Läderach has been a member of the Board of Management of Läderach (Schweiz) AG since March 2018, and is the head of the Innovation and Production departments.

KIT TARTE RING OBLONG 146X35mm

The traditional tart comes in a new “dress” thanks to Kit Tarte Ring Oblong 146x34 mm by Silikomart Professional. The kit is composed by two elements: six rings 146x34 h20 mm in thermoplastic composite crush-proof material suitable for baking and creating the base and a silicone mould made up 6 cavities of 133 x 21 h 12 mm each to make a mousse or a cream to lay over the shortcrust pastry. The rings are non-stick and stainless, they allow an homogenous baking and they are characterized by a high thermal stability. The tart created with Kit Tarte Ring Oblong 146x34 mm is confirmed as an evergreen whose classic modernity will let you sweetly surprised.

Name	KIT TARTE RING OBLONG 146X35mm
Code	25.287.87.0065
Mould size	133 x 21 h12 mm
Ring size	146 x 35 mm
Mould volume	28,5 x 6 Tot 171 ml
EAN	8051085311972
Mould colour	TOP WHITE
Pcs/master	6



KIT TARTE RING OBLONG 146X35mm

RECIPE BY PHILIPPE RIGOLLOT



SILICONE MOULD
133 x 21 h12 mm



6 TARTE RINGS
146 x 35 mm



10 SMALL TRAYS

top white
S I L I C O N E

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

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

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



TARTE RING OBLONG 146X35 H20mm

RECIPE BY PHILIPPE RIGOLLOT



Name	TARTE RING OBLONG 146X35 h20mm
Code	52.287.20.0165
Ring size	146 x 35 h20 mm
Volume	/
EAN	8051085311880
Mould colour	BLACK
Pcs/master	6



6 TARTE RINGS
146 x 35 h20 mm

top resistance
NEW MATERIAL

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



TARTE RING OBLONG 146X35 H20mm

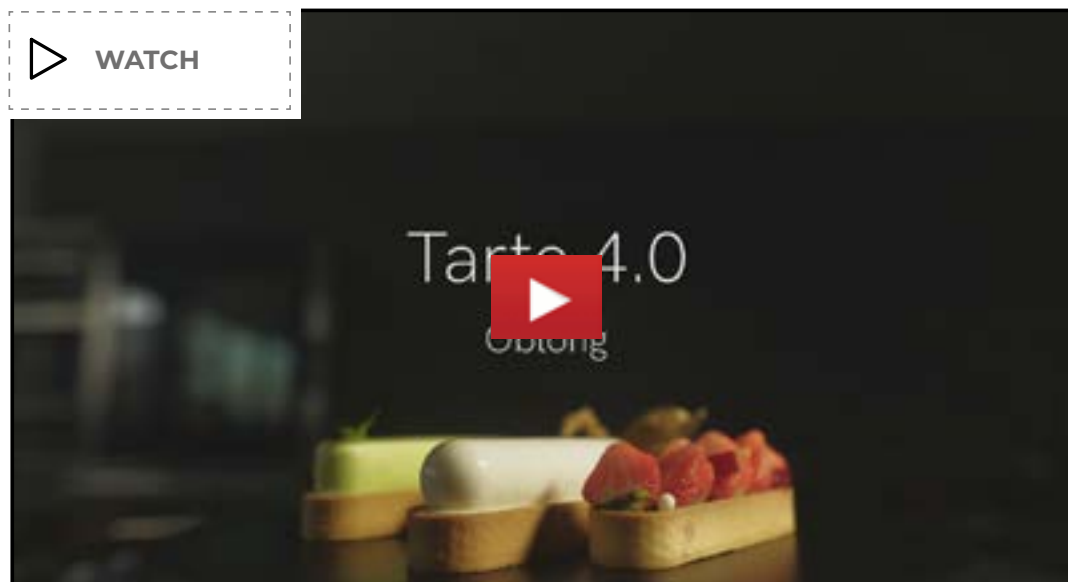
RECIPE BY PHILIPPE RIGOLLOT



Everything began for this generous, pastry chef in the pastry shop where his mother worked. Philippe Rigolot then joined Lenôtre, where he discovered another side of the profession and the challenge of striving for excellence. Trained in the most prestigious pastry company (Lenôtre, le Pré Catelan Pic) this passionate pastry chef obtain several awards: Champion du monde de Pâtisserie, 2007 Melleur Ouriel de France, when he created his famous Mr Smith apple tart. In 2010 he fulfilled his dream and opened his own shop in Annecy, with his wife Elodie. There, his creations offer a myriad of colours, shapes and textures: a gourmet heaven! Today more than ever, he is committed to passing on his skills and values to the next generation, as demonstrated by his new position as President of the International Organisation Committee for the Coupe du Monde de la Pâtisserie.



▶ WATCH



Gateaux de voyage

Creating a gâteau de voyage is like embarking on an adventure in the heart of pastry.



CAKE MK

The CAKE MK mould is born from the collaboration between the famous Pastry Chef Christophe Michalak and the Silikomart Professional designers. Creating a gâteau de voyage is like embarking on an adventure in the heart of pastry.

Name	CAKE MK
Code	36.218.00.0065
Mould size	170 x 80 h50 mm
Mould volume	470ml x 2 Tot 940 ml
EAN	8051085313976
Mould colour	RED BRICK
Pcs/master	10



CAKE MK

**MADE IN COLLABORATION WITH
PASTRY CHEF CHRISTOPHE MICHALAK**



Christophe Michalak is one of the most well-known head pastry chefs in the industry and with his rock'n'roll creations he gave a new meaning of the word "cool". He was awarded the greatest achievement of a pastry chef and in this career in 2005 at the age of 29 he received the Coupe du Monde de la Pâtisserie, becoming one of the world's youngest Pastry chef. His accomplishments? Shaking up patisseries at palace hotels, adding a new spin to cakes from our childhood and incorporating a good pinch of humour into the most traditional desserts.



SILICONE MOULD
170 x 80 h50 mm



VIDEO
**THE HANGAR
STORIES**



WATCH



CAKE PH 20

Baked cakes, also called gateaux de voyage, are a sweet souvenir that offers a moment of sharing flavours and aromas that could come from very far.

The CAKE PH mould is born from the collaboration between the famous Pastry Chef Pierre Hermè and the Silikomart Professional designers.

Creating a gâteau de voyage is like embarking on an adventure in the heart of pastry.

Name	CAKE PH 20
Code	30.358.00.0065
Mould size	190 x 70 h57 mm
Mould volume	735 ml
EAN	8051085314010
Mould colour	RED BRICK
Pcs/master	6



CAKE PH 20

**MADE IN COLLABORATION WITH
PASTRY CHEF PIERRE HERMÉ**



Pierre Hermé, a pastry chef at the summit of his art.

Heir to four generations of Alsatian bakery and pastry-making tradition, Pierre Hermé began his career at the age of 14 as an apprentice to Gaston Lenôtre. Famous in France, Japan and the United States, the man that Vogue called “the Picasso of Pastry” revolutionized pastry-making with regard to taste and modernity. With “pleasure as his only guide”, Pierre Hermé has invented a totally original world of tastes, sensations and pleasures. With his original approach to the profession of pastry chef, he revolutionizes even the most firmly entrenched traditions. For example, he prefers discreet pastry decors and “uses sugar like salt, in other words, as a seasoning to heighten other shades of flavour.” Refusing to sit on his laurels, he is always revising his own work, exploring new taste territories and revisiting his own recipes.



SILICONE MOULD
190 x 70 h57 mm

COMING SOON



VIDEO
**THE HANGAR
STORIES**



Universe

Harmonious, roundish and enveloping lines designed for these moulds that in their seeming simplicity would contain a world, or even better an universe of tastes.

silikomart®
professional

NEW PRODUCTS
JANUARY 2019



UNIVERSO 90

Harmonious, roundish and enveloping lines designed for this mould that in its seeming simplicity would contain a world, or even better an universe of tastes. Let you surprise by its endless versatility in baked preparations as well as in cold preparations.

RECIPE BY ANDREY RUDKOV



Name	UNIVERSO 90
Code	36.296.87.0065
Cavity size	Ø67 h27 mm
Volume	90 ml x 6 Tot 540 ml
EAN	8051085311033
Colour	TOP WHITE
Pcs/master	10



top white
S I L I C O N E

SILICONE MOULD
Ø67 h27 mm



UNIVERSO 600

Simply everything in one shape. Harmonious, roundish and enveloping lines designed for this mould that in its seeming simplicity would contain a world, or even better an universe of tastes. Let you surprise by its endless versatility in baked preparations as well as in cold preparations.

RECIPE BY ANDREY RUDKOV



Name	UNIVERSO 600
Code	20.394.87.0065
Size	Ø140 h45 mm
Volume	600 ml
EAN	8051085311088
Colour	TOP WHITE
Pcs/master	6



SILICONE MOULD
Ø140 h45 mm

top white
S I L I C O N E



UNIVERSO

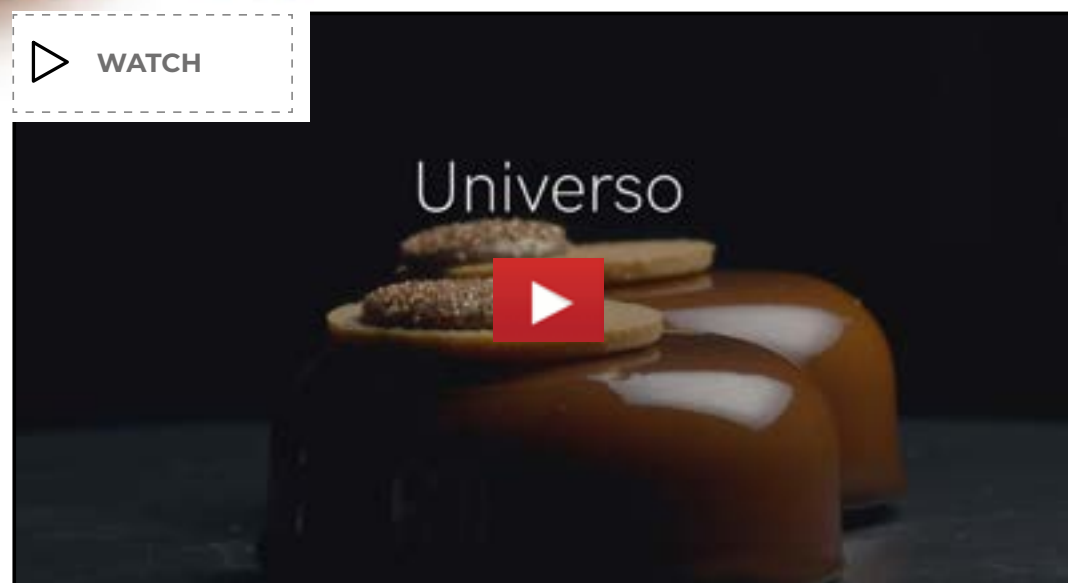


RECIPE BY ANDREY RUDKOV



Andrei Rudkov, known as Andy Chef. Famous food and travel blogger, He took part in classes of Fraank Haasnoot, Antonio Bachour, Nicolas Lambet and other international rewarded pastry chefs. His philosophy is create dessert that are simple to make but amazing to look at and eat, exploring new taste territories.

▶ **WATCH**



Multiflex

Multifunctional bars conceived by Silikomart
Professional designers to create elegant
plated desserts or single preparations.

silikomart
professional

NEW PRODUCTS
JANUARY 2019



MULTIFLEX OVAL ¹²⁵

Multiflex is the innovative multifunctional bar conceived by Silikomart Professional designers to create elegant plated desserts or oval single preparations. Perfect both for sweet or savoury creations which require oven or blast chiller. Thanks to its flexibility, Multiflex enables a perfect product unmolding without using other tools and reducing production time.

Name	MULTIFLEX OVAL ¹²⁵
Code	28.103.87.4565
Cavity size	76 x 47 h45 mm
Volume	125 ml x 5 tot. 625 ml
EAN	8051085310999
Colour	TOP WHITE
Pcs/master	6



MULTIFLEX OVAL ^{125/3}

3 MOULDS + 30X40cm TRAY

Name	MULTIFLEX OVAL ^{125/3}
Code	25.103.87.4598
N° Moulds	3
EAN	8051085309603

MULTIFLEX OVAL ^{125/7}

7 MOULDS + 60X40cm TRAY

Name	MULTIFLEX OVAL ^{125/7}
Code	25.103.87.4698
N° Moulds	7
EAN	8051085309597



top white
S I L I C O N E

MULTIFLEX DROP ¹²⁵

Multiflex is the innovative multifunctional bar conceived by Silikomart Professional designers to create elegant mini desserts or drop single preparations. Perfect both for sweet or savoury creations which require oven or blast chiller. Thanks to its flexibility, Multiflex enables a perfect product unmolding without using other tools and reducing production time.

Name	MULTIFLEX DROP ¹²⁵
Code	28.102.87.4565
Cavity size	80 x 51 h45 ml
Volume	125 ml x 5 tot. 500 ml
EAN	8051085310951
Colour	TOP WHITE
Pcs/master	6



MULTIFLEX DROP ^{125/3}

3 MOULDS - 30X40cm TRAY

Name	MULTIFLEX DROP ^{125/3}
Code	25.102.87.4598
N° Moulds	3
EAN	8051085309931

MULTIFLEX DROP ^{125/7}

7 MOULDS + 60X40cm TRAY

Name	MULTIFLEX DROP ^{125/7}
Code	25.102.87.4698
N° Moulds	7
EAN	8051085309924



top white
S I L I C O N E

MULTIFLEX OVAL 125

▶ WATCH



MULTIFLEX DROP 125

▶ WATCH



**RECIPE BY PASTRY CHEF
CÉCILE FARKAS MORITEL**



An international creator and pastry coach. In 2015, She created her own Professional Pastry Training Center, « Créations by Cécile », based near Nîmes, in the south of France. Now, She travels all around the world to share her personal vision of pastry, based on « couture » and « gourmet » harmonies, to pastry chefs and their teams.



**VIDEO
THE HANGAR
STORIES**



Kit Dolce Sogno

A kit to dream, a kit to impress,

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NEW PRODUCTS
JANUARY 2019



KIT DOLCE SOGNO 1500

A kit to dream, a kit to impress, Kit Dolce Sogno 1500 by Silikomart Professional will be the perfect protagonist of your shop window. The kit consists of three elements: a silicone mould to make a preparation from the volume of 1250 ml accompanied by a practical plastic support that ensures greater stability during the preparation and a silicone mould to create a mousse or a cream decoration. The two sweet elements combined together can create interesting combinations of flavours and textures.

Name	KIT DOLCE SOGNO 1500
Code	25.389.99.0065
Size	300x100 h 70 mm
Volume	1500 ml
EAN	8051085314263
Colour	TOP WHITE
Pcs/master	4



KIT DOLCE SOGNO 1500



SILICONE MOULD
235 x 75 h 20 mm

top white
S I L I C O N E

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



SILICONE MOULD
300x100 h 30 mm



PLASTIC SUPPORT



Russian Tale

From the Oriental traditional architecture to your laboratory, this mould is ideal to prepare tasteful and timeless desserts.

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professional

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RUSSIAN TALE³⁰

RUSSIAN TALE³⁰ by Silikomart Professional is a mould made up of 15 cavities by 30 ml each, characterized by a unique design thanks to their special and innovative border placed in the upper part of each cavity which gives a particular rounded shape to the base of preparations.

Name	RUSSIAN TALE³⁰
Code	36.280.87.0065
Cavity size	Ø 41.5 x 45.5 mm
Volume	30 ml
EAN	8051085313433
Colour	TOP WHITE
Pcs/master	10



RUSSIAN TALE ³⁰



top white
S I L I C O N E

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

SILICONE MOULD
Ø 41.5 x 45.5 mm

▶ WATCH



RECIPE BY DAVID VIDAL

David Vidal grew up in Malta, where his uncle cloned a confectionary there David began to nurture his passion... cooking. He studied in Malta at the institute of tourism Studied and later was taught by some great teachers. He then set at to be a master chef. His education and Job searches led to all over Europe where he developed his skills cooking in important hotels and restaurants.

Member in culinary Team West of Sweden, David is nowadays the Sous Chef at Scandic Laholmen hotel in Stromstad, Sweden. He has the chance to share his pastry philosophy all over the world thanks to his masterclasses.



VIDEO
THE HANGAR
STORIES





Amorini Origami

The ancient art of the japanese origami blends together with romance to create Amorini Origami by Silikomart Professional.

AMORINI ORIGAMI ¹¹⁰

Six multifaceted hearts of 110 ml in which each side represent a different shade of love. Included you can find a plastic cutter that will allow you to create inserts and dessert bases that perfectly fits the mould's shape which will conquer both the eyes and the palate of your guests.

Name	AMORINI ORIGAMI ¹¹⁰
Code	36.283.87.0065
Cavity size	190 x 300 h37,5 mm
Volume	110 ml x 6 Tot. 660 ml
EAN	8051085007417
Colour	TOP WHITE
Pcs/master	COMING SOON



AMORINI ORIGAMI 110



top white
S I L I C O N E

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

SILICONE MOULD
190 x 300 h37,5 mm



DOUBLE USE CUTTER

**RECIPE BY MICHAËL BARTOCETTI
& PHILIPPE CACCAVELLI**



Michael Bartocetti Head pastry chef at Shangri-La Hotel, Paris

Chef Michaël decided he would be a Pastry Chef at an early age. Having spent his childhood in the kitchens of two family restaurants, An apprenticeship at the renowned Pâtisserie Fischer in Thionville (France) confirmed his passion for the profession. Subsequently a finalist in the Best Apprentices of France contest and selected for the WorldSkills France competition, this young native of Lorraine arrived in Paris at Guy Savoy's restaurant in 2005 at age 21. A promising chef de partie, he met Alain Ducasse, who two years later put him in charge of the pâtisserie section of his star-rated Parisian bistro, Benoît. Creative, ambitious and with unparalleled technical skills, Chef Michaël then joined the Hôtel Plaza Athénée's three-star restaurant in 2009.

Philippe Caccavelli approaches the pastry world very young, growing his interest during the feast days with his family. After many years of study, a CPBEC in pastry at UTEC d'Emerainville then a BTM at CEPROC in Paris, he starts with a professional experience in a restaurant before reaching the hotel fields. Hotel Plaza Athénée from 2004 to 2011. Madarin Oriental in Paris from the very beginning as chef assistant of Chef Pierre Mathieu in 2011. After four years, he starts working with Michaël Bartocetti at Shangri-La Hotel in Paris as pastry sous-Chef

 **WATCH**

 **DOWNLOAD**



Fashion Éclair

A flash of taste will brighten up your shop window. A classic pastry shape revisited in a modern key in which it's creativity, freshness and aesthetic blend together to create Fashion Éclair by Silikomart Professional.

CAROLINE ³⁰

A classic shape seen from an unprecedented perspective where the rules dictated by the tradition are subverted to give space to the creativity and the delicate elegance. The Caroline30 mould from Silikomart Professional is made up of 12 cavities of 30 ml each to create refined mousse and semifreddos with the most vibrant color combinations. In each package a functional plastic cutter is included to make original inserts and/or bases which perfectly match with the shape of the mould.

Name	CAROLINE ³⁰
Code	36.291.87.0065
Size Mould	83x23 h 21 mm
Volume	12x30 ml Tot. 360 ml
EAN	8051085314058
Colour	TOP WHITE
Pcs/master	10



CAROLINE ³⁰



SILICONE MOULD
83x23 h 21 mm



PLASTIC CUTTER

top white
S I L I C O N E

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



CAROLINE 30

COMING SOON



**RECIPE IN COLLABORATION WITH
PASTRY CHEF JOHAN MARTIN**



John Martin made his first experience in Paris at Maison Debieux, then he worked with Stéphane Glacier, MOF Pâtissier as a pastry's consultant. In 2007 he arrived in Paris and became European vice champion for the artistic sugar trophy of Sirha. In 2009 he became a member of the teaching staff at Bellouet Conseil of Paris, owned by the chef Jean Michael PERRUCHON, MOF Pâtissier. In 2012 he published his first pastry book "Top Dessert" addressed to an amateur public. He shares his own experiences and "savoir-faire" while travelling through France and all over the world, like European shires, Japan, Kuwait, Israel, Singapore, Colombia, Russia, Australia and USA.



VIDEO
THE HANGAR
STORIES



3D Fruits

For those who wants to impress and surprise
creating realistic fruits compositions.

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NEW PRODUCTS
JANUARY 2019



NOCCIOLA¹²⁵

Nocciola¹²⁵ by Silikomart Professional stems from the observation of the nature of its products, colors and shapes to make creations full of little details, incredibly real and exciting at the tasting moment.

The mould is provided with five cavities of 125 ml each and a practical plastic support for a perfect result during the preparation and blast chilling. NOCCIOLA¹²⁵ is the exclusive Silikomart Professional mould designed in every single detail that allows to faithfully re-create 3D fruits.

Name	NOCCIOLA¹²⁵
Code	28.317.87.0065
Mould size	59x 59 h62 mm
Mould volume	125 ml x 5 Tot 625 ml
EAN	8051085314188
Mould colour	TOP WHITE
Pcs/master	5



NOCCIOLA

RECIPE IN COLLABORATION WITH WORLD
PASTRY CHAMPION FABRIZIO DONATONE



	<p>top white S I L I C O N E</p> <p>Each cavity of the mould is provided with a special border that allows to obtain round individual portions.</p>
<p>SILICONE MOULD 59x 59 h62 mm</p>	
	
<p>PLASTIC SUPPORT</p>	<p>SILICONE MOULD 59x 59 h62 mm</p>



FRAGOLA³⁰

Impossible to resist to the strawberry, the fruit that anticipates the sunny season with its bright red colour and its delicate and unmistakable scent. The mould is provided with 15 cavities of 30 ml each and a practical double use cutter for creating base and inserts. FRAGOLA³⁰ is the exclusive Silikomart Professional mould designed in every minimal details that allows to faithfully re-create the 3D shape of fruit.

Name	FRAGOLA³⁰
Code	36.281.87.0065
Size Mould	48 x 37 h33 mm
Volume	30 ml x 15 Tot 450 ml
EAN	8051085314096
Colour	TOP WHITE
Pcs/master	10



FRAGOLA ³⁰

RECIPE BY ROLAND ZANIN



SILICONE MOULD
48 x 37 h33 mm



PLASTIC CUTTER

top white
S I L I C O N E

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



LIMONE & LIME ³⁰

The Mediterranean flavours of the Amalfi Coast lemons will be enclosed in your preparations made with LIMONE & LIME ³⁰ mould by Silikomart Professional. Provided with 15 cavities (30 ml each) and equipped with the practical double use cutter for creating insert and bases, LIMONE & LIME ³⁰ is an exclusive mould by Silikomart Professional designed to re-create accurately the 3D shape of fruit.

Name	LIMONE & LIME ³⁰
Code	36.282.87.0065
Size Mould	55 x 38 h27 mm
Volume	30 ml x 15 Tot 450 ml
EAN	8051085314706
Colour	TOP WHITE
Pcs/master	10



LIMONE & LIME ³⁰

RECIPE BY ROLAND ZANIN



SILICONE MOULD
55 x 38 h27 mm

top white
S I L I C O N E

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



PLASTIC CUTTER



MELA, CILIEGIA & PESCA ³⁰

Fresh, juicy, inviting, a sight for sore eyes and palate. Cherry, Apple and Peach, three fruits so different but in fact very similar, you will find them finally together in the Mela, Ciliegia & Pesca ³⁰ mould by Silikomart Professional. A single and unique solution to realize different kind of mignons according the new 3d fruit frontier. Thanks to this silicone mould the preparations will be countless and successful. The Mela, Ciliegia & Pesca ³⁰ mould is created, for those people who want impress and surprise creating realistic fruit compositions.

Name	MELA, PESCA, CILIEGIA ³⁰
Code	36.278.87.0065
Size Mould	Ø 39 h30 mm
Volume	30ml x 15 Tot 450 ml
EAN	8081085314140
Colour	TOP WHITE
Pcs/master	10



MELA, CILIEGIA & PESCA 30

RECIPE BY ROLAND ZANIN



top white
S I L I C O N E

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



NOCCIOLA

COMING SOON



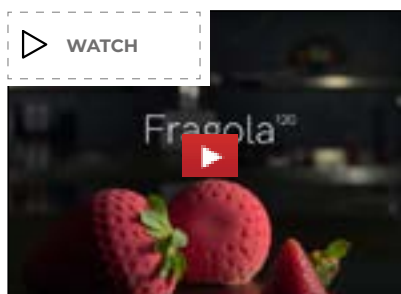
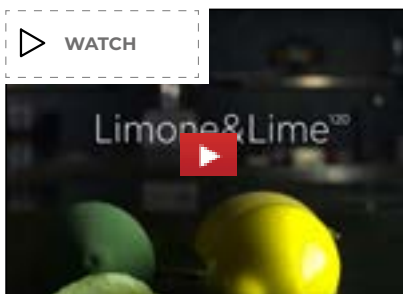
**RECIPE IN COLLABORATION WITH WORLD
PASTRY CHAMPION FABRIZIO DONATONE**



Fabrizio Donatone was born in Campobasso in 1976 and lives in Ciampino, near Rome. He worked at a pastry shop in Rome for 7 years, after that he started to teaching several masterclass around Italy. He works with determination to improve his skills and professional knowledge, according to Fabrizio: "Pastry is real alchemy made by: tastes flavours, structures, temperatures, aesthetics; it is up to us find the right balance and create moments of pure pleasures". His philosophy has bought him the respect at the numerous national and international competitions he has attended, including third place at the 10th Coupe du Monde De La Pâtisserie de Lyon 2007 and, in January 2015, he won the Coupe du Monde de la Pâtisserie. Today Fabrizio Donatone works in Italy and abroad as a pastry and chocolate consultant.

FRAGOLA³⁰ – LIMONE & LIME³⁰ – MELA, CILIEGIA & PESCA³⁰

RECIPE BY ROLAND ZANIN



With his "rock star" attitude, Roland Zanin approached the world of pastry since when he was a child, helping his father in the week end, cutting strawberries and washing dishes with his brother. He tried the musician career, but after his first tour he understood he loved pastry the most. In 1990 he hold the master's degree, and worked with his family until his father's retirement in 1997. After two years, in 1999 he opened his first boutique in Saint Gervais. In 2013 he became a member of "Relais Desserts International", and opened another boutique at Clues.

Choco Leaves Spatula

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JANUARY 2019

CHOCO LEAVES SPATULA

CHOCO LEAVES SPATULA 01 80 x 25 mm
CHOCO LEAVES SPATULA 02 120 x 25 mm

CHOCO LEAVES SPATULA 03 50 x 35 mm
CHOCO LEAVES SPATULA 04 60 x 45 mm

CHOCO LEAVES SPATULA 05 40 x 20 mm
CHOCO LEAVES SPATULA 06 60 x 30 mm
CHOCO LEAVES SPATULA 07 80 x 40 mm

▶ WATCH



CHOCO LEAVES SPATULA 01

Name	CHOCO LEAVES SPATULA 01
Code	73.511.99.0062
Size	80 x 25 mm
EAN	8051085312733
Pcs/master	6

CHOCO LEAVES SPATULA 02

Name	CHOCO LEAVES SPATULA 02
Code	73.512.99.0062
Size	120 x 25 mm
EAN	8051085312757
Pcs/master	6



CHOCO LEAVES SPATULA 03

Name	CHOCO LEAVES SPATULA 03
Code	73.513.99.0062
Size	50 x 35 mm
EAN	8051085312771
Pcs/master	6

CHOCO LEAVES SPATULA 04

Name	CHOCO LEAVES SPATULA 04
Code	73.514.99.0062
Size	60 x 45 mm
EAN	8051085312795
Pcs/master	6



CHOCO LEAVES SPATULA 05

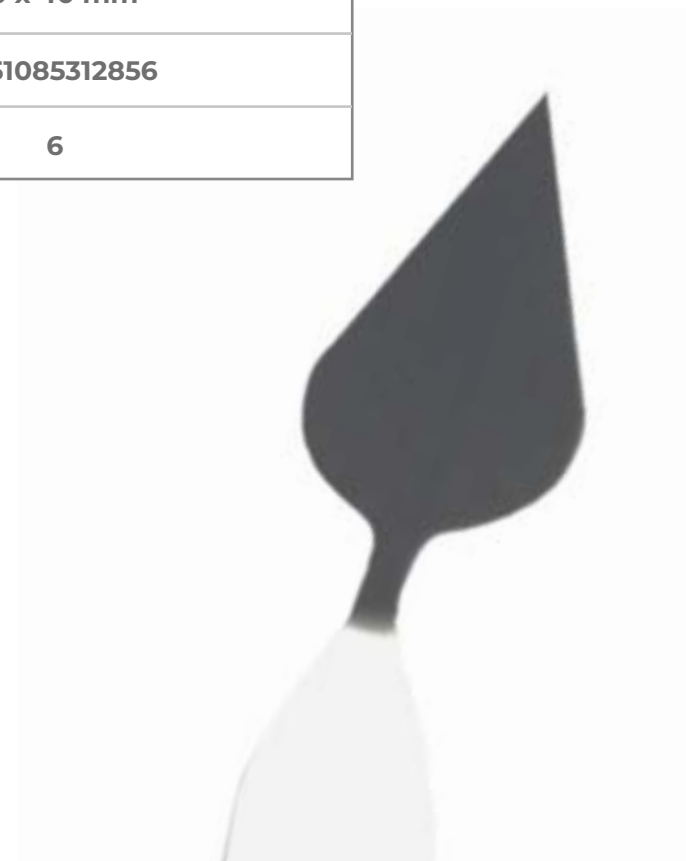
Name	CHOCO LEAVES SPATULA 05
Code	73.515.99.0062
Size	40 x 20 mm
EAN	8051085312818
Pcs/master	6

CHOCO LEAVES SPATULA 06

Name	CHOCO LEAVES SPATULA 06
Code	73.516.99.0062
Size	60 x 30 mm
EAN	8051085312849
Pcs/master	6

CHOCO LEAVES SPATULA 07

Name	CHOCO LEAVES SPATULA 07
Code	73.517.99.0062
Size	80 x 40 mm
EAN	8051085312856
Pcs/master	6



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