MANIFESTO

ENG

We draw vanguard shapes for pastry that we want to bring toward new frontiers.

We stand beside the pioneers of this art for more than 15 years now. We collaborate with the greatest pastry chefs in order to force the limits of the tradition up to the breaking point and open up new directions.

We forge revolutionary silicone moulds 100% Made in Italy, that will allow you to achieve absolute successful and radically innovative results, in the antithesis of common sense, the ordinary. We are the only ones who guarantee the excellence and the safety of the moulds that are rigorously Made in Italy.

We explore new lands, pushing the limits of the possible in order to unleash the imagination and overthrow the standardised bad taste.

We spread the pastry culture and we create tools to inspire your creativity and to shape it.
We push to rise the aesthetic in order to highlight the taste of your creations: no more simple desserts, but real masterpieces.

silikomart® professional

MANIFESTO

ITA

Disegniamo forme d'avanguardia per la pasticceria che vogliamo portare verso nuove frontiere.

Siamo, da più di 15 anni, al fianco dei pionieri di quest'arte. Collaboriamo con i grandi maestri pasticceri per forzare i limiti della tradizione fino al punto di rottura e aprire nuove strade.

Forgiamo stampi rivoluzionari 100% Made in Italy, che ti porteranno a raggiungere risultati assolutamente sicuri e radicalmente innovativi, in opposizione al senso comune, al grado medio, al banale. Siamo gli unici a poter garantire l'eccellenza e la sicurezza di stampi rigorosamente prodotti in Italia.

Esploriamo nuovi territori, spostiamo i limiti del realizzabile per liberare l'immaginazione e abbattere il cattivo gusto standardizzato.

Diffondiamo la cultura della pasticceria. Creiamo strumenti che ispirano la tua creatività e ti aiutano a darle forma. Spingiamo a elevare l'estetica per esaltare il gusto delle tue creazioni: non più semplici dolci ma opere di pasticceria.

silikomart® professional

MANIFESTO

FRA

Nous dessinons formes d'avant-garde pour la pâtisserie que nous voulons amener vers nouvelles frontières.

Nous sommes aux côtés des pionniers de cet art depuis 15 ans. Nous collaborons avec les plus grands chefs pâtissiers pour forcer les limites de la tradition jusqu'au point de rupture pour ouvrir des nouvelles directions.

Nous forgeons moules révolutionnaires 100% Made in Italy, qui vous conduirons à obtenir des résultats de succès et radicalement innovants, en opposition au banal. Nous sommes les seuls qui peuvent garantir l'excellence et la sûreté des moules rigoureusement fabriqués en Italie.

Nous explorons des nouveaux territoires, en poussant les limites du réalisable pour libérer l'imagination et détruire le mauvais goût standardisé.

Nous diffusons la culture de la pâtisserie. Nous créons des outils qui inspirent votre créativité en lui donneant une forme. Nous poussons à élever l'esthétique pour exalter le goût de vos créations: non plus des simples gâteaux mais des véritables œuvres d'art de la pâtisserie.

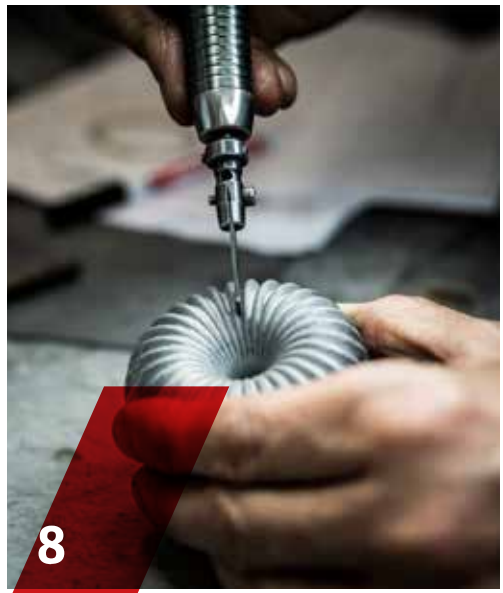
silikomart® professional

Registered design - © 2012 - Silikomart all rights reserved

Table of contents



6 *Where avant-garde borns*


8 *The excellence Made in Italy*


10 *Cutting-edge technical solutions*



15



31



39



67



79



85



93



113

Registered design - © 2012 - Silikomart all rights reserved






































hangar78
FOOD & PASTRY EXPERIENCE

Registered design - © 2012 - Silikomart all rights reserved







Where avant-garde borns

Silikomart is an avant-garde hotbed that combines craftsmanship, technology and innovation to give free expression to new forms of pastry, food and contemporary design.

Silikomart is a collective of talents. A center of experimentation and creativity, fueled by the inspirations of world pastry excellence. A laboratory where ideas arise, develop and take off, like planes in a hangar.

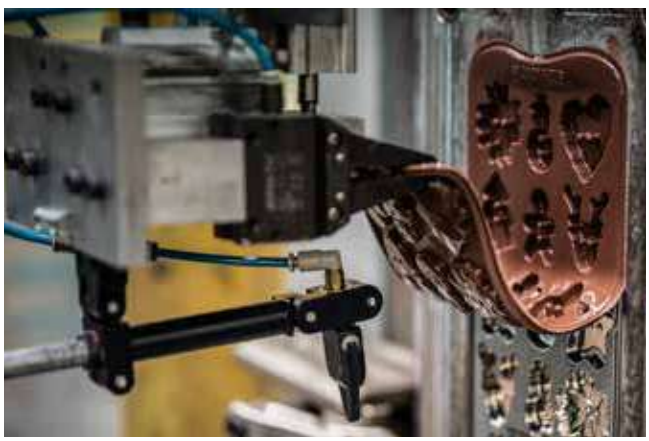
Each Silikomart mould comes from the visionary talent of our designers who, in collaboration with the great masters of pastry art, imagine, design and give life to avant-garde shapes: surprising figures, extremely refined in every stylistic detail.



Registered design - © 2012 - Silikomart all rights reserved







The excellence Made in Italy

We constantly overcome the limits imposed by the production demands, studying with care innovative technical solutions.

This is why we chose to manifacture all our products in an unique Italian headquarter, in the north of Italy, where we follow the whole creative process from concept to testing.

We care about each single result, finishing each creation by hand like true artisans.


hangar78
Nina Tara

Registered design - © 2012 - Silikomart all rights reserved

Cutting-edge technical solutions

We choose the best materials, and we are focused on a costant evolution in order to develop innovative and highly functional technical solutions.

The Silikomart Moulds are the guarantee of the best performances. The company stand out for features and details all over the world.

Registered design - © 2012 - Silikomart all rights reserved



Silicone

The usage of silicone enables excellent results and remarkable advantages.

The Silikomart's silicone moulds are characterized by extreme versatility since they are suitable for oven, refrigerator and blast chiller too. They can resist to a temperature range of -60°C (-76°F) to +230°C (+446°F).

Moreover, silicone is an elastic and non-stick material which does not age over time. From the very beginning, Silikomart has focused on the vision of offering to its clients a product of the utmost quality. For this reason, all production rigorously adheres to the principles of MADE IN ITALY and utilises the highest quality commerical silicone: 100% liquid platinum silicone.

This is a material of the highest quality, perfectly suited for culinary use and completely taste and odour free. In comparison to other silicone types, platinum silicone is the purest and it is capable of guaranteeing the complete food friendlyness of the product. All materials are tested in compliance with CE and FDA regulations.

Each mould, after being polished and refined (once removed the exceeding parts from injection process), is baked in special ovens for 6/7 hours at 220°/230°C (depending on mould thickness). After this process, the moulds become suitable for food use.

Registered design - © 2012 - Silikomart all rights reserved

Elasticity and flexibility enable to flex moulds, in order to save space.
All Silikomart's products are washable in dishwasher and are guaranteed for frequent use. Design, quality and handiness are skilfully combined in all Silikomart's products.

Product awareness, quality, research and innovation are our cornerstones. Silikomart still believes that the best way to work is to make a safe product that the customer prefers and selects not only for its usefulness but, above all, because he/she is aware of how important is choosing the right partner for baking. We work hard everyday to guarantee a safe product; our job is also recognized by ISO 9001 : 2015 and ISO 22000 : 2005 certifications, which we are particularly proud of.

Our policy includes also a “think green” philosophy, which aims to limit power consumptions, reducing wastes and taking care of environmental resources. We avail ourselves of renewable energy and we carefully select suppliers that share our mission.

THE ADVANTAGES OF SILICONE MOULDS

FLEXIBILITY
If bent, the mould will regain its shape.

INDESTRUCTIBLE
Unbreakable and cannot be damaged when compared to moulds made from glass, metal etc

OPTIMIZED FOOD STORAGE
Renders the consumption of only part of the mixture, conserving the rest in the fridge.

MINIMISE USE OF SPACE
Little room for storage required.



THERMAL STABILITY
Usable across a temperature range from -60°C to +230°C.

PRACTICAL MAINTENANCE
Can be cleaned in the dishwasher.

VERSATILITY
Can be taken from the oven/microwave and placed immediately in the fridge freezer and vice versa.

THE BENEFITS OF SILIKOMART SILICONE

QUALITY OF SILICONE
Made from LSR Platinum liquid silicone.

STABLE AGING PROCESS
3000 uses guaranteed.

SMOKELESS
The moulds do not produce smoke during cooking.

SAFETY GUARANTEED
Each mould is treated by a thermal process lasting between 6-7 hours , which results inb the elimination of potentially toxic residue

MINUTE DETAIL
Faithfully reproduces all details of the mould.

STABILITY AND THERMAL RESISTANCE
Greater stability and thermal resistance in comparison to metal moulds.

ODOURLESS
Mould does not release odour during cooking.

FOOD REGULATION COMPLIANCE
All materials used are tested in accordance with the Foods Standards Agency.

WIDE RANGE
Offer a range of packaging, colour and form options.

SAFE RING
Includes a removable support ring.

EYE CATCHING DESIGN
For innovation in the kitchen.

HEALTHY EATING
No butter or other fats are required to grease the moulds.



The excellence Made in Italy

TARTE 4.0

The evolution of the tradition

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.



Registered design - © 2012 - Silikomart all rights reserved

KIT TARTE RING MONTBLANC





CONCEIVED WITH 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 Institue 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.

Registered design - © 2012 - Silikomart all rights reserved

Mont Blanc



* Chestnut Cream Meringues





NEW Kit Tarte Ring Montblanc Ø 80 mm

Mould Size: Ø 74 h 24 mm
Mould Volume 106 ml
Ring Size: Ø 80 h 20 mm
25.297.87.0065

KIT TARTE RING HONORÉ

Registered design - © 2012 - Silikomart all rights reserved

CONCEIVED WITH 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, Lenôtre, 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 de Sèvres du Président de la République" 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.

Registered design - © 2012 - Silikomart all rights reserved





NEW Kit Tarte Ring Honoré Ø 80 mm

Mould Size: Ø 70 h 13 mm
Mould Volume 34 ml
Ring Size: Ø 80 h 20 mm
25.294.87.0065

Registered design - © 2012 - Silikomart all rights reserved

KIT TARTE RING PARADIS





CONCEIVED WITH GUILLAUME MABILLEAU

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. In 2011, at only 28 years old, he obtained the title of meilleur Ouvrier de France (Best craftsman in France) he is one of France's pâtisserie prodigies. He claims rigor, precision and passion for a job well done. These 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.

Registered design - © 2012 - Silikomart all rights reserved









NEW Kit Tarte Ring Paradis Ø 80 mm

Mould Size: Ø 70 h 11 mm
Mould Volume 37 ml
Ring Size: Ø 80 h 20 mm
25.298.87.0065

Registered design - © 2012 - Silikomart all rights reserved

TARTE 4.0

TARTE RING

Micro perforated Baking Ring



RING PLUS

- Microfori per l'evaporazione dell'umidità
  Micro holes for the evaporation of humidity
- I microfori rimangono sempre puliti
  Micro holes always remain cleaned
- La frolla si stacca con facilità dall'anello
  The shortcrust pastry is easily removable from the ring
- Bordo che conferisce maggiore stabilità
  Border to ensure more stability
- Maggiore manegevolezza ed usabilità
  Handling and usability
- Non deve essere imburrato
  It should not be greased
- Stabilità termica e cottura omogenea
  Thermal stability and homogeneous baking
- Può essere utilizzato anche come cutter
  Can be used also as cutter





Registered design - © 2012 - Silikomart all rights reserved

KIT TARTE RING

Micro perforated Baking Ring + Silicone Mould



STAMPO / MOULD

Ideale per creare decorazioni dalla forma arrotondata ed elegante

Ideal to create rounded and elegant shaped decorations

top white SILICONE

-60°C -76°F | +230°C +446°F



ANELLO / RING

Anello in materiale termoplastico composito, indeformabile, adatto all'uso in forno che consente di realizzare una crostata.

Ring in thermoplastic composite crush-proof material suitable for baking and that were developed to make a tart.

top resistance NEW MATERIAL

-60°C -76°F | +180°C +356°C | NO MICROWAVE

COMPOSIZIONE KIT / COMPOSED KIT



Registered design - © 2012 - Silikomart all rights reserved

TARTE 4.0

Tarte Ring Round





Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
Ø 80	**52.243.20.0165** Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	6 pcs	25 pcs
NEW Ø 100	**52.277.20.0165** Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm	4 pcs	15 pcs
NEW Ø 120	**52.285.20.0165** Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm	4 pcs	12 pcs
Ø 150	**52.244.20.0165** Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm	2 pcs	6 pcs
Ø 190	**52.369.20.0065** Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm	1 pcs	4 pcs
NEW Ø 210	**52.385.20.0065** Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm	1 pcs	3 pcs
NEW Ø 230	**52.386.20.0065** Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm	1 pcs	2 pcs
NEW Ø 250	**52.387.20.0065** Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm	1 pcs	2 pcs

Registered design - © 2012 - Silikomart all rights reserved

Kit Tarte Ring Round







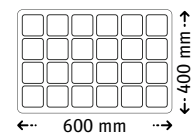
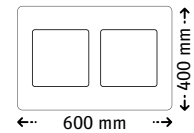
Size mm:	Description	Pcs for pack	Volume Silicone Mould
Ø 80	**25.243.87.0065** Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	6 pcs +	6 x 50 ml Tot. 300 ml
NEW Ø 100	**25.277.87.0065** Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm	4 pcs +	4 x 80 ml Tot. 320 ml
NEW Ø 120	**25.285.87.0065** Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm	4 pcs +	2 x 140 ml Tot. 280 ml
Ø 150	**25.244.87.0065** Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm	2 pcs +	Tot. 230 ml
Ø 190	**20.369.87.0065** Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm	1 pcs +	Tot. 400 ml
NEW Ø 210	**20.385.87.0065** Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm	1 pcs +	Tot. 460 ml
NEW Ø 230	**20.386.87.0065** Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm	1 pcs +	Tot. 555 ml
NEW Ø 250	**20.387.87.0065** Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm	1 pcs +	Tot. 650 ml

Registered design - © 2012 - Silikomart all rights reserved

TARTE 4.0

Tarte Ring Square



Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
NEW 80x80	**52.286.20.0165** Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm		**24 pcs** 
NEW 200x200	**52.388.20.0065** Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm		**2 pcs** 



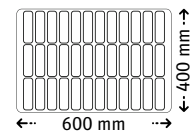
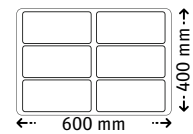
Kit Tarte Ring Square

Size mm:	Description	Pcs for pack	Volume Silicone Mould
NEW 80x80	**25.286.87.0065** Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm		6 x 62 ml Tot. 372 ml 
NEW 200x200	**20.388.87.0065** Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm		Tot. 560 ml 

Registered design - © 2012 - Silikomart all rights reserved

Tarte Ring Rectangular



Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
NEW 120x35	**52.276.20.0165** Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm	 **6 pcs**	**36 pcs** 
NEW 265x105	**52.390.20.0065** Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm	 **1 pcs**	**6 pcs** 



Kit Tarte Ring Rectangular

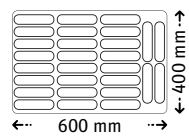
Size mm:	Description	Pcs for pack	Volume Silicone Mould
NEW 120x35	**25.276.87.0065** Size Ring:120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm	 **6 pcs**	6 x 50 ml Tot. 300 ml 
NEW 265x105	**20.390.87.0065** Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm	 **1 pcs**	Tot. 332 ml 

Registered design - © 2012 - Silikomart all rights reserved

TARTE 4.0

Tarte Ring Oblong



Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
NEW 146x35	**52.287.20.0165** Size Ring: 146x35 h 20 mm Size Real Tarte: 146x35 h 20 mm	 **6 pcs**	**28 pcs** 



Kit Tarte Ring Oblong

Size mm:	Description	Pcs for pack	Volume Silicone Mould
NEW 146x35	**25.287.87.0065** Size Ring: 146x35 h 20 mm Size Real Tarte: 146x35 h 20 mm	 **6 pcs** **+ 10 small trays** 	6 x 28 ml Tot. 168ml 

Registered design - © 2012 - Silikomart all rights reserved





Must have

Air Mat Big

Size: 600x400 mm | **40.107.99.0000**

Discover the whole range at Pag. 206

Related products



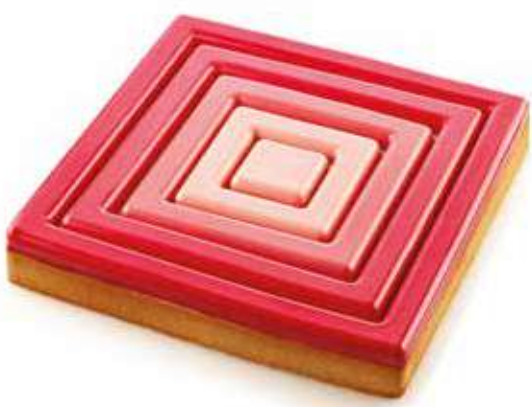
Tourbillon[100]

Size: Ø 140 h 9 mm | Volume: 100 ml | **36.231.87.0065**



Cupole[120]

Size: Ø 120 h 20 mm | Volume: 120 ml | **26.150.87.0065**



Insert Decor Square

Size: from 40x40 to 260x260 h 20 mm | **28.002.87.0065**



Insert Decor Round

Size: from Ø 40 to Ø 260 h 20 mm | **28.001.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



The new tarte is served!

With Kit Tarte Ring by Silikomart Professional your tarts will be perfectly baked thanks to the micro perforated rings. They will surprise you with a new original shape thanks to designed silicone moulds.

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/tarte-style





BUBBLE

Lightness without limits

Vanguard joins Nature overcoming the boundaries of possible. Lightness breaks free and finds its shape in the excellence of the Made in Italy.



NEW Cloud 120

Size: 71x71 h 34 mm
Volume 120 ml
36.274.87.0065

CLOUD

Registered design - © 2012 - Silikomart all rights reserved

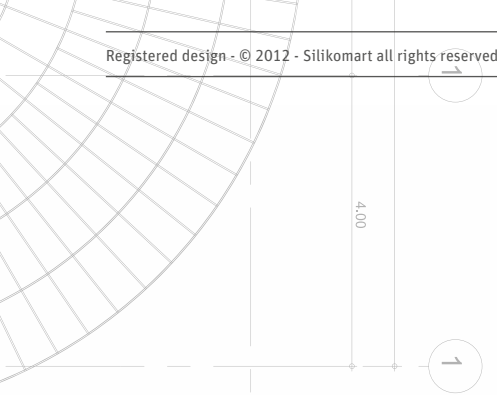


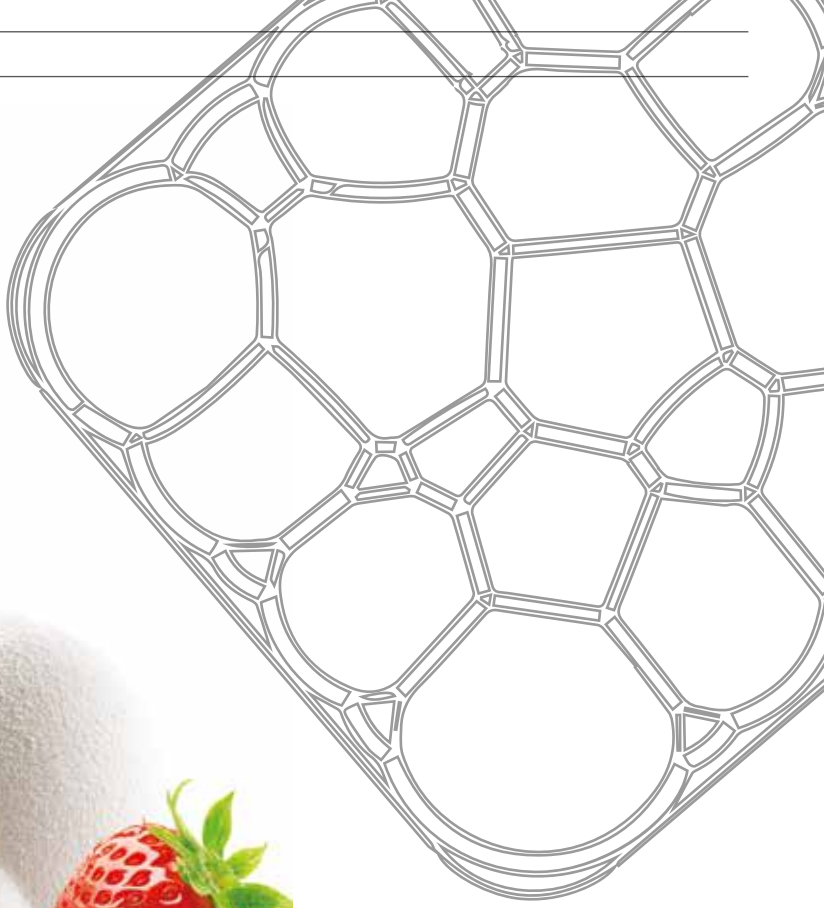


CONCEIVED WITH DINARA KASKO

She defines herself as a creative person, immensely interested in art. After studying at the University of Architecture and Design and working as an architect, designer and 3D visualizer for several years, the Ukrainian pastry chef Dinara Kasko found the ideal ground to express her creative restlessness in creating pastries, with architecture and geometry as instruments, and with the ultimate goal of finding beauty. Dinara has the foresight and skill to bring together architecture, design, pastry and photography (another of her interests) to create and shape desserts that are true architectural elements.

Registered design - © 2012 - Silikomart all rights reserved













Cloud [1600]

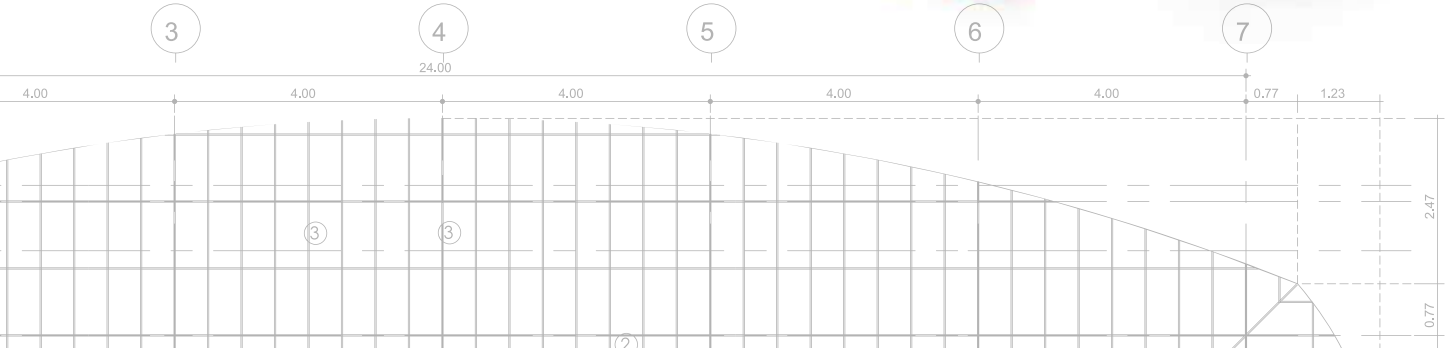
Size: 200x200 h 55 mm
Volume 1600 ml
20.341.87.0065



NEW Cloud [120]

Size: 71x71 h 34 mm
Volume 120 ml
36.274.87.0065





Registered design - © 2012 - Silikomart all rights reserved

BUBBLE





Truffles^{5}

Size: Ø 22 h 20 mm | Volume: 5 ml x 35 | **36.257.87.0065**

Truffles^{20}

Size: Ø 32 h 28 mm | Volume: 20 ml x 15 | **36.172.87.0065**

Truffles^{40}

Size: Ø 42 h 36 mm | Volume: 40 ml x 15 | **36.258.87.0065**

Truffles^{70}

Size: Ø 52 h 45 mm | Volume: 70 ml x 8 | **36.259.87.0065**

Truffles^{120}

Size: Ø 62 h 52 mm | Volume: 120 ml x 8 | **36.192.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

Mini Pearl[1]

Size: Ø 7 h 6 mm
Volume 1 ml x 228
36.203.87.0065



MUL 3D 28

Size: Ø 28 mm
Volume 11 ml x 12
25.305.99.0065



MUL 3D 48

Size: Ø 48 mm
Volume 58 ml x 5
25.303.99.0065



MUL 3D 58

Size: Ø 58 mm
Volume 102 ml x 5
25.301.99.0065



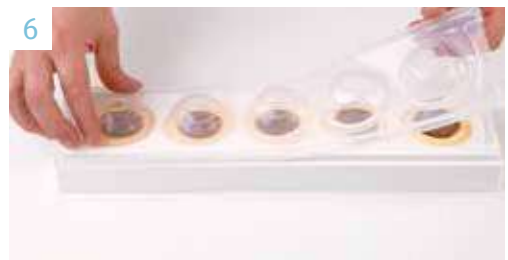
1


2


3


4


5


6


7


8


9


Registered design - © 2012 - Silikomart all rights reserved

BUBBLE



Kit Mille Bolle[1300]

Size: 300x100 h 36 mm | Volume: 1300 ml | **25.994.99.0065**
Set 3 pcs: 2 silicone moulds + 1 plastic support



Bubble[1400]

Size: 180x180 h 50 mm | Volume: 1400 ml | **27.201.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



Clouds of pleasure!

Symbol of change and movement, the cloud always recalls to something soft, light and gentle. This is the inspiration for the design of CLOUDS moulds suitable for both baking and blast chilling, guaranteeing flawless results.

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/bubble-style





Registered design - © 2012 - Silikomart all rights reserved

BUBBLE

Must have



Velvet Spray

Food colours preparation spray for a velvet effect.



Glaze

Special gelatine to make perfect mirror glazes. Available in different versions, that can be coloured with water-soluble or gel colours for flawless results!



Pearl Color

Pearly food colouring powder perfect to decorate the surface of pralines and chocolate subjects, sugar-based and almond paste products.

Discover the whole range at Pag. 237

Related products



Edge spatulas

Discover the whole range at

Pag. 230



Total Igloo 5.5

Discover the whole range at

Pag. 162

COMPETITIONS

Chasing Gold

Proud to support and be next to the teams from all over the world that fight for the most important goal: the gold!



Registered design - © 2012 - Silikomart all rights reserved

KIT BUBBLE CROWN







CONCEIVED WITH
LIIM WEI HRN

RACHEL CHONG

Silikomart Professional has been selected by the Singapore team to develop the kit by whom the components competed at the World Pastry Juniores Championship held at Sigep 2017.



LIIM HOCK SENG

Registered design - © 2012 - Silikomart all rights reserved









Kit Bubble Crown 1000

Set 3 pcs
Entremet Size: Ø 180 h 60 mm
Entremet Volume 1000 ml
25.997.87.0065

Registered design - © 2012 - Silikomart all rights reserved

NEW Fragrance 115

Entremet Size: 63x63 h 68 mm
Entremet Volume 115 ml
25.255.87.0065
Set 2 pcs



CONCEIVED WITH MARIE SIMON & AND LOÏC BEZIAT





Silikomart Professional has been chosen by the French team in order to design the kit that Marie Simon and Loïc Beziat used to create the World Champion single portion "Daisy". Under the expert and diligent guidance of the team managers Thierry Bamas and Lilian Bonnefoi they have conquered the gold medal at the Mondial Des Arts Sucrés 2018 in Paris.

Registered design - © 2012 - Silikomart all rights reserved

KIT RED TAIL



Kit Red Tail 2000

Size: Ø 240 h 65 mm
Volume 2000 ml
25.991.87.0065
Set 3 pcs



Double use cutter



TEAM ITALIA:

THE COACH DIEGO CROSARA, ANTONIO CAPUANO, LUIGI TIRABASSI, ALBERTO CARRETTA, AMELIO MAZZELLA.

Silikomart Professional has been chosen by the Italian team in order to design the kit used to make the gelato cake Red Tail at Gelato World Cup 2016. Under the expert and meticulous eyes of the team manager Diego Crosara, famous pastry chef, the Italian team has won the gold medal at Gelato World Cup 2016.

Registered design - © 2012 - Silikomart all rights reserved

KIT ALI DI FATA
KIT MAGIA DEL TEMPO



CONCEIVED WITH

EMMANUELE FORCONE



FRANCESCO BOCCIA





FABRIZIO DONATONE



The magic team composed by Fabrizio Donatone, Francesco Boccia and Emmanuele Forcone, after months of hard work and training, won the gold medal at the Pastry World Cup 2015 in Lyon. After the competition the Italian Team decided to entrust Silikomart Professional the creation of two kits that accurately reproduce the winning fruit and the chocolate entremets. This victory has been a great source of pride for the entire sector, for the Made in Italy in the world and for Silikomart Professional.



Registered design - © 2012 - Silikomart all rights reserved







Kit Ali di Fata [1400]

Set 5 pz/pcs
Entremet Size: 55x250 h 48 mm
Entremet Volume 1400 ml
25.956.99.0065





Double use cutter

Kit Magia del tempo [1000]

Set 3pcs
Size: Ø 185 h 60 mm
Volume 1000 ml
25.955.99.0065



Separator for
double colours glaze





Double use cutter

Kit Magia del tempo [600]

Set 3 pcs
Size: Ø 155 h 50 mm
Volume 600 ml
25.954.99.0065



Separator for
double colours glaze

Registered design - © 2012 - Silikomart all rights reserved

KIT CANTO DELLA SIRENA

Kit Canto della Sirena 1300

Size: 300x100 h 36 mm
Volume 1300 ml
25.995.99.0065
Set 3 pcs



CONCEIVED WITH

LUIGI BRUNO D'ANGELIS
SARA ACCORRONI





Silikomart Professional has been chosen by the Italian team in order to design the kit used to make the World Champion entremet "The Bloop". The Italian team, composed by Sara Accorroni and Luigi Bruno D'Angelis, after many months of hard work and trainings and under the expert and diligent guidance of the team managers Roberto Rinaldini, Davide Malizia and Mario Romani, has conquered the gold medal at Mondial Des Arts Sucrés 2016 in Paris.

Registered design - © 2012 - Silikomart all rights reserved

EYE

Eye 1200

Size: 250x140 h 65 mm
Volume 1200 ml
30.373.87.0065





Double use cutter



CONCEIVED WITH
TEAM MANAGER: JEAN JACQUES BORNE,
JULIEN JALLAT, GUILLAUME ABREUVOIR E NABIL BARIINA



Silikomart Professional has been selected by the France team to develop the mould that has allowed the French team to win the special award for best modern cake during The World Trophy of Pastry, Ice Cream, Chocolate.

Registered design - © 2012 - Silikomart all rights reserved

BANDONEÓN



Bandoneón 1800

Size: 256x95h 87 mm
Volume 1800 ml
20.375.87.0065



CONCEIVED WITH
MAXIMILIANO CESAR MACCARRONE, NESTOR EDUARDO ZACARIA, ARIEL SEGESSER, ERICA PAULA RODRIGUEZ, RUBEN OMAR DARRÉ,



Silikomart Professional was chosen by the Argentina Team to develop the mould with which they made the gelato cake at the 2018 World Ice Cream Championship.

Registered design - © 2012 - Silikomart all rights reserved

INCONTRO

Incontro 750

Size: Ø 160 h 50 mm
Volume 750 ml
20.367.87.0065





Separator for
double colours glaze



CONCEIVED WITH
THE COACH: ROBERTO MASCELLARO,
GIUSEPPE RUSSI, MATTEO CUTOLO ED ENRICO CASARANO



Silikomart Professional was selected by the Italian team to develop the mould Incontro with which they won The World Trophy of Pastry, Ice Cream, Chocolate FIPGC 2017

Registered design - © 2012 - Silikomart all rights reserved

KIT ETERNITY



Kit Eternity 1800

Size: Ø 220 h 72 mm
Volume 1800 ml
25.368.87.0065
Set 2 pcs





CONCEIVED WITH
ADOLFO JAVIER ROMERO RODRIGUEZ,
MARC PIQUÉ CASAS, JORDI GUILLEM,
MARC BALAGUER FABRA,
JOSÈ MANUEL CANDELA,
MIGUEL ANGEL SEÑORIS LEIVA

Silikomart Professional was chosen by the Spanish team to develop the kit with which the team created the ice cream cake during the World Ice Cream Championship 2018 in which they ranked second.

Registered design - © 2012 - Silikomart all rights reserved

KIT TRINITY



Kit Trinity [1400]

Size: Ø 200 h 52 mm
Volume 1400 ml
25.998.87.0065
Set 3 pcs



CONCEIVED WITH
BILL FOLTZ, RABII SABER
AND VICTOR DAGATAN



Silikomart Professional was selected by the USA team to develop the kit with which they competed in the Coupe du Monde de la Pâtisserie 2017.

Registered design - © 2012 - Silikomart all rights reserved

WATER DROP



Water Drop 1200

Size: Ø 180 h 60 mm
Volume 1400 ml
20.345.87.0065



CONCEIVED WITH
THE COACH: ARNAUD SZALIES, NICOLAS ARNAUD, FRÉDÉRICK DEVER, DAVID REDON



Registered design - © 2012 - Silikomart all rights reserved

KIT CANDLE IN THE WIND

Kit Candle in the Wind [1400]

Size: 250x84 h 95 mm
Volume 1300 ml
25.996.87.0065
Set 3 pcs



Silikomart Professional was selected by the Belgian team to develop the moulds with which they competed at the Coupe du Monde de la Pâtisserie 2017.

TESORO

Registered design - © 2012 - Silikomart all rights reserved

Tesoro [1300]

Size: 170x104 h 80 mm
Volume 1300 ml
25.351.87.0065
Set 2 pcs





CONCEIVED WITH
CHRIS ZAMMIT, FLORIAN POIROT,
ANDREW BLAS AND THE
COACH MARTIN CHIFFERS

Silikomart Professional was selected by the UK team to develop the mould with whom they competed at Coupe du Monde de la Pâtisserie 2017.

Registered design - © 2012 - Silikomart all rights reserved

KIT FLAME



Kit Flame 2000

Size: Ø 240 h 85 mm
Volume 2000 ml
25.988.87.0065
Set 3 pcs



Double use cutter

CONCEIVEDWITH

PIQUÉ CASAS MARC, MASIÀ BERENGER MARIO, SIRVENT LÓPEZ ANTONIO, ROMERO RODRÌGUEZ ADOLFO JAVIER, COMES PRATS JUDIT



Silikomart Professional has been choosen by the Spanish team in order to design the kit used to make the gelato entremet at Gelato World Cup 2016.

Registered design - © 2012 - Silikomart all rights reserved

KIT DIAMOND CROWN



Kit Diamond Crown 2000

Size: Ø 240 h 75 mm
Volume 2000 ml
25.985.87.0065
Set 3 pcs



Double use cutter

CONCEIVED WITH
DARRE RUBEN OMAR, SEGESSER ARIEL,
CELENTANO DANIEL MIGUEL,
RODRIGUEZ ERICA PAULA,
ZACARIA EDUARDO NESTOR



Silikomart Professional has been choosen by the Argentina team in order to design the kit used to make the gelato entremet at Gelato World Cup 2016.

Registered design - © 2012 - Silikomart all rights reserved

KIT SYMPHONY



Kit Symphony 1900

Entremet Size: Ø 240 h 47 mm
Entremet Volume 1900 ml
25.992.87.0065
Set 3 pcs







Double use cutter

CONCEIVED WITH
PAOLO CAMPANI, DANIEL MIGUEL RICIGLIANO, KURT WUST, LUCA DANESI, GIUSEPPE PIFFARETTI



Silikomart Professional has been choosen by the Swiss team in order to design the kit used to make the gelato entremet at Gelato World Cup 2016.

Registered design - © 2012 - Silikomart all rights reserved

ARMONIA





CONCEIVED WITH

LUCCA CANTARIN





MARCELLO BOCCIA

FRANCESCO BOCCIA

The Kits are created in collaboration with the Italian Team which is composed by: the president Gino Fabbri, the captain Lucca Cantarin, Francesco and Marcello Boccia and the trainer Alessandro Dalmasso. The Italian Team won the bronze medal at the 2013 Coupe du Monde de la Pâtisserie in Lyon.

Registered design - © 2012 - Silikomart all rights reserved

KIT STELLA DEL CIRCO



Kit Stella del Circo 1000

Size: 280x60 h 71 mm
Volume 1 l
25.938.87.0065
Set 4 pcs



Armonia 1000

Size: Ø 180-40 h 50 mm
Volume 1 l
28.202.87.0065





Registered design - © 2012 - Silikomart all rights reserved

RUBEN



Ruben 140

Size: 114x57 h 45 mm
Volume 140 ml
36.245.87.0065





Double use cutter



CONCEIVED WITH ROBERTO RINALDINI

"Dreams creator", "enfant prodige of the Italian Pastry", "dessert stylist". These are some of the flattering appellations that have been attributed to him, justified by a lightning career built on disciplined and rigorous trainings, always supported by an innate creativity. Pastry Chef, Maestro AMPI - the prestigious Academy of Italian Pastry Masters -, founder of Rinaldini Pastry and member of Relais Desserts, the prestigious French Association that brings together the world elite of high pastries and chocolate.

Registered design - © 2012 - Silikomart all rights reserved

PARADISE



Paradise [1500]

Size: 220/70 h 60 mm
Volume 1,5 l
27.227.87.0065



CONCEIVED WITH
ERNST KNAM, FILIPPO NOVELLI, LEONARDO CESCHIIN, FRANCESCO FALASCONI,
TEAM MANAGER: PIERPAOLO MAGNI



PARADISE allows to make in a practical and fast way a gelato entremet sectioned into 14 portions. The Italian team won the Gelato World Cup in 2012.

Registered design - © 2012 - Silikomart all rights reserved

KIT LADY QUEEN



Kit Lady Queen [1000]

Size: 180/60 h 50 mm
Volume: 1000 ml
25.931.87.0065
Set 2 pcs

Savarin 160

Size: Ø 160/80 h 40 mm | Volume: 532 ml | **27.716.87.0060**
Size: Ø 160/80 h 40 mm | Set 6 pcs + 600x400 mm tray | **25.716.87.0098**





Savarin 180

Size: Ø 180/60 h 50 mm | Volume: 981 ml | **27.818.87.0060**
Size: Ø 180/60 h 50 mm | Set 6 pcs + 600x400 mm tray | **25.818.87.0098**





Registered design - © 2012 - Silikomart all rights reserved

Savarin [115]

Size: Ø 115/30 h 40 mm
Volume: 345 ml
27.711.87.0065

Size: Ø 115/30 h 40 mm
Set 12 pcs + 600x400 mm tray
25.711.87.0098







SONIA BALACCHI



The two moulds, made exclusively by Silikomart Professional for the Pastry Queen Championship, the first Ladies' World Pastry Championship (Sigep 2012). This shape stood out at the podium together with the Italian winner Sonia Balacchi and her "Cassiopea Cake" she won the Best chocolate cake prize at Pastry Queen 2012. In 2015 Sonia was ambassador of Italian pastry at ONU offices in New York. She creates cakes and events for V.I.P. worldwide"

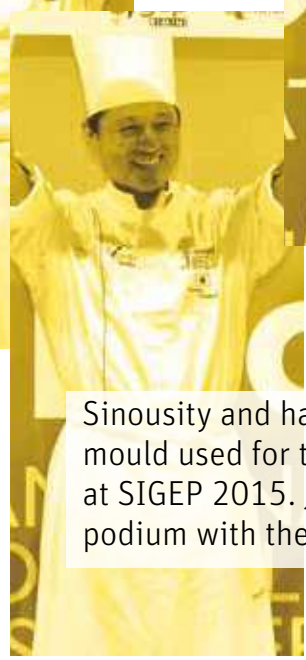
Registered design - © 2012 - Silikomart all rights reserved

JR. PILLOW

KAZUMASA YOSHIDA







Jr. Pillow [600]

Size: 190x73 h 60 mm
Volume 600 ml
32.801.87.0065





Double use cutter



KOSHI OYAMA

Sinousity and harmony are perfectly combined in this mould used for the Junior World Pastry Championship at SIGEP 2015. Jr. Pillow stood out on the top of the podium with the winning Japan team.

KANJIRO MOCHIZUKI

Registered design - © 2012 - Silikomart all rights reserved

ECLIPSE

Eclipse 600

Size: Ø 140 h 43 mm
Volume 600 ml
20.376.87.0065



CONCEIVED WITH DOMENICO DI CLEMENTE





Essential, sinuous, with a rounded shape, it is Eclipse600, the original silicone mould of Silikomart Professional that allows you to make a 600 ml preparation. Silikomart Professional was chosen by the Pastry Chef Domenico di Clemente to develop the mould for the gelato dessert during the Seniors Italian Pastry Championship 2018 – Italian Team Selection for World Pastry Championship - Lyon 2019.

Registered design - © 2012 - Silikomart all rights reserved

KIT LOVISSIMO



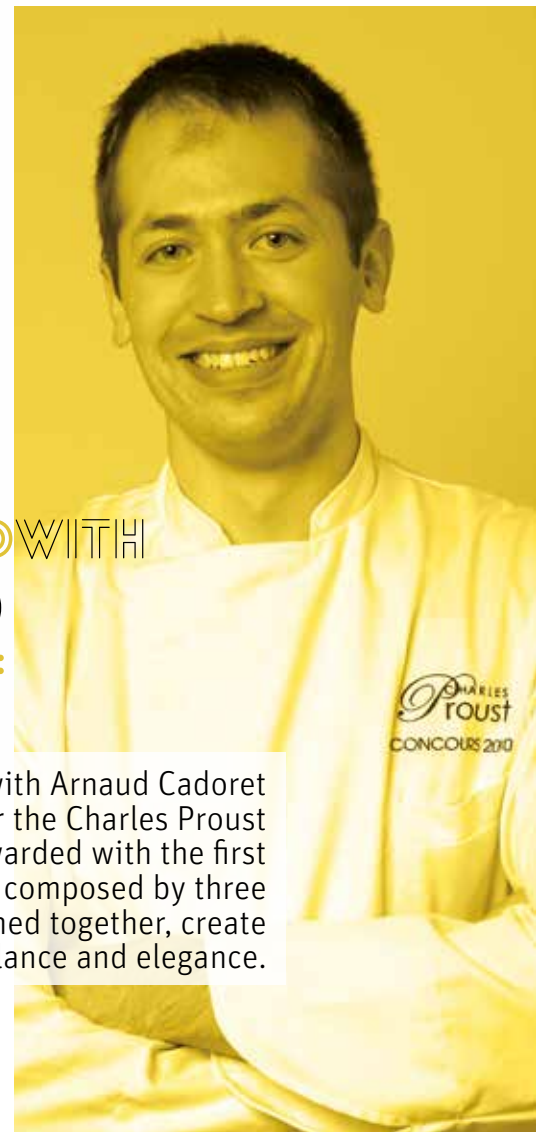
Kit Lovissimo

Single Portion Size: 140x75 h 45 mm
Single Portion Volume 280 ml
25.909.87.0065
Set 5 pcs









CONCEIVED WITH ARNAUD CADORET

Silikomart collaborated with Arnaud Cadoret and created these moulds for the Charles Proust 2010 competition, being awarded with the first prize for the press. The kit is composed by three modular moulds that, combined together, create a perfect shape in terms of balance and elegance.



All you need is love!

Escape from constrictions and choose all the faces and tastes of a tridimensional love.



Ti voglio bene [270]

Size: 100x100 h 30 mm
Volume 270 ml
Set 7 Pillow moulds + 1 Cupido mould
25.987.87.0065

Registered design - © 2012 - Silikomart all rights reserved

SAKURA ORIGAMI

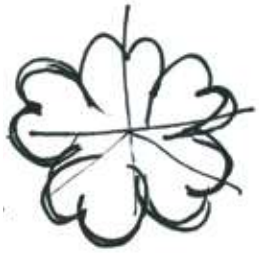
CONCEIVED WITH KOHEI OGATA

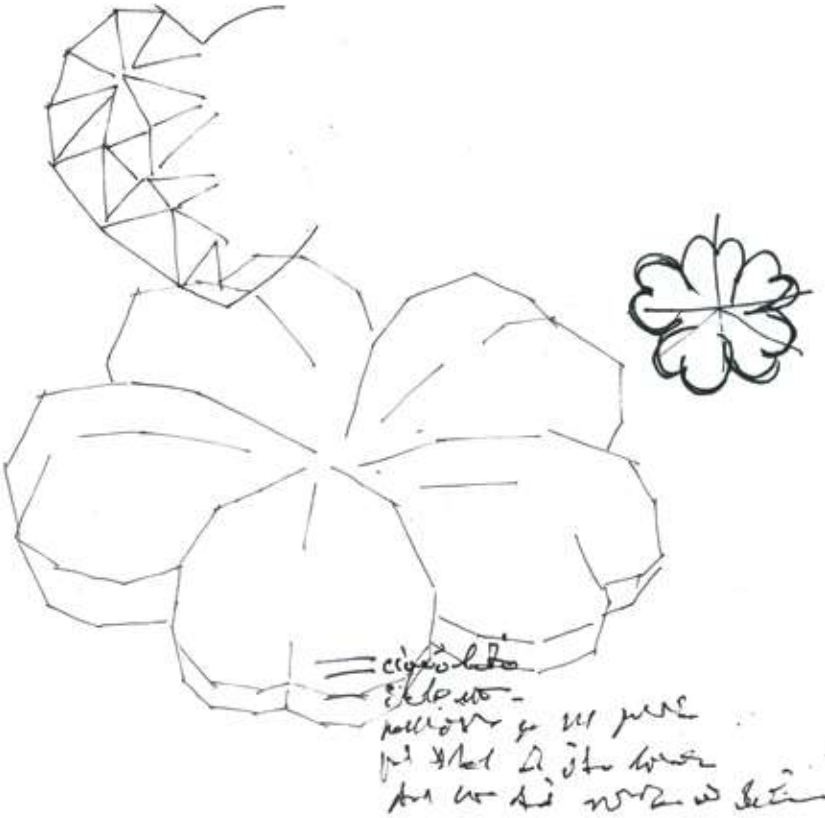


Kohei Ogata graduated at the École de Pâtisserie in Tokyo in 1997. After working in several bakeries in Tokyo, he spent more than one year of formation both at the bakery of the MOF Arnaud Larher in Paris as well as at that of Henri Le Roux. When he got back in Japan, he was nominated Chef Pâtissier at the boutique of Henri le Roux Japan, responsible for planning and supervision of production, research and development. Later he became responsible for the product's development and the human resource formation for pastry at YOKU MOKU. He also won several awards in national and international competitions. Kohei Ogata in April 2015 became the responsible for the Chocolate Academy of Tokyo.



Registered design - © 2012 - Silikomart all rights reserved









NEW Sakura Origami 600

Size: Ø 170 h 30 mm
Volume 600 ml
20.382.87.0065



Double Use Cutter

Registered design - © 2012 - Silikomart all rights reserved

AMORE ORIGAMI





CONCEIVED WITH PHILIPPE CACCAVELLI

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.

Registered design - © 2012 - Silikomart all rights reserved

MICHAËL BARTOCETTI







Michaël Bartocetti decided he would be a Pastry Chef at an early age. Having spent his childhood in the kitchens of two family restaurants, he was introduced to the world of pastry making by friends of his parents and knew that he had found his calling. An apprenticeship at the renowned Pâtisserie Fischer in Thionville (France) confirmed his passion for the profession. Subsequently was a finalist of the Best Apprentices of France contest and selected for the World Skills 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 joined the Hôtel Plaza Athénée's three-star restaurant in 2009. In 2015 this generous and talented chef became the head pastry chef of the Shangri-La hotel, Paris.







Amore Origami 600

Size: 150x135 h 55 mm
Volume 600 ml
30.366.87.0065

Double Use Cutter





NEW Amorini Origami 110

Size: 150x135 h 55 mm
Volume 110 ml
36.283.87.0065

Double Use Cutter

Registered design - © 2012 - Silikomart all rights reserved

LOVE



Amorini[100]

Size: 63x65 h 39 mm | Volume: 100 ml x 8 | **36.186.99.0065**



Cupido[30]

Size: 45x44 h 24 mm | Volume: 30 ml x 15 | **36.200.87.0065**



Micro love[5]

Size: 23x25 h 13 mm | Volume: 5 ml x 35 | **36.227.87.0065**



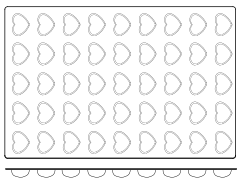
Rosa[145]

Size: Ø 70 h 55 mm | Volume: 145 ml x 6 | **36.217.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

SQ065 Mini Cuori

Size: 51x54 h 39 mm
Volume 33 ml
Bulk: 40.465.20.0000
Polybag: 70.465.20.0098

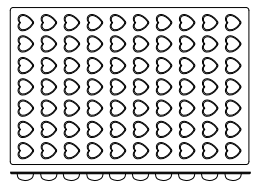


Size mould:600x400 mm



SQ032 Mini cuori

Size: 36x39 h 16 mm
Volume 11 ml
Bulk: 40.432.20.0000
Polybag: 70.432.20.0098

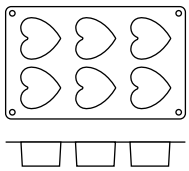


Size mould:600x400 mm



SF036 Heart

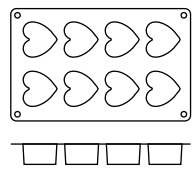
Size: Ø 65 h 40 mm
Volume 130 ml
Bulk: 10.036.00.0000
Polybag: 30.036.00.0060





SF040 Heart

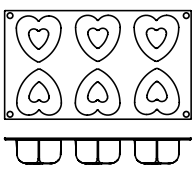
Size: Ø 60 h 35 mm
Volume 90 ml
Bulk: 10.040.00.0000
Polybag: 30.040.00.0060





SF124 Passion

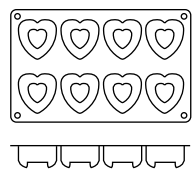
Size: 70x72 h 40 mm
Volume 125 ml
Bulk: 16.124.00.0000
Polybag: 25.124.00.0060





SF087 Big passion

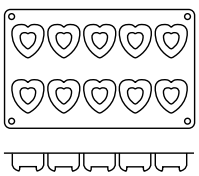
Size: 59x60 h 30 mm
Volume 72 ml
Bulk: 10.087.00.0000
Polybag: 30.087.00.0060





SF088 Medium passion

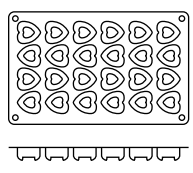
Size: 48x54 h 27 mm
Volume 45 ml
Bulk: 10.088.00.0000
Polybag: 30.088.00.0060





SF089 Small passion

Size: 33x35 h 22 mm
Volume 16 ml
Bulk: 10.089.00.0000
Polybag: 30.089.00.0060





SF196 Choco tags in love

Size: 60x39 h 8 mm
Volume 142 ml
Bulk: 16.196.00.0000



Heart Macarons

Size: 400x300 h 1,5 mm
Macaron Size: 38,5x35 mm
33.043.00.0060



Registered design - © 2012 - Silikomart all rights reserved

SCG01 Monamour

Size: 30 x 22 h 25 mm
Volume: 15 x 10 ml Tot. 150 ml
22.101.77.0065





SCG33 Choco keys

Size: 34 x 84 h 14 mm
Volume: 8 x 8 ml Tot. 64 ml
22.133.77.0065





CKC03 Cookie Hearts

Size Cutter: 73x72 h 5 mm

Size Mould: 64x63 h 4,5 mm
Volume tot. 51 ml

22.163.77.0165





CKC06 Cookie Love

Size Cutter: 73x72 h 5 mm

Size Mould: 64x63 h 4,5 mm
Volume tot. 51 ml

32.166.77.0060





Kit Cookie Choc ABC

Size Cutter: 73x72 h 5 mm

5 Placche in silicone + Tagliapasta
5 Silicone moulds + Cutter

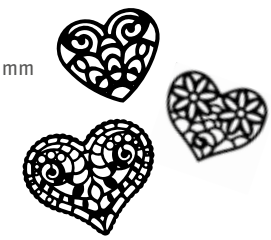
25.167.77.0065





TRD11 Hearts

Size: 80x400 h 1,8 mm
33.091.20.0196





Nylon cutter 13 Irregular Heart

3 x 2.5- 4.5 x 4- 6 x 5.5- 7.5 x 7
9 x 8.5 - 10.5 x 10 - 12 x 11.5 cm
72.313.87.0069



Nylon cutter 14 Regular Heart

3 x 2.5- 4.5 x 4- 6 x 5.5- 7.5 x 7
9 x 8.5 - 10.5 x 10 - 12 x 11.5 cm
72.314.87.0069



Decorative rolling pins cuori

Size: Ø 42 h 400 mm
70.303.20.0065





ACC077 Double heart

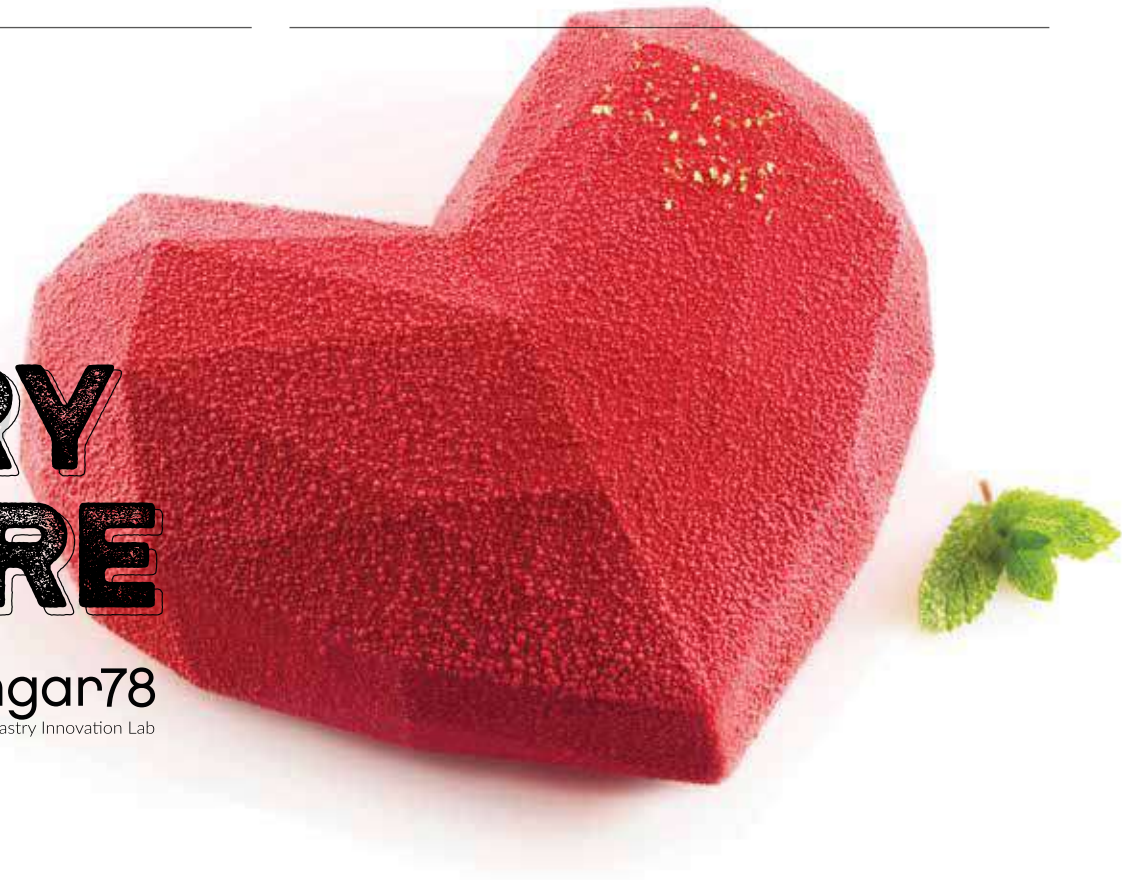
Size: 140x96 h 25 mm
70.100.03.0060



Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



The choice it's up to you!

Choose your size of love from 5 ml to 1 l!
From micro creations to big ones to surprise everyone during those special days!



DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/love-style



Registered design - © 2012 - Silikomart all rights reserved

LOVE



Amore[600]

Size: 142x137 h 50 mm | Volume: 600 ml | **32.860.87.0065**



Kit buche love

Set 2 pz/pcs - Buche + Mat
Size: 250x90 h 70 mm | Volume: 1300 ml | **25.058.99.0065**

TEX08 Love

Size: 250x185 h 6 mm | Only mat: **33.058.20.0065**



Ti amo[1000]

Size: 170x164 h 63 mm | Volume: 1000 ml | **32.890.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

Love mat

Size: 600x400 h 8 mm
33.032.20.0096

RET H4

Size: 600x400 h 40mm
43.445.99.0000

RET H5

Size: 600x400 h 50mm
43.446.99.0000

ACCIAIO INOX







Thickness 15/10

Ideal to give a rectangular shape to cakes in an ice-cream, semifreddo or baked version.

SFT210 Heart

Size: 220x218 h 40mm
Volume: 1250 ml
Bulk: 20.210.00.0000
Polybag: 30.210.00.0060



SFT211 Heart

Size: 205x186 h 54mm
Volume: 1100ml
Bulk: 10.211.00.0000
Polybag: 30.211.00.0060







1. Fill half of the mould with the preparation

2. Put the insert

3. Put in the blast chiller

4. Unmould

5. Glaze it





LOVE TIPS
Ti Amo & Amore

Registered design - © 2012 - Silikomart all rights reserved

LOVE

Must have



Velvet Spray

Food colours preparation spray for a velvet effect



Glaze

Special gelatine to make perfect mirror glazes. Available in different versions, that can be coloured with water-soluble or gel colours for flawless results!



Pearl Color

Pearly food colouring powder perfect to decorate the surface of pralines and chocolate subjects, sugar-based and almond paste products.

Discover the whole range at Pag.237

Related products



Edge spatulas

Discover the whole range at

Pag. 230



Total Igloo 5.5

Discover the whole range at

Pag. 162



Sugar Glitters & Sugar Pearls

Discover the whole range at

Pag. 239

3D CHOCO FIGURES

Let the chocolate express

Chocolate falls in love and reborns in new shapes. From the knowledge of master artisian chocolatier Raúl Bernal and the experience of Silikomart Professional designers, a new era of original and easy-to-use thermoformed moulds come to life.



Registered design - © 2012 - Silikomart all rights reserved

BUNNY EFFY, TEDDY



CONCEIVED WITH RAÚL BERNAL

He began in the pastry field in 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 staff of teachers. He participated in various competitions and in 2011 becomes Spain's Best Master Artisan Chocolatier (Lluis Santapau Trophy), the highest honor for Spanish chocolatiers. A few months later he joined the Chocolate Academy™ as teacher. Raúl Bernal represents fantasy and fun creativity, starting from study and technique.



Registered design - © 2012 - Silikomart all rights reserved



THERMOFORMED MOULDS







NEW Kit Effy

Size: 205 x 170 h205 mm
Set 5 Moulds
70.101.99.0065

Gift Box
Size: 210 x 190 h 260 mm
99.415.99.0001



NEW Kit Teddy

Size: 140 x 161 h210 mm
Set 5 Moulds
70.103.99.0065

Gift Box
Size: 210 x 190 h 260 mm
99.415.99.0001



NEW Kit Bunny

Size: 140 x 150 h256 mm
Set 5 Moulds
70.102.99.0065

Gift Box
Size: 190 x 160 h 300 mm
99.416.99.0001

Registered design - © 2012 - Silikomart all rights reserved

SCG01 Monamour
Size: 30 x 22 h 25 mm
Volume: 10 ml
22.101.77.0065



SCG02 Cubo
Size: 26 x 26 h 18 mm
Volume: 10 ml
22.102.77.0065



SCG03 Imperial
Size: Ø 28 h 20 mm
Volume: 10 ml
22.103.77.0065



SCG04 Vertigo
Size: Ø 28 h 20 mm
Volume: 10 ml
22.104.77.0065



SCG05 Easter
Size: 30x43 h 16 mm
Volume 6 ml
22.105.77.0065



SCG06 Christmas
Size: 34 x 34 h 18,5 mm
Volume: 4 ml
22.106.77.0065



SCG07 Praline
Size: Ø 30 h 18,5 mm
Volume: 10 ml
22.107.77.0065



SCG08 Fleury
Size: 30 x 30 h 15,5 mm
Volume: 9 ml
22.108.77.0065



SCG09 Jack
Size: 37 x 20 h 20 mm
Volume: 8 ml
22.109.77.0065



SCG10 Nature
Size: 51 x 23 h 14,5 mm
Volume: 10 ml
22.110.77.0065



SCG11 Tablette
Size: 38 x 28 h 4,5 mm
Volume: 3,5 ml
22.111.77.0065



SCG12 Mr. Ginger
Size: 43 x 35 h 12 mm
Volume: 4 ml
22.112.77.0065



SCG13 Rose
Size: Ø 28 h 18 mm
Volume: 7 ml
22.113.77.0065



SCG14 Fashion
Size: 41 x 30 h 12 mm
Volume: 8 ml
22.114.77.0065



SCG15 Mood
Size: 33 x 34 h 17 mm
Volume: 8 ml
22.115.77.0065



SCG16 Dino
Size: 40 x 33 h 16 mm
Volume: 8 ml
22.116.77.0065



SCG17 Tea time
Size: 43,6 x 29 h 15 mm
Volume: 10 ml
22.117.77.0065



SCG18 Robochoc
Size: 39,5 x 26,7 h 16 mm
Volume: 10 ml
22.118.77.0065



SCG19 Fantasia
Size: Ø 28,5 h 15 mm
Volume: Tot. 6,5 ml
22.119.77.0065



SCG20 Kono
Size: Ø 26 h 28 mm
Volume: 7,5 ml
22.120.77.0065



SCG21 Macaron
Size: Ø 26 h 28 mm
Volume: 7,5 ml
22.121.77.0065



SCG22 Good Morning
Size: 39 x 24,5 h 13 mm
Volume: 6,9 ml
22.122.77.0065



SCG23 Choco Winter
Size: 33 X 27 h 15 mm
volume: 116 ml
22.123.77.0065



SCG24 Choco Springlife
Size: 36x26 h 15 mm
volume: 111 ml
22.124.77.0065



SCG25 Choco Biscuit
Size: 49 x 29 h 6,8 mm
Volume: Tot. 129 ml
22.125.77.0065



SCG26 Choco Gufi
34 x 30 h 15 mm
Volume: Tot. 112,5 ml
22.126.77.0065



SCG27 Choco Angels
Size: 35 x 30 h 16 mm
Volume: Tot. 111,4 ml
22.127.77.0065



SCG28 Choco Spoon
Size: 96 x 26 h 6 mm
Volume: 43 ml
22.128.77.0065



SCG29 Choco Botton
Size: 30 x 30 h 6 mm
Volume: Tot. 50 ml
22.129.77.0065



SCG30 Choco Easter
Size: 34 x 34 h 18 mm
Volume: Tot. 104 ml
22.130.77.0065



Registered design - © 2012 - Silikomart all rights reserved

New Choco Leaves Spatula



01 Size: 80x25 mm | **73.511.99.0062**
02 Size: 120x25 mm | **73.512.99.0062**

New Choco Leaves Spatula



05 Size: 40x20 mm | **73.515.99.0062**
06 Size: 60x30 mm | **73.516.99.0062**
07 Size: 80x40 mm | **73.517.99.0062**

New Choco Leaves Spatula



03 Size: 50x35 mm | **73.513.99.0062**
04 Size: 60x45 mm | **73.514.99.0062**



Funnel Choc

Size: Ø 130 h 140 mm | Volume: 1000 ml + 3 tubes| **70.095.99.0065**
MADE OF POLYCARBONATE



Decorative Pen

Size: 88x54 h 46 mm | Volume: 55-60 ml | **72.342.86.0069**





Spoon Decor

Set 2 spoons | **70.131.99.0067**
Set 2 spoons + cup | **70.131.98.0067**
Cup | **70.140.99.0067**



Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



The amazing choco wild life!

From the idea and the expertise of the Pastry Chef Raúl Bernal a collection of detailed moulds to bring to life some beautiful chocolate animals to bring you into a sweet and unexpected wildlife

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/choco-figures



FINGER

Raise your fingers

Claim your right of expression and voice your pastry opinion loud.



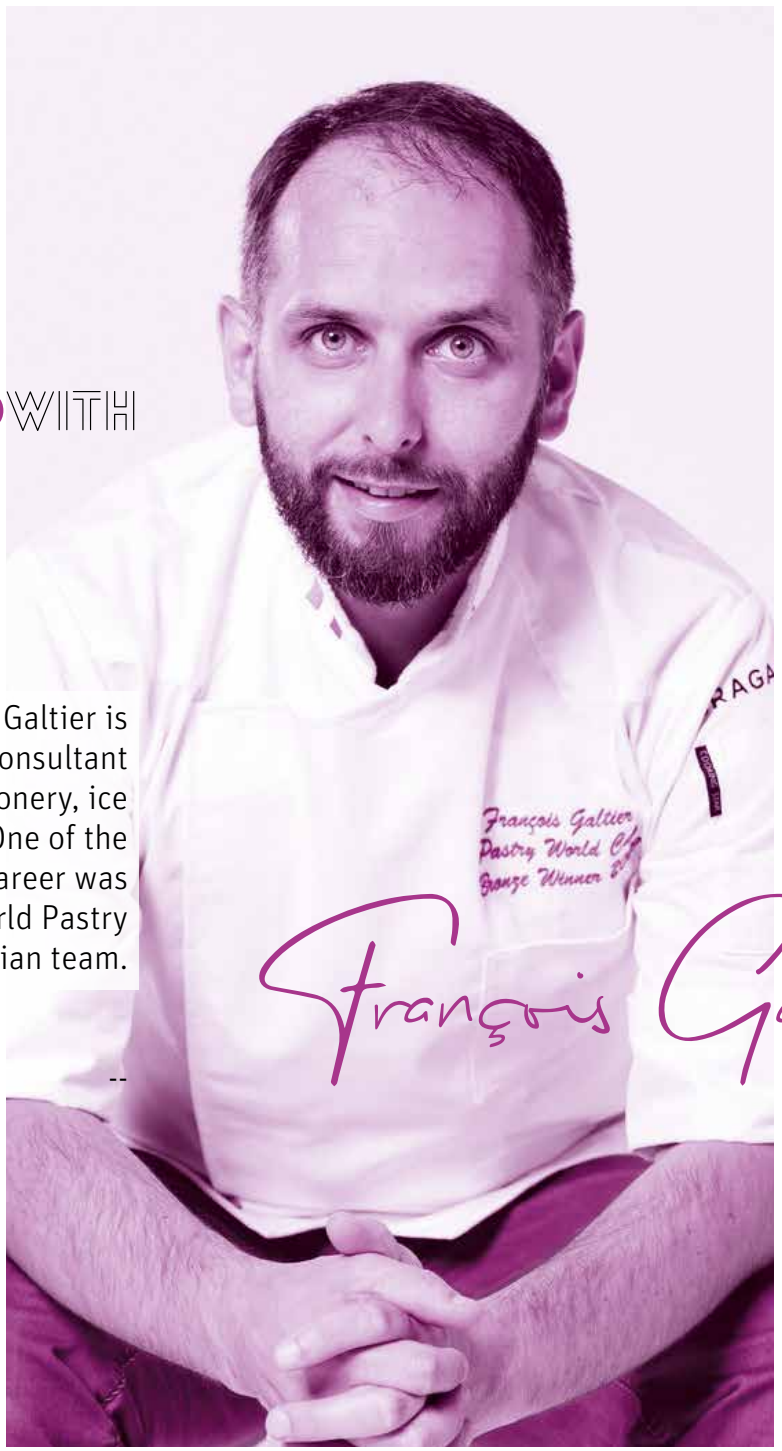
FINGERS

Registered design - © 2012 - Silikomart all rights reserved

CONCEIVED WITH FRANÇOIS GALTIER

Based in Brussels, François Galtier is currently an international consultant chef in pastry, confectionery, ice cream and biscuit sectors. One of the highlights of François' career was winning 3rd place at the World Pastry Cup 2009 as part of the Belgian team.

--





François Galtier

Registered design - © 2012 - Silikomart all rights reserved



Fingers 75

Size: 130x27 h 27 mm
Volume 75 ml
36.248.87.0065



Double Use Cutter



10 Small Trays

CYLINDRE

Registered design - © 2012 - Silikomart all rights reserved

CONCEIVED WITH FRANÇOIS DAUBINET



At 30 years old, François Daubinet has already a long career behind him. After a 8 years formation with the "Compagnons du Devoir", he integrated the most prestigious institutions in New York and then in France (Crillon Hotel, the Plaza Athénée). He participated at the Michalak Masterclass opening. In 2015, he revealed his creativity in the famous restaurant Taillevent. The professionals recognize his talent as creator of harmonious, expressive and fancy pastries.



Registered design - © 2012 - Silikomart all rights reserved







Cylindre [75]

Size: 126x27 h 27 mm
Volume 75 ml
36.247.87.0065

Double Use Cutter

10 Small Trays

Registered design - © 2012 - Silikomart all rights reserved

FASHION ÉCLAIR



Fashion Éclair 80

Size: 125x25 h 25 mm
Volume 80 ml
36.235.87.0065



Double Use Cutter



10 Small Trays

CONCEIVED WITH JOHAN MARTIN

A flash of taste will brighten up your shop window. A classic pastry shape revisited in a modern key in which creativity, freshness and aesthetic blend together to create Fashion Éclair80 by Silikomart Professional. A mould with 10 cavities by 80 ml each to create refined semifreddos with different colour combinations. In each package, ten little trays for a perfect final presentation and a plastic cutter is included to make original inserts and/or bases which perfectly match with the shape of the mould.

Registered design - © 2012 - Silikomart all rights reserved

CAROLINE





Double Use Cutter

NEW Caroline 30

Size: 83x23 h 21 mm
Volume 30 ml
36.291.87.0065



Registered design - © 2012 - Silikomart all rights reserved

ÉCLAIR



Éclair 140

Size: 129x40 h 35 mm
Volume 140 ml
36.197.87.0065





Double Use Cutter



CONCEIVED WITH LUCA MONTERSINO

A new concept in your laboratory. Éclair[140]: the multiform mould by Silikomart Professional conceived with Pastry Chef Luca Montersino. Sweet or savoury Éclair; thanks to this elegant and innovative mould you can create 6 three-dimensional semifreddo, mousse or baked éclair (140 ml each). In each package a plastic cutter is included to make original inserts and/or bases which perfectly match with the shape of the mould. Éclair[140] is your best ally for captivating creations. Each cavity has an innovative border in the upper part to make perfectly round-shaped éclair. This special technology and the extreme flexibility of silicone make unmolding operation easier and quicker, guaranteeing a perfect final result.

ROUND

Never stop improving

Don’t stop the flow. The secret of success is to never stop. Feed your inspiration with endless combinations.



THE RING

Registered design - © 2012 - Silikomart all rights reserved



CONCEIVED WITH AMAURY GUICHON

Amaury Guichon is a young French cosmopolitan pastry chef. He started from the École Lenôtre in Paris where he studied and refined his techniques over the years. In 2010 he won the title "Best Apprentice Chef of France". In 2013, he qualified for the participation to the Tv show "Qui sera le prochain grand pâtissier?" and there he had the opportunity to complete his training under the lead of Christophe Michalak, Christophe Adam, Pierre Marcolini and Philippe Urraca. After his performance on TV, he started working as Chef de Partie at Jean Philippe Pâtisserie, located in the prestigious "Aria" resort in Las Vegas, Nevada. In 2016, Amaury started posting his creations on social media and immediately he got a great visibility, reaching tens of millions of views. Today he is an internationally renowned pastry chef and pastry consultant of and he organizes professional masterclasses all over the world, increasing day by day his media coverage and success with over 1 million followers.



Registered design - © 2012 - Silikomart all rights reserved



Insert

Base





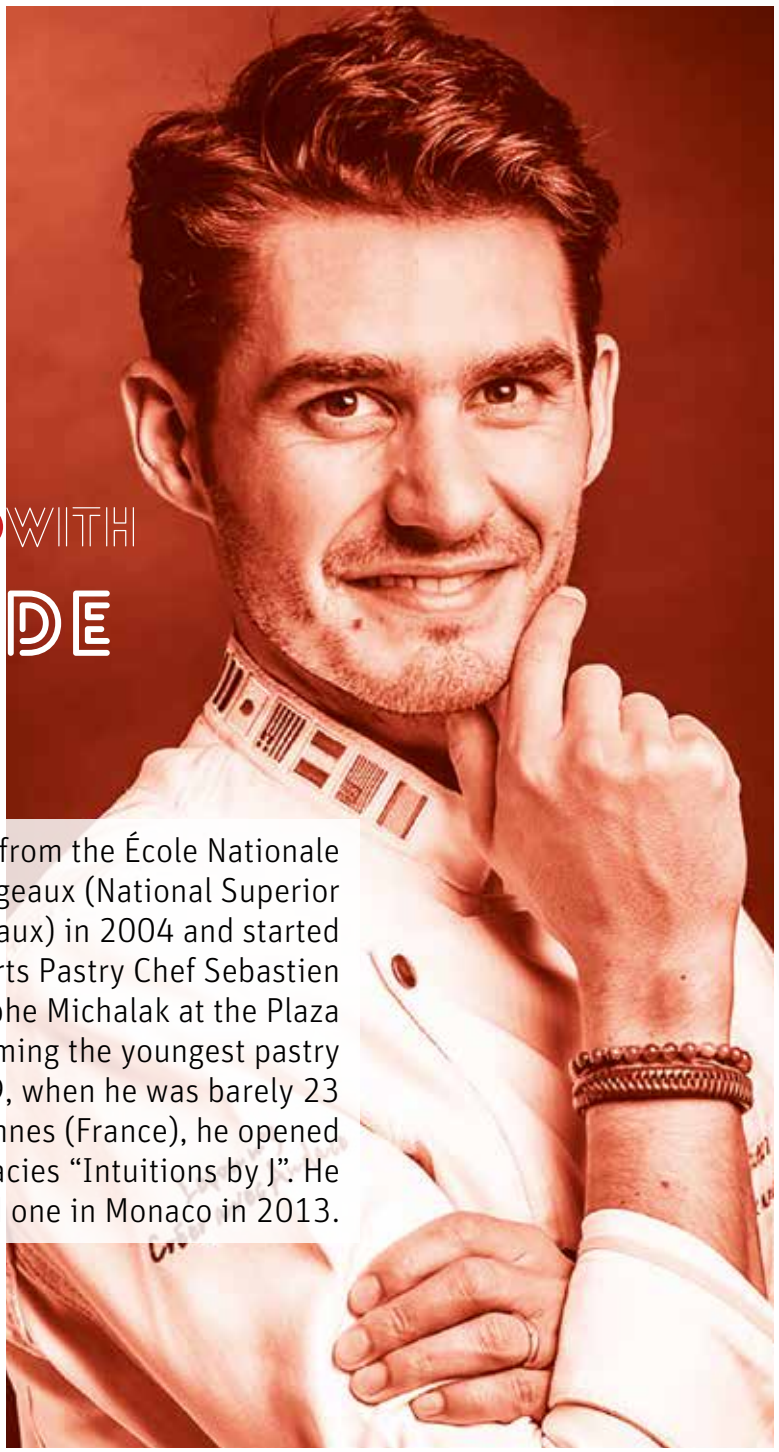
Double Use Cutter

NEW The ring [65]

Size: Ø 85/50 h 18 mm
Volume 65 ml
25.268.99.0065
Set 3 pcs

PARFUM

Registered design - © 2012 - Silikomart all rights reserved



CONCEIVED WITH JÉRÔME DE OLIVEIRA

Jérôme De Oliveira graduated from the École Nationale de la Pâtisserie d'Yssingeaux (National Superior School of Pastry of Yssingeaux) in 2004 and started out with the Relais Desserts Pastry Chef Sebastien Bouillet, then with Christophe Michalak at the Plaza Athenée (Paris), before becoming the youngest pastry World Champion in 2009, when he was barely 23 years old. In 2011 in Cannes (France), he opened the boutique/salon of delicacies "Intuitions by J". He opened a second one in Monaco in 2013.

Registered design - © 2012 - Silikomart all rights reserved



Parfum [110]

Size: Ø 75 h 37 mm
Volume: 110 ml
36.185.87.0065

GOUTTE

Registered design - © 2012 - Silikomart all rights reserved



Goutte 55

Size: Ø 54 h 40 mm
Volume 55 ml
36.256.87.0065



CONCEIVED WITH CHRISTOPHE MICHALAK

The perfection of a drop will highlight your creations. Goutte55 by Silikomart Professional is the silicone mould made up of 8 cavities by 55 ml each, it will give a touch of elegance to your sweet and savoury preparations.
The ideal shape and the perfect volume for a plate dessert, a decoration or an insert. A simple and innovative way to create desserts and decorations with a hypnotic effect.

Registered design - © 2012 - Silikomart all rights reserved

BLOOM

Bloom [120]

Size: Ø 68 h 52 mm
Volume 120 ml
36.254.87.0065







CONCEIVED WITH GUILLAUME MABILLEAU

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. In 2011, at only 28 years old, he obtained the title of meilleur Ouvrier de France (Best craftsman in France) he is one of France's pâtisserie prodigies. He claims rigor, precision and passion for a job well done. These 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.

Registered design - © 2012 - Silikomart all rights reserved

ODE



CONCEIVED WITH ANGELO MUSA

Best Pastry Craftsman of France and World Pastry Champion, Executive Pastry Chef Angelo Musa is celebrated worldwide for his technical and artistic innovations. The French-Italian Chef'seamless command for balanced flavours, delicate textures, and harmony of tastes expresses natural elegance and timeless beauty. Eager to share his refined vision and excellence-driven, he keeps redefining the boundaries of creativity, a relentless quest for inspiration.

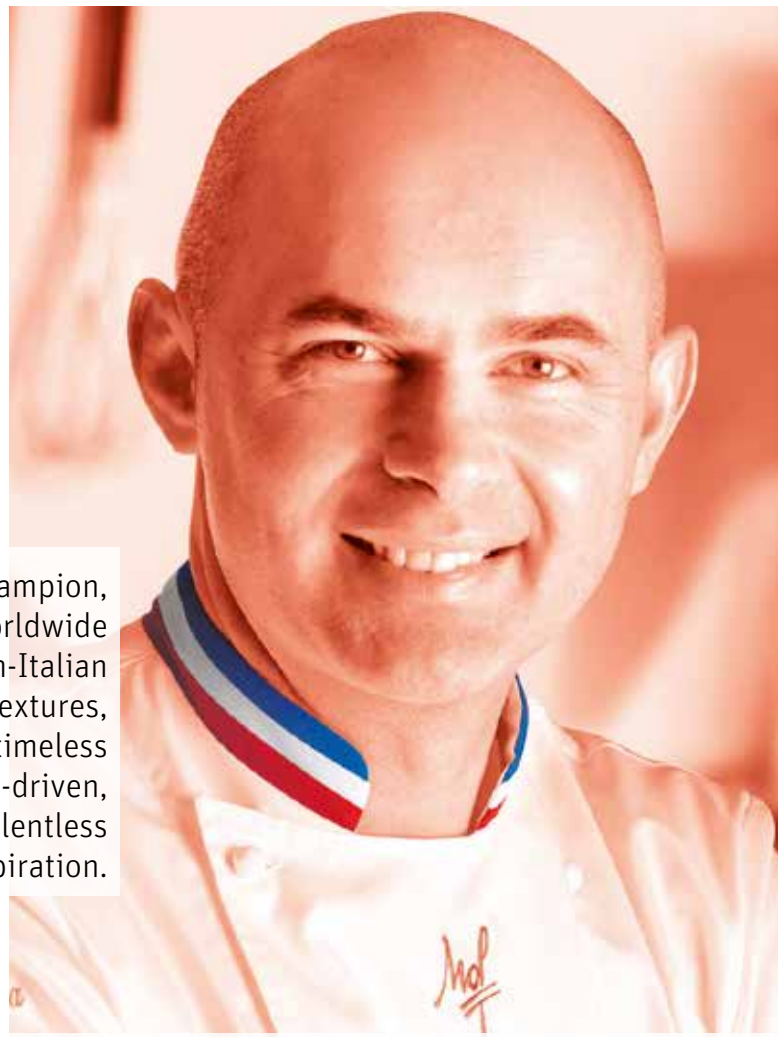
100% Caramel, the exclusive recipe by MOF Angelo Musa.



NEW Ode 50

Size: Ø 55 h 25 mm
Volume 50 ml
36.301.87.0065





A hymn to Pastry, Ode embodies the sheer core values for high-end professionals to boast their technical and artistic skills. With its recognizable plain shape, the minimalistic mould displays flawlessly the brilliance of the dessert. In only 2,5 cm of height, its distinctive features allow to capture the mastermind symphony of its creator. Each creation crafted with Ode fully showcases steadily the scope of your expertise and makes it the perfect leverage to convey your very own signature.

Registered design - © 2012 - Silikomart all rights reserved

SAMURAI

Samurai [110]

Size: Ø 70 h 35 mm
Volume 110 ml
36.210.87.0065







CONCEIVED WITH KAZUHIRO NAKAYAMA

A unique and cherished shape which has enchanted the committee at Coupe du Monde de la Pâtisserie in Lyon and which bears the signature of Japan team composed by Kazuhiro Nakayama, Junji Tokunaga and Shinichi Sugita. Now, thanks to Silikomart Professional, it is possible to reproduce this shape in your laboratory, both in a baked or semifreddo version. The mould, characterized by a sinuous combination of harmonious lines, allows to make flawless monoportions or plated desserts.

Registered design - © 2012 - Silikomart all rights reserved

ROUND



NEW Universo 90

Size: Ø 67 h 27 mm | Volume: 90 ml x 6 | **36.296.87.0065**



Stone 85

Size: Ø 65 h 30 mm | Volume: 85 ml x 8 | **36.163.87.0065**



Globe 26

Size: Ø 45 h 20 mm | Volume: 26 ml x 15 | **36.164.87.0065**



Game 115

Size: Ø 65 h 40 mm | Volume: 115 ml x 6 | **25.239.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

Multiflex 40

Size: Ø 45 h 25 mm
Volume: 7x40 ml
28.145.87.4565
Set 5 pcs **25.145.87.4598**
Set 10 pcs **25.146.87.4598**





Multiflex 125

Size: Ø 60 h 45 mm
Volume: 5x125 ml
28.160.87.4565
Set 3 pcs **25.160.87.4598**
Set 7 pcs **25.161.87.4598**





Multiflex 170

Size: Ø 70 h 45 mm
Volume: 5x170 ml
28.170.87.4565
Set 3 pcs **25.170.87.4598**
Set 7 pcs **25.171.87.4598**





Multiflex 220

Size: Ø 80 h 45 mm
Volume: 4x220 ml
28.180.87.4565
Set 3 pcs **25.180.87.4598**
Set 6 pcs **25.181.87.4598**





Multiflex 190

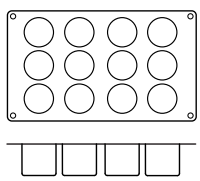
Size: Ø 90 h 30 mm
Volume: 4x190 ml
28.190.87.3065
Set 5 pcs **25.191.87.3098**





SF098 Cylinders

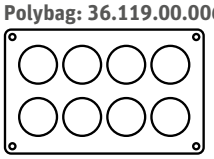
Size: Ø 48 h 50 mm
Volume: 83 ml
Bulk: 10.098.00.0000
Polybag: 30.098.00.0060

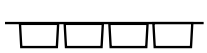




SF119 Cylinders

Size: Ø 63 h 40 mm
Volume: 123 ml
Bulk: 16.119.00.0000
Polybag: 36.119.00.0060

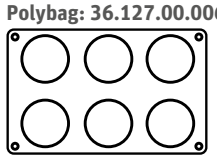


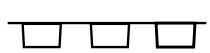




SF127 Cylinders

Size: Ø 70 h 35 mm
Volume: 133 ml
Bulk: 16.127.00.0000
Polybag: 36.127.00.0060



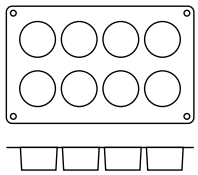




Registered design - © 2012 - Silikomart all rights reserved

SF028 Cylinders

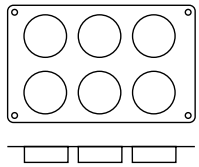
Size: Ø 60 h 35 mm
Volume: 90 ml
Bulk: 10.028.00.0000
Polybag: 30.028.00.0060





SF205 Cylinders

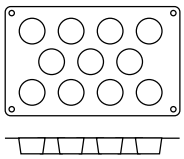
Size: Ø 70 h 27 mm
Volume: 103 ml
Bulk: 16.205.00.0000
Polybag: 36.205.00.0060





SF204 Mini cylinders

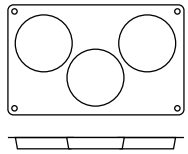
Size: Ø 50 h 27 mm
Volume: 55 ml
Bulk: 16.204.00.0000
Polybag: 36.204.00.0060





SF042 Sponge base

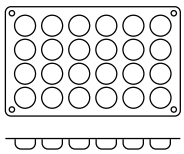
Size: Ø 103 h 20 mm
Volume: 140 ml
Bulk: 10.042.00.0000
Polybag: 30.042.00.0060





SF009 Pomponnetes

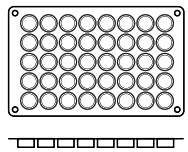
Size: Ø 34 h 16 mm
Volume: 18 ml
Bulk: 10.009.00.0000
Polybag: 30.009.00.0060





SF180 Pastille

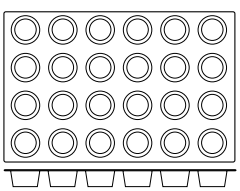
Size: Ø 28 h 11 mm
Volume: 6 ml
Bulk: 16.180.00.0000
Polybag: 36.180.00.0060





SQ060 Cylinders

Size: Ø 70 h 35 mm
Volume: 133 ml
Bulk: 40.460.20.0000
Polybag: 70.460.20.0098

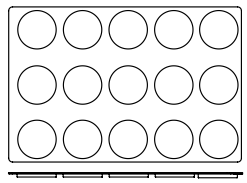


Size mould:600x400 mm



SQ067 Disco 105x40

Size: Ø 105 h 40 mm
Volume: 341 ml
Bulk: 40.467.20.0000
Polybag: 70.467.20.0098



Size mould:600x400 mm

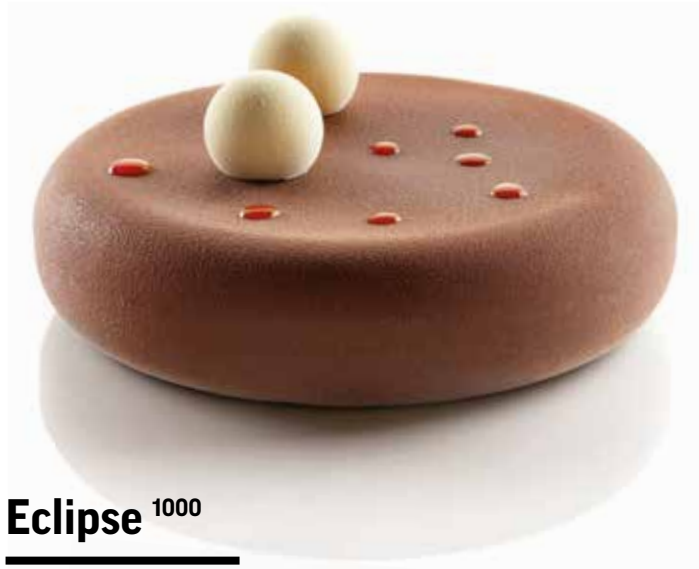


Registered design - © 2012 - Silikomart all rights reserved



Game 1200

Size: Ø 180 h 50 mm | Volume: 1200 ml | **20.370.87.0065**
Set 2 pcs



Eclipse 1000

Size: Ø 180 h 45 mm | Volume: 1000 ml | **28.201.87.0065**
Set 2 pcs



Ying Yang 2500

Size: 245x195 h 50 mm | Volume: 2500 ml | **20.342.87.0065**
Set 2 pcs



Saturn 1200

Size: Ø 200/70 h 45 mm | Volume: 1200 ml | **27.207.87.0065**



NEW Kalipso 450

Size: Ø 120 h 40 mm | Volume: 450 ml | **27.120.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

Universo 1200

Size: Ø 180 h 50 mm
Volume: 1200 ml
20.349.87.0065



Universo 600

Size: Ø 140 h 45 mm
Volume: 600 ml
20.394.87.0065



Vague 1100

Size: Ø 200 h 45 mm
Volume: 1100 ml
28.205.87.0065



Vortex 1000

Size: Ø 180 h 48 mm
Volume: 1000 ml
27.848.87.0065



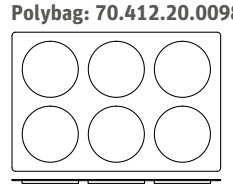
Genoise 1500

Size: Ø 190/160 h 67 mm
Volume: 1500 ml
27.196.87.0065



SQ012 Disco 160x10

Size: Ø 160 h 10 mm
Volume: 200 ml
Bulk: 40.412.20.0000
Polybag: 70.412.20.0098

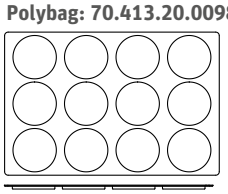


Size mould:600x400 mm



SQ013 Disco 120x10

Size: Ø 120 h 10 mm
Volume: 112 ml
Bulk: 40.413.20.0000
Polybag: 70.413.20.0098

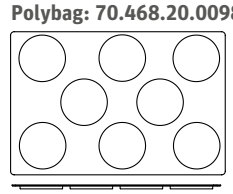


Size mould:600x400 mm



SQ068 Disco 140x25

Size: 140 h 25 mm
Volume: 382 ml
Bulk: 40.468.20.0000
Polybag: 70.468.20.0098

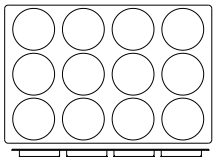


Size mould:600x400 mm



SQ029 Disco 120x22

Size: Ø 120 h 22 mm
Volume: 120 ml
Bulk: 40.429.20.0000
Polybag: 70.429.20.0098

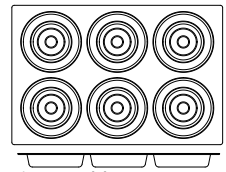


Size mould:600x400 mm



SQ031 Tart

Size: Ø 165 h 39 mm
Volume: 613 ml
Bulk: 40.431.20.0000
Polybag: 70.431.20.0098



Size mould:600x400 mm



Registered design - © 2012 - Silikomart all rights reserved

TOR Ø 100

Size: Ø 100 h 40 mm | Volume: 312 ml | **27.104.87.0060**
Size: Ø 100 h 40 mm | Set 15 pz/pcs | **25.104.87.0098**

Size: Ø 100 h 50 mm | Volume: 389 ml | **27.100.87.0060**
Size: Ø 100 h 50 mm | Set 15 pz/pcs | **25.100.87.0098**



TOR Ø 115

Size: Ø 115 h 40 mm | Volume: 413 ml | **27.115.87.0060**
Size: Ø 115 h 40 mm | Set 12 pz/pcs | **25.115.87.0098**

Size: Ø 115 h 50 mm | Volume: 515 ml | **27.611.87.0060**
Size: Ø 115 h 50 mm | Set 12 pz/pcs | **25.611.87.0098**





TOR Ø 135

Size: Ø 135 h 40 mm | Volume: 570 ml | **27.135.87.0060**
Size: Ø 135 h 40 mm | Set 8 pz/pcs | **25.135.87.0098**

Size: Ø 135 h 50 mm | Volume: 705 ml | **27.613.87.0060**
Size: Ø 135 h 50 mm | Set 8 pz/pcs | **25.613.87.0098**





TOR Ø 160

Size: Ø 160 h 40 mm | Volume: 800 ml | **27.160.87.0060**
Size: Ø 160 h 40 mm | Set 6 pz/pcs | **25.160.87.0098**

Size: Ø 160 h 50 mm | Volume: 1000 ml | **27.616.87.0060**
Size: Ø 160 h 50 mm | Set 6 pz/pcs | **25.616.87.0098**





TOR Ø 180

Size: Ø 180 h 40 mm | Volume: 1013 ml | **27.180.87.0060**
Size: Ø 180 h 40 mm | Set 6 pz/pcs | **25.180.87.0098**

Size: Ø 180 h 50 mm | Volume: 1266 ml | **27.618.87.0060**
Size: Ø 180 h 50 mm | Set 6 pz/pcs | **25.618.87.0098**





TOR Ø 200

Size: Ø 200 h 40 mm | Volume: 1252 ml | **27.200.87.0060**
Size: Ø 200 h 50 mm | Volume: 1563 ml | **27.620.87.0060**



Registered design - © 2012 - Silikomart all rights reserved

TOR Ø 220

Size: Ø 220 h 40 mm | Volume: 1474 ml | **27.220.87.0060**
Size: Ø 220 h 50 mm | Volume: 1842 ml | **27.622.87.0060**



TOR Ø 240

Size: Ø 240 h 40 mm | Volume: 1804 ml | **27.240.87.0060**
Size: Ø 240 h 50 mm | Volume: 2253 ml | **27.624.87.0060**



TOR Ø 260

Size: Ø 260 h 40 mm | Volume: 2118 ml | **27.260.87.0060**
Size: Ø 260 h 50 mm | Volume: 2645 ml | **27.626.87.0060**





Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



Create your own perfection!

Endless combinations of pure perfection,
say it with a ring.

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/round-style





Registered design - © 2012 - Silikomart all rights reserved

ROUND



Igloo [115]

Size: Ø 76 h 42 mm | Volume: 115 ml x 6 | **36.201.87.0065**



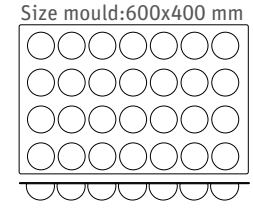
Micro Dome [5]

Size: Ø 26 h 14 mm | Volume: 5 ml x 35 | **36.221.87.0065**



SQ003 Half Sphere

Size mould:600x400 mm

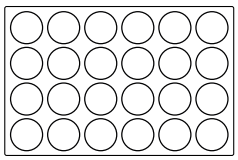


Size: Ø 70 h 35 mm | Volume: 90 ml
Bulk: 40.403.20.0000 | **Polybag: 70.403.20.0098**

Registered design - © 2012 - Silikomart all rights reserved

SQ064 Half Sphere

Size: Ø 70 h 41 mm
Volume: 112 ml
Bulk: 40.464.20.0000
Polybag: 70.464.20.0098

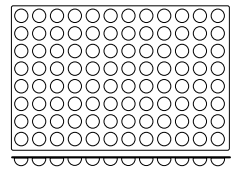


Size mould:600x400 mm



SQ015 Mini Half Sphere

Size: Ø 35 h 17,5 mm
Volume: 11 ml
Bulk: 40.415.20.0000
Polybag: 70.415.20.0098

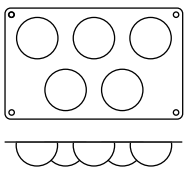


Size mould:600x400 mm



SF001 Half Sphere

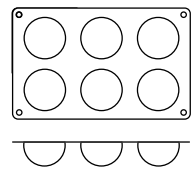
Size: Ø 80 h 40 mm
Volume: 120 ml
Bulk: 10.001.00.0000
Polybag: 30.001.00.0060





SF002 Half Sphere

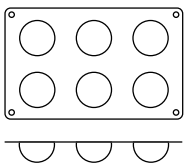
Size: Ø 70 h 35 mm
Volume: 80 ml
Bulk: 10.002.00.0000
Polybag: 30.002.00.0060





SF003 Half Sphere

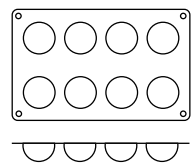
Size: Ø 60 h 30 mm
Volume: 60 ml
Bulk: 10.003.00.0000
Polybag: 30.003.00.0060





SF004 Half Sphere

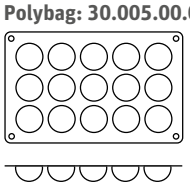
Size: Ø 50 h 25 mm
Volume: 30 ml
Bulk: 10.004.00.0000
Polybag: 30.004.00.0060





SF005 Half Sphere

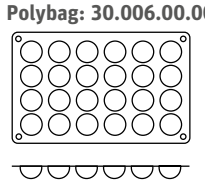
Size: Ø 40 h 20 mm
Volume: 20 ml
Bulk: 10.005.00.0000
Polybag: 30.005.00.0060





SF006 Half Sphere

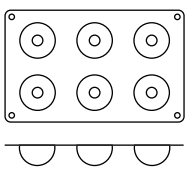
Size: Ø 30 h 15 mm
Volume: 10 ml
Bulk: 10.006.00.0000
Polybag: 30.006.00.0060





SF086 Magic Dome

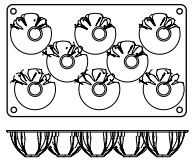
Size: Ø 75 h 40 mm
Volume: 115 ml
Bulk: 10.086.00.0000
Polybag: 30.086.00.0060





SF159 Dome Strié

Size: Ø 64 h 42 mm
Volume: 105 ml
Bulk: 16.159.00.0000
Polybag: 36.159.00.0060



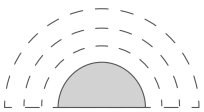


Registered design - © 2012 - Silikomart all rights reserved

ROUND

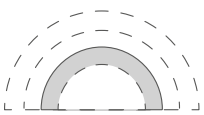


Zuccotto 115/1



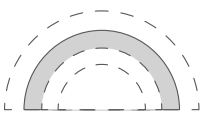
Size: 115 h 57 mm | Volume: 409 ml | **27.011.87.0060**
Set 12 pz/pcs | + 600x400 mm Tray | **25.011.87.0098**

Zuccotto 135/1



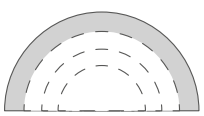
Size: 135 h 67 mm | Volume: 654 ml | **27.013.87.0060**
Set 8 pz/pcs | + 600x400 mm Tray | **25.013.87.0098**

Zuccotto 160/1



Size: 160 h 80 mm | Volume: 1108 ml | **27.016.87.0060**
Set 6 pz/pcs | + 600x400 mm Tray | **25.016.87.0098**

Zuccotto 180/1



Size: 180 h 90 mm | Volume: 1570 ml | **27.018.87.0060**
Set 6 pz/pcs | + 600x400 mm Tray | **25.018.87.0098**



SQUARE

According to your rules

The strictness of the technique. The precision of the shape. The certainty of the result.



Registered design - © 2012 - Silikomart all rights reserved

SQUARE SPHERE



CONCEIVED WITH ALEXANDRE BOURDEAUX



Alexandre Bourdeaux began his career in the pastry field at the age of 14 at the CERIA school in Anderlect. At the age of 18, he graduated in confectionery and chocolate. He improved his technique in several boutiques, such as Herman Van Dender in Belgium and Sergio Mei at the Four Season in Milan. Working for the Four Season he had the opportunity to travel all around the world including Cairo, Japan and the United States. At the age of 30 he returned to Belgium where he began his collaboration with Callebaut, which allows him to discover the secrets of chocolate. In 2014 Callebaut opened the new Chocolatier Academy and he became its director. He was in charge of three consecutive editions of the organization of the prestigious World Chocolate Masters competition. From 2016 he became an independent consultant collaborating with several companies.

Registered design - © 2012 - Silikomart all rights reserved





Square sphere [1200]

Size: 160x160 h 60 mm
Volume 1200 ml
30.364.87.0065

Square sphere [110]

Size: 60x60 h 39 mm
Volume 110 ml
36.236.87.0065



Registered design - © 2012 - Silikomart all rights reserved

SQUARE



Gem 100

Size: 61x61 h 30 mm | Volume: 100 ml x 8 | **36.206.87.0065**



Gem 30

Size: 40x40 h 23 mm | Volume: 30 ml x 15 | **36.250.87.0065**



Micro gem 5

Size: 23x23 h 13 mm | Volume: 5 ml x 35 | **36.228.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

Micro square [5]

Size: 21x21 h 13 mm
Volume: 35x5 ml
36.225.87.0065



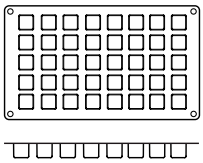
4Kuadro [150]

Size: 60x60 h 50 mm
Volume: 8x150 ml
36.216.87.0065



SF263 Small Cube

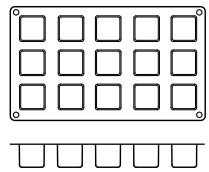
Size: 24 x 24 h 24 mm
Volume: 13 ml
Bulk: 16.263.00.0000
Polybag: 36.263.00.0060





SF105 Cube

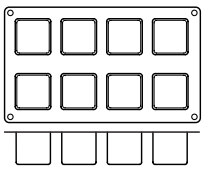
Size: 35 x 35 h 35 mm
Volume: 42 ml
Bulk: 16.105.00.0000
Polybag: 36.105.00.0060





SF104 Cube

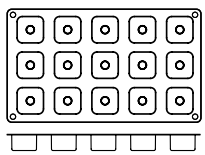
Size: 50 x 50 x 50 mm
Volume: 125 ml
Bulk: 16.104.00.0000
Polybag: 36.104.00.0060





SF175 Square Delice

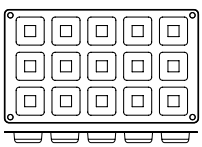
Size: 35 x 35 h 25 mm
Volume: 26,3 ml
Bulk: 16.175.00.0000
Polybag: 36.175.00.0060





SF177 Mini Dessert

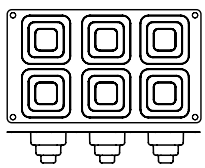
Size: 38 x 38 h 13 mm
Volume: 14 ml
Bulk: 16.177.00.0000
Polybag: 36.177.00.0060





SF168 Mini Wonder Cake Square

Size: 69 x 69 h 60 mm
Volume: 170 ml
Bulk: 16.168.00.0000
Polybag: 36.168.00.0060





Registered design - © 2012 - Silikomart all rights reserved

SQUARE



Gem 600

Size: 132x132 h 40 mm | Volume: 600 ml | **38.334.87.0065**



Gem 1000

Size: 160x160 h 50 mm | Volume: 1000 ml | **38.335.87.0065**



Cubik 1400

Size: 172x172 h 50 mm | Volume: 1400 ml | **20.343.87.0065**



In spite of its geometric simplicity, CUBIK by Silikomart Professional is extremely versatile, a product of strong emotional effect. Thanks to its capacity -1400 ml- it is suitable for many creations. A curious but elegant shape at the same time with its minimalistic design.



Registered design - © 2012 - Silikomart all rights reserved

Matelassé 1000

Size: 160x160 h 53 mm
Volume: 1000 ml
22.865.87.0065



TOR 100x100

Size: 100x100 h 40 mm | Volume: 396 ml | **27.410.87.0060**
Size: 100x100 h 40 mm | Set 15 pz/pcs | **25.410.87.0098**

Size: 100x100 h 50 mm | Volume: 495 ml | **27.510.87.0060**
Size: 100x100 h 50 mm | Set 15 pz/pcs | **25.510.87.0098**





TOR 120x120

Size: 120x120 h 40 mm | Volume: 572 ml | **27.412.87.0060**
Size: 120x120 h 40 mm | Set 8 pz/pcs | **25.412.87.0098**

Size: 120x120 h 50 mm | Volume: 714 ml | **27.512.87.0060**
Size: 120x120 h 50 mm | Set 8 pz/pcs | **25.512.87.0098**





TOR 135x135

Size: 135x135 h 40 mm | Volume: 714 ml | **27.413.87.0060**
Size: 135x135 h 40 mm | Set 8 pz/pcs | **25.413.87.0098**

Size: 135x135 h 50 mm | Volume: 982 ml | **27.513.87.0060**
Size: 135x135 h 50 mm | Set 8 pz/pcs | **25.513.87.0098**





TOR 160x160

Size: 160x160 h 40 mm | Volume: 1019 ml | **27.416.87.0060**
Size: 160x160 h 40 mm | Set 6 pz/pcs | **25.416.87.0098**

Size: 160x160 h 50 mm | Volume: 1273 ml | **27.516.87.0060**
Size: 160x160 h 50 mm | Set 6 pz/pcs | **25.516.87.0098**





TOR 180x180

Size: 180x180 h 40 mm | Volume: 1248 ml | **27.418.87.0060**
Size: 180x180 h 40 mm | Set 6 pz/pcs | **25.418.87.0098**

Size: 180x180 h 50 mm | Volume: 1558 ml | **27.518.87.0060**
Size: 180x180 h 50 mm | Set 6 pz/pcs | **25.518.87.0098**





Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



Square sphere, no limits!

The perfect fusion of a sphere and a square, the two most used shapes in the pastry, will be loved for its incredible versatility!



DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/square-style

EASTER

Innovative Easter

Melted chocolate gave birth to Easter Eggs, the right mould give birth to magic!



Registered design - © 2012 - Silikomart all rights reserved

EASTER



Zen 100

Size: 87x63 h 36 mm | Volume: 100 ml x 6 | **36.193.99.0065**
+ Double use cutter



Zen 300

Size: 124x89 h 45 mm | Volume: 300 ml | **38.333.87.0065**
+ Double use cutter

Zen 600

Size: 155x114 h 58 mm | Volume: 600 ml | **38.336.87.0065**
+ Double use cutter

Zen 1000

Size: 182x143 h 68 mm | Volume: 1000 ml | **38.331.87.0065**
+ Double use cutter



MUL 3D Egg

Size: Ø 50 h 73 mm | Volume: 100 ml x 5 | **25.307.99.0065**



3D Egg Choc

Size: Ø 104 h 151 mm | Volume: 392 ml | **22.152.77.0065**
Set 2 pcs stands + support pole

Set 2 pcs stands + support pole
25.921.77.0098

Registered design - © 2012 - Silikomart all rights reserved

HSH 03 A - My Easter Cookies

Size: 84x85 h 14 mm
Volume 450 ml
Bulk: 12.605.00.0000
Polybag: 32.605.00.0060



HSH 03 B - My Easter Cookies

Size: 89x69 h 14 mm
Volume 378 ml
Bulk: 12.606.00.0000
Polybag: 32.606.00.0060



HSH 07 My Lovely Cookies

Size: 72x74 h 15 mm
Volume 480 ml
Bulk: 12.611.00.0000
Polybag: 32.611.00.0060



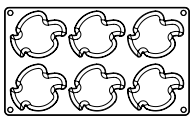
SCG 05 Easter

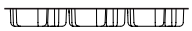
Size: 30x43 h 16 mm
Volume 4 ml
22.105.77.0065



SF112 Colombina

Size: 91x73 h 28 mm
Volume 122 ml
Bulk: 16.112.00.0000
Polybag: 36.112.00.0060







CKC 15 Cookie Lovely Easter

Size: 73x72 h 5 mm
Volume 17 ml
32.175.77.0060





TAG 11 Easter

Set 2 pz/pcs
25.971.20.0065





Small:
24x28 mm



Large:
size: 37x31 mm

TAG 12 Funny Easter

Set 2 pz/pcs
25.972.20.0065





Small:
size: 21x25 mm



Large:
size: 29x33 mm

Uovo Spirale

Size: h 30 mm
44.007.03.0100
070301



DISCOVER THE WHOLE SUGAR FLEX GOLD RANGE

http://silikom.art/sugerflex-gold

Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



Which came first, the chicken or the egg?

We give you the egg, and you choose where to start from.
Be convincing, create your perfect dessert.





DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/easter-style

3D FRUITS

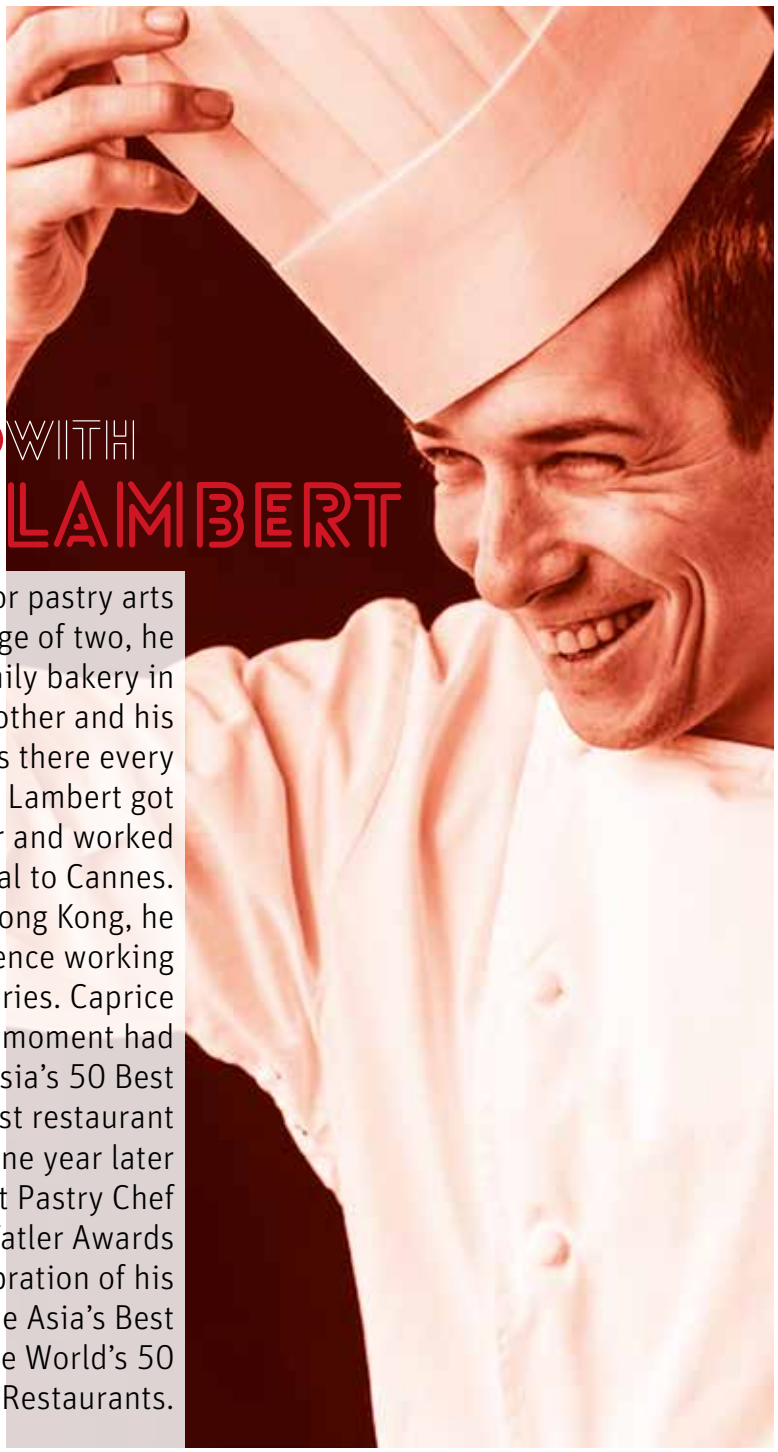
A real fruit detonation

Pick your fruit with the exclusive 3D shape by Silikomart Professional. Each cavity of the mould is provided with an exclusive 3D border that allows to faithfully re-create the 3D shape of fruit, perfectly round at the base.



Registered design - © 2012 - Silikomart all rights reserved

MORA E LAMPONE



CONCEIVED WITH NICOLAS LAMBERT

Lambert got his passion for pastry arts from his parents. At the age of two, he started learning at the family bakery in northeastern France. His mother and his father still bake croissants there every morning. Later, Nicolas Lambert got his degree as a chocolatier and worked throughout France, from Epinal to Cannes. By the moment he moved to Hong Kong, he already had 10 years of experience working at the hotels and patisseries. Caprice restaurant, which at that moment had already been featured in the Asia's 50 Best Restaurants list, became the first restaurant in Lambert's career. Just one year later he was awarded as the Best Pastry Chef in Hong Kong and Macau (Tatler Awards 2016). In 2018, after celebration of his 30th birthday, Nicolas became Asia's Best Pastry Chef according to The World's 50 Best Restaurants.

Registered design - © 2012 - Silikomart all rights reserved



Mora & Lampone [110]

Size: Ø 65 h 67 mm
Volume 110 ml
28.310.87.0065

Registered design - © 2012 - Silikomart all rights reserved

CACAO



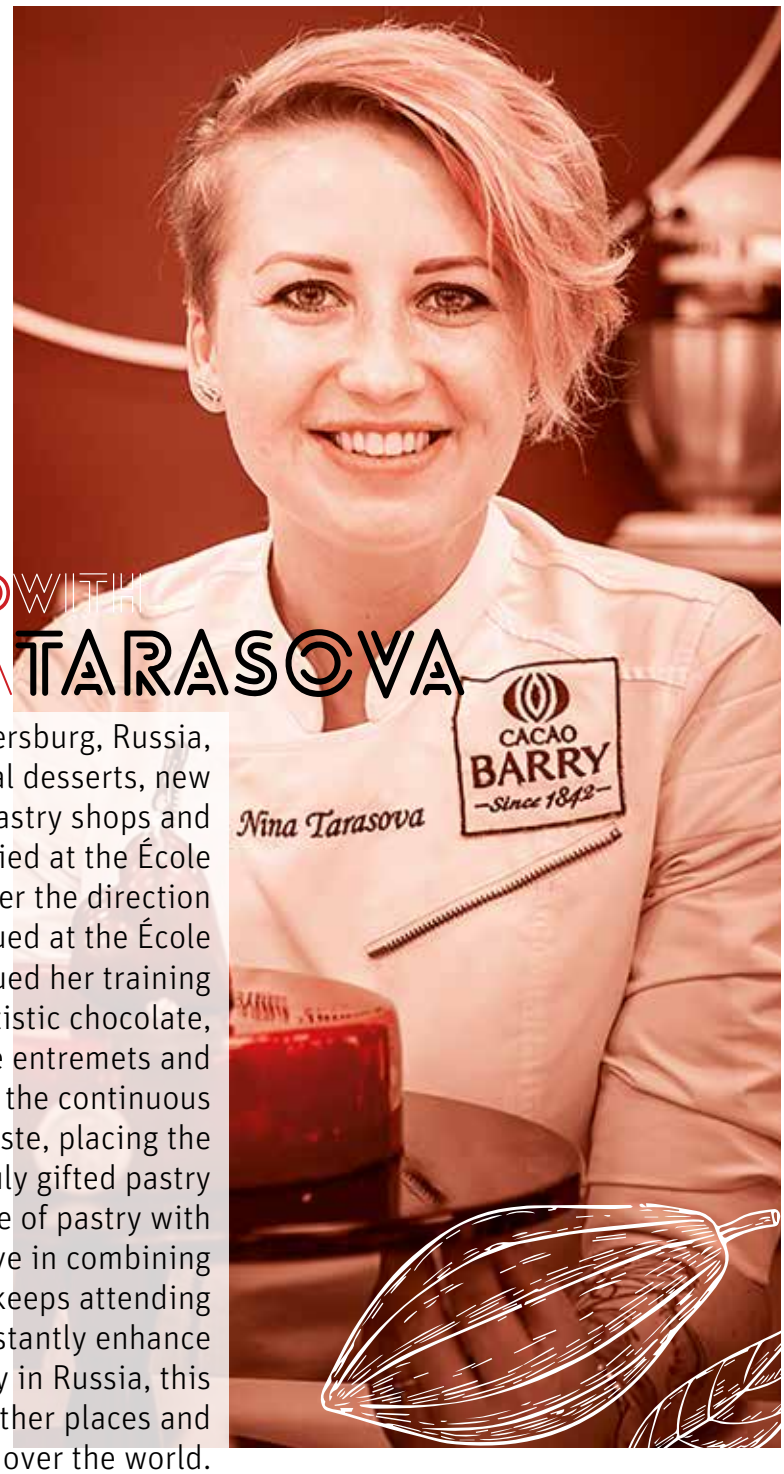
Cacao [120]

Size: 102x57 h 42 mm
Volume 120 ml
36.252.87.0065





Double use cutter



CONCEIVED WITH NINA TARASOVA

Nina Tarasova is a Pastry Consultant from St. Petersburg, Russia, who has been working for years to create original desserts, new combinations of flavors and new styles for pastry shops and restaurants all over the world. Nina Tarasova studied at the École Nationale Superieure de la Pâtisserie near Lyon under the direction of Alain Ducasse and Eve Tyurye. Then she continued at the École Gastronomique Bellouet Conseil in Paris and she continued her training attending various specialized masterclasses on artistic chocolate, macarons and plate desserts. Her specialties are entremets and stunning mirror glaze. Her style is characterized by the continuous search for balance between colour and sublime taste, placing the accent on the elegance of the presentation. Nina is a truly gifted pastry chef, she loves to work and play with European style of pastry with fresh and natural ingredients. She is highly creative in combining pastry flavours, which is her strength too. She still keeps attending professional classes at top European schools to constantly enhance her skills. Nina has worked around the world, not only in Russia, this wonder chef travels a lot, takes inspiration from other places and people she meets, conducts masterclasses all over the world.

Registered design - © 2012 - Silikomart all rights reserved

MANGO



Mango [130]

Size: 93x57 h 42 mm
Volume 130 ml
36.253.87.0065





Double use cutter



CONCEIVED WITH JULIEN ALVAREZ

Originally from the town of Bergerac in the Dordogne, Julien began his apprenticeship in the local pastry Dieumegard. While learning the basics of his craft, he participated in various competitions where he won several awards including the Best Apprentice of France. Julien left France to join the team at Bubo in Barcelona under Carles Mampel. In 2008 he returned to France to attend the opening of the first store, Pastry of Dreams with Philippe Conticini and MOF Angelo Musa. He became a trainer at the famous school Bellouet Council, headed by Jean-Michel Perruchon in 2010 before joining the Spanish team pastry and would become world champion in Lyon the following year (with Jordi Bordas Santacreu and Josep Guerola). In June 2014, the Peninsula contacted Julien to offer him to become the head of the sweet world of the establishment. He recently won, Best Pastry hope 2014 by Relais Desserts.

Registered design - © 2012 - Silikomart all rights reserved

3D FRUITS



NEW Fragola[30]

Size: 48x37 h 33 mm | Volume: 30 ml x 15 | **36.281.87.0065**
+ Double use cutter



NEW Limone & Lime [30]

Size: 55x38 h 27 mm | Volume: 30 ml x 15 | **36.282.87.0065**
+ Double use cutter



NEW Mela, Ciliegia e Pesca[30]

Size: Ø 39 h 30 mm | Volume: 30 ml x 15 | **36.278.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

Fragola 120

Size: 60x77 h 54 mm
Volume 5x120 ml
28.316.87.0065
+ Plastic support





Limone & Lime 120

Size: 88x61 h 44 mm
Volume 4x120 ml
28.315.87.0065
+ Plastic support





Mela, Ciliegia & Pesca 115

Size: Ø 60 h 55 mm
Volume 5x115 ml
28.313.87.0065
+ Plastic support





Pera & Fico 115

Size: 60x55 h 76 mm
Volume 5x115 ml
28.314.87.0065
+ Plastic support





Foresta & Ananas 110

Size: Ø 60 h 73 mm
Volume 5x110 ml
28.312.87.0065
+ Plastic support





NEW Nocciola 125

Size: 59x59 h 62 mm
Volume 5x125 ml
28.317.87.0065
+ Plastic support





Marron Glacé 110

Size: 72x74 h 40 mm
Volume 6x110 ml
36.241.87.0065



Marron Glacé 30

Size: 47x48 h 25 mm
Volume 15x30 ml
36.242.87.0065



Registered design - © 2012 - Silikomart all rights reserved



RADICI

ANDREA VALENTINETTI

TERRA E GUSTO

PLATED DESSERT BY CHEF ANDREA VALENTINETTI

Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



Create your own fruit composition!

A simple solution to create different kind of individual portions or elegant plated desserts.

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/3d-fruits





Registered design - © 2012 - Silikomart all rights reserved

3D FRUITS



Must have



Discover the whole range at

http://silikom.art/jellyflex

Related Products



Edge spatula

Discover the whole range at Pag. 230



Velvet

Food colours preparation spray for a velvet effect.

Discover the whole range at Pag. 235



Pearl Color

Pearly food colouring powder perfect to decorate the surface of pralines and chocolate subjects, sugar-based and almond paste products.

Discover the whole range at Pag.237

RECTANGLE

Climb your wall of fame

Brick after brick, cake after cake, master your own pastry identity.



Registered design - © 2012 - Silikomart all rights reserved

RECTANGLE



NEW Kit Dolce Sogno 1500

Size: 300x100 h 70 mm | Volume: 1500 ml | **27.120.87.0065**
Set 3 pcs



Silicone Mould



Plastic Support



Silicone Mould



Kit Sahara 1250

Size: 300x100 h 50 mm | Volume: 1250 ml | **25.993.99.0065**
Set 3 pcs



Silicone Mould



Plastic Support



Silicone Mat

I LOVE LEVELS

Start your game

Level 1 – Build your multi-layered cake.
Level 2 – Blast chill it!
Level 3 – Choose your size.
Level 4 – Stock it!
YOU WIN!



Registered design - © 2012 - Silikomart all rights reserved

I Love Levels

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



Size: 600 x 400 h 55 mm



Size: 555 x 355 h 50 mm

Size: 600 x 400

I love levels

25.434.99.0082

top resistance
NEW MATERIAL



Registered design - © 2012 - Silikomart all rights reserved

COVER

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

MOULD



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

CAKE BOARD

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

i ♥ levels®

















Registered design - © 2012 - Silikomart all rights reserved

I LOVE LEVELS

Cake Board

CAKE BOARD is the versatile and innovative cake board 60x40 cm that allows an easy movement of the preparations from one surface to another.
The innovative material makes it perfect also for the pre-lievening of brioches, panettone cakes and similar preparations.



Cake board

Size: 600x400 mm | **99.434.87.0000**

top resistance
NEW MATERIAL



Registered design - © 2012 - Silikomart all rights reserved

CAKE BOARD

Innovative cake board

cake board

- Privo di bordi in modo da garantire un passaggio impeccabile da una superficie all'altra
  Edgeless in order to ensure a perfect movement from one surface to the other

- Realizzato in plastica di alta qualità caratterizzata da un perfetto isolamento termico e da una migliore distribuzione dell'umidità
  Made in high-quality plastic, characterised by a perfect thermal insulation and a better distribution of humidity

- Ideale anche per la prelievitazione di brioches, panettoni e preparazioni affini
  Perfect also for the pre-lievening of brioches, panettone cakes and similar preparations

- Può essere riposto nei carrelli da laboratorio
  Can be stowed in the pastry trolleys

- Coincide con il coperchio I-GLOO consentendo un facile trasporto delle preparazioni
  It matches with the I-GLOO cover allowing an easy movement of the preparations









Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



Take the levels of pastry to perfection!

Play with the layers of your entremets as an artist with his painting: the time when you had to choose between aesthetic, tecnhique and practicality is over!

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/i-love-levels





ICE CREAM

Gelato revolution

It is not a real Italian summer without an artisanal gelato! How to make it? We give you the instruments to easily make the perfect gelato!



Registered design - © 2012 - Silikomart all rights reserved

L'ITALIANO

THE NEW AGE OF GELATO!



L'Italiano is the innovative and functional kit to make ice creams and popsicles on stick as you havenever done before: DOUBLE-FLAVOURED!

The stability of the plastic supports and the flexibility of the silicone moulds are perfectly combined in this kit guaranteeing a flawless result, easy unmoulding guaranteed till -60°C, lower production time and storage easiness.





Registered design - © 2012 - Silikomart all rights reserved







L'italiano

Size: 55x105 h 22 mm
Volume 97 ml
25.365.99.0065
Set 4 pz/pcs
+ 100 Bastoncini/Sticks







ICE CREAM

Registered design - © 2012 - Silikomart all rights reserved

Mould Gel: Set 2 pz/pcs + 50 Sticks
+ 30x40 cm tray





GEL 01 Classic

Size: 93x48 h 25 mm | Volume: 90 ml x 6 | **25.311.87.0098**
Set 2 pz/pcs + 50 Bastoncini/Sticks +30x40 cm tray | Patented



GEL 02 Choco Stick

Size: 92x48 h 24 mm | Volume: 90 ml x 6 | **25.312.87.0098**
Set 2 pz/pcs + 50 Bastoncini/Sticks + 30x40 cm tray | Patented



GEL 03 Heart-Ic

Size: 91x85 h 23 mm | Volume: 96 ml x 4 | **25.313.87.0098**
Set 2 pz/pcs + 50 Bastoncini/Sticks + 30x40 cm tray | Patented



GEL 04 Tango

Size: 92x45 h 27 mm | Volume: 90 ml x 6 | **25.314.87.0098**
Set 2 pz/pcs + 50 Bastoncini/Sticks + 30x40 cm tray | Patented

Registered design - © 2012 - Silikomart all rights reserved

GEL 06 Pata

Size: 89x84 h 24 mm
Volume: 4x98 ml
25.316.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30x40 cm tray
Patented



GEL 07 Mr Funny

Size: Ø 83 h 22 mm
Volume: 4x100 ml
25.317.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30x40 cm tray
Patented



GEL 08 Cat

Size: 88x82 h 20 mm
Volume: 4x95 ml
25.318.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30x40 cm tray
Patented



GEL 09 Wedding Stick

Size: 85x83 h 25 mm
Volume 4x92 ml
25.319.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30x40 cm tray
Patented



GEL 01 M Mini Classic

Size: 69x38 h 18 mm
Volume: 4x37 ml
25.331.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12x40 cm tray
Patented



GEL 03 M Mini Heart-Ic

Size: 55x68 h 18 mm
Volume: 6x45 ml
25.333.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12x40 cm tray
Patented



GEL 04 M Mini Tango

Size: 67x32 h 22 mm
Volume: 8x36 ml
25.334.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12x40 cm tray
Patented



GEL 05 M Mini Chic

Size: 69x38 h 18 mm
Volume: 8x38 ml
25.335.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12x40 cm tray
Patented



Mini Kube

Size: 20x20 h 20 mm
Volume: 15x8 ml
25.371.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12x40 cm tray



Mini Bar

Size: 60x20 h 20 mm
Volume: 5x24 ml
25.372.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12x40 cm tray



Mini Pick

Size: 60x20 h 18 mm
Volume: 5x22 ml
25.373.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12x40 cm tray



Registered design - © 2012 - Silikomart all rights reserved

Bisc 01 Classic

Size: 87x48 h 24 mm
Volume: 7x97 ml
25.110.87.0098
+ 30x40 cm tray
Set 2 pz/pcs



Bisc 02 Discotto

Size: Ø 76 h 25 mm
Volume: 6x114 ml
25.120.87.0098
+ 30x40 cm tray
Set 2 pz/pcs



Bisc 03 Slim

Size: 120x45 h 20 mm
Volume: 6x110 ml
25.128.87.0098
+ 30x40 cm tray
Set 2 pz/pcs



Bisc 04 Double

Size: 68x99 h 20 mm
Volume: 5x134 ml
25.133.87.0098
+ 30x40 cm tray
Set 2 pz/pcs



Bisc 05 Crock

Size: 118x54 h 23 mm
Volume: 4x123 ml
25.138.87.0098
+ 30x40 cm tray
Set 2 pz/pcs



Bisc 02 M Mini Discotto

Size: Ø 63 h 22 mm
Volume: 8x61 ml
25.134.87.0098
+ 30x40 cm tray
Set 2 pz/pcs



Bisc 04 M Mini Double

Size: 70x48 h 20 mm
Volume: 8x69 ml
25.140.87.0098
+ 30x40 cm tray
Set 2 pz/pcs



Bisc 05 M Mini Crock

Size: 89x45 h 20 mm
Volume: 7x67 ml
25.139.87.0098
+ 30x40 cm tray
Set 2 pz/pcs



Kono

Size: Ø 30 h 22 mm
Volume: 26x10 ml
+ 12x40 cm tray
22.381.87.0065

Kono/3
Set 3 pcs
+ 30x40 cm tray
25.381.87.0098



Fiamma

Size: Ø 30 h 35 mm
Volume: 26x12 ml
+ 12x40 cm tray
22.382.87.0065

Fiamma/3
Set 3 pcs
+ 30x40 cm tray
25.382.87.0098



Insider

Size: 200x157 h 13 mm
30.066.00.0065



Registered design - © 2012 - Silikomart all rights reserved



Tapis Gel 02

Size: 320x220 h 10 mm | Volume: 693 ml | **70.035.87.0065**



Tapis Gel 03

Size: 320x128 h 10 mm | Volume: 398 ml | **70.039.87.0065**



Onda

Size: 233x334 h 83 mm | Volume: 4000 ml | **32.301.00.0060**



Fleur

Size: 232x331 h 83 mm | Volume: 4000 ml | **32.302.00.0060**

Registered design - © 2012 - Silikomart all rights reserved

ICE CREAM

Must have



Sticks

Size: 113x10 h 2 mm
500 pcs| **99.400.99.0001**



Mini Sticks

Size: 72x8 h 2 mm
500 pcs | **99.401.99.0001**

Take Away Bag 01

Size: 60x130 + 30 mm
1000 pcs | **99.405.99.0001**
200 pcs | **99.405.99.0002**



Take Away Bag 02

Size: 90x130 + 30 mm
1000 pcs | **99.406.99.0001**
200 pcs | **99.406.99.0002**



Pop Sticks

Size: 120 Ø 3,8 mm
50 pcs | **99.411.99.0001**

Size: 152 Ø 3,8 mm
50 pcs | **99.412.99.0001**

Size: 228 Ø 3,8 mm
50 pcs | **99.413.99.0001**

Size: 300 Ø 3,8 mm
50 pcs | **99.414.99.0001**



Cool Bag

Size: 320x240 h 270 mm
10 pcs | **99.431.99.0001**



Pop Stand

Size: Ø 220 h 110 mm
Black | **25.939.20.0065**
White| **25.939.87.0065**

Espogel Up Mini

Size: 235x360 h 48 mm
Transparent | **99.432.86.0165**
24 pcs Mini Sticks | 35 pcs Kono



Take Away Box

Size: 278x228 h 56 mm
100 pcs | **99.430.99.0082**

Espogel Up

Size: 235x360 h 48 mm
99.422.86.0165

Espogel Down

Size: 235x360 h 48 mm
99.421.86.0165

MICRO

The best things come in small packages

An explosion of tastes enclosed in small pastry jewels born from the collaboration with the Italian pastry chef Luca Montersino.



Registered design - © 2012 - Silikomart all rights reserved

MICRO



CONCEIVED WITH LUCA MONTERSINO



An explosion of taste for these micro jewels of pastry. This is what MICRO, the exclusive series of moulds by Silikomart Professional, is inspired by only 5 ml to revolutionise the pastry making and experience new tastes thanks to moulds with an essential and clean-looking design. MICRO moulds are suitable both for sweet and savoury creations and they are perfect to make decorations too. These “Micro-sized” creations will be the main attraction in your shop window!

Micro Gem [5]

Size: 23x23 h 13 mm | Volume: 5 ml x 35 | **36.228.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

Micro Love [5]

Size: 23x25 h 13 mm
Volume: 35x5 ml
36.227.87.0065



Micro Dome [5]

Size: Ø 26 h 14 mm
Volume: 35x5 ml
36.221.87.0065



Micro Oval [5]

Size: 26x19 h 12 mm
Volume: 35x5 ml
36.223.87.0065



Micro Square [5]

Size: 21x21 h 13 mm
Volume: 35x5 ml
36.225.87.0065



Micro Round [5]

Size: Ø 24 h 12 mm
Volume: 35x5 ml
36.224.87.0065



Micro Savarin [5]

Size: Ø 26 h 12 mm
Volume: 35x5 ml
36.222.87.0065



Micro Rectangle [5]

Size: 26x16 h 13 mm
Volume: 56x5 ml
36.237.87.0065



Micro Truffles [5]

Size: Ø 22 h 20 mm
Volume: 35x5 ml
36.257.87.0065



Micro Stone [5]

Size: Ø 26 h 12 mm
Volume: 35x5 ml
36.226.87.0065



Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



5 ml of pure pleasure!

Challenge youself and experiment new flavors, textures and aesthetics with this exclusive collection of MICRO jewels!





DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/micro-style

DECOR

Break the routine

Light up your creations just adding one of this decoration. Above all the original "Tourbillon", invented by MOF pâtissier Yann Brys.



TOURBILLON

Registered design - © 2012 - Silikomart all rights reserved





CONCEIVED WITH YANN BRYS

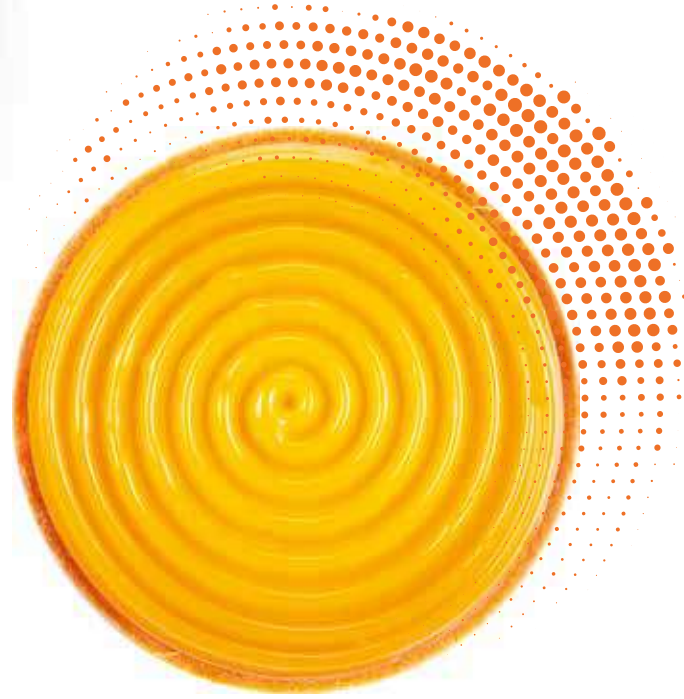
Tourbillon: a vortex of taste that will charm you like a rapid and frantic succession of ideas. A swirling of sensations and flavours that you could give to your sweet and savoury surprising creations. Try it on plate desserts, as decoration and, why not, as an insert for your preparations. An easy and innovative way to create unique decorations that will excite your sight and taste.



Registered design - © 2012 - Silikomart all rights reserved

YANN BRYS







Tourbillon [9]

Size: Ø 45 h 7 mm
Volume 9 ml
36.229.87.0065

Tourbillon [28]

Size: Ø 75 h 8 mm
Volume 28 ml
36.230.87.0065

Tourbillon [100]

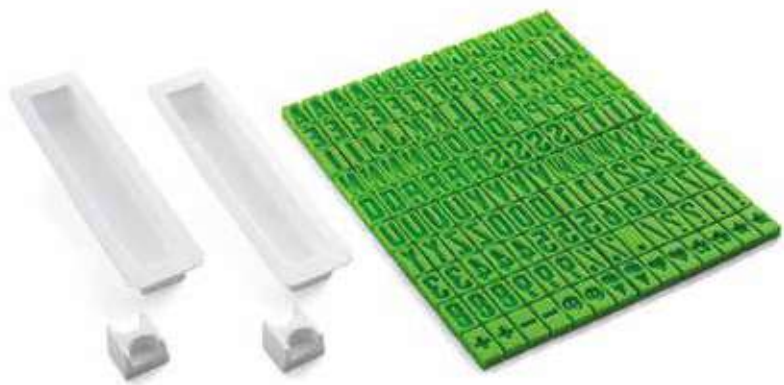
Size: Ø 140 h 9 mm
Volume 100 ml
36.231.87.0065

Registered design - © 2012 - Silikomart all rights reserved

Taste Puzzle

TASTE PUZZLE is a kit composed by two bars and an abecedarian in platinic silicone, designed to create words with natural tastes that you can put directly on gelato, replacing the classical plastic ice-cream flavor markers. Eco-friendly, practical and functional, with TASTE PUZZLE your ice-cream shop cabinets will have a touch of originality.





Taste Puzzle

Size single letter: 17x30 h 5 mm | **72.343.99.0065**



Cupole 55

Size: Ø 80 h 20 mm | Volume: 55 ml x 6 | **25.149.87.0065**



Cupole 120

Size: Ø 120 h 20 mm | Volume: 120 ml x6 | **26.150.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

SF065 Square bar

Size: 300x200 h 11 mm
Bulk: 10.065.00.0000
Polybag: 30.065.00.0060



SF071 Square bar

Size: 300x200 h 20 mm
Bulk: 10.071.00.0000
Polybag: 30.071.00.0060



SF096 Rectangular bar

Size: 295x73 h 10 mm
Bulk: 10.096.00.0000
Polybag: 30.096.00.0060



Tapis relief

Discover the whole range:

http://silikom.art/tapis-relief



Chablon oval

Size: 34x24 mm
25.002.86.0065
Set 2 pcs

45 pcs

210 mm

296 mm



Chablon round

Size: Ø 30 mm
25.001.86.0065
Set 2 pcs

42 pcs

210 mm

296 mm



Insert decor square

Size: 40x40/260x260 h 10 mm
28.002.87.0065



Insert decor round

Size: Ø 40/Ø 260 h 10 mm
28.001.87.0065



Goccia

Size: Ø 60 mm Ø 260 mm h 4.5 mm
25.101.99.0065
Set 3 pcs





Fuoco

Size: Ø 60 mm Ø 260 mm h 4.5 mm
25.102.99.0065
Set 3 pcs





Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



Charming vortexes of taste!

Try it on your creations to make
your shop windows shine even more!





DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/decor-style

STOCK & DISPLAY

Elephant proof

The I-Gloo range proposes a series of products in polycarbonate which are ideal for the conservation, storage and exhibition of your creations. They are resistant and do not lose their shape even after undergoing low temperature (-60°C) being therefore suitable also for blast-chillers storage.



ADVANTAGE
- Absolute transparency
- Easy Identification of the product inside
- Crash-proof
- Stackable

Registered design - © 2012 - Silikomart all rights reserved

STOCK & DISPLAY



Espogel up mini

Size: 235x360 h 48 mm | Transparent | **99.432.86.0165**
24 pz Sticks | 35 pz Kono

Espogel up

Size: 278x228 h 56 mm
99.422.86.0165



Espogel down

Size: 235x360 h 48 mm
99.421.86.0165



Pop stand

Size: Ø 220 h 110 mm
Black | **25.939.20.0065**
White | **25.939.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

I-Gloo 5.5

Size: 600x400 h 55 mm
Cover
99.429.86.0000



I-Gloo 8.5

Size: 600x400 h 85 mm
Cover
99.433.86.0000



Total I-Gloo 5.5

Size: 600x400 h 55 mm
Tray + Cover
25.425.86.0000



Total I-Gloo 8.5

Size: 600x400 h 55 mm
Tray + Cover
25.427.86.0000



Vgel01

Size: 300x400 h 12 mm
Tray
99.424.87.0000



Available only in white

Vgel02

Size: 600x400 h 22 mm
Tray
99.428.86.0000



Small I-Gloo

Size: 390x190 h 32 mm
Cover
99.426.86.0000



Small total I-Gloo

Size: 390x190 h 32 mm
Tray + Cover
25.426.87.0098



The tray is available only in white

Vgel03

Size: 119x395 h 12 mm
Tray
99.425.87.0000
Set 2 pcs

Available only in white



Small Tray Round

Size: Ø 78 mm
Small: **52.001.20.0002**
Set 100 pcs

Size: Ø 100 mm
Big: **52.002.20.0002**
Set 100 pcs



Small Tray Square

Size: 58x58 mm
Small: **52.005.20.0002**
Set 100 pcs

Size: 67x67 mm
Big: **52.006.20.0002**
Set 100 pcs



Small Tray Rectangular

Size: 49x95 mm
Small: **52.004.20.0002**
Set 100 pcs

Size: 80x50 mm
Big: **52.003.20.0002**
Set 100 pcs



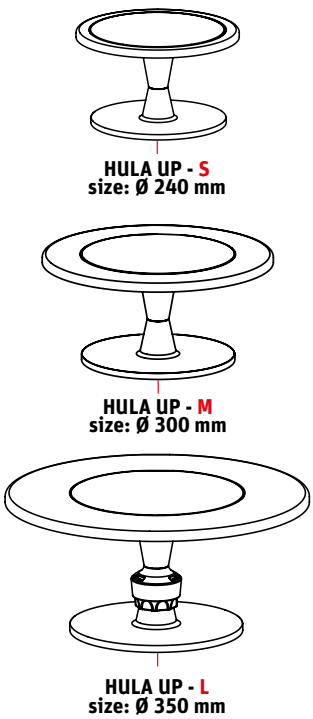
Small Tray Éclair

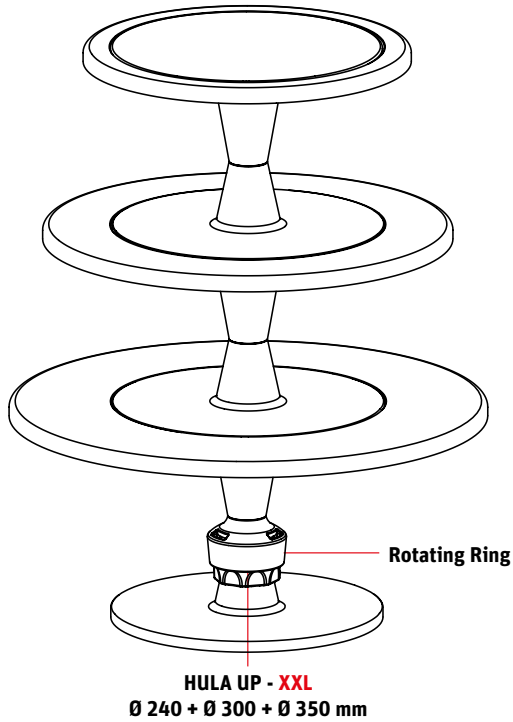
Size: 32x140 mm
Small: **52.235.20.0002**
Set 100 pcs




HU
LA
UP®

Registered design - © 2012 - Silikomart all rights reserved





HuLa Up

Cake stand available in the following diameters: Ø 240 mm (HULA UP S), Ø 300 mm (HULA UP M) e Ø 350 mm (HULA UP L). Ideal for displaying sweet or savoury creations. Can be disassembled and put in the dishwasher. XXL Cake stand with three layers of different cake stand to spin it.

Color	Size: S	Size: M	Size: L	Size: XXL	
PINK	72.361.41.0065	72.362.41.0065	72.363.41.0065	72.364.41.0065	
LIGHT BLUE	72.361.22.0065	72.362.22.0065	72.363.22.0065	72.364.22.0065	
YELLOW	72.361.76.0065	72.362.76.0065	72.363.76.0065	72.364.76.0065	
BLACK	72.361.20.0065	72.362.20.0065	72.363.20.0065	72.364.20.0065	
BROWN	72.361.77.0065	72.362.77.0065	72.363.77.0065	72.364.77.0065	
WHITE	72.361.87.0065	72.362.87.0065	72.363.87.0065	72.364.87.0065	

MACADÒ®

POTETE FARNE DI TUTTI I COLORI SENZA MAI UNA ROTTURA. DA OGGI I VOSTRI PREZIOSI MACARONS HANNO UN RIFUGIO SICURO.

MORE COLOURS THAN THE RAINBOW, STRONGER THAN A ROCK. NOW YOUR PRECIOUS MACARONS CAN BE SAFELY STORED.

3 COLORI CLASSICI E DI TENDENZA
3 CLASSIC AND TRENDY COLOURS

PERSONALIZZABILE
CUSTOMIZABLE

TRASPARENTE
TRANSPARENT



ROBUSTA
STRONG

IMPILABILE
STACKABLE

MODULARE
MODULAR

VERSATILE
VERSATILE

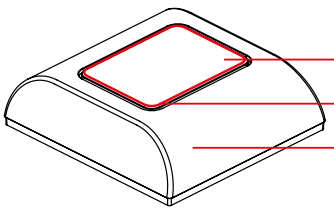
DA 6 O 12 MACARONS
FOR 6 OR 12 MACARONS

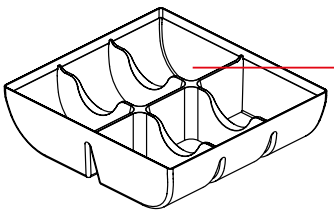
ELEGANTE
ELEGANT

CHIUSURA ERMETICA
HERMETIC

Registered design - © 2012 - Silikomart all rights reserved

Macadò





MACADÒ is a practical, resistant and functional plastic box for macarons. Available in 2 sizes: for 6 or for 12 macarons. It is composed by a transparent cover, and a tray available in 8 design colours. The cover can be closed hermetically with a stable joint. In this way macarons are protected from humidity. Furthermore, thanks to its transparency, the products inside are clearly visible. MACADÒ can be customized with a sticker, a ribbon or any other decorative element used in pastry shops.

Color	Macadò 6 pcs Master 90 pcs	Macadò 12 pcs Master 48 pcs	
FUXIA	**72.351.19.0000**	**72.352.19.0000**	
FLUO GREEN	**72.351.62.0000**	**72.352.62.0000**	
GREEN	**72.351.81.0000**	**72.352.81.0000**	
RUBY RED	**72.351.31.0000**	**72.352.31.0000**	
BROWN	**72.351.77.0000**	**72.352.77.0000**	
WHITE	**72.351.83.0000**	**72.352.83.0000**	
TRANSPARENT	**72.351.86.0000**	**72.352.86.0000**	
BLACK	**72.351.20.0000**	**72.352.20.0000**	





Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab

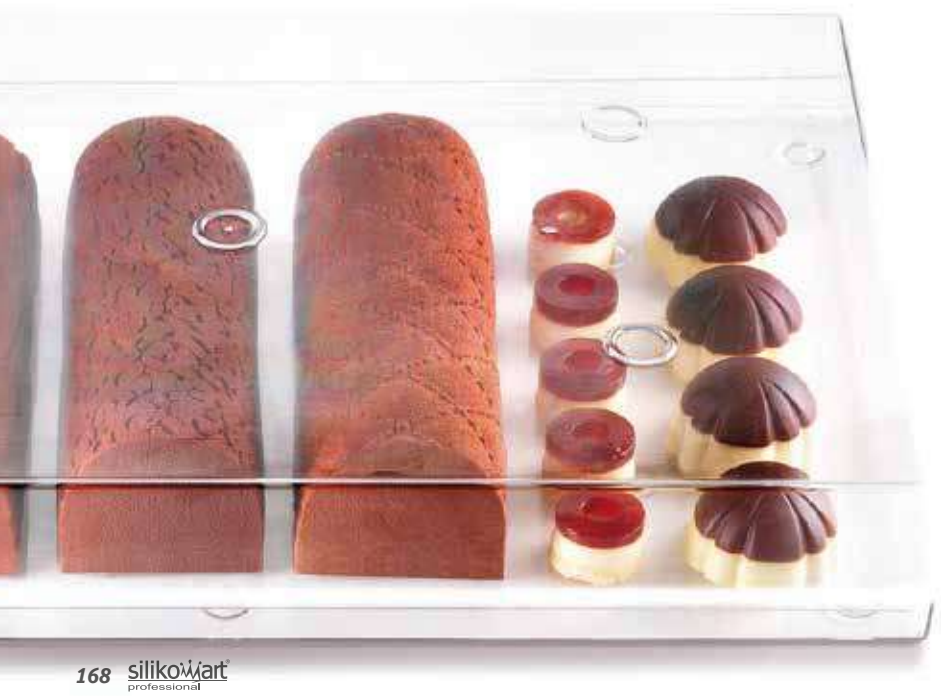


Safeguard your masterpieces!!

Protect, transport and expose all you creations in the easiest elefant proof tray, perfect for the leavening of your preparation.

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/stock-and-display





GÂTEAUX DE VOYAGE

The sweetest souvenir

Backed cakes, also called “Gâteaux de voyage”, are sweet souvenirs that offer moments of sharing flavours and aromas. This travel begin with two pastry excellence: Pierre Hermé and Christophe Michalak.



Registered design - © 2012 - Silikomart all rights reserved

CAKE PH20



NEW Cake PH20

Size: 190x70 h 57 mm
Volume 735 ml
30.358.00.0065

CONCEIVED WITH PIERRE HERMÉ



Registered design - © 2012 - Silikomart all rights reserved

CAKE MK



NEW Cake MK

Size: 170x80 h 50 mm
Volume 470 ml
36.218.00.0065



CONCEIVED WITH
CHRISTOPHE
MICHALAK

Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



Come on board!

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



DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/gateaux-de-voyage



CLASSIC

The bases of pastry

For building a home, you have to start from the foundations! Here you can find all the pillars of the world of pastry. Practical and functional moulds made with the best raw material and the quality of the Made in Italy manufacturing.



Registered design - © 2012 - Silikomart all rights reserved

CONCEIVED WITH FRANK HAASNOOT





Frank Haasnoot is a Dutch pastry chef with over 23 years experience, working as a freelance consultant. When Frank finished his education he started working for several pastry brands around the globe. Starting in the netherland he moved to New York (La Tulipe Desserts), Kuwait (the Victorian), Taiwan (Mandarin Oriental Hotel) and Hong Kong (the Peninsula Hotel). During his career Frank competed in national and international pastry competitions. In 2011 he was the winner of the World Chocolate Masters in Paris. Mid 2017 Frank decided to relocate back to Europe and start his freelance career to be able to teach and develop his work freely, for any pastry and chocolate related project.



Registered design - © 2012 - Silikomart all rights reserved



Quenelle 24

Size: 63x29 h 28 mm
Volume 24 ml
36.187.87.0065

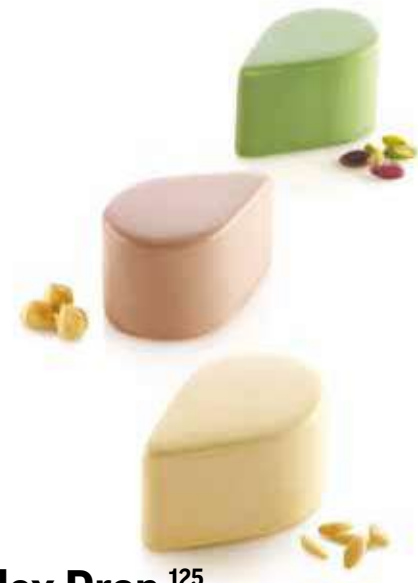
Registered design - © 2012 - Silikomart all rights reserved

CLASSIC



NEW Multiflex Oval 125

Size: 76x47 h 45 mm | Volume: 125 ml x 5 | **28.103.87.4565**
Set 3 pz/pcs | + 300x400 mm Tray | **25.103.87.4598**
Set 7 pz/pcs | + 600x400 mm Tray | **25.103.87.4698**



NEW Multiflex Drop 125

Size: 80x50 h 45 mm | Volume: 125 ml x 5 | **28.102.87.4565**
Set 3 pz/pcs | + 300x400 mm Tray | **25.102.87.4598**
Set 7 pz/pcs | + 600x400 mm Tray | **25.102.87.4698**



Sushi Roll

Size: Ø 40 h 25 mm | Volume: 29 ml x 5 | **36.162.87.0065**



Sushi Maki

Size: 35x35 h 25 mm | Volume: 26 ml x 15 | **36.175.87.0065**

Registered design - © 2012 - Silikomart all rights reserved

Sushi Nigiri

Size: 60x30 h 26 mm
Volume: 16x28 ml
36.176.87.0065



Sushi Gunkan

Size: 55x33 h 20 mm
Volume: 16x30 ml
30.017.87.0065



Daisy Pop

Size: Ø 74 h 12 mm
Volume: 4x40 ml
Set 2 pz/pcs + 50 sticks
25.704.00.0060

All sticks available at pag.

Pag. 150



Lolli Pop

Size: Ø 72 h 12 mm
Volume: 4x45 ml
Set 2 pz/pcs + 50 sticks
25.701.00.0060

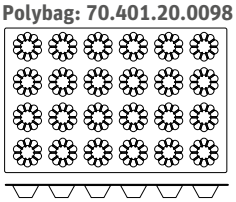
All sticks available at pag.

Pag. 150



SQ001 Briochette

Size: Ø 79 h 35 mm
Volume: 84 ml
Bulk: 40.401.20.0000
Polybag: 70.401.20.0098

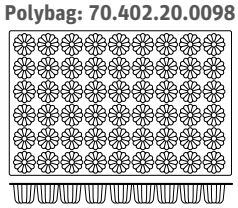


Size mould:600x400 mm



SQ002 Canneles

Size: Ø 56 h 50 mm
Volume: 80 ml
Bulk: 40.402.20.0000
Polybag: 70.402.20.0098

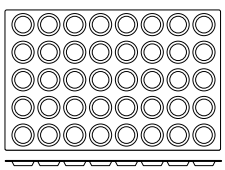


Size mould:600x400 mm



SQ004 Florentins

Size: Ø 60 h 11 mm
Volume: 25 ml
Bulk: 40.404.20.0000
Polybag: 70.404.20.0098

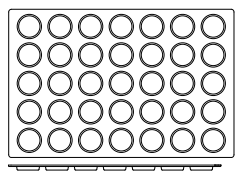


Size mould:600x400 mm



SQ044 Florentins

Size: Ø 60 h 12 mm
Volume: 33,5 ml
Bulk: 40.444.20.0000
Polybag: 70.444.20.0098

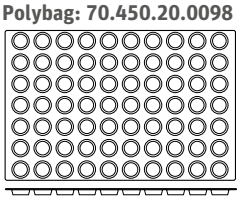


Size mould:600x400 mm



SQ050 Florentins

Size: Ø 45 h 10 mm
Volume: 15 ml
Bulk: 40.450.20.0000
Polybag: 70.450.20.0098

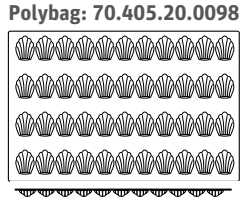


Size mould:600x400 mm



SQ005 Madeleine

Size: 77 x 44 h 18 mm
Volume: 32 ml
Bulk: 40.405.20.0000
Polybag: 70.405.20.0098



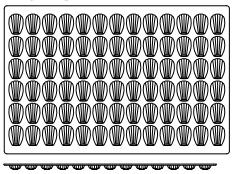
Size mould:600x400 mm



Registered design - © 2012 - Silikomart all rights reserved

SQ030 Mid Madeleine

Size: 46,5 x 33 h 14,5 mm
Volume: 11 ml
Bulk: 40.430.20.0000
Polybag: 70.430.20.0098

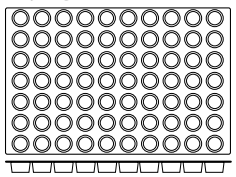


Size mould:600x400 mm



SQ007 Mini Muffin

Size: Ø 45 h 30 mm
Volume: 40 ml
Bulk: 40.407.20.0000
Polybag: 70.407.20.0098

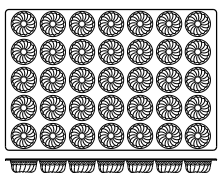


Size mould:600x400 mm



SQ011 Gugelhopf

Size: Ø 71 h 35 mm
Volume: 90 ml
Bulk: 40.411.20.0000
Polybag: 70.411.20.0098

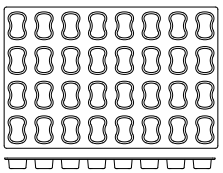


Size mould:600x400 mm



SQ045 Fifì

Size: 75 x 48 h 28 mm
Volume: 79 ml
Bulk: 40.445.20.0000
Polybag: 70.445.20.0098

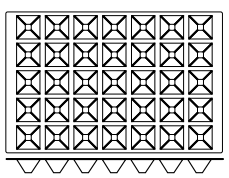


Size mould:600x400 mm



SQ010 Pyramids

Size: 65 x 65 h 35 mm
Volume: 61 ml
Bulk: 40.410.20.0000
Polybag: 70.410.20.0098

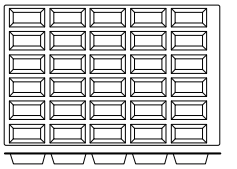


Size mould:600x400 mm



SQ006 Mini Cake

Size: 99 x 49 h 30 mm
Volume: 130 ml
Bulk: 40.406.20.0000
Polybag: 70.406.20.0098

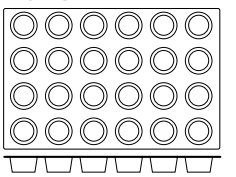


Size mould:600x400 mm



SQ009 Muffin

Size: Ø 69 h 39 mm
Volume: 122 ml
Bulk: 40.409.20.0000
Polybag: 70.409.20.0098

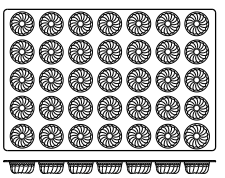


Size mould:600x400 mm



SQ049 Mid Gugelhopf

Size: Ø 60 h 37 mm
Volume: 80 ml
Bulk: 40.449.20.0000
Polybag: 70.449.20.0098

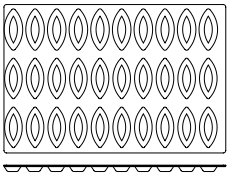


Size mould:600x400 mm



SQ054 Boat

Size: 105 x 45 h 15 mm
Volume: 34 ml
Bulk: 40.454.20.0000
Polybag: 70.454.20.0098

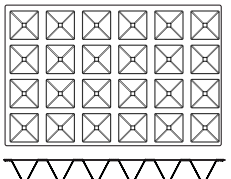


Size mould:600x400 mm



SQ057 Pyramid

Size: 72 x 72 h 60 mm
Volume: 118 ml
Bulk: 40.457.20.0000
Polybag: 70.457.20.0098



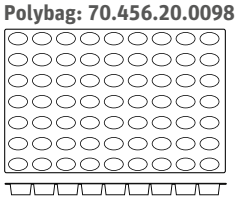
Size mould:600x400 mm



Registered design - © 2012 - Silikomart all rights reserved

SQ056 Small Oval

Size: 51 x 31 h 20 mm
Volume: 20 ml
Bulk: 40.456.20.0000
Polybag: 70.456.20.0098

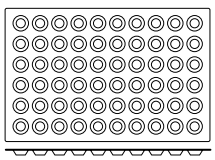


Size mould:600x400 mm



SQ008 Mini Tartelette

Size: Ø 44 h 10 mm
Volume: 10 ml
Bulk: 40.408.20.0000
Polybag: 70.408.20.0098

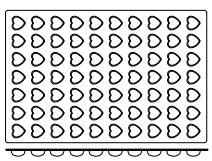


Size mould:600x400 mm



SQ032 Mini Cuori

Size: 36 x 39 h 16 mm
Volume: 11 ml
Bulk: 40.432.20.0000
Polybag: 70.432.20.0098

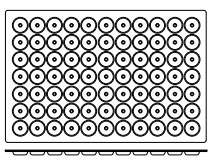


Size mould:600x400 mm



SQ033 Mini Savarin

Size: Ø 41 h 12 mm
Volume: 12 ml
Bulk: 40.433.20.0000
Polybag: 70.433.20.0098

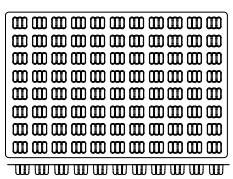


Size mould:600x400 mm



SQ048 Mini Twist

Size: 30 x 25 h 22 mm
Volume: 12 ml
Bulk: 40.448.20.0000
Polybag: 70.448.20.0098

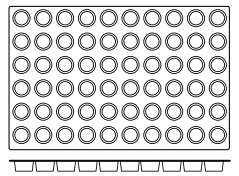


Size mould:600x400 mm



SQ055 Muffin Mignon

Size: Ø 40 h 20 mm
Volume: 25 ml
Bulk: 40.455.20.0000
Polybag: 70.455.20.0098

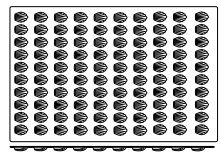


Size mould:600x400 mm



SQ018 Mini Madeleine

Size: 45 x 26 h 12 mm
Volume: 12 ml
Bulk: 40.418.20.0000
Polybag: 70.418.20.0098

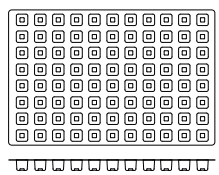


Size mould:600x400 mm



SQ047 Mini Cube

Size: 25 x 25 h 24 mm
Volume: 12 ml
Bulk: 40.447.20.0000
Polybag: 70.447.20.0098

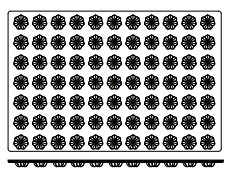


Size mould:600x400 mm



SQ034 Mini Charlotte

Size: Ø 35 h 15 mm
Volume: 8,5 ml
Bulk: 40.434.20.0000
Polybag: 70.434.20.0098

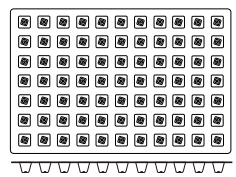


Size mould:600x400 mm



SQ046 Mini Pyramid

Size: 28 x 28 h 25 mm
Volume: 11 ml
Bulk: 40.446.20.0000
Polybag: 70.446.20.0098



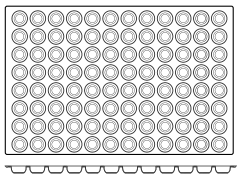
Size mould:600x400 mm



Registered design - © 2012 - Silikomart all rights reserved

SQ061 Pomponette

Size: Ø 36 h 17 mm
Volume: 15 ml
Bulk: 40.461.20.0000
Polybag: 70.461.20.0098

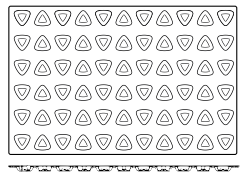


Size mould:600x400 mm



SQ062 Mini Triangles

Size: 36 x 38 h 12 mm
Volume: 9,5 ml
Bulk: 40.462.20.0000
Polybag: 70.462.20.0098

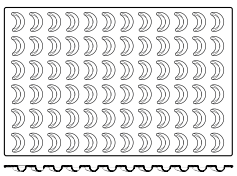


Size mould:600x400 mm



SQ063 Mini Moons

Size: 31x 47 h 13 mm
Volume: 9,5 ml
Bulk: 40.463.20.0000
Polybag: 70.463.20.0098

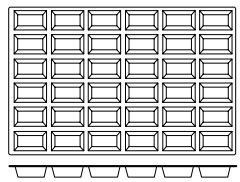


Size mould:600x400 mm



SQ069 Finanziere

Size: 70 x 26 h 20 mm
Volume: 32 ml
Bulk: 40.469.20.0000
Polybag: 70.469.20.0098

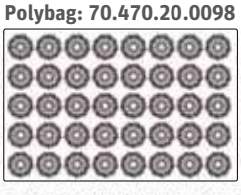


Size mould:600x400 mm



SQ070 Swirl

Size: Ø 68 h 30 mm
Volume: 60 ml
Bulk: 40.470.20.0000
Polybag: 70.470.20.0098

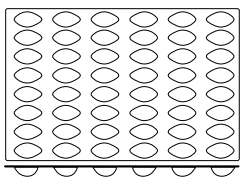


Size mould:600x400 mm



SQ071 Quenelle

Size: 63 x 31 h 28 mm
Volume: 24 ml
Bulk: 40.471.20.0000
Polybag: 70.471.20.0098

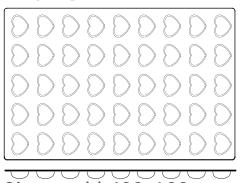


Size mould:600x400 mm



SQ065 Mini Cuori

Size: 51x54 h 39 mm
Volume 33 ml
Bulk: 40.465.20.0000
Polybag: 70.465.20.0098

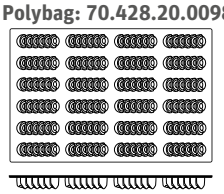


Size mould:600x400 mm



SQ028 Surf

Size: 118 x 33 h 36 mm
Volume: 100 ml
Bulk: 40.428.20.0000
Polybag: 70.428.20.0098

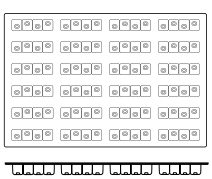


Size mould:600x400 mm



SQ027 Kubriqub

Size: 118 x 30 h 31,7 mm
Volume: 103 ml
Bulk: 40.427.20.0000
Polybag: 70.427.20.0098

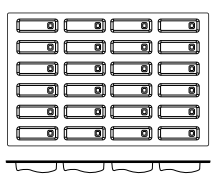


Size mould:600x400 mm



SQ036 Bombé

Size: 120 x 36 h 33 mm
Volume: 106 ml
Bulk: 40.436.20.0000
Polybag: 70.436.20.0098



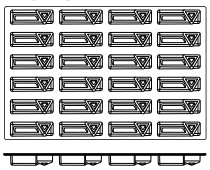
Size mould:600x400 mm



Registered design - © 2012 - Silikomart all rights reserved

SQ037 Triangle

Size: 120 x 36,5 h 31 mm
Volume: 109,5 ml
Bulk: 40.437.20.0000
Polybag: 70.437.20.0098

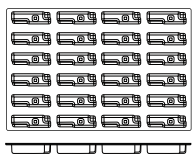


Size mould:600x400 mm



SQ039 Tetris

Size: 120 x 36 h 28 mm
Volume: 106 ml
Bulk: 40.439.20.0000
Polybag: 70.439.20.0098

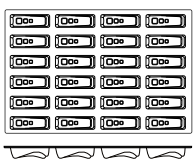


Size mould:600x400 mm



SQ042 Délice

Size: 119 x 36 h 34 mm
Volume: 103 ml
Bulk: 40.442.20.0000
Polybag: 70.442.20.0098

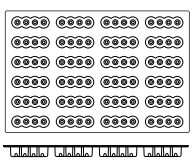


Size mould:600x400 mm



SQ025 Four Zero

Size: 117 x 33,4 h 33 mm
Volume: 103 ml
Bulk: 40.425.20.0000
Polybag: 70.425.20.0098

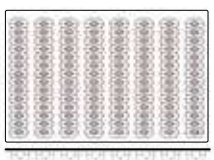


Size mould:600x400 mm



SQ072 Infinity

Size: 336 x 47 h 40 mm
Volume: 480 ml
Bulk: 40.472.20.0000
Polybag: 70.472.20.0098

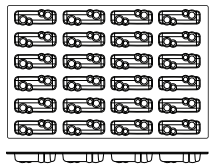


Size mould:600x400 mm



SQ038 Bulles

Size: 120 x 35 h 30 mm
Volume: 106 ml
Bulk: 40.438.20.0000
Polybag: 70.438.20.0098

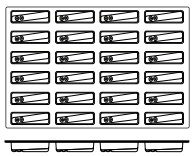


Size mould:600x400 mm



SQ040 Flûte

Size: 119 x 35 h 32 mm
Volume: 104 ml
Bulk: 40.440.20.0000
Polybag: 70.440.20.0098

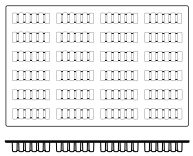


Size mould:600x400 mm



SQ024 Up & Down

Size: 117 x 31,8 h 32,7 mm
Volume: 99 ml
Bulk: 40.424.20.0000
Polybag: 70.424.20.0098

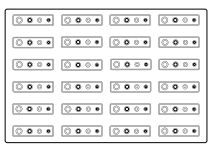


Size mould:600x400 mm



SQ023 Pois

Size: 117 x 29,5 h 33 mm
Volume: 107 ml
Bulk: 40.423.20.0000
Polybag: 70.423.20.0098

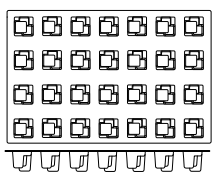


Size mould:600x400 mm



SQ019 Skyline

Size: 52 x 52 h 60 mm
Volume: 104 ml
Bulk: 40.419.20.0000
Polybag: 70.419.20.0098



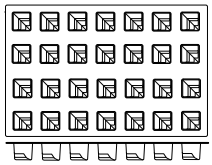
Size mould:600x400 mm



Registered design - © 2012 - Silikomart all rights reserved

SQ021 Sweet Corner

Size: 52 x 52 h 50,7 mm
Volume: 102 ml
Bulk: 40.421.20.0000
Polybag: 70.421.20.0098

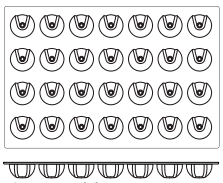


Size mould:600x400 mm



SQ043 Eclypse

Size: Ø 70 h 37 mm
Volume: 100 ml
Bulk: 40.443.20.0000
Polybag: 70.443.20.0098

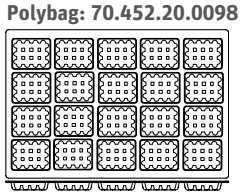


Size mould:600x400 mm



SQ052 Waffel Square

Size: 95 x 70 h 24 mm
Volume: 113 ml
Bulk: 40.452.20.0000
Polybag: 70.452.20.0098

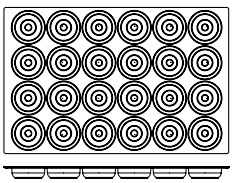


Size mould:600x400 mm



SQ059 Donuts

Size: Ø 85 h 29 mm
Volume: 133 ml
Bulk: 40.459.20.0000
Polybag: 70.459.20.0098

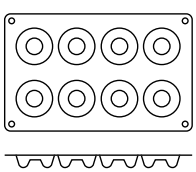


Size mould:600x400 mm



SF011 Medium Savarin

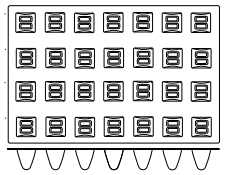
Size: Ø 65 h 21 mm
Volume: 50 ml
Bulk: 10.011.00.0000
Polybag: 30.011.00.0060





SQ022 Grustello

Size: 52 x 52 h 61 mm
Volume: 103 ml
Bulk: 40.422.20.0000
Polybag: 70.422.20.0098

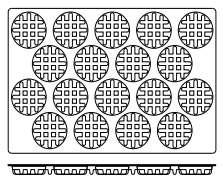


Size mould:600x400 mm



SQ051 Waffel Round

Size: Ø 90 h 24 mm
Volume: 107 ml
Bulk: 40.451.20.0000
Polybag: 70.451.20.0098

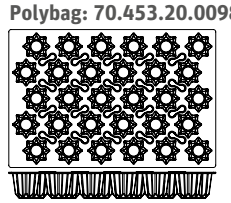


Size mould:600x400 mm



SQ053 Pandorino

Size: Ø 76,5 h 74 mm
Volume: 188 ml
Bulk: 40.453.20.0000
Polybag: 70.453.20.0098

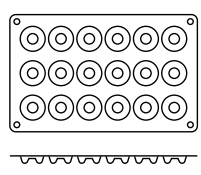


Size mould:600x400 mm



SQ010 Small Savarin

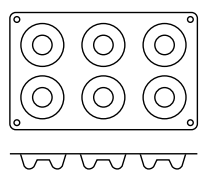
Size: Ø 41 h 12 mm
Volume: 18 ml
Bulk: 10.010.00.0000
Polybag: 30.010.00.0060





SF012 Big Savarin

Size: Ø 72 h 23 mm
Volume: 62 ml
Bulk: 10.012.00.0000
Polybag: 30.012.00.0060

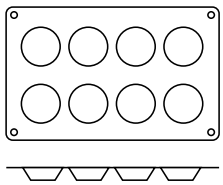




Registered design - © 2012 - Silikomart all rights reserved

SF015 Tartelette

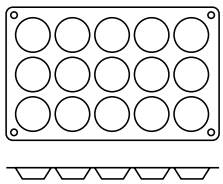
Size: Ø 60 h 17 mm
Volume: 40 ml
Bulk: 10.015.00.0000
Polybag: 30.015.00.0060





SF014 Tartelette

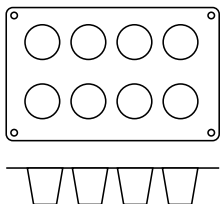
Size: Ø 50 h 15 mm
Volume: 25 ml
Bulk: 10.014.00.0000
Polybag: 30.014.00.0060





SF021 Big Babà

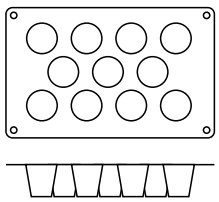
Size: Ø 55 h 60 mm
Volume: 92 ml
Bulk: 10.021.00.0000
Polybag: 30.021.00.0060





SF020 Medium Babà

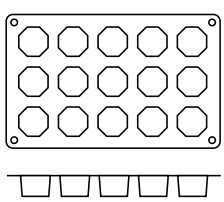
Size: Ø 45 h 48 mm
Volume: 50 ml
Bulk: 10.020.00.0000
Polybag: 30.020.00.0060





SF037 Octagons

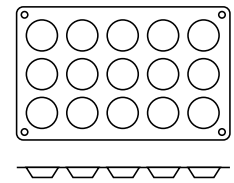
Size: Ø 38 h 26 mm
Volume: 30 ml
Bulk: 10.037.00.0000
Polybag: 30.037.00.0060





SF013 Tartelette

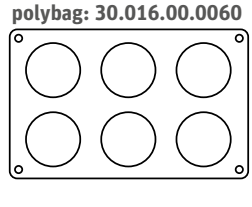
Size: Ø 45 h 10 mm
Volume: 20 ml
Bulk: 10.013.00.0000
Polybag: 30.013.00.0060





SF016 Tartelette

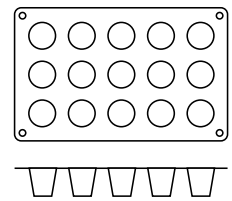
Size: Ø 70 h 20 mm
Volume: 70 ml
Bulk: 10.016.00.0000
polybag: 30.016.00.0060

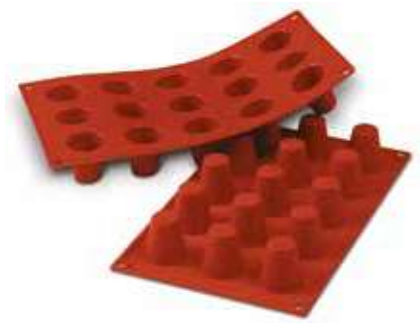




SF019 Small Babà

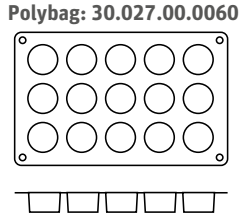
Size: Ø 35 h 38 mm
Volume: 30 ml
Bulk: 10.019.00.0000
Polybag: 30.019.00.0060





SF027 Petit Fours

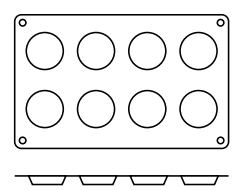
Size: Ø 40 h 20 mm
Volume: 30 ml
Bulk: 10.027.00.0000
Polybag: 30.027.00.0060





SF029 Florentins

Size: Ø 60 h 12 mm
Volume: 35 ml
Bulk: 10.029.00.0000
Polybag: 30.029.00.0060

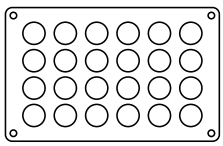




Registered design - © 2012 - Silikomart all rights reserved

SF030 Mini Florentins

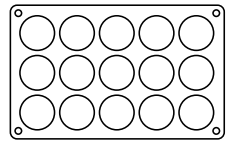
Size: Ø 35 h 5 mm
Volume: 5 ml
Bulk: 10.030.00.0000
Polybag: 30.030.00.0060

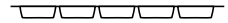




SF043 Flan Mould

Size: Ø 40 h 13 mm
Volume: 20 ml
Bulk: 10.043.00.0000
Polybag: 30.043.00.0060

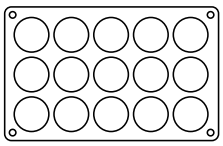


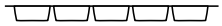




SF044 Flan Mould

Size: Ø 50 h 14 mm
Volume: 30 ml
Bulk: 10.044.00.0000
Polybag: 30.044.00.0060

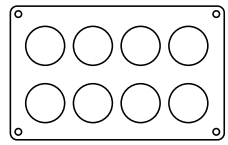


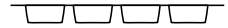




SF045 Flan Mould

Size: Ø 60 h 17 mm
Volume: 42 ml
Bulk: 10.045.00.0000
Polybag: 30.045.00.0060

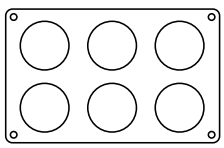


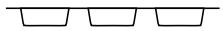




SF046 Flan Mould

Size: Ø 70 h 17 mm
Volume: 52 ml
Bulk: 10.046.00.0000
Polybag: 30.046.00.0060

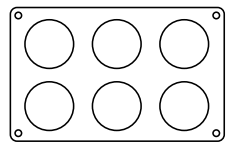


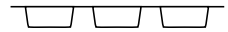




SF047 Flan Mould

Size: Ø 80 h 18 mm
Volume: 72 ml
Bulk: 10.047.00.0000
Polybag: 30.047.00.0060

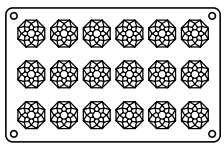


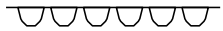




SF048 Small Diamond

Size: Ø 35 h 23 mm
Volume: 20 ml
Bulk: 10.048.00.0000
Polybag: 30.048.00.0060

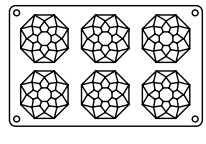






SF049 Big Diamond

Size: Ø 68 h 45 mm
Volume: 92 ml
Bulk: 10.049.00.0000
Polybag: 30.049.00.0060

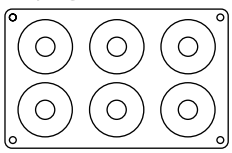






SF067 Kiss

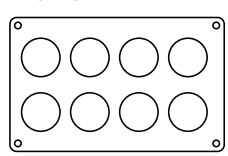
Size: Ø 70 h 57 mm
Volume: 183 ml
Bulk: 10.067.00.0000
Polybag: 30.067.00.0060





SF053 Krapfen

Size: Ø 60 h 20 mm
Volume: 40 ml
Bulk: 10.053.00.0000
Polybag: 30.053.00.0060



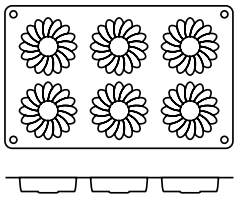




Registered design - © 2012 - Silikomart all rights reserved

SF056 Daisy

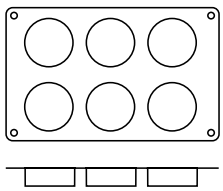
Size: Ø 70 h 28 mm
Volume: 80 ml
Bulk: 10.056.00.0000
Polybag: 30.056.00.0060





SF205 Cylinders

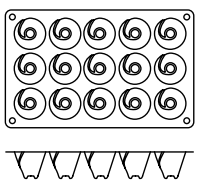
Size: Ø 70 h 27 mm
Volume: 103,5 ml
Bulk: 16.205.00.0000
Polybag: 36.205.00.0060





SF094 Medium Vulcano

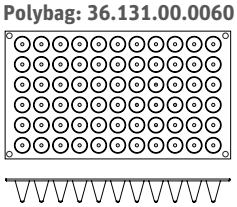
Size: Ø 49 h 43 mm
Volume: 41 ml
Bulk: 10.094.00.0000
Polybag: 30.094.00.0060

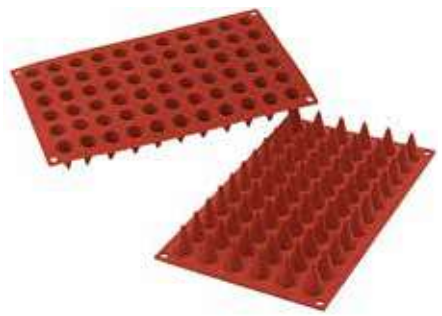




SF131 Cono

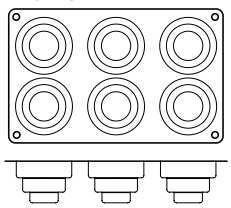
Size: Ø 18 h 30 mm
Volume: 3 ml
Bulk: 16.131.00.0000
Polybag: 36.131.00.0060

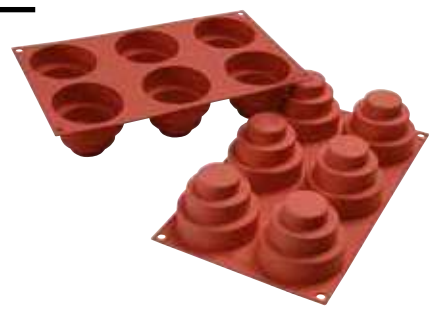




SF148 Mini Wonder Cake

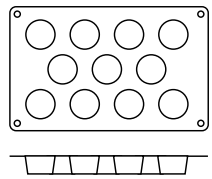
Size: Ø 75 h 60 mm
Volume: 177 ml
Bulk: 16.148.00.0000
Polybag: 36.148.00.0060





SF204 Small Cylinders

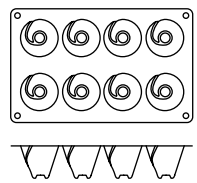
Size: Ø 50 h 27 mm
Volume: 55 ml
Bulk: 16.204.00.0000
Polybag: 36.204.00.0060





SF093 Big Vulcano

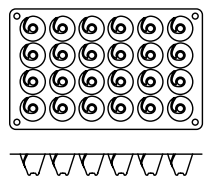
Size: Ø 60 h 51 mm
Volume: 72 ml
Bulk: 10.093.00.0000
Polybag: 30.093.00.0060





SF095 Small Vulcano

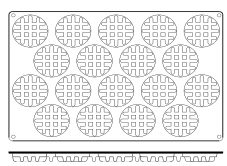
Size: Ø 36 h 31 mm
Volume: 16 ml
Bulk: 10.095.00.0000
Polybag: 30.095.00.0060





SF143 Mini Waffel Round

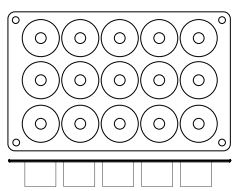
Size: Ø 40 h 12 mm
Volume: 11,5 ml
Bulk: 16.143.00.0000
Box: 36.143.00.0065





SF162 Round Délice

Size: Ø 40 h 25 mm
Volume: 29 ml
Bulk: 16.162.00.0000

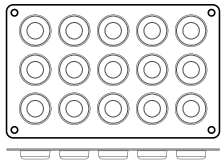




Registered design - © 2012 - Silikomart all rights reserved

SF178 Mini

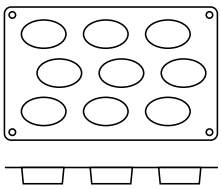
Size: Ø 40 h 13 mm
Volume: 12 m
Bulk: 16.178.00.0000
Polybag: 36.178.00.0060





SF018 Medium Ovals

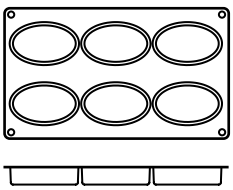
Size: 70 x 50 h 20 mm
Vol. 50 ml
Bulk: 10.018.00.0000
Polybag: 30.018.00.0060





SF111 Ovals

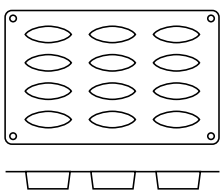
Size: 88 x 53 h 24 mm
Volume: 85 ml
Bulk: 16.111.00.0000
Polybag: 36.111.00.0060





SF038 Medium Boat

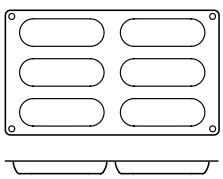
Size: 72 x 30 h 15 mm
Volume: 20 ml
Bulk: 10.038.00.0000
Polybag: 30.038.00.0060





SF103 Savoiardo

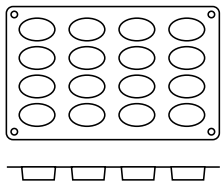
Size: 127,5 x 47 h 17 mm
Volume: 83 ml
Bulk: 16.103.00.0000
Polybag: 36.103.00.0060





SF017 Small Ovals

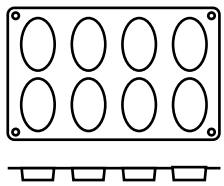
Size: 55 x 33 h 20 mm
Volume: 30 ml
Bulk: 10.017.00.0000
Polybag: 30.017.00.0060





SF055 Big Ovals

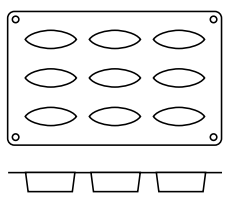
Size: 75 x 55 h 35 mm
Volume: 110 ml
Bulk: 10.055.00.0000
Polybag: 30.055.00.0060





SF039 Big Boat

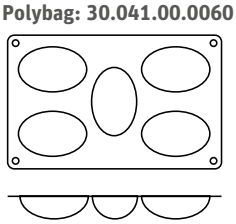
Size: 100 x 44 h 15 mm
Volume: 40 ml
Bulk: 10.039.00.0000
Polybag: 30.039.00.0060





SF041 Half Egg

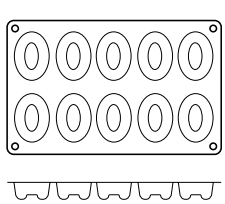
Size: 102 x 73 h 36 mm
Volume: 130 ml
Bulk: 10.041.00.0000
Polybag: 30.041.00.0060





SF084 Medium Oval Savarin

Size: 67 x 49 h 23 mm
Volume: 48 ml
Bulk: 10.084.00.0000
Polybag: 30.084.00.0060

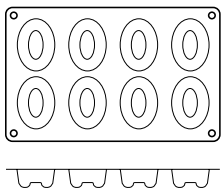




Registered design - © 2012 - Silikomart all rights reserved

SF085 Big Oval Savarin

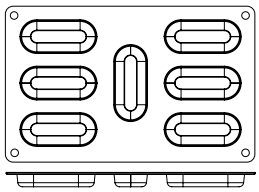
Size: 74 x 57 h 27 mm
Volume: 72 ml
Bulk: 10.085.00.0000
Polybag: 30.085.00.0060





SF160 Log Savarin

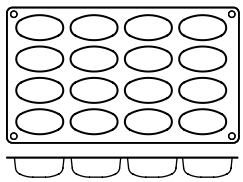
Size: 82 x 38 h 16 mm
Vol. 40 ml
Bulk: 16.160.00.0000
Polybag: 36.160.00.0060





SF176 Soft Ovals

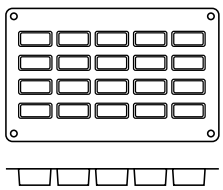
Size: 60 x 30 h 26 mm
Volume: 88 ml
Bulk: 16.176.00.0000
Polybag: 36.176.00.0060





SF025 Financiers

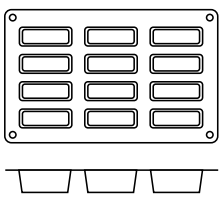
Size: 49 x 26 h 11 mm
Volume: 20 ml
Bulk: 10.025.00.0000
Polybag: 30.025.00.0060





SF026 Cakes

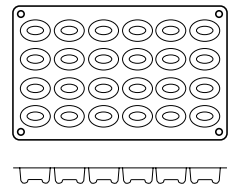
Size: 79 x 29 h 30 mm
Volume: 70 ml
Bulk: 10.026.00.0000
Polybag: 30.026.00.0060





SF083 Small Oval Savarin

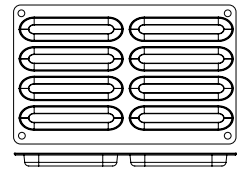
Size: 41 x 29 h 20 mm
Volume: 16 ml
Bulk: 10.083.00.0000
Polybag: 30.083.00.0060





SF161 Éclair

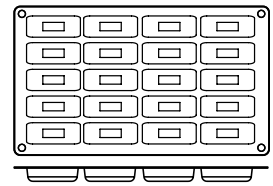
Size: 125 x 28 h 5 mm
Volume: 15 ml
Bulk: 16.161.00.0000
Polybag: 36.161.00.0060





SF179 Mini Dessert Oval

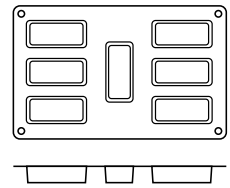
Size: 60 x 24 h 23 mm
Volume: 26 ml
Bulk: 16.179.00.0000
Polybag: 36.179.00.0060





SF054 Big Financiers

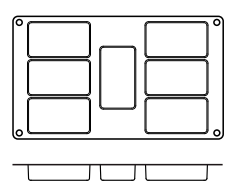
Size: 95 x 45 h 12 mm
Volume: 50 ml
Bulk: 10.054.00.0000
Polybag: 30.054.00.0060





SF110 Rettangolo

Size: 87 x 48 h 24 mm
Volume: 97 ml
Bulk: 16.110.00.0000
Polybag: 36.110.00.0060





Registered design - © 2012 - Silikomart all rights reserved

SF128 Slim

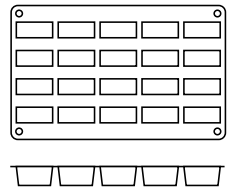
Size: 120 x 45 h 20 mm
Volume: 110 ml
Bulk: 16.128.00.0000
Polybag: 36.128.00.0060





SF060 Nougats

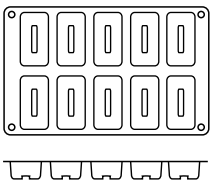
Size: 50 x 25 h 20 mm
Volume: 22 ml
Bulk: 10.060.00.0000
Polybag: 30.060.00.0060





SF091 Medium Lingotto

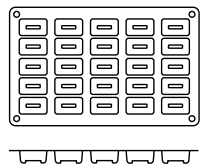
Size: 58 x 37 h 25 mm
Volume: 45 ml
Bulk: 10.091.00.0000
Polybag: 30.091.00.0060





SF092 Small Lingotto

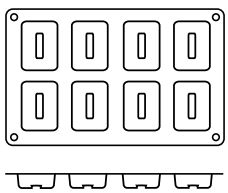
Size: 41 x 23 h 21 mm
Volume: 16 ml
Bulk: 10.092.00.0000
Polybag: 30.092.00.0060





SF090 Big Lingotto

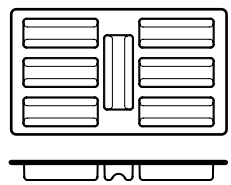
Size: 72 x 45 h 26 mm
Volume: 72 ml
Bulk: 10.090.00.0000
Polybag: 30.090.00.0060





SF114 Marsigliese

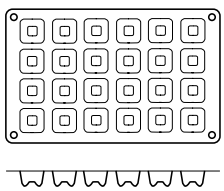
Size: 95 x 35 h 25 mm
Volume: 68 ml
Bulk: 16.114.00.0000
Polybag: 36.114.00.0060





SF080 Small Square Savarin

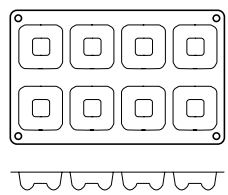
Size: 32,5 x 32,5 h 20 mm
Volume: 16 ml
Bulk: 10.080.00.0000
Polybag: 30.080.00.0060





SF082 Big Square Savarin

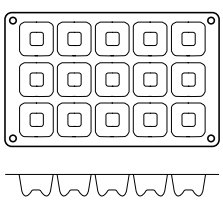
Size: 62,5 x 62,5 h 25 mm
Volume: 73 ml
Bulk: 10.082.00.0000
Polybag: 30.082.00.0060





SF081 Medium Square Savarin

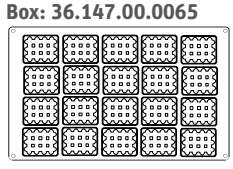
Size: 45,5 x 45,5 h 28 mm
Volume: 45 ml
Bulk: 10.081.00.0000
Polybag: 30.081.00.0060





SF147 Mini Waffel Square

Size 45 x 35 h 10 mm
Volume: 20 ml
Bulk: 16.147.00.0000
Box: 36.147.00.0065

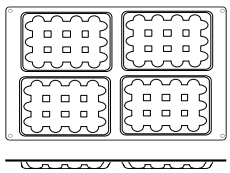




Registered design - © 2012 - Silikomart all rights reserved

SF155 Waffel Classic

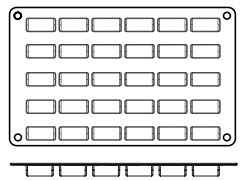
Size: 130 x 81 h 17 mm
Volume: 137 ml
Bulk: 16.155.00.0000
Box: 36.155.00.0065

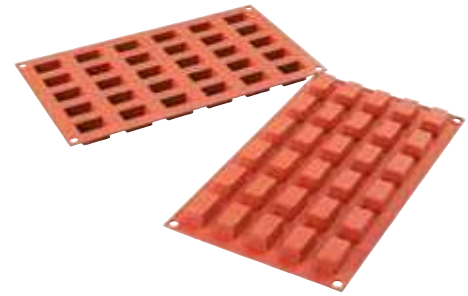




SF181 Mini Cakes

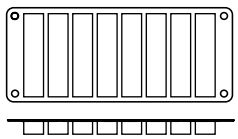
Size: 30 x 18 h 16 mm
Volume: 7,5 ml
Bulk: 16.181.00.0000
Polybag: 36.181.00.0060





SF184 Slim Bar

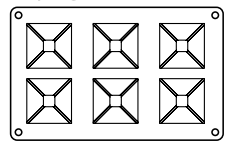
Size: 100 x 26 h 16 mm
Volume: 40 ml
Bulk: 16.184.00.0000
Pack: 36.184.00.0065





SF007 Pyramids

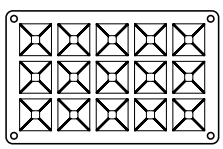
Size: 71 x 71 h 40 mm
Volume: 90 ml
Bulk: 10.007.00.0000
Polybag: 30.007.00.0060





SF008 Pyramids

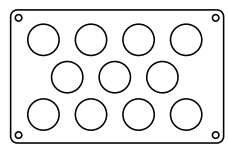
Size: 36 x 36 h 22 mm
Volume: 20 ml
Bulk: 10.008.00.0000
Polybag: 30.008.00.0060





SF022 Small Muffin

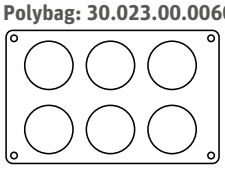
Size: Ø 51 h 28 mm
Volume: 50 ml
Bulk: 10.022.00.0000
Polybag: 30.022.00.0060





SF023 Medium Muffin

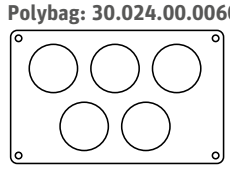
Size: Ø 69 h 35 mm
Volume: 100 ml
Bulk: 10.023.00.0000
Polybag: 30.023.00.0060





SF024 Big Muffin

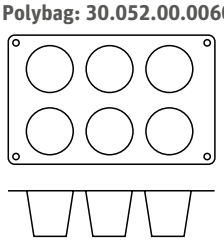
Size: Ø 81 h 32 mm
Volume: 135 ml
Bulk: 10.024.00.0000
Polybag: 30.024.00.0060





SF052 Big Muffin

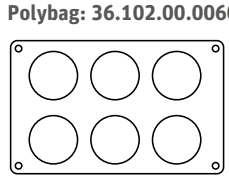
Size: Ø 75 h 60 mm
Volume: 165 ml
Bulk: 10.052.00.0000
Polybag: 30.052.00.0060





SF102 Medium Muffin

Size: Ø 68 h 38 mm
Volume: 119 ml
Bulk: 16.102.00.0000
Polybag: 36.102.00.0060

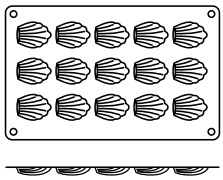




Registered design - © 2012 - Silikomart all rights reserved

SF031 Mini Madeleine

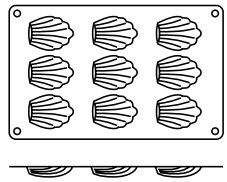
Size: 44 x 34 h 10 mm
Volume: 10 ml
Bulk: 10.031.00.0000
Polybag: 30.031.00.0060





SF032 Madeleine

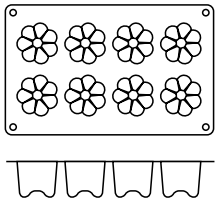
Size: 68 x 45 h 17 mm
Volume: 30 ml
Bulk: 10.032.00.0000
Polybag: 30.032.00.0060





SF051 Bavarese

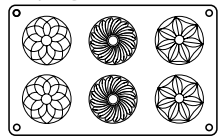
Size: Ø 57 h 57 mm
Volume: 130 ml
Bulk: 10.051.00.0000
Polybag: 30.051.00.0060





SF061 Fantasy

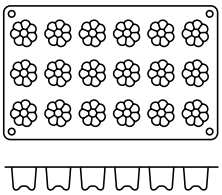
Size: Ø 75 h 40 mm
Volume: 100 ml
Bulk: 10.061.00.0000
Polybag: 30.061.00.0060





SF033 Small Bordelais

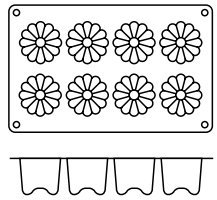
Size: Ø 35 h 35 mm
Volume: 30 ml
Bulk: 10.033.00.0000
Polybag: 30.033.00.0060





SF050 Big Bordelais

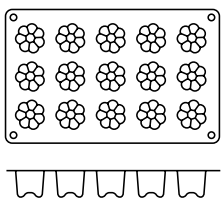
Size: Ø 55 h 50 mm
Volume: 92 ml
Bulk: 10.050.00.0000
Polybag: 30.050.00.0060





SF059 Medium Bordelais

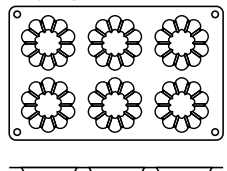
Size: Ø 45 h 45 mm
Volume: 60 ml
Bulk: 10.059.00.0000
Polybag: 30.059.00.0060





SF034 Briochette

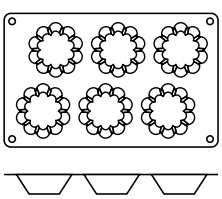
Size: Ø 79 h 37 mm
Volume: 110 ml
Bulk: 10.034.00.0000
Polybag: 30.034.00.0060





SF035 Briochette

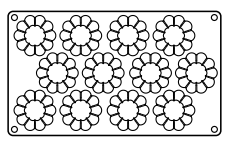
Size: Ø 79 h 30 mm
Volume: 110 ml
Bulk: 10.035.00.0000
Polybag: 30.035.00.0060

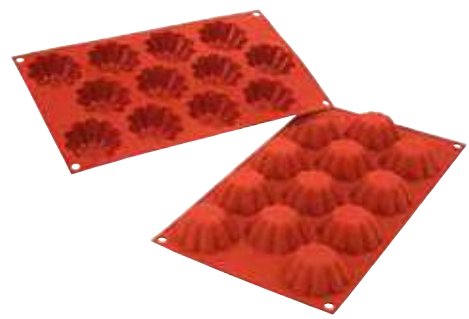




SF109 Mini Briochette

Size: Ø 58 h 22 mm
Volume: 33 ml
Bulk: 16.109.00.0000
Polybag: 36.109.00.0060

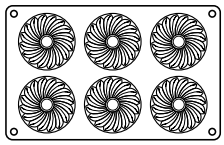


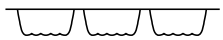


Registered design - © 2012 - Silikomart all rights reserved

SF058 Gugelhopf

Size: Ø 70 h 36 mm
Volume: 80 ml
Bulk: 10.058.00.0000
Polybag: 30.058.00.0060

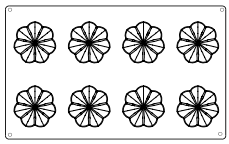






SF154 Charlotte

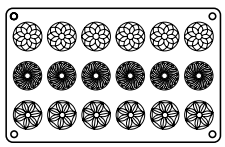
Size: Ø 70 h 41 mm
Volume: 102 ml
Bulk: 16.154.00.0000
Polybag: 36.154.00.0060

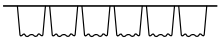




SF132 Mini Fantasy

Size: Ø 40 h 22 mm
Volume: 17,5 ml
Bulk: 16.132.00.0000
Polybag: 36.132.00.0060

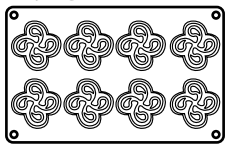


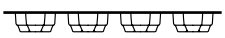




SF099 Fourleaf

Size: Ø 68 h 25 mm
Volume: 54 ml
Bulk: 10.099.00.0000
Polybag: 30.099.00.0060

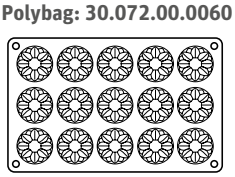






SF072 Small Sunflower

Size: Ø 44 h 27 mm
Volume: 23 ml
Bulk: 10.072.00.0000
Polybag: 30.072.00.0060

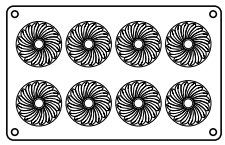


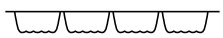




SF057 Mini Gugelhopf

Size: Ø 55 h 36 mm
Volume: 50 ml
Bulk: 10.057.00.0000
Polybag: 30.057.00.0060

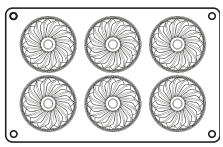


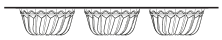




SF209 Gugelhopf

Size: Ø 75 h 40 mm
Volume: 100 ml
Bulk: 16.209.00.0000
Polybag: 36.209.00.0060

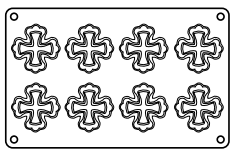






SF070 Croix Occitane

Size: 67 x 67 h 40 mm
Volume: 44 ml
Bulk: 10.070.00.0000
Polybag: 30.070.00.0060

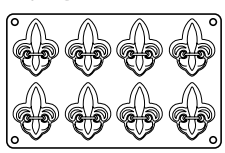






SF069 Fleur de Lys

Size: 61 x 77 h 25 mm
Volume: 40 ml
Bulk: 10.069.00.0000
Polybag: 30.069.00.0060

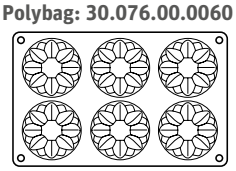


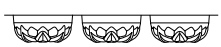




SF076 Sunflower

Size: Ø 76 h 40 mm
Volume: 115 ml
Bulk: 10.076.00.0000
Polybag: 30.076.00.0060



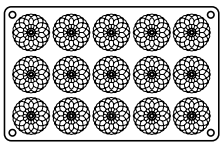




Registered design - © 2012 - Silikomart all rights reserved

SF073 Small Dahlia

Size: Ø 44 h 25 mm
Volume: 23 ml
Bulk: 10.073.00.0000
Polybag: 30.073.00.0060

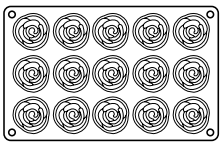






SF074 Small Rose

Size: Ø 44 h 27 mm
Volume: 23 ml
Bulk: 10.074.00.0000
Polybag: 30.074.00.0060

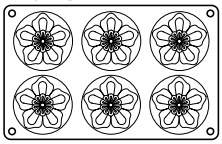






SF075 Narcissus

Size: Ø 76 h 40 mm
Volume: 115 ml
Bulk: 10.075.00.0000
Polybag: 30.075.00.0060

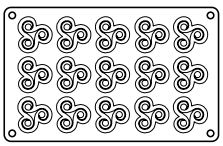






SF062 Small Triskell

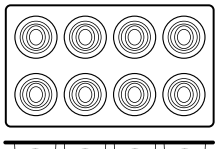
Size: 50 x 50 h 17 mm
Volume: 20 ml
Bulk: 10.062.00.0000
Polybag: 30.062.00.0060





SF113 Flu

Size: Ø 55 h 42,5 mm
Volume: 70 ml
Bulk: 16.113.00.0000
Polybag: 36.113.00.0060

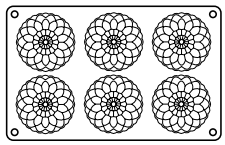






SF078 Dahlia

Size: Ø 78 h 40 mm
Volume: 115 ml
Bulk: 10.078.00.0000
Polybag: 30.078.00.0060

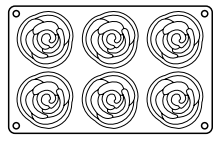


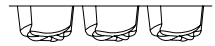




SF077 Rose

Size: Ø 76 h 40 mm
Volume: 115 ml
Bulk: 10.077.00.0000
Polybag: 30.077.00.0060

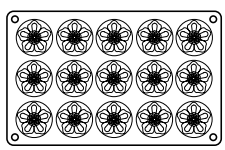






SF079 Small Narcissus

Size: Ø 44 h 25 mm
Volume: 23 ml
Bulk: 10.079.00.0000
Polybag: 30.079.00.0060

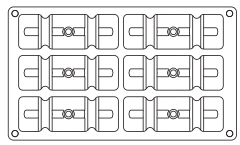






SF144 Tribon

Size: Ø 124 h 30 mm
Volume: 117
Bulk: 16.144.00.0000
Polybag: 36.144.00.0060

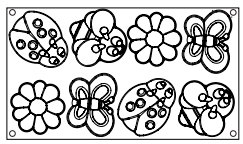






SF117 Springlife

Size: 77 x 57 h 32 mm
Volume: 646 ml
Bulk: 16.117.00.0000
Polybag: 36.117.00.0060



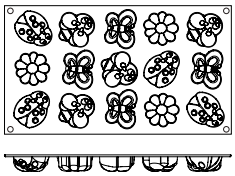




Registered design - © 2012 - Silikomart all rights reserved

SF135 Mini Springlife

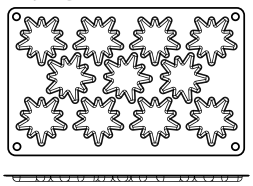
Size: 50 x 38 h 20 mm
Volume: 305 ml
Bulk: 16.135.00.0000
Polybag: 36.135.00.0060

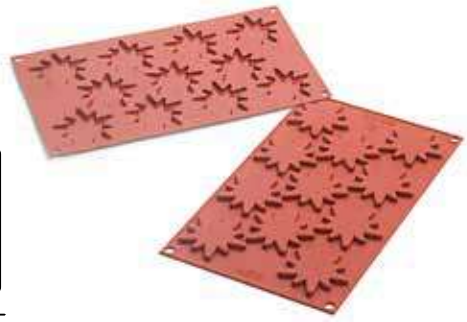




SF151 Flash

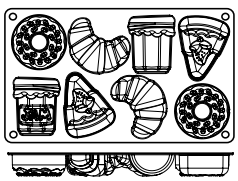
Size: Ø 63 h 5 mm
Volume: 8,3 ml
Bulk: 16.151.00.0000
Polybag: 36.151.00.0060





SF157 Good Morning

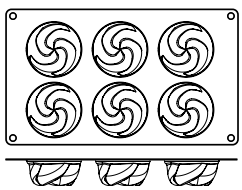
Size: 84 x 66 h 29 mm
Volume: 619 ml
Bulk: 16.157.00.0000
Polybag: 36.157.00.0060





SF158 Vertigo

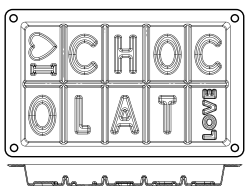
Size: Ø 77 h 37 mm
Volume: 110 ml
Bulk: 16.158.00.0000
Polybag: 36.158.00.0060





SF173 Chocolat

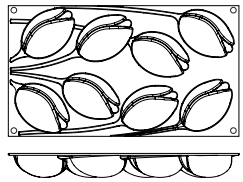
Size: 257 x 152 h 26 mm
Volume: 880 ml
Bulk: 16.173.00.0000
polybag: 36.173.00.0060





SF118 Tulip

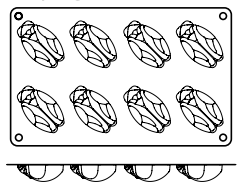
Size: 76,5 x 50,5 h 29,5 mm
Volume: 62,5 ml
Bulk: 16.118.00.0000
Polybag: 36.118.00.0060





SF145 Cicala

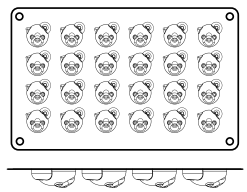
Size: 71 x 41 h 22 mm
Volume: 35 ml
Bulk: 16.145.00.0000
Polybag: 36.145.00.0060





SF141 Choco Panda

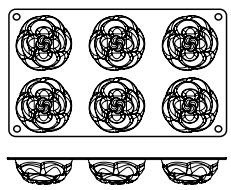
Size: Ø 36 h 18 mm
Volume: 8,5 ml
Bulk: 16.141.00.0000
Polybag: 36.141.00.0060





SF156 Camelia

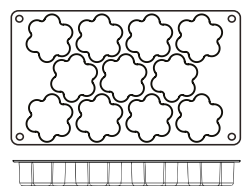
Size: Ø 76 h 35 mm
Volume: 107 ml
Bulk: 16.156.00.0000
Polybag: 36.156.00.0060

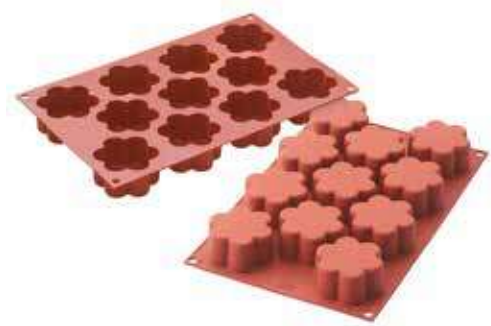




SF194 Flower

Size: Ø 63 h 31 mm
Volume: 80 ml
Bulk: 16.194.00.0000
Polybag: 36.194.00.0060

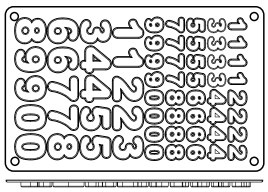




Registered design - © 2012 - Silikomart all rights reserved

SF174 Choco 123

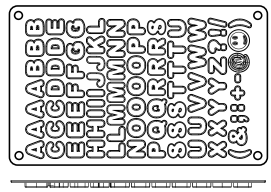
Volume: 124 ml
Bulk: 16.174.00.0000
Polybag: 36.174.00.0060





SF169 Choco ABC

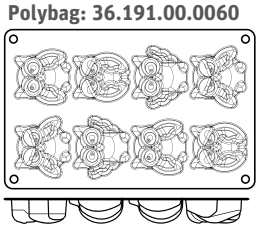
Volume: 115 ml
Bulk: 16.169.00.0000
Polybag: 36.169.00.0060

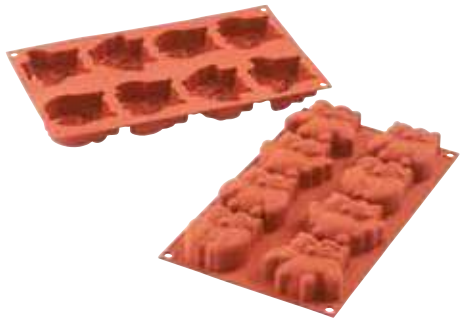




SF191 Gufi

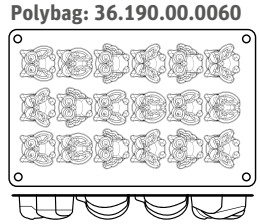
Size: 74 x 66 h 33,5 mm
Volume: 84 ml
Bulk: 16.191.00.0000
Polybag: 36.191.00.0060

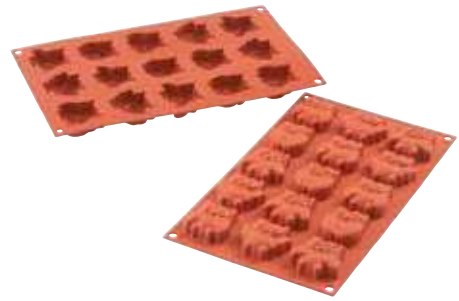




SF190 Mini Gufi

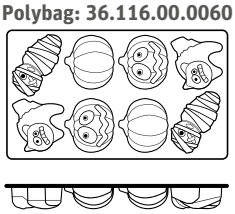
Size: 36 x 42 h 22 mm
Volume: 20.5 ml
Bulk: 16.190.00.0000
Polybag: 36.190.00.0060





SF116 Halloween

Size: 70 x 64 h 32 mm
Volume: 572 ml
Bulk: 16.116.00.0000
Polybag: 36.116.00.0060





SF146 Xmas Choco Tags

Size: 59 x 29 h 6,8 mm
Volume: 129 ml
Bulk: 16.146.00.0000
Polybag: 36.146.00.0060



SF195 Safari Choco Tags

Size: 60 x 30 h 8 mm
Volume: 168 ml
Bulk: 16.195.00.0000
Polybag: 36.195.00.0060



SF196 Choco Tags in love

Size: 60 x 39 h 8 mm
Volume: 142 ml
Bulk: 16.196.00.0000



SF198 Winter Choco Tags

Size: 60 x 37 h 8 mm
Volume: 160 ml
Bulk: 16.198.00.0000
Polybag: 36.198.00.0060



SF199 Funny Owls Choco Tags

Size: 60 x 37 h 8 mm
Volume: 160 ml
Bulk: 16.199.00.0000
Polybag: 36.199.00.0060



Registered design - © 2012 - Silikomart all rights reserved

SFT118 Round Pan
Size: Ø 180 h 40 mm
Volume: 1 l
Bulk: 20.118.00.0000
Polybag: 30.118.00.0060



SFT120 Round Pan
Size: Ø 200 h 40 mm
Volume: 1,05 l
Bulk: 20.120.00.0000
Polybag: 30.120.00.0060



SFT124 Round Pan
Size: Ø 240 h 42 mm
Volume: 1,7 l
Bulk: 20.124.00.0000
Polybag: 30.124.00.0060



SFT128 Round Pan
Size: Ø 280 h 47 mm
Volume: 2,5 l
Bulk: 20.128.00.0000
Polybag: 30.128.00.0060



SFT226 Round Pan
Size: Ø 260 h 55 mm
Volume: 2,5 l
Bulk: 20.226.00.0000
Polybag: 30.226.00.0060



SFT122 Round Pan
Size: Ø 220 h 42 mm
Volume: 1,4 l
Bulk: 20.122.00.0000
Polybag: 30.122.00.0060



SFT126 Round Pan
Size: Ø 260 h 45 mm
Volume: 2,2 l
Bulk: 20.126.00.0000
Polybag: 30.126.00.0060



SFT180 Round Pan
Size: Ø 180 h 65 mm
Volume: 1,5 l
Bulk: 20.180.00.0000
Polybag: 30.180.00.0060



SFT228 Pizza Pan
Size: Ø 280 h 20 mm
Volume: 1,3 l
Bulk: 20.228.00.0000
Polybag: 30.228.00.0060



SFT424 Flan Pan
Size: Ø 240 h 30 mm
Volume: 1,25 l
Bulk: 20.424.00.0000
Polybag: 30.424.00.0060



SFT426 Flan Pan
Size: Ø 260 h 30 mm
Volume: 1,3 l
Bulk: 20.426.00.0000
Polybag: 30.426.00.0060



SFT428 Flan Pan
Size: Ø 280 h 30 mm
Volume: 1,75 l
Bulk: 20.428.00.0000
Polybag: 30.428.00.0060



SFT280 Round Pan
Size: Ø 280 h 25 mm
Volume: 1,5 l ml
Bulk: 17.228.00.0000
Polybag: 37.228.00.0060
No safe ring



SFT224 Savarin Cake
Size: Ø 240 h 60 mm
Volume: 1,25 l
Bulk: 20.224.00.0000
Polybag: 30.224.00.0060



SFT220 Daisy
Size: Ø 220 h 45 mm
Volume: 1,3 l
Bulk: 20.220.00.0000
Polybag: 30.220.00.0060



SFT205 Savarin
Size: Ø 240 h 55 mm
Volume: 1,55 l
Bulk: 20.205.00.0000
Polybag: 30.205.00.0060



SFT249 Gugelhopf
Size: Ø 200 h 90 mm
Volume: 1,5 l
Bulk: 20.249.00.0000
Polybag: 30.249.00.0060



SFT250 Gugelhopf
Size: Ø 220 h 110 mm
Volume: 2,2 l
Bulk: 20.250.00.0000
Polybag: 30.250.00.0060



SFT181 Charlotte
Size: Ø 180 h 60 mm
Volume: 1,35 l
Bulk: 20.181.00.0000
Polybag: 30.181.00.0060



SFT528 German Tarte
Size: Ø 280 h 30 mm
Volume: 1,65 l
Bulk: 20.528.00.0000
Polybag: 30.528.00.0060



SFT522 Brioche
Size: Ø 220 h 80 mm
Volume: 1,7 l
Bulk: 20.522.00.0000
Polybag: 30.522.00.0060



SFT328 Nocciolone
Size: 239 x 187 h 96,5 mm
Volume: 2,23 l
Bulk: 10.328.00.0000
Polybag: 30.328.00.0060



SFT300 Bake & Roast
Size: 280 x 220 h 40 mm
Volume:2,25 l
Bulk: 20.300.00.0000
Polybag: 30.300.00.0060



SFT306 Square Pan
228 x 228 h 50 mm
Volume: 2,3 l
Bulk: 20.306.00.0000
Polybag: 30.306.00.0060



SFT332 Lasagnera
Size: 330 x 220 h 55 mm
Volume: 4,5 l
Bulk: 20.332.00.0000
Polybag: 30.332.00.0060



SFT326 Plum Cake
Size: 240 x 105 h 65 mm
Volume: 1,5 l
Bulk: 20.326.00.0000
Polybag: 30.326.00.0060



SFT330 Plum Cake
Size: 260 x 100 h 70 mm
Volume: 1,55 l
Bulk: 20.330.00.0000
Polybag: 30.330.00.0060



SFT331 Plum Cake
Size: 300 x 100 h 70 mm
Volume: 1,7 l
Bulk: 20.331.00.0000
Polybag: 30.331.00.0060



SFT251 Rose
Size: Ø 220 h 100 mm
Volume: 2,25 l
Bulk: 20.251.00.0000
Polybag: 30.251.00.0060



SFT253 Round Low Rose
Size: Ø 260 h 80 mm
Volume: 2,8 l
Bulk: 24.253.00.0000
Polybag: 34.253.00.0060



Registered design - © 2012 - Silikomart all rights reserved

SFT320 Daisy Pan
Size: 280 x 215 h 50 mm
Volume: 2,3 l
Bulk: 20.302.00.0000
Polybag: 30.302.00.0060



SFT252 Sunflower
Size: Ø 260 h 70 mm
Volume: 2,25 l
Bulk: 20.252.00.0000
Polybag: 30.252.00.0060



SFT314 Medium Dahlia
Size: Ø 180 h 75 mm
Volume: 1,3 l
Bulk: 24.314.00.0000
Polybag: 34.314.00.0060



SFT816 Small Sunflower
Size: Ø 126 h 50 mm
Volume: 400 ml
Bulk: 14.816.00.0000
Polybag: 34.816.00.0060



SFT322 Springlife
Size: Ø 200 h 90 mm
Volume: 1,8 l
Bulk: 20.322.00.0000
Polybag: 30.322.00.0060



SFT323 Tulip
Size: Ø 260 h 68 mm
Volume: 2,8 l
Bulk: 20.323.00.0000
Polybag: 30.323.00.0060



SFT311 Gugelhopf
Size: Ø 220 h 100 mm
Volume: 1,7 l
Bulk: 24.311.00.0000
Polybag: 34.311.00.0060



SFT312 Plumcake
Size: 360 x 345 x 190 h 80 mm
Volume: 1,6 l
Bulk: 20.312.00.0000
Polybag: 30.312.00.0060



SFT371 Plumcake
Size: 300 x 145 h 80 mm
Volume: 2,5 l
Bulk: 20.731.00.0000
Polybag: 30.731.00.0060



SFT315 Medium Rose
Size: Ø 180 h 85 mm
Volume: 1,3 l
Bulk: 24.315.00.0000
Polybag: 34.315.00.0060



SFT316 Med Sunflower
Size: Ø 180 h 73 mm
Volume: 1,3 l
Bulk: 24.316.00.0000
Polybag: 34.316.00.0060



SFT317 Med Narcissus
Size: Ø 180 h 73 mm
Volume: 1,3 l
Bulk: 24.317.00.0000
Polybag: 34.317.00.0060



SFT201 Small Star
Size: Ø 260 h 40 mm
Volume: 1,2 l
Bulk: 20.201.00.0000
Polybag: 30.201.00.0060



SFT202 Big Star
Size: Ø 260 h 50 mm
Volume: 1,8 l
Bulk: 20.202.00.0000
Polybag: 30.202.00.0060



SFT203 Tree
Size: 280 x 200 h 40 mm
Volume: 1,05 l
Bulk: 20.203.00.0000
Polybag: 30.203.00.0060



SFT303 Cathedral
Size: Ø 220 h 100 mm
Volume: 2,25 l
Bulk: 24.303.00.0000
Polybag: 34.303.00.0060



SFT304 Cathedral
Size: Ø 260 h 80 mm
Volume: 2,8 l
Bulk: 24.304.00.0000
Polybag: 34.304.00.0060



SFT600 Star Bundt Form
Size: Ø 240 h 100 mm
Volume: 2,3 l
Bulk: 20.600.00.0000
Polybag: 30.600.00.0060



SFT310 Wreath
Size: Ø 260 h 55 mm
Volume: 1,5 l
Bulk: 24.310.00.0000
Polybag: 34.310.00.0060



SFT307 Ornamental
Size: Ø 260 h 80 mm
Volume: 2,8 l
Bulk: 20.307.00.0000
Polybag: 30.307.00.0060



SFT308 Plumcake
Size: 300 x 145 h 80 mm
Volume: 2,5 l
Bulk: 20.308.00.0000
Polybag: 30.308.00.0060



SFT730 Pan Fleur
Size: 300 x 145 h 80 mm
Volume: 2,25 l
Bulk: 20.730.00.0000
Polybag: 30.730.00.0060



SFT324 Bon Ton
Size: Ø 220 h 83,5 mm
Volume: 2,2 l
Bulk: 20.324.00.0000
Polybag: 30.324.00.0060



SFT722 Fleur Bundt Form
Size: Ø 220 h 100 mm
Volume: 2 l
Bulk: 20.722.00.0000
Polybag: 30.722.00.0060



SFT305 Plumcake
Size: 300 x 145 h 80 mm
Volume: 2 l
Bulk: 20.305.00.0000
Polybag: 30.305.00.0060



SFT327 Brioches
Size: 235 x 170 h 60 mm
Volume: 1,2 l
Bulk: 10.327.00.0000
Polybag: 30.327.00.0060



SFT313 Football
Size: Ø 180 h 95 mm
Volume: 1,65 l
Bulk: 14.313.00.0000
Polybag: 34.313.00.0060



SFT321 Castle
Size: Ø 200 h 140 mm
Volume: 2,5 l
Bulk: 20.321.00.0000
Polybag: 20.321.00.0098



BUCHE

Put a twist on the tradition

Classic or modern version in endless flavour combos.



Registered design - © 2012 - Silikomart all rights reserved

BUCHE



Pillow 80

Size: 82x43 h 32 mm | Volume: 80 ml x 8 | **36.165.99.0065**
+ Double Use Cutter



Pillow 30

Size: 58x29 h 23 mm | Volume: 30 ml x 12 | **36.251.87.0065**



Midi Bûche 83

Size: 84x32 h 35 mm | Volume: 83 ml x 9 | **36.130.00.0065**



Mini Bûche 14

Size: 44x18 h 20 mm | Volume: 14 ml x 30 | **36.129.00.0065**

Registered design - © 2012 - Silikomart all rights reserved
Registered design - © 2012 - Silikomart all rights reserved









Double Use Cutter

Mr. Pillow 1000

Size: 217x94 h 70 mm | Volume: 1000 ml | **32.802.87.0065**

Jr. Pillow 600

Size: 190x73 h 60 mm | Volume: 600 mm | **32.801.87.0065**



Kit Bûche Love

Size: 250x90 h 70 mm | Volume: 1300 ml | **25.058.99.0065**
Set 2 pcs | Mould + Love Mat



Kit Bûche Coffee

Size: 250x90 h 70 mm | Volume: 1300 ml | **25.056.99.0065**
Set 2 pcs | Mould + Coffee Mat

Registered design - © 2012 - Silikomart all rights reserved

Kit Bûche Wood

Size: 250x90 h 70 mm
Volume: 1300 ml
25.051.99.0065
Set 2 pz/pcs
Mould + Wood Mat



Kit Bûche Vienna

Size: 250x90 h 70 mm
Volume: 1300 ml
25.052.99.0065
Set 2 pz/pcs
Mould + Vienna Mat



Kit Bûche Pois

Size: 250x90 h 70 mm
Volume: 1300 ml
25.054.99.0065
Set 2 pz/pcs
Mould + Pois Mat



Kit Bûche Matelassè

Size: 250x90 h 70 mm
Volume: 1300 ml
25.053.99.0065
Set 2 pz/pcs
Mould + Matelassé Mat



Kit Bûche Tablette

Size: 250x90 h 70 mm
Volume: 1300 ml
25.073.99.0065
Set 2 pz/pcs
Mould + Tablette Mat



Kit Bûche Arabesque

Size: 250x90 h 70 mm
Volume: 1300 ml
25.055.99.0065
Set 2 pz/pcs
Mould + Arabesque Mat



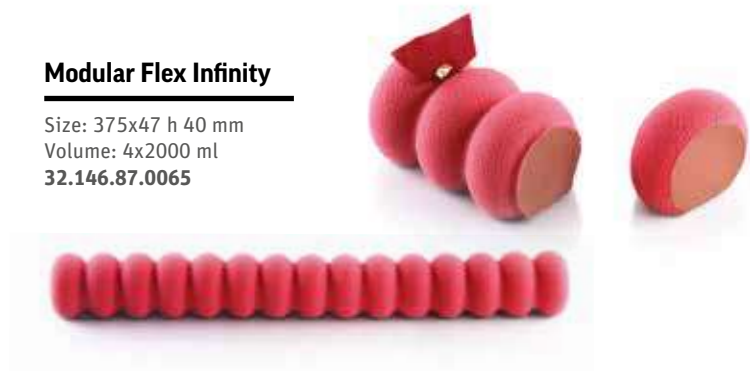
Modular Flex Wave

Size: 375x40 h 45 mm
Volume: 5x2500 ml
32.145.87.0065



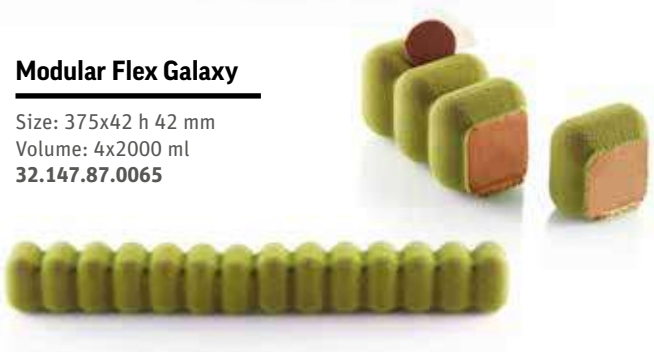
Modular Flex Infinity

Size: 375x47 h 40 mm
Volume: 4x2000 ml
32.146.87.0065



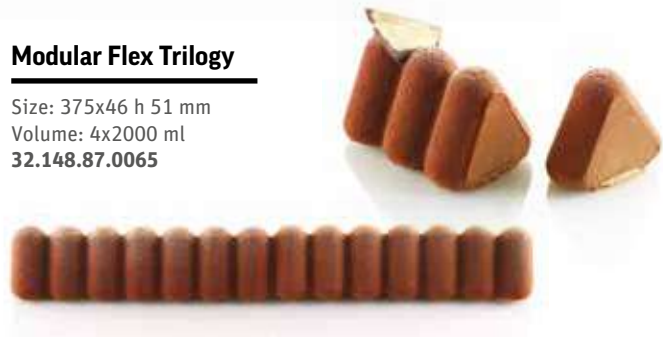
Modular Flex Galaxy

Size: 375x42 h 42 mm
Volume: 4x2000 ml
32.147.87.0065



Modular Flex Trilogy

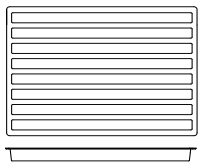
Size: 375x46 h 51 mm
Volume: 4x2000 ml
32.148.87.0065



Registered design - © 2012 - Silikomart all rights reserved

SQ017 Tronco 50x3

Size: 500x30 h 30 mm
Volume: 445 ml
Bulk: 40.417.20.0000
Polybag: 70.417.20.0098

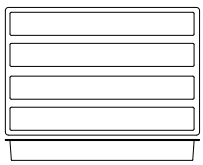


Size mould:600x400 mm



SQ016 Tronco 50x7

Size: 495x70 h 70 mm
Volume: 2400 ml
Bulk: 40.416.20.0000
Polybag: 70.416.20.0098

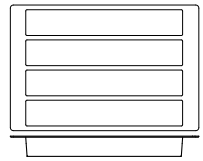


Size mould:600x400 mm



SQ014 Tronco 50x8

Size: 495x80 h 63 mm
Volume: 2137 ml
Bulk: 40.414.20.0000
Polybag: 70.414.20.0098



Size mould:600x400 mm



BÛCHE

Bûche/1 | Set 1 pcs
Size: 250x90 h 70 mm | Volume: 1300 ml | **27.259.87.0060**

Bûche/3 | Set 3 pcs + 30x40 cm Tray
Size: 250x90 h 70 mm | Volume: 1300 ml | **25.259.87.0198**

Bûche/6 | Set 6 pcs + 60x40 cm Tray
Size: 250x90 h 70 mm | Volume: 1300 ml | **25.259.87.0098**



INSERT BÛCHE

Insert Bûche/1 | Set 1 pcs
Size: 220x60 h 50 mm | Volume: 565 ml | **27.226.87.0060**

Insert Bûche/4 | Set 4 pcs + 30x40 cm Tray
Size: 220x60 h 50 mm | Volume: 565 ml | **25.226.87.0198**

Insert Bûche/8 | Set 8 pcs + 60x40 cm Tray
Size: 220x60 h 50 mm | Volume: 565 ml | **25.226.87.0098**



Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



Choose your style!

Add some groove to your yule log and set free your immagination for spectacular creations.



DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/buche-style

GIANDUIA

And a classic was born

One of the masterpiece of Italian pastry could be reproduced in different sizes: you just have to choose!



Registered design - © 2012 - Silikomart all rights reserved

GIANDUIA



Gianduiotto

Size: 93x31 h 42 mm | Volume: 85 ml x 9 | **36.126.00.0065**



Choco Gianduia

Size: 50x18 h 23 mm | Volume: 14 ml x 24 | **36.125.00.0065**

GIANDUIA

Gianduia/1 | Set 1 pz/pcs
Size: 250x80 h 90 mm | Volume: 1200 ml | **27.258.87.0060**

Gianduia/3 | Set 3 pz/pcs + 30x40 cm Tray
Size: 250x80 h 90 mm | Volume: 1200 ml | **25.258.87.0198**

Gianduia/6 | Set 6 pz/pcs + 60x40 cm Tray
Size: 250x80 h 90 mm | Volume: 1200 ml | **25.258.87.0098**

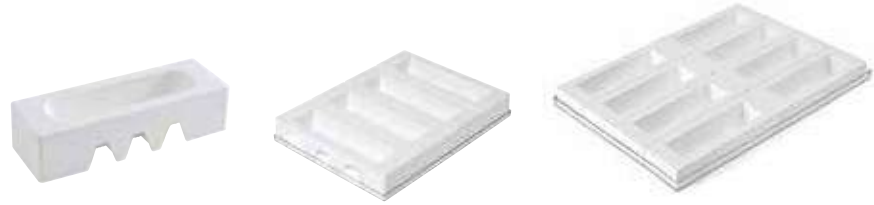


INSERT GIANDUIA

Insert Gianduia/1 | Set 1 pz/pcs
Size: 225x60 h 60 mm | Volume: 600 ml | **27.225.87.0060**

Insert Gianduia/4 | Set 4 pz/pcs + 30x40 cm Tray
Size: 225x60 h 60 mm | Volume: 600 ml | **25.225.87.0198**

Insert Gianduia/8 | Set 8 pz/pcs + 60x40 cm Tray
Size: 225x60 h 60 mm | Volume: 600 ml | **25.225.87.0098**



MAT

A dress to impress!

Dress up your dessert with a fine detail: every creation deserves an always new touch of personality!



Registered design - © 2012 - Silikomart all rights reserved

MAT



Coffee Mat



Size: 600x400 h 8 mm | **33.031.20.0096**

Ret H4

Size: 600x400 h 40 mm | **43.445.99.0000**

Ret H5

Size: 600x400 h 50 mm | **43.446.99.0000**





Love Mat



Size: 600x400 h 8 mm | **33.032.20.0096**



Air Mat

Small Size: 300x400 mm | **40.109.99.0000**
Gastronorm Size: 520x315 mm | **40.110.99.0000**
Big Size: 584x384 mm | **40.107.99.0000**



Macaron Mat

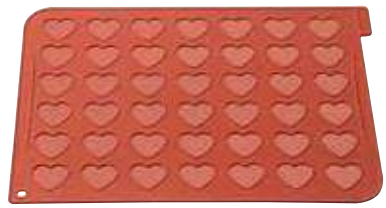
Size: 300x400 mm | Ø 35 mm x 48 | **33.041.00.0060**
Size: 600x400 mm | Ø 40 mm x 70 | **33.042.20.0060**

Registered design - © 2012 - Silikomart all rights reserved

Heart Macaron

Size: 300x400 mm
Macaron size:38,5 x 35 mm
33.043.00.0060





Whoopies

Size: 300x400 mm
Whoopies size: Ø 70 mm
33.046.00.0060





TEX01 Wood

Size: 250 x 185 h 4 mm
33.051.20.0065





TEX02 Vienna

Size: 250 x 185 h 4 mm
33.052.20.0065





TEX03 Matelassé

Size: 250 x 185 h 3 mm
33.053.20.0065





TEX04 Pois

Size: 250 x 185 h 2,5 mm
33.054.20.0065





TEX05 Arabesque

Size: 250 x 185 h 3 mm
33.055.20.0065





TEX06 Coffee

Size: 250 x 185 h 3 mm
33.056.20.0065





TEX08 Love

Size: 250 x 185 h 3 mm
33.058.20.0065





TEX013 Tablette

Size: 250 x 185 h 6 mm
33.073.20.0065

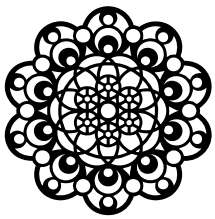




Registered design - © 2012 - Silikomart all rights reserved

TRD 01 Daisy

Size: 80x400 h 1 mm
33.081.20.0196





TRD 02 Butterfly

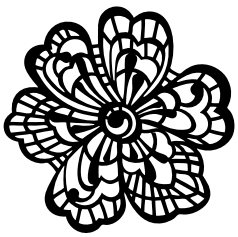
Size: 80x400 h 1 mm
33.082.20.0196





TRD 03 Flower

Size: 80x400 h 1 mm
33.083.20.0196





TRD 04 Leaves

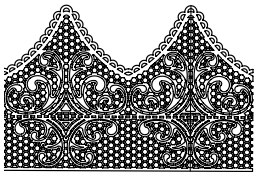
Size: 400x200 h 1 mm
33.084.20.0196





TRD 05 Fantasy

Size: 400x200 h 1 mm
33.085.20.0196





TRD 06 Dentelle

Size: 400x200 h 1 mm
33.086.20.0196





TRD 07 Baroc

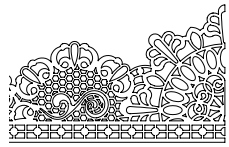
Size: 400x200 h 1 mm
33.087.20.0196





TRD 08 Chic

Size: 400x200 h 1 mm
33.088.20.0096





TRD 09 Nature

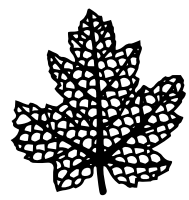
Size: 80x400 h 1 mm
33.089.20.0069





TRD 10 Ornamental

Size: 80x400 h 1 mm
33.090.20.0069





Registered design - © 2012 - Silikomart all rights reserved

TRD 11 Hearts

Size: 80x400 h 1 mm
33.091.20.0196





TRD 12 Cup Cakes

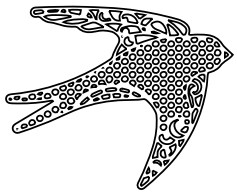
Size: 80x400 h 1 mm
33.092.20.0096





TRD 13 Birds

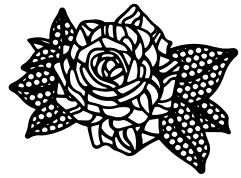
Size: 80x400 h 1 mm
33.093.20.0096





TRD 14 Roses

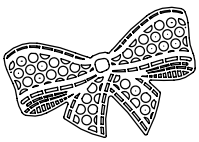
Size: 80x400 h 1 mm
33.094.20.0069

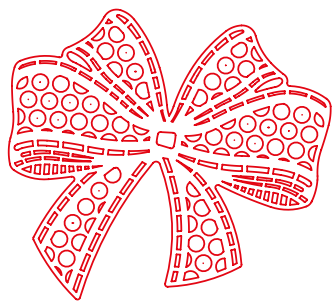




TRD 15 Ribbon

Size: 80x400 h 1 mm
33.095.20.0196





TRD 16 Happy Birthday

Size: 80x400 h 1 mm
33.096.20.0096





TRD 17 Candy Party

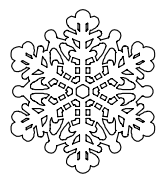
Size: 400x200 h 1 mm
33.097.20.0096





TRD 18 Snowflakes

Size: 400x200 h 1 mm
33.098.20.0196





Ready Lace

Volume: 140 gr
White: **99.034.01.0001**
Silver: **99.034.02.0001**
Pearl White: **99.034.03.0001**
Black: **99.034.04.0001**
Gold: **99.034.05.0001**



GLUTEN FREE GEL MIX READY TO USE FOR SUGAR LACES
Method of preparation: Spread with the help of a spatula the mixture on a silicone mat. Bake it in the oven at 50°C/ 122°F for 30 minutes. Let it cool down and unmould.

Tricot Mix

Volume: 300 g
99.016.01.0062



Registered design - © 2012 - Silikomart all rights reserved

Silicopat



Silicopat 1
Size: 400x600 mm | **13.001.00.000**

Silicopat 5
Size: 270x420 mm | **13.005.00.0000**

Silicopat 6
Size: 360x430 mm | **13.006.00.0000**

Silicopat 7
Size: 300x400 mm | **13.007.00.0000**

Silicopat 8
Size: 250x350 mm | **13.008.00.0000**

Silicopat 9
Size: 310x510 mm | **13.009.00.0000**

Silicopat 10
Size: 600x450 mm | **13.010.00.0000**

Silicopat 11
Size: 750x450 mm | **13.011.00.0000**

Fiberglass



Fiberglass 1
Size: 583 x 384 mm | **40.846.00.000**

Fiberglass 2
Size: 520 x 315 mm | **40.623.00.000**

Fiberglass 3
Size: 620 x 420 mm | **40.624.00.000**

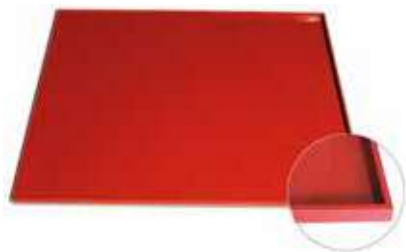
Fiberglass 4
Size: 785 x 585 mm | **40.625.00.000**

Fiberglass 5
Size: 400 x 300 mm | **40.626.87.0000**





Tapis Roulade



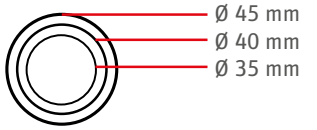
Tapis Roulade 01
Size: 422x352 mm | **13.020.00.000**

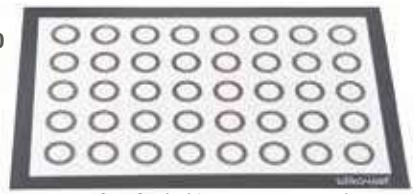
Tapis Roulade 02
Size: 546x352 mm | **13.021.00.0000**

Tapis Roulade 03
Size: 325x325 mm | **13.022.00.0000**

Fiberglass Circles

Size: 595 x 395 mm | **40.108.99.0000**





Silicone mat with circles with a fiberglass core perfect for baking macarons and biscuits. Perfect for modelling pastes, chocolate and sugar.

WMAT Arabesque

Size: 600x400 h 3 mm | **33.061.20.0065**



WMAT Matelassé

Size: 600x400 h 3 mm | **33.062.20.0065**



WMAT Pois

Size: 600x400 h 3 mm | **33.063.20.0065**





CHRISTMAS

Get into the spirit!

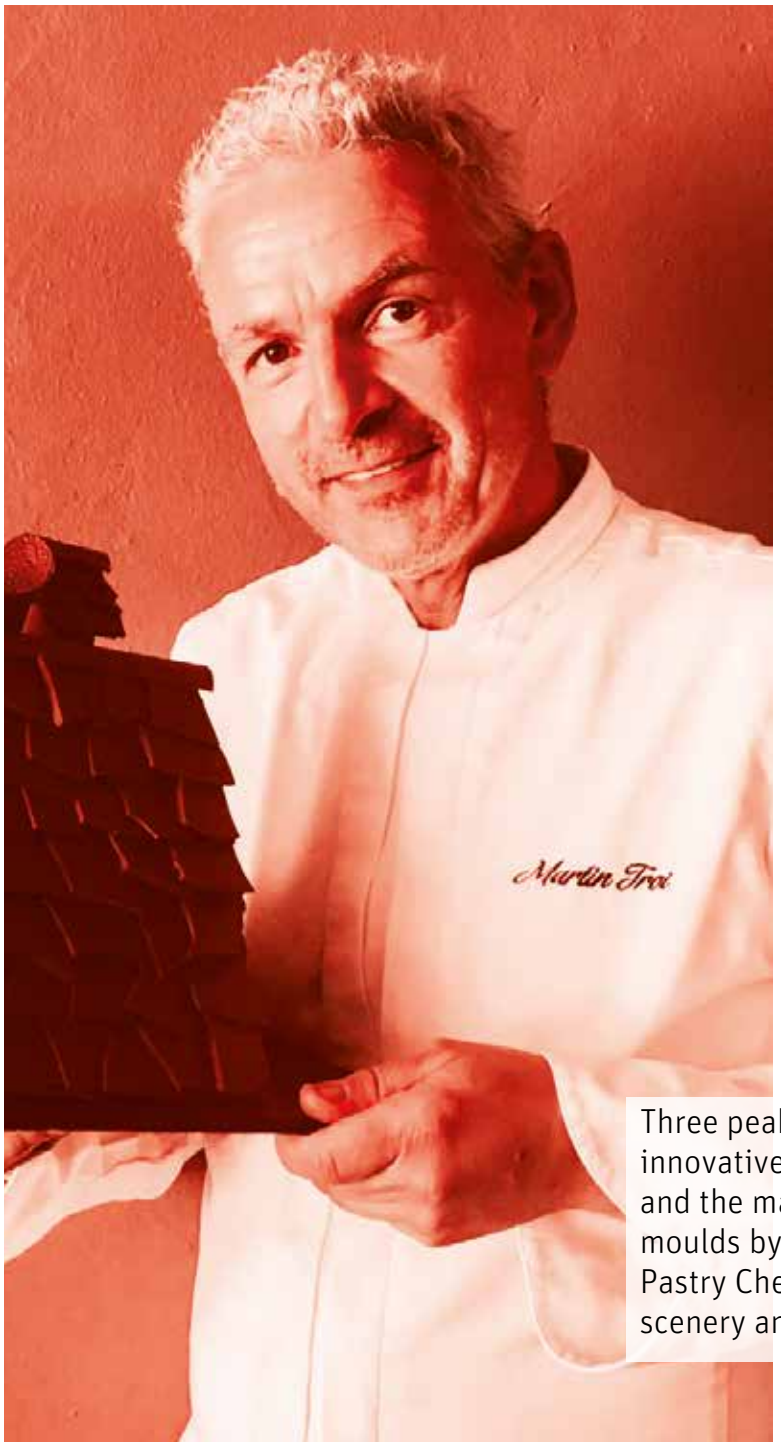
Cheerful design and original moulds will bring magic in all the laboratory.



Registered design - © 2012 - Silikomart all rights reserved

TRE CIME





CONCEIVED WITH MARTIN TROI

Three peaks of sweetness, three peaks of flavour, an innovative encounter between the greatness of the taste and the majesty of the Dolomite landscape. TRE CIME moulds by Silikomart Professional has been designed with Pastry Chef Martin Troy to give shape to the mountain scenery and let you taste its charm at every bite.

Registered design - © 2012 - Silikomart all rights reserved









Tre Cime [650]

Size: 210x80 h 110 mm
Volume 650 ml
20.372.87.0065



Tre Cime [120]

Size: 120x45 h 65 mm
Volume 120 ml
36.249.87.0065

Registered design - © 2012 - Silikomart all rights reserved

CHRISTMAS



Moonlight Sonata [1000]

Size: 230x178 h 53 mm | Volume: 1000 ml | **20.350.87.0065**



Different textures and different tastes find their harmony like the sweet notes of a sonata under the moonlight. The search of balance in the contrast leaded Silikomart Professional designers during the creation of Moonlight Sonata. The mould with its delicate and elegant shape is perfect for your most inspired creations that will charm everybody from the very first taste.

CONCEIVED WITH NINA TARASOVA





Kit Etoile [720]

Star Size: Ø 96 h 55 mm | Volume: 720 ml | **25.742.87.0065**
Tips Size: 75x48 h 52 mm | Set 2 pz/pcs



Russian Tale [125]

Size: Ø 67 h 73 mm | Volume: 125 ml x 5
28.311.87.0065 | Set 2 pcs
Mould + plastic support



NEW Russian Tale [30]

Size: Ø 41 h 45 mm
Volume: 30 ml x 15
36.280.87.0065

Registered design - © 2012 - Silikomart all rights reserved

Ginger Pop

Size: 75x67 h 12 mm
Volume: 4x31 ml
Set 2 pz/pcs + 50 sticks
25.702.00.0060

All sticks available at pag.

Pag. 150



Magic Pop

Size: 75x72 h 12 mm
Volume: 4x34 ml
Set 2 pz/pcs + 50 sticks
25.703.00.0060

All sticks available at pag.

Pag. 150



HSH 01 Home Sweet Home

Size: 180x115 h 160 mm
Volume: 1188 ml
Set 2 pz/pcs
25.601.00.0060



HSH 02 A - My Christmas Cookies

Size: 93x80 h 14 mm
Volume: 429 ml
Bulk: 12.603.00.0000
Polybag: 32.603.00.0060



HSH 05 Xmas Dream

Tree Size: 133x133 h 190 mm
Reindeer Size: 133x133 h 190 mm
Sleigh Size: 195x95 h 1100 mm
Volume Tot: 751 ml
Set 2 pz/pcs
25.608.00.0060



HSH 02 B - My Christmas Cookies

Size: 87x85 h 12 mm
Volume: 567 ml
Bulk: 12.604.00.0000
Polybag: 32.604.00.0060



HSH 08 Magic Train

Size: 305x305 h 11 mm
Volume: 966 ml
Set 2 pcs
25.612.00.0060



HSH 06 My Angel Cookies

Size: 80x49 h 15 mm
Volume: 360 ml
Bulk: 12.610.00.0000
Polybag: 32.610.00.0060



3D Tree Choc

Size: Ø 130 h 172 mm
Volume: 224 ml
Set 2 pcs
22.151.77.0065

Set 2 pcs
Stands + support pole
25.921.77.0098



DISCOVER THE WHOLE SUGARFLEX RANGE

http://silikom.art/sugarflex



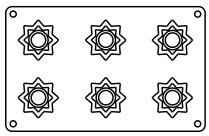




Registered design - © 2012 - Silikomart all rights reserved

SF100 Pandorino

Size: 75 x 75 h 60 mm
Volume: 150 ml
Bulk: 16.100.00.0000
Polybag: 36.100.00.0060

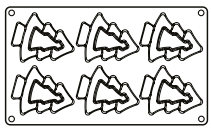






SF202 Xmas Tree

Size: 88 x 72 h 33,5 mm
Volume: 100 ml
Bulk: 16.202.00.0000
Polybag: 36.202.00.0060

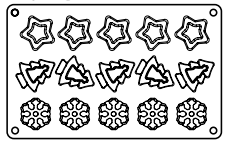




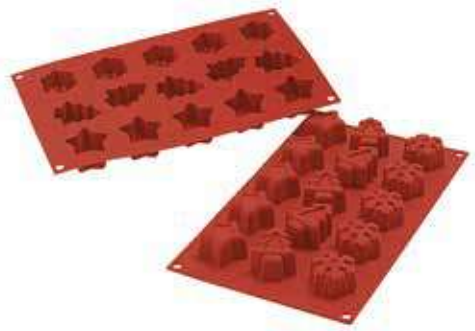


SF136 Magic Winter

Size: 39 x 49 h 25 mm
Volume: 337,5 ml
Bulk: 16.136.00.0000
Polybag: 36.136.00.0060

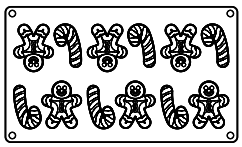


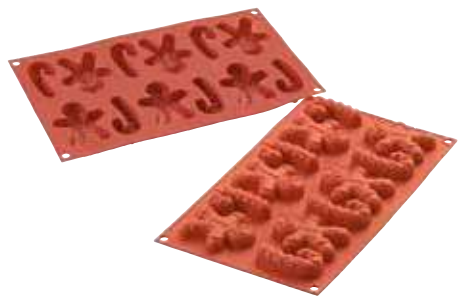




SF167 Mr. Zenzy

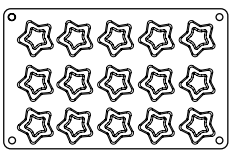
Size: 70 x 58 h 16 mm
Volume: 264 ml
Bulk: 16.167.00.0000
Polybag: 36.167.00.0060



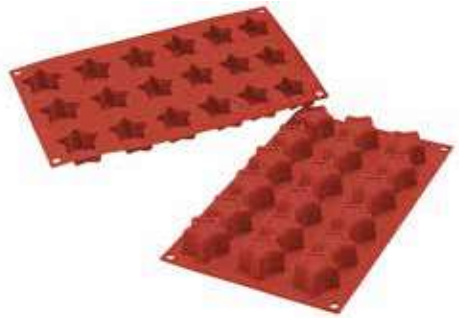


SF182 Stars

Size: Ø 45,5 h 22 mm
Volume: 19 ml
Bulk: 16.182.00.0000
Polybag: 36.182.00.0060

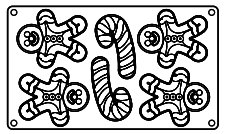


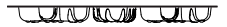


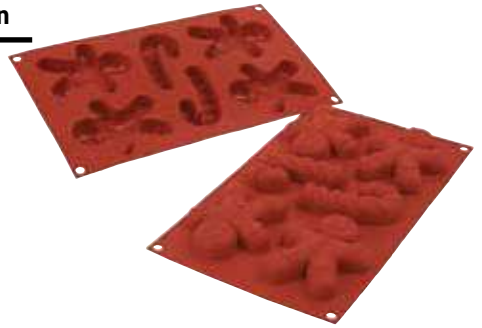


SF106 Gingerbread Man

Size: 94,5 x 78 h 21 mm
Volume: 362 ml
Bulk: 16.106.00.0000
Polybag: 36.106.00.0060

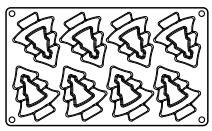






SF108 Pino

Size: 83,5 x 68 h 30,5 mm
Volume: 81 ml
Bulk: 16.108.00.0000
Polybag: 36.108.00.0060

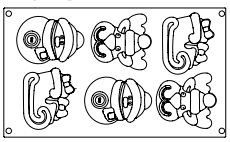






SF137 Funny Christmas

Size: 73 x 78,5 h 37 mm
Volume: 115 ml
Bulk: 16.137.00.0000
Polybag: 36.137.00.0060

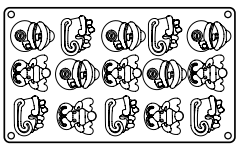






SF166 Magic Xmas

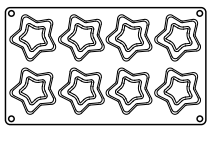
Size: 50 x 34 h 21 mm
Volume: 334 ml
Bulk: 16.166.00.0000
Polybag: 36.166.00.0060





SF107 Stella

Size: Ø 70 h 25 mm
Volume: 52,5 ml
Bulk: 16.107.00.0000
Polybag: 36.107.00.0060

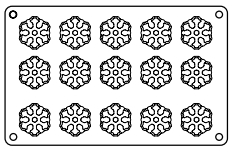




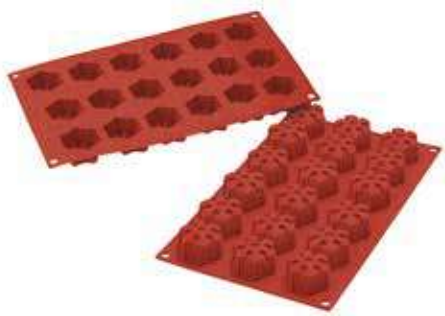
Registered design - © 2012 - Silikomart all rights reserved

SF183 Snowflakes

Size: Ø 40 h 22 mm
Volume: 19 ml
Bulk: 16.183.00.0000
Polybag: 36.183.00.0060

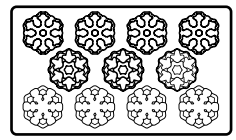




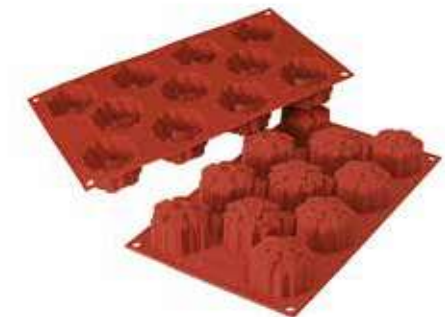


SF115 Snowflakes

Size: Ø 56 h 35 mm
Volume: 60 ml
Bulk: 16.115.00.0000
Polybag: 36.115.00.0060







SFT309 Ribbon

Size: Ø 260 h 60 mm
Volume: 2 l
Bulk: 24.309.00.0000
Polybag: 34.309.00.0060



SFT333 Jingle Bells

Size: 229 x 229 h 60 mm
Volume: 2,7 l
Bulk: 20.333.00.0000
Polybag: 30.333.00.0060





SFT334 Santa Claus

Size: 245 x 254 h 60 mm
Volume: 2,3 l
Bulk: 10.334.00.0000
Polybag: 30.334.00.0060





SFT325 Mr. Ginger

Size: 255 x 195 h 42 mm
Volume: 1,06 l
Bulk: 10.325.00.0000
Polybag: 30.325.00.0060





Christmas Tree

Size: 95x100 h 25 mm
70.100.01.0060



Nylon Cutter 11 Star

Size: ø 2.9 - 5 - 7.5 - 10.1 12. 7 cm
72.311.87.0069



Albero di Natale

Size: 350x250 h 35 mm
44.006.05.0100



DISCOVER THE WHOLE CUTTER RANGE

http://silikom.art/nylon-cutters



Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



Don't be a Grinch, enjoy the Christmas magic!

Make your dessert even sweeter...it's Christmas time!

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/Christmas-style





TUBES

The final touch!

When pursuing perfection, we all know that details make the difference.
Choose your style, set your imagination free and bring out the best of you!



Registered design - © 2012 - Silikomart all rights reserved

Flower tube 01
Size: Ø 25 mm
43.421.99.0001



Flower tube 02
Size: Ø 25 mm
43.422.99.0001



Flower tube 03
Size: Ø 25 mm
43.423.99.0001



Flower tube 04
Size: Ø 22 mm
43.424.99.0001



Flower tube 05
Size: Ø 25 mm
43.425.99.0001



Flower tube 06
Size: Ø 25 mm
43.426.99.0001



Flower tube 07
Size: Ø 25 mm
43.427.99.0001



Flower tube 08
Size: Ø 25 mm
43.428.99.0001



Flower tube 09
Size: Ø 23 mm
43.429.99.0001



Flower tube 10
Size: Ø 24 mm
43.430.99.0001



Flower tube 11
Size: Ø 24 mm
43.431.99.0001



Flower tube 12
Size: Ø 23 mm
43.432.99.0001



Grass tube 13
Size: Ø 20 mm
43.433.99.0001



Grass tube 14
Size: Ø 21 mm
43.434.99.0001



Flower tube 17
Size: Ø 25 mm
43.437.99.0001



Flower tube 18
Size: Ø 25 mm
43.438.99.0001



Flower tube 19
Size: Ø 25 mm
43.439.99.0001



Flower tube 20
Size: Ø 25 mm
43.470.99.0001



Flower tube 21
Size: Ø 25 mm
43.471.99.0001



Flower tube 22
Size: Ø 25 mm
43.472.99.0001



Flower tube 23
Size: Ø 25 mm
43.473.99.0001



Flower tube 24
Size: Ø 25 mm
43.474.99.0001



Flower tube 25
Size: Ø 25 mm
43.475.99.0001



Flower tube 26
Size: Ø 25 mm
43.476.99.0001



Flower tube 27
Size: Ø 25 mm
43.477.99.0001



Flower tube 28
Size: Ø 25 mm
43.478.99.0001



Flower tube 29
Size: Ø 25 mm
43.479.99.0001



Flower tube 30
Size: Ø 25 mm
43.480.99.0001



Flower tube 31
Size: Ø 25 mm
43.481.99.0001



Flower tube 32
Size: Ø 25 mm
43.482.99.0001



Registered design - © 2012 - Silikomart all rights reserved

Flower tube 33
Size: Ø 25 mm
43.483.99.0001



Flower tube 34
Size: Ø 25 mm
43.484.99.0001



Flower tube 35
Size: Ø 25 mm
43.485.99.0001



Flower tube 36
Size: Ø 22 mm
43.486.99.0001



Flower tube 37
Size: Ø 25 mm
43.487.99.0001



Flower tube 38
Size: Ø 25 mm
43.488.99.0001



Flower tube 39
Size: Ø 25 mm
43.489.99.0001



Flower tube 40
Size: Ø 25 mm
43.490.99.0001



Snowflakes Tube
Size: Ø 25 mm
43.435.99.0001



Star tube
Size: Ø 25 mm
43.436.99.0001



Flower tube 41
Size: Ø 25 mm
43.491.99.0001



Flower tube 42
Size: Ø 25 mm
43.492.99.0001



Flower tube 43
Size: Ø 25 mm
43.493.99.0001



Flower tube 44
Size: Ø 25 mm
43.494.99.0001



Flower tube 45
Size: Ø 25 mm
43.495.99.0001



Flower tube 46
Size: Ø 25 mm
43.496.99.0001



Flower tube 47
Size: Ø 25 mm
43.497.99.0001



Flower tube 48
Size: Ø 25 mm
43.498.99.0001



Flower tube 49
Size: Ø 25 mm
43.499.99.0001



Flower tube 50
Size: Ø 25 mm
43.650.99.0001



Flower tube 51
Size: Ø 25 mm
43.651.99.0001



Flower tube 52
Size: Ø 25 mm
43.652.99.0001



Flower tube 53
Size: Ø 25 mm
43.653.99.0001



Flower tube 54
Size: Ø 25 mm
43.654.99.0001



Mini Flower tube 01
Size: Ø 18 mm
43.641.99.0001



Mini Flower tube 02
Size: Ø 18 mm
43.642.99.0001



Mini Flower tube 03
Size: Ø 18 mm
43.643.99.0001



Mini Flower tube 04
Size: Ø 18 mm
43.644.99.0001



Mini Flower tube 05
Size: Ø 18 mm
43.645.99.0001



Mini Flower tube 06
Size: Ø 18 mm
43.646.99.0001



Registered design - © 2012 - Silikomart all rights reserved

Mini Flower tube 07
Size: Ø 18 mm
43.647.99.0001



Mini Flower tube 08
Size: Ø 18 mm
43.648.99.0001



Ball tube regular
Size: Ø 25 mm
43.615.99.0001



Ball tube irregular
Size: Ø 25 mm
43.616.99.0001



Decor tube 07
Size: Ø 25 mm
43.607.99.0001



Mini decor tube 01
Size: Ø 18 mm
43.621.99.0001

Decor tube 01
Size: Ø 25 mm
43.601.99.0001



Mini decor tube 02
Size: Ø 18 mm
43.622.99.0001



Decor tube 05
Size: Ø 25 mm
43.605.99.0001



Mini decor tube 03
Size: Ø 18 mm
43.623.99.0001



Decor tube 06
Size: Ø 25 mm
43.606.99.0001



Mini decor tube 04
Size: Ø 18 mm
43.624.99.0001

Decor tube 09
Size: Ø 25 mm
43.609.99.0001



Mini decor tube 05
Size: Ø 18 mm
43.625.99.0001



Decor tube 04
Size: Ø 25 mm
43.604.99.0001



Mini decor tube 06
Size: Ø 18 mm
43.626.99.0001



Decor tube 10
Size: Ø 25 mm
43.610.99.0001



Decor tube 11
Size: Ø 25 mm
43.611.99.0001

Decor tube 02
Size: Ø 25 mm
43.602.99.0001



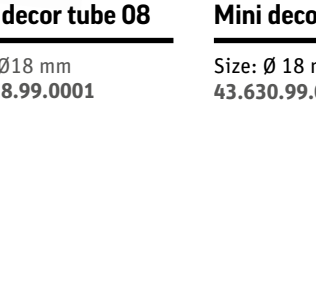
Mini decor tube 07
Size: Ø 18 mm
43.627.99.0001



Decor tube 03
Size: Ø 25 mm
43.603.99.0001



Mini decor tube 08
Size: Ø18 mm
43.628.99.0001



Mini decor tube 10
Size: Ø 18 mm
43.630.99.0001



Mini decor tube 11
Size: Ø 18 mm
43.631.99.0001

Mini decor tube 12
Size: Ø 18 mm
43.632.99.0001



Mini decor tube 13
Size: Ø 18 mm
43.633.99.0001



Mini decor tube 14
Size: Ø 18 mm
43.634.99.0001



Mini decor tube 15
Size: Ø 18 mm
43.635.99.0001



Mini decor tube 09
Size: Ø 18 mm
43.629.99.0001



Registered design - © 2012 - Silikomart all rights reserved

Flower nails 01

Size: Ø 21 mm
Set 24 pz/pcs
43.461.99.0000



Flower nails 02

Size: Ø 30 mm
Set 24 pz/pcs
43.462.99.0000



Flower nails 03

Size: Ø 35 mm
Set 24 pz/pcs
43.463.99.0000



Flower nails 04

Size: Ø 35 mm
Set 24 pz/pcs
43.464.99.0000



Flower nails 05

Size: Ø 40 mm
Set 24 pz/pcs
43.465.99.0000



Flower nails 06

Size: Ø 35 mm
Set 24 pz/pcs
43.466.99.0000



Flower nails 07

Size: Ø 20 mm
Set 24 pz/pcs
43.467.99.0000



Flower nails 08

Size: Ø 45 mm
Set 24 pz/pcs
43.468.99.0000



Flower nails 09

Size: Ø 33 mm
Set 24 pz/pcs
43.469.99.0000



Flower nails 10

Size: Ø 45 mm
Set 24 pz/pcs
43.460.99.0000





Color twist big

Size: Ø 25 mm
70.179.01.0096



Color twist small

Size: Ø 18 mm
70.178.01.0096



Tube Adaptor

Large Size: Ø 3 mm
70.182.01.0096
Medium Size: Ø 2.5 mm
70.181.01.0096
Small Size: Ø 1.5 mm
70.180.01.0096



















ADAPTOR TUBES LIST

Small	Medium	Large
43.332.99.0000	43.336.99.0000	43.421.99.0001
43.333.99.0000	43.337.99.0000	43.422.99.0001
43.334.99.0000	43.338.99.0000	43.423.99.0001
43.335.99.0000	43.339.99.0000	43.424.99.0001
43.320.99.0000	43.325.99.0000	43.425.99.0001
43.321.99.0000	43.326.99.0000	43.426.99.0001
43.322.99.0000	43.327.99.0000	43.427.99.0001
43.323.99.0000	43.387.99.0000	43.428.99.0001
43.324.99.0000	43.388.99.0000	43.429.99.0001
43.379.99.0000	43.389.99.0000	43.430.99.0001
43.380.99.0000	43.390.99.0000	43.431.99.0001
43.381.99.0000	43.310.99.0000	43.432.99.0001
43.382.99.0000	43.311.99.0000	43.433.99.0001
43.383.99.0000	43.312.99.0000	43.434.99.0001
43.384.99.0000	43.313.99.0000	43.435.99.0001
43.385.99.0000	43.314.99.0000	43.436.99.0001
43.386.99.0000	43.346.99.0000	43.437.99.0001
43.301.99.0000	43.347.99.0000	43.438.99.0001
43.302.99.0000	43.372.99.0000	43.439.99.0001
43.303.99.0000	43.375.99.0000	43.470.99.0001
43.304.99.0000	43.378.99.0000	43.471.99.0001
43.305.99.0000	43.369.99.0000	43.472.99.0001
43.306.99.0000	43.356.99.0000	43.473.99.0001
43.307.99.0000	43.357.99.0000	43.474.99.0001
43.308.99.0000	43.358.99.0000	43.475.99.0001
43.309.99.0000	43.360.99.0000	43.476.99.0001
43.363.99.0000	43.361.99.0000	43.477.99.0001
43.364.99.0000	43.350.99.0000	43.478.99.0001
43.352.99.0000	43.343.99.0000	43.479.99.0001
43.366.99.0000	43.344.99.0000	43.480.99.0001
43.367.99.0000	43.615.99.0001	43.481.99.0001
43.368.99.0000	43.616.99.0001	43.482.99.0001
43.371.99.0000		43.483.99.0001
43.370.99.0000		43.484.99.0001
43.374.99.0000		43.485.99.0001
43.373.99.0000		43.486.99.0001
43.353.99.0000		43.487.99.0001
43.376.99.0000		43.488.99.0001
43.377.99.0000		43.489.99.0001
43.355.99.0000		43.490.99.0001
43.349.99.0000		43.491.99.0001
Mini Flower		43.492.99.0001
Bim Media		43.493.99.0001
Bim Grande		43.494.99.0001
		43.495.99.0001
		43.496.99.0001
		43.497.99.0001
		43.498.99.0001
		43.499.99.0001
		43.450.99.0001
		43.451.99.0001
		43.452.99.0001
		43.453.99.0001
		43.454.99.0001

COLOR TWIST TUBES LIST

Small	Big	
43.641.99.0001	43.421.99.0001	43.491.99.0001
43.642.99.0001	43.422.99.0001	43.492.99.0001
43.643.99.0001	43.423.99.0001	43.493.99.0001
43.644.99.0001	43.424.99.0001	43.494.99.0001
43.645.99.0001	43.425.99.0001	43.495.99.0001
43.646.99.0001	43.426.99.0001	43.496.99.0001
43.647.99.0001	43.427.99.0001	43.497.99.0001
43.648.99.0001	43.428.99.0001	43.498.99.0001
43.336.99.0000	43.429.99.0001	43.499.99.0001
43.337.99.0000	43.430.99.0001	43.450.99.0001
43.338.99.0000	43.431.99.0001	43.451.99.0001
43.339.99.0000	43.432.99.0001	43.452.99.0001
43.325.99.0000	43.433.99.0001	43.453.99.0001
43.326.99.0000	43.434.99.0001	43.454.99.0001
43.327.99.0000	43.435.99.0001	
43.387.99.0000	43.436.99.0001	
43.388.99.0000	43.437.99.0001	
43.389.99.0000	43.438.99.0001	
43.390.99.0000	43.439.99.0001	
43.310.99.0000	43.470.99.0001	
43.311.99.0000	43.471.99.0001	
43.312.99.0000	43.472.99.0001	
43.313.99.0000	43.473.99.0001	
43.314.99.0000	43.474.99.0001	
43.346.99.0000	43.475.99.0001	
43.347.99.0000	43.476.99.0001	
43.372.99.0000	43.477.99.0001	
43.375.99.0000	43.478.99.0001	
43.378.99.0000	43.479.99.0001	
43.369.99.0000	43.480.99.0001	
43.356.99.0000	43.481.99.0001	
43.357.99.0000	43.482.99.0001	
43.358.99.0000	43.483.99.0001	
43.360.99.0000	43.484.99.0001	
43.361.99.0000	43.485.99.0001	
43.350.99.0000	43.486.99.0001	
43.343.99.0000	43.487.99.0001	
43.344.99.0000	43.488.99.0001	
43.615.99.0001	43.489.99.0001	
43.616.99.0001	43.490.99.0001	

Registered design - © 2012 - Silikomart all rights reserved

Star french tubes



Name	Item	Size
BF 310	43.332.99.0000	Ø 4 mm
BF 311	43.333.99.0000	Ø 6 mm
BF 312	43.334.99.0000	Ø 7 mm
BF 313	43.335.99.0000	Ø 9 mm
BF 314	43.336.99.0000	Ø 10 mm
BF 314/11	43.337.99.0000	Ø 11 mm
BF 315	43.338.99.0000	Ø 12 mm
BF 316	43.339.99.0000	Ø 13 mm
BF 317	43.340.99.0000	Ø 15 mm
BF 318	43.341.99.0000	Ø 16 mm
BF 319	43.342.99.0000	Ø 18 mm

Round tubes



Name	Item	Size
BT 202	43.301.99.0000	Ø 2 mm
BT 203	43.302.99.0000	Ø 3 mm
BT 204	43.303.99.0000	Ø 4 mm
BT 205	43.304.99.0000	Ø 5 mm
BT 206	43.305.99.0000	Ø 6 mm
BT 207	43.306.99.0000	Ø 7 mm
BT 208	43.307.99.0000	Ø 8 mm
BT 209	43.308.99.0000	Ø 9 mm
BT 210	43.309.99.0000	Ø 10 mm
BT 211	43.310.99.0000	Ø 11 mm
BT 212	43.311.99.0000	Ø 12 mm
BT 213	43.312.99.0000	Ø 13 mm
BT 214	43.313.99.0000	Ø 14 mm
BT 215	43.314.99.0000	Ø 15 mm
BT 216	43.315.99.0000	Ø 16 mm
BT 217	43.316.99.0000	Ø 17 mm
BT 218	43.317.99.0000	Ø 18 mm
BT 220	43.318.99.0000	Ø 20 mm
BT 222	43.319.99.0000	Ø 22 mm
BT 224	43.320.99.0000	Ø 24 mm

Close star tubes



Name	Item	Size
BC 320	43.321.99.0000	Ø 2 mm
BC 321	43.322.99.0000	Ø 3 mm
BC 322	43.323.99.0000	Ø 4 mm
BC 323	43.324.99.0000	Ø 5 mm
BC 324	43.325.99.0000	Ø 6 mm
BC 325	43.326.99.0000	Ø 7 mm
BC 326	43.327.99.0000	Ø 8 mm
BC 327	43.328.99.0000	Ø 9 mm
BC 328	43.329.99.0000	Ø 10 mm
BC 329	43.330.99.0000	Ø 11 mm
BC 330	43.331.99.0000	Ø 12 mm

Open flower tubes



Name	Item	Size
BA 411	43.346.99.0000	small
BA 413	43.347.99.0000	medium
BA 415	43.348.99.0000	large

Open flower leaves



Name	Item	Size
BX1105	43.362.99.0000	Ø 5 h 42 mm
BX1115	43.363.99.0000	Ø 4 h 42 mm
BX1123	43.364.99.0000	Ø 3 h 42 mm
BX1132	43.365.99.0000	Ø 2 h 42 mm

Star tubes



Name	Item	Size
BS 102	43.379.99.0000	Ø 2 mm
BS 103	43.380.99.0000	Ø 3 mm
BS 104	43.381.99.0000	Ø 4 mm
BS 105	43.382.99.0000	Ø 5 mm
BS 106	43.383.99.0000	Ø 6 mm
BS 107	43.384.99.0000	Ø 7 mm
BS 108	43.385.99.0000	Ø 8 mm
BS 109	43.386.99.0000	Ø 9 mm
BS 110	43.387.99.0000	Ø 10 mm
BS 111	43.388.99.0000	Ø 11 mm
BS 112	43.389.99.0000	Ø 12 mm
BS 113	43.390.99.0000	Ø 13 mm
BS 114	43.391.99.0000	Ø 14 mm
BS 115	43.392.99.0000	Ø 15 mm
BS 116	43.393.99.0000	Ø 16 mm
BS 117	43.394.99.0000	Ø 17 mm
BS 118	43.395.99.0000	Ø 18 mm

Star ribbon tubes



Name	Item	Size
BR 330	43.343.99.0000	small
BR 331	43.344.99.0000	medium
BR 332	43.345.99.0000	large

Flower tubes



Name	Item	Size
BD 300	43.349.99.0000	small
BD 301	43.350.99.0000	medium
BD 302	43.351.99.0000	large

Registered design - © 2012 - Silikomart all rights reserved

BX 1013



Name	Item	Size
BX1013	43.352.99.0000	Ø 13 h 43 mm

BX 1303



Name	Item	Size
BX1303	43.367.99.0000	3 x 17 h 40 mm

BX 1217



Name	Item	Size
BX1217	43.366.99.0000	3 x 17 h 40 mm

BX 1405



Name	Item	Size
BX1405	43.368.99.0000	5 x 20 h 43 mm

BX 1510



Name	Item	Size
BX1510	43.369.99.0000	10 x 22 h 52 mm

BX 1713



Name	Item	Size
BX1713	43.371.99.0000	Ø 13 h 40 mm

BX 1605



Name	Item	Size
BX1605	43.370.99.0000	8 x 5 h 52 mm

BX 1820



Name	Item	Size
BX1820	43.372.99.0000	Ø 20 h 42 mm

BX 2117



Name	Item	Size
BX2117	43.374.99.0000	Ø 17 h 45 mm

BX 1906



Name	Item	Size
BX1906	43.373.99.0000	Ø 17 x 6 h 47 mm

BX 2013



Name	Item	Size
BX2013	43.353.99.0000	Ø 13 h 42 mm

BX 2219



Name	Item	Size
BX2219	43.375.99.0000	Ø 19 h 52 mm

Registered design - © 2012 - Silikomart all rights reserved

BX 2312 - BX2314 - BX2315



Name	Item	Size
BX2312	43.376.99.0000	Ø12 h 41mm
BX2314	43.377.99.0000	Ø 14 h 39 mm
BX2315	43.378.99.0000	Ø15 h 46 mm

BX 3005



Name	Item	Size
BX3005	43.354.99.0000	Ø 5 h 50 mm

BX 5017



Name	Item	Size
BX5017	43.356.99.0000	Ø 17 h 47 mm

BX 6018



Name	Item	Size
BX6018	43.357.99.0000	Ø18 h 48 mm

BX 4014



Name	Item	Size
BX4014	43.355.99.0000	Ø 14 h 50 mm

BX 7020



Name	Item	Size
BX7020	43.358.99.0000	Ø 20 h 52 mm

BX 8019



Name	Item	size
BX8019	43.359.99.0000	Ø19 h 52 mm

BX 9017



Name	Item	size
BX9017	43.360.99.0000	3 x 17 h 52 mm
BX9022	43.361.99.0000	3 x 22 h 53 mm

BIM 340

Name	Item
Ø25 x 90 mm	70.529.99.0066
Ø6 x 63 mm	43.457.99.0001
Ø6 x 75 mm	43.458.99.0001
Ø8 x 92 mm	43.459.99.0001



Ideale per riempire cannoli, krapfen e bigné
Perfect for stuff cream horns, krapfens, cream puffs

TUBE CLEANING BRUSH

Name	Item
BRU	41.090.99.0000



Registered design - © 2012 - Silikomart all rights reserved

BS 10 T

Size: da Ø 4 a15 mm
Set 10 pz/pcs
43.096.99.0000



BX 10 S

Size: da Ø 4 a15 mm
Set 10 pz/pcs
43.097.99.0000



BOS 26

Set 26 pz/pcs
40.805.99.0000



BOS 36 BIG

Set 39 pz/pcs
40.454.99.0000



BOS 52

Set 55 pz/pcs
40.716.00.0000



Wall Rack

White: **41.091.99.0000**



BPC 24

Mixed Tubes
Set 24 pz/pcs
73.106.99.0096



polycarbonate

BPC 6C

Tubes
Set 6 pz/pcs
73.103.99.0096



polycarbonate

BPC 6A

Star Tubes
Set 6 pz/pcs
73.101.99.0096



polycarbonate

BPC 12A

Star Tubes + Round tubes
Set 12 pz/pcs
73.104.99.0096



polycarbonate

BPC 12B

Mixed Tubes
Set 12 pz/pcs
73.105.99.0096



polycarbonate

BPC 6B

Round Tubes
Set 6 pz/pcs
73.102.99.0096



polycarbonate

Religieuse tube 01

Close
Size: Ø 30 mm
43.443.99.0001





Religieuse tube 02

Open
Size: Ø 30 mm
43.444.99.0001





Rectangle tube 01

Size: 25x10 mm
43.597.99.0001



Square tube 02

Size: 20x20 mm
43.596.99.0001



Disposable Piping bags Small

Size: 360 mm
Set 24 pz/pcs
70.097.99.0065
Size: 560 mm
Set 24 pz/pcs
70.149.99.0065



Disposable Piping bags

Size: 560 mm
Set 100 pz/pcs
70.142.99.0065



Piping bags

Size: 200 mm
70.143.99.0066
Size: 250 mm
70.144.99.0066
Size: 300 mm
70.145.99.0066
Size: 350 mm
70.146.99.0066
Size: 400 mm
70.147.99.0066

HIGH QUALITY
MADE IN JAPAN



Silicone piping bags

Size: Ø 185 h 450 mm
70.300.86.0160



Cotton piping bags

MADE IN GERMANY

41.943.99.0000	STD	025	25 cm
41.944.99.0000	STD	028	28 cm
40.871.00.0000	STD	034	34 cm
40.856.00.0000	STD	040	40 cm
40.891.00.0000	STD	046	46 cm
41.598.99.0000	STD	050	50 cm
41.945.99.0000	STD	055	55 cm
41.599.99.0000	STD	060	60 cm
41.946.99.0000	STD	065	65 cm
41.947.99.0000	STD	070	70 cm
41.948.99.0000	STD	075	75 cm

Piping Bags Holder

PP Material
72.336.99.0098



Sac a poche

Size: 34 mm
+3 round tubes
+3 star tubes
70.033.99.0060



Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



Turn every dessert into a blooming garden!

A collection of piping nozzles that embodies all the wonder of the flower gardens, creating lush grasses, blossoms and bouquets.





DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/tubes

ACCESSORIES

The perfect chef tool box!

Every job has its own equipment. Don't let you catch unprepared and create your own professional tool box choosing your favourite accessories.



Registered design - © 2012 - Silikomart all rights reserved

ACCESSORIES

Straight spatulas

Stainless steel spatula with plastic handle

SP 20
Size: 20 cm
73.431.99.0001

SP 28
Size: 28 cm
73.432.99.0001

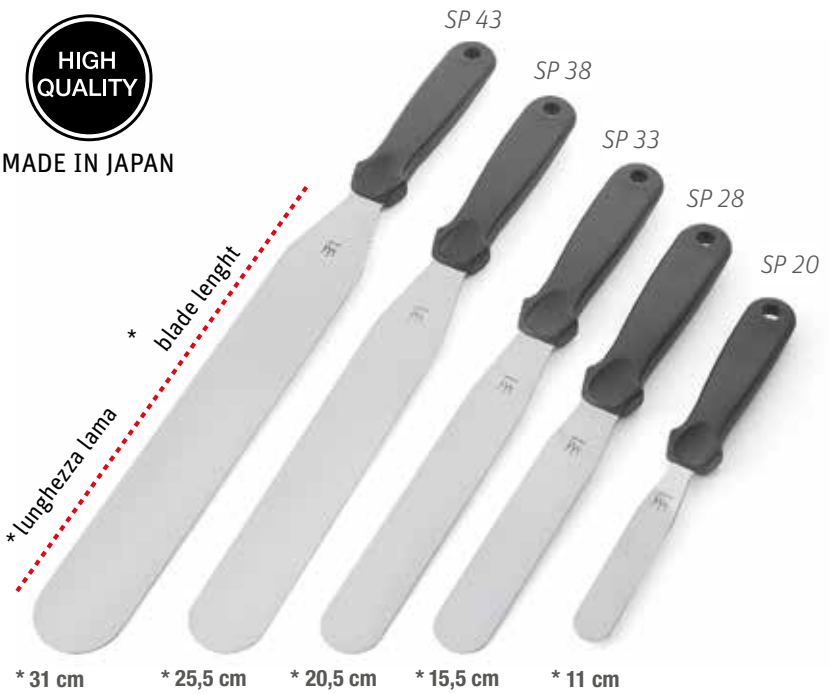
SP 33
Size: 33 cm
73.433.99.0001

SP 38
Size: 38 cm
73.434.99.0001

SP 43
Size: 43 cm
73.437.99.0001

HIGH QUALITY

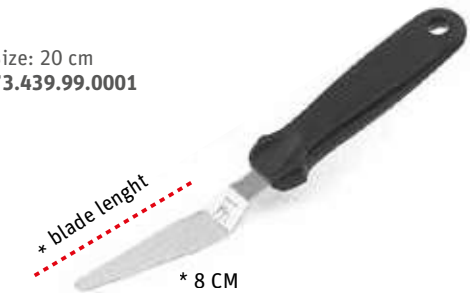
MADE IN JAPAN



SP Special 20

Pointed stainless steel spatula with plastic handle

Size: 20 cm
73.439.99.0001



Scraper

Spatula Size: 120x120 mm
70.141.00.0001

Scraper 01 Size: 130 mm
70.157.99.0001

Scraper 02 Size: 175 mm
70.158.99.0001



Edged spatulas

Offset stainless steel spatula with plastic handle

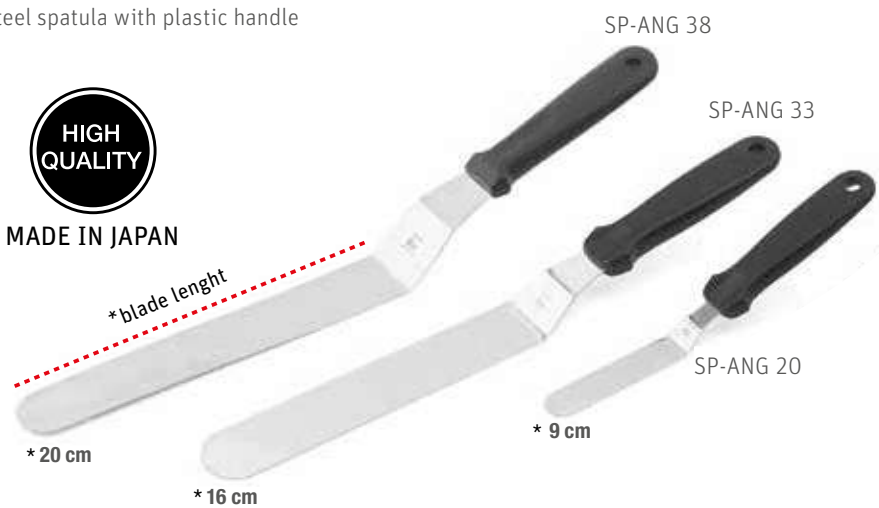
SP-ANG 20
Size: 9 cm
73.435.99.0001

SP-ANG 33
Size: 16 cm
73.436.99.0001

SP-ANG 38
Size: 20 cm
73.438.99.0001

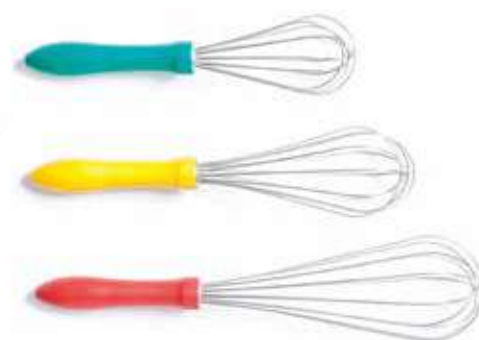
HIGH QUALITY

MADE IN JAPAN



Wisk

Mini Size: 210 - Ø 50 mm
Medium Size: 245 - Ø 60 mm
Maxi Size: 300 - Ø 70 mm
73.443.99.0069



Registered design - © 2012 - Silikomart all rights reserved

Modelling Tools 8

Set 8 pcs
72.338.19.0096



Modelling Tools 9

Set 9 pcs
72.339.19.0096



Smoother

Smoother
70.098.20.0065

Smoother Edge
70.099.20.0065



Roll Tool

72.341.20.0096



Smooth Rolling Pin

Big Size: Ø 40 x 400 mm
70.306.87.0060

Small Size: Ø 25 x 230 mm
70.305.87.0060



Adjustable Rolling Pins

Size: Ø 40 x 400 mm
6 Rings: 2x1 mm
2x2 mm 2x3 mm
70.300.20.0065



Decorative Rollin Pins

Bricks Size: Ø 42 x 400 mm
70.301.20.0065

Heart Size: Ø 42 x 400 mm
70.303.20.0065

Stripes Size: Ø 42 x 400 mm
70.302.20.0065

Star Size: Ø 42 x 400 mm
70.304.20.0065



Stainless Cake Tray

Size: 280 x 330 mm
70.132.99.0001



Cake Cutter

Size: 300 mm
73.441.99.0001





Sifter

Size: 110 h 30 mm
70.025.00.0001



Registered design - © 2012 - Silikomart all rights reserved

Hollow Plastic Stakes



Size: 300 mm / Ø 15 mm
Set 5 pz/pcs
70.127.19.0061

300 mm / Ø 12 mm
Set 5 pz/pcs
70.175.19.0061

300 mm / Ø 10 mm
Set 6 pz/pcs
70.176.19.0061

300 mm / Ø 6 mm
Set 10 pz/pcs
70.177.19.0061

PVC Roll



Size: 305 m x 25 mm
73.471.86.0001
Size: 305 m x 30 mm
73.472.86.0001
Size: 305 m x 35 mm
73.473.86.0001
Size: 305 m x 40 mm
73.474.86.0001
Size: 305 m x 45 mm
73.475.86.0001
Size: 305 m x 50 mm
73.476.86.0001
Size: 305 m x 55 mm
73.477.86.0001
Size: 305 m x 60 mm
73.478.86.0001

Cooling Grind



Round Size: 300 mm
73.442.99.0001



Square Size: 400x600 mm
43.447.99.0000

Square Size: 500x500 mm
43.448.99.0000

Square Size: 300x300 mm
43.449.99.0000

PVC Sheet

Size: 600x400 mm
Set: 50 pcs
73.479.86.0001

Parchment Paper



Size: 600 x 400 mm - 500 sheets
73.481.99.0001
Size: 600 x 400 - 1000 sheets
73.482.99.0001

Cake Cardboard Drums Round



Size: Ø 20 cm
Silver: **73.451.99.0001**
Gold: **73.451.98.0001**

Size: Ø 25 cm
Silver: **73.452.99.0000**
Gold: **73.452.98.0001**

Size: Ø 30 cm
Silver: **73.453.99.0001**
Gold: **73.453.98.0001**



Size: Ø 35 cm
Silver: **73.454.99.0001**
Gold: **73.454.98.0001**

Size: Ø 40 cm
Silver: **73.455.99.0001**
Gold: **73.455.98.0001**

Size: Ø 45 cm
Silver: **73.456.99.0001**
Gold: **73.456.98.0001**

Cake Cardboard Drums Square



Size: 20 x 20 cm
Silver: **73.461.99.0001**
Gold: **73.461.98.0001**

Size: 25 x 25 cm
Silver: **73.462.99.0001**
Gold: **73.462.98.0001**

Size: 30 x 30 cm
Silver: **73.463.99.0001**
Gold: **73.463.98.0001**



Size: 35 x 35 cm
Silver: **73.464.99.0001**
Gold: **73.464.98.0001**

Size: 40 x 40 cm
Silver: **73.465.99.0001**
Gold: **73.465.98.0001**

Size: 45 x 45 cm
Silver: **73.466.99.0001**
Gold: **73.466.98.0001**

Registered design - © 2012 - Silikomart all rights reserved

Food Brush

Set 3 pcs
70.129.99.0001

Set 3 pcs
70.130.99.0001



Thermo Choc

Size: 320x70 mm
70.096.98.0062



Blowthorch

Volume: 20 ml
70.056.99.0001

Volume: 60 ml
70.058.99.0001



Zeus Glove

Size: 285 x 168 h 20 mm
Black: **70.200.20.0001**
Grey: **70.200.55.0001**

Size: 385 x 168 h 20 mm
Black: **70.500.20.0001**
Grey: **70.500.55.0001**



Silicone Spoon

Size: 25 cm
70.104.87.0002

Size: 36 cm
70.105.87.0002

Size: 41 cm
70.106.87.0002



Silicone Spatula

Size: 25 cm
70.101.87.0002

Size: 36 cm
70.102.87.0002

Size: 41 cm
70.103.87.0002



Gradual Bottles

Volume: 100 ml
70.136.99.0061

Volume: 250 ml
70.137.99.0061

Volume: 500 ml
70.138.99.0061

Volume: 1000 ml
70.139.99.0061



Adjustable Pastry Wheel Cutter

5 Blades:
43.451.99.0001 - Regular
43.452.99.0001 - Irregular

7 Blades:
43.453.99.0001 - Regular
43.454.99.0001 - Irregular



Strudel Cutting

Size: 60 mm
70.038.01.0001



Roller Dockers

Size: 120 mm
70.037.01.0001



Cutting Rollers

Size: 120 mm
70.036.01.0001



Pot Holder

Size: 175x175 mm
Black:**70.198.20.0001**
Grey: **70.198.55.0001**



Cookie Press

Size: Ø 60 h 240 mm
70.031.99.0069



Coco Choc

Size: Ø 185 h 65 mm
24.003.77.0065



Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78
Food and Pastry Innovation Lab



Leaf me up!

Stainless steel spatula to create leaf shaped chocolate decorations.

DOWNLOAD THE PREMIUM CONTENT!

http://silikom.art/accessories





FOOD

The final touch!

A complete range of food products that will give a sparkle to your special desserts.



Registered design - © 2012 - Silikomart all rights reserved







Glitter Dust

Volume: 10 g

- 73.361.99.0001 - Silver
- 73.363.99.0001 - Gold
- 73.364.99.0001 - Red
- 73.365.99.0001 - Blue
- 73.366.99.0001 - Yellow
- 73.367.99.0001 - Pink
- 73.368.99.0001 - Green

Mirror Glaze

Volume: 250 g

- 73.107.00.0001 Natural **(225 g)**
- 73.107.01.0001 Sparkle
- 73.107.02.0001 White
- 73.107.03.0001 Choco
- 73.107.04.0001 Gold
- 73.107.05.0001 Red



Ready Lace

Volume: 140 g

- 99.034.01.0001 White
- 99.034.02.0001 Silver
- 99.034.03.0001 White Pearl
- 99.034.04.0001 Black
- 99.034.05.0001 Gold







Registered design - © 2012 - Silikomart all rights reserved

Hidrosoluble Colours

Volume: 5 gr

- 73.281.99.0096 - Orange
- 73.282.99.0096 - Blue
- 73.283.99.0096 - Yellow
- 73.284.99.0096 - Brown
- 73.285.99.0096 - Red
- 73.286.99.0096 - Green



(*) Colours don't refer to the result obtained after mixing the product with alcohol or water.

Hidrosoluble Colours

Volume: 25 gr

- 73.181.99.0001 - Orange
- 73.182.99.0001 - Blue
- 73.183.99.0001 - Yellow
- 73.184.99.0001 - Brown
- 73.185.99.0001 - Red
- 73.186.99.0001 - Green



(*) Colours don't refer to the result obtained after mixing the product with alcohol or water.

Pearl Colours

Volume: 5 gr

- 73.261.99.0096 - Silver
- 73.262.99.0096 - Bronze
- 73.263.99.0096 - Gold
- 73.264.99.0096 - Red
- 73.265.99.0096 - Blue
- 73.266.99.0096 - Yellow
- 73.267.99.0096 - Pink
- 73.268.99.0096 - Green



Pearl Colours

Volume: 25 gr

- 73.161.99.0001 - Silver
- 73.162.99.0001 - Bronze
- 73.163.99.0001 - Gold
- 73.164.99.0001 - Red
- 73.165.99.0001 - Blue
- 73.166.99.0001 - Yellow
- 73.167.99.0001 - Pink
- 73.168.99.0001 - Green



Liposoluble Colours

Volume: 5 gr

- 73.271.99.0096 - Orange
- 73.272.99.0096 - Blue
- 73.273.99.0096 - Yellow
- 73.274.99.0096 - Brown
- 73.275.99.0096 - White
- 73.276.99.0096 - Red
- 73.277.99.0096 - Green
- 73.278.99.0096 - Black



Liposoluble Colours

Volume: 25 gr

- 73.171.99.0001 - Orange
- 73.172.99.0001 - Blue
- 73.173.99.0001 - Yellow
- 73.174.99.0001 - Brown
- 73.176.99.0001 - Red
- 73.177.99.0001 - Green
- 73.178.99.0001 - Black
- 73.175.99.0001 - White **(50g)**



Mini Velvet Spray

Volume: 150 gr

- 73.141.01.0001 White
- 73.141.02.0001 Yellow
- 73.141.03.0001 Brown
- 73.141.04.0001 Pink
- 73.141.05.0001 Red
- 73.141.06.0001 Green
- 73.141.07.0001 Black
- 73.141.08.0001 Gold
- 73.141.09.0001 Light Blue



Velvet Spray

Volume: 400 gr

- 73.142.01.0001 White
- 73.142.02.0001 Yellow
- 73.142.03.0001 Brown
- 73.142.04.0001 Pink
- 73.142.05.0001 Red
- 73.142.06.0001 Green
- 73.142.07.0001 Black
- 73.142.08.0001 Gold
- 73.142.09.0001Light Blue



Registered design - © 2012 - Silikomart all rights reserved

Tricot Mix

Volume: 300 g
99.016.01.0062









Sugar Paste

Volume: 300 g

- 99.009.02.0001 Orange
- 99.009.03.0001 Light Blue
- 99.009.04.0001 Yellow
- 99.009.05.0001 Black
- 99.009.06.0001 Pink
- 99.009.07.0001 Red
- 99.009.08.0001 Green
- 99.009.09.0001 Violet
- 99.009.11.0001 Skin
- 99.009.13.0001 Sky



Sugar Paste

Volume: 600 g
99.009.01.0001



Gel Colour

Volume: 40 ml

- 73.121.99.0003 Orange
- 73.123.99.0003 Yellow
- 73.124.99.0003 Black
- 73.126.99.0003 Red
- 73.122.99.0003 Blue
- 73.125.99.0003 Pink
- 73.127.99.0003 Green
- 73.128.99.0003 Purple



Sugar Paste Flavoured

Volume: 300 ml

- 99.035.01.0001 Vanilla - Avory
- 99.035.02.0001 Lemon - Yellow
- 99.035.03.0001 Hazelnut - Light Brown
- 99.035.04.0001 Chocolate - Brown



Wonder Gel

Volume: 25 ml

- 73.131.99.0001 White
- 73.132.99.0001 Light Blue
- 73.133.99.0001 Yellow
- 73.134.99.0001 Black
- 73.135.99.0001 Pink
- 73.136.99.0001 Red
- 73.137.99.0001 Green
- 73.138.99.0001 Purple

Display: 64.369.00.0064 - 32 pz/pcs



Double Decorative Pen

- 73.111.99.0001 Silver
- 73.115.99.0001 Black
- 73.116.99.0001 Gold





Brush

- 73.195.99.0001 Gold



Decorative Pens

99.011.99.0001



Registered design - © 2012 - Silikomart all rights reserved

CMC

Volume: 40 g
73.101.99.0001



Agar Agar

Volume: 40 g
73.106.99.0001



Arabic Gum

Volume: 40 g
73.103.99.0001



Tragacanth Gum

Volume: 40 g
73.102.99.0001



Sugar Snowflakes

Volume: 30 g
73.253.03.0001



Glucose

Volume: 230 g
73.104.99.0001



Mallow

Volume: 50 g
73.251.01.0001 Mini
73.251.02.0001



Sugar Pearls

Volume: 50 g
Silver: **73.231.99.0001**
Gold: **73.232.99.0001**



Soft Pearl

Volume: 60 g
White: **73.252.01.0001**
Light Blue: **73.252.02.0001**
Pink: **73.252.03.0001**



Brill Decor

Volume: 400 ml
73.143.99.0001



Cooler Decor

Volume: 400 ml
73.145.99.0001



No Stick Decor

Volume: 500 ml
73.144.99.0001



Sugar Magic Star

Volume: 40 g
73.254.01.0001



Mini Sugar Hearts

Volume: 40 g
Silver: **73.253.02.0001**



Isomalt

Volume: 500 g
73.105.99.0001



Marzipan

Volume: 250 g
White: **99.024.01.0001**
Green: **99.024.08.0001**



Magic Hearts

Volume: 55 g
Pink: **73.254.02.0001**
Blue: **73.254.03.0001**



Spray

Volume: 50 ml
Gold: **73.148.99.0001**
Silver: **73.146.99.0001**



Mini Pearl

Volume: 80 g

- 73.250.01.0001 Silver
- 73.250.02.0001 Orange
- 73.250.03.0001 White
- 73.250.04.0001 Light Blue
- 73.250.05.0001 Bronze
- 73.250.06.0001 Yellow
- 73.250.07.0001 Gold
- 73.250.08.0001 Pink
- 73.250.09.0001 Red
- 73.250.10.0001 Green
- 73.250.11.0001 Violet



Sugar Crystal

Volume: 100 g

- 73.211.99.0001 Orange
- 73.212.99.0001 Silver
- 73.213.99.0001 Blue
- 73.214.99.0001 White
- 73.210.99.0001 Bronze
- 73.215.99.0001 Gold
- 73.216.99.0001 Pink
- 73.217.99.0001 Red
- 73.218.99.0001 Green
- 73.219.99.0001 Yellow



Registered design - © 2012 - Silikomart all rights reserved

the PASTRY CULTURE by hangar78

Food and Pastry Innovation Lab



A final touch to sublimate your sweet creations!

No matter if you are more Team Glaze or Team Velvet, here you can find exactly what you need….and even more!

