

PROFESSIONAL EQUIPMENT

PASTRY, ICE CREAM & BAKERY

 Martellato

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La nostra VISION

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

Our VISION

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

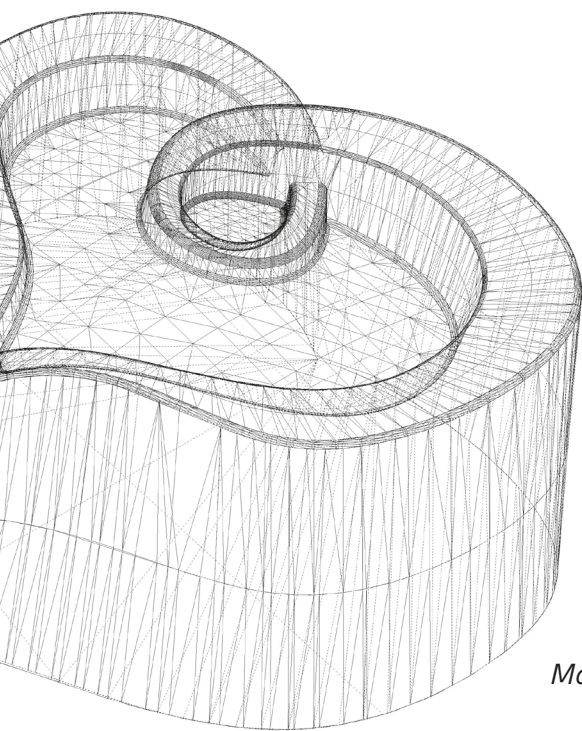


7000 PRODOTTI nel nostro catalogo

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

7000 PRODUCTS in our catalogue

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



MADE IN ITALY significa innovazione e design

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

MADE IN ITALY means innovation and design

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



Produzioni e materiali SOSTENIBILI

L'impegno verso il Pianeta è parte della nostra filosofia e delle nostre attività quotidiane.

I **PROCESSI DI PRODUZIONE** più efficienti, insieme a sistemi di gestione ambientale migliori, possono ridurre in maniera significativa l'inquinamento, i rifiuti e i consumi.

INIEZIONE: grazie a questo sistema vengono azzerati gli scarti produttivi, in quanto la materia prima viene utilizzata interamente. Inoltre, l'alta produttività degli impianti comporta una riduzione dei consumi.

TERMOFORMATURA: contemporaneamente e con brevi cicli di produzione, la produzione consente di stampare articoli di forma e dimensioni diverse e di valorizzare gli scarti utilizzandoli come materia prima secondaria per altre produzioni.

TAGLIO LASER: consente lavorazioni precise che utilizzano al massimo la materia prima, ottimizzando la produzione e riducendo gli scarti.

Utilizzo di **MATERIALI ECOLOGICI E RICICLABILI** per ridurre l'impatto ambientale.

Oltre ad essere riciclati, sono ecologici in quanto riciclabili al 100%, quando consentito dalla normativa alimentare e diventano così risorse per nuove produzioni. Anche eventuali scarti produttivi vengono utilizzati in altre produzioni.



SUSTAINABLE productions and materials

We see the commitment to the Planet as a part of our philosophy and our daily activities.

*The most efficient **PRODUCTION PROCESSES** along with better environmental management systems can significantly reduce pollution, waste and consumptions.*

***INJECTION:** this system allows to eliminate production waste, because the raw material is entirely used. Furthermore, the high productivity of installations guarantees a reduction in consumption.*

***THERMOFORMING:** the production simultaneously allows to print products of different shapes and sizes and to maximize the waste by using it as secondary raw material for other productions.*

***LASER CUTTING:** it allows precise workings that uses at most the raw material by optimizing production and reducing waste.*

*Use of **ECOLOGICAL AND RECYCLABLE MATERIALS** in order to reduce the environmental impact. In addition to being recycled, they are environmentally friendly as 100% recyclable, when permitted under food regulations. In this way they become resources for new productions. Even any waste is used in other productions.*



La nostra SCELTA

Tradizione ed innovazione, insieme a ecosostenibilità e qualità, caratterizzano la filosofia dei prodotti del nuovo catalogo.

Da sempre rivolgiamo il nostro impegno nella **ricerca di materiali e sistemi produttivi tecnologicamente innovativi**, seguendo la produzione degli articoli in modo puntuale e totale, dall'acquisto diretto delle materie prime al **controllo della produzione**.

Oggi questo non basta più, la ricerca è rivolta anche a trovare **sistemi innovativi per migliorare la qualità** ed il valore dei processi produttivi nel rispetto dell'ambiente.

Our CHOICE

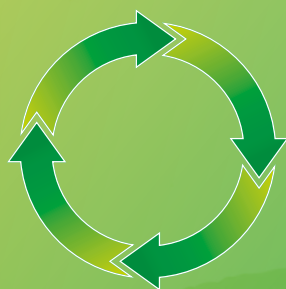
Tradition and innovation, along with environment sustainability and quality, characterize the philosophy of the products of the new catalogue.

*We have always been committed to **researching technologically innovative materials and production systems** by following the production in a timely and total manner, from direct purchase of raw materials to **production control**.*

*Today this is not enough anymore, the research is also aimed at finding **innovative systems in order to improve the quality** and value of production processes, while respecting the environment.*



REDUCE



REUSE



RECYCLE

Compiendo queste azioni, ogni azienda grande o piccola, ogni persona, tutti possiamo contribuire alla salvaguardia del pianeta.

Any company, either big or small, any person, all of us can contribute in safeguarding the planet.



Qualità certificata

Qualità e sicurezza di tutti i nostri prodotti e servizi, così come specializzazione, ricerca e formazione sono costantemente controllate per garantire standard elevati nel rispetto delle Normative Europee sulla sicurezza alimentare, ambientale e gestione aziendale.

Martellato è un'azienda con sistema di qualità certificato ISO 9001:2015.

Certified quality

The quality and safety of all our products and services, as well as the specialization, research and training are constantly monitored to guarantee high standards in accordance with European regulations of food and environmental safety and business management.

Martellato is a company with certified quality system ISO 9001: 2015.



MARTELLATO SRL
Via Rovigo, 1/B - 35010 VIGONZA (PD)

Sede oggetto di certificazione:
Via Rovigo, 1/B - 35010 VIGONZA (PD)

Bureau Veritas Italia S.p.A. certifica che il sistema di gestione dell'organizzazione sopra indicata è stato valutato e giudicato conforme ai requisiti della norma di sistema di gestione seguente

ISO 9001:2015

Campo di applicazione

Progettazione e distribuzione di attrezzature manuali e stampi per le pasticcerie artigianali e settore HORECA.
Progettazione e produzione di forme, espositori e sac a poche per le pasticcerie artigianali e settore HORECA.
Commercializzazione di paste e coloranti.

Settore/i IAF: **14, 17, 29**

Data della certificazione originale: **10 dicembre 2019**

Data di scadenza precedente ciclo di certificazione: **NA**

Data dell'Audit di certificazione / rinnovo: **09 novembre 2019**

Data d'inizio del presente ciclo di certificazione: **10 dicembre 2019**

Soggetto al continuo e soddisfacente mantenimento del sistema di gestione questo certificato è valido fino al: **09 dicembre 2022**

N° Certificato - Revisione: **IT294993-1** del: **10 dicembre 2019**


ANDREA FILIPPI - Local Technical Manager

l'istituto che l'organismo di certificazione:
Bureau Veritas Italia SpA Viale Monza, 347 - 20120 Milano, Italia



Le scoperte e i risultati nel campo di applicazione di questo certificato e i requisiti applicabili della norma ed sistema di gestione possono essere ottenuti consultando l'organigramma. Per controllo e a validità di questo certificato consultare solo www.bureauveritas.it

Accredia
CENTRO ITALIANO DI ACCREDITAMENTO



CHOCOLATE

PRALINE

ALTA PRODUTTIVITÀ grazie alla misura più grande 275x175 mm
HIGH PRODUCTIVITY thanks to the largest size 275x175 mm

SUPERFICIE LISCIA per trasferire massima lucentezza alle praline
SMOOTH SURFACE to transfer maximum brightness to the pralines

DESIGN testato per assicurare risultati perfetti
DESIGN tested to ensure perfect results

MADE IN ITALY sinonimo di qualità
MADE IN ITALY synonymous of quality





Gli oltre 250 stampi in policarbonato prodotti da Martellato, frutto della continua ricerca abbinata alla qualità dei materiali, consentono al professionista risultati sempre più elevati.

More than 250 polycarbonate molds produced by Martellato, result of continuous research combined with the quality of the materials, allow the professionals to achieve even higher results.

Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm

Su richiesta: personalizzazioni di modelli e misure - in versione BPA FREE
On request: customization of models and sizes - in BPA FREE version



MA1002
Ø30 h19mm
28 pcs ~12 gr



MA1082
35x20 h17mm
30 pcs ~12 gr



MA1094
Ø30 h22mm
28 pcs ~14 gr



MA1530
Ø26 h19mm
40 pcs ~9 gr



MA1631
30x18 h15mm
30 pcs ~7 gr



MA1019
25x25 h23mm
40 pcs ~13 gr



MA1029
39x28 h17mm
32 pcs ~12 gr



MA1032
38x22 h15mm
32 pcs ~10 gr



MA1037
Ø29 h21mm
40 pcs ~8 gr



MA1046
37x31 h16mm
28 pcs ~12 gr



MA1064
35x23 h16mm
36 pcs ~9 gr



MA1088
39x26 h19mm
32 pcs ~14 gr



MA1281
17x12 h5mm
130 pcs ~1 gr



MA1635
32x22 h15mm
30 pcs ~7 gr



MA1636
30x30 h15mm
24 pcs ~8 gr

PRALINE



MA1972
26x26 h20mm
30 pcs ~7 gr



MA1293
Ø23 h21mm
28 pcs ~12 gr



MA1521
Ø28 h18mm
28 pcs ~10 gr



MA1634
32x19 h15mm
30 pcs ~7 gr



MA1640
48x18,5 h19mm
16 pcs ~9 gr



MA1303
27x27 h18mm
28 pcs ~11 gr



MA1335
35x22 h15mm
30 pcs ~7 gr



MA1350
Ø25,5 h21,5mm
30 pcs ~11 gr



MA1467
Ø34 h4mm
24 pcs ~4 gr



MA1493
Ø28 h16mm
28 pcs ~10 gr



MA1602
35x27 h12mm
20 pcs ~8 gr



MA1603
32x23 h13mm
24 pcs ~8 gr



MA1604
30x25 h15mm
24 pcs ~9 gr



MA1605
40x32 h11mm
15 pcs ~8 gr



MA1606
30x30 h12mm
24 pcs ~9 gr





MA1969
40x20 h18mm
30 pcs ~8 gr



MA1970
40x18 h15mm
30 pcs ~9 gr



MA1971
40x18 h16mm
30 pcs ~8 gr



MA1607
Ø28 h17,5mm
24 pcs ~9 gr



MA1608
33x25 h12mm
20 pcs ~8 gr



MA1612
38x30 h15mm
20 pcs ~9 gr



MA1615
38x25 h12mm
20 pcs ~9 gr



MA1616
27x27 h13mm
28 pcs ~9 gr



MA1617
31x23 h12mm
24 pcs ~9 gr



MA1618
Ø30 h20mm
24 pcs ~9 gr



MA1620
33x25 h12mm
24 pcs ~8 gr



MA1621
33x33 h15mm
24 pcs ~9 gr



MA1622
30x24 h12mm
24 pcs ~9 gr



MA1625
30x18 h15mm
30 pcs ~8 gr

PRALINE



MA1637
32x24 h15mm
30 pcs ~8 gr



MA1638
34x25 h15mm
30 pcs ~8 gr



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



MA1527
31x24 h13mm
35 pcs ~8 gr



MA1529
32x22 h15mm
42 pcs ~8 gr



MA1626
31x20 h16mm
30 pcs ~7 gr



MA1627
35x20 h15mm
30 pcs ~7 gr



MA1629
30x18 h15mm
30 pcs ~8 gr



MA1632
30x18 h15mm
30 pcs ~8 gr



MA1633
Ø26 h15mm
35 pcs ~8 gr



NEW
MA1011
50x25 h15mm
21 pcs ~9 gr



NEW
MA1012
54x24 h16mm
21 pcs ~9 gr





MA1980
25x25 h13mm
24 pcs ~9 gr



MA1981
Ø35 h15mm
24 pcs ~10 gr



MA1609
30x23 h18mm
24 pcs ~9 gr



MA1611
Ø30 h15mm
24 pcs ~9 gr



MA1963
Ø27 h20mm
30 pcs ~9 gr



MA1619
29x29 h12mm
18 pcs ~9 gr



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



MA1801
26x20 h21mm
28 pcs ~8 gr



MA1802
Ø23 h18,5mm
28 pcs ~7 gr



MA1803
26x20 h21mm
28 pcs ~8 gr



MA1804
Ø25 h18,5mm
28 pcs ~8 gr



MA1900
29x19 h16mm
28 pcs ~8 gr



MA1901
27x23 h14mm
28 pcs ~8 gr



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



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

PRALINE



MA1025
33x22 h20mm
30 pcs ~15 gr



MA1074
38x28 h18mm
30 pcs ~15 gr



MA1091
Ø28 h23mm
40 pcs ~10 gr



MA1610
Ø29 h18mm
24 pcs ~9 gr



MA1903
28x20 h17mm
28 pcs ~7 gr



MA1907
29,5x19 h17mm
28 pcs ~7 gr



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



MA1960
30x25 h15mm
35 pcs ~8 gr



MA1964
Ø27 h20mm
30 pcs ~9 gr



MA1976
33x26 h17mm
32 pcs ~8 gr



MA1624
28x32 h15mm
32 pcs ~8 gr



MA1965
25x25 h15mm
30 pcs ~9 gr



MA1966
25x25 h15mm
30 pcs ~9 gr



MA1968
25x25 h15mm
30 pcs ~9 gr





MA1982
28x28 h16mm
28 pcs ~11 gr



MA1983
24x24 h18mm
28 pcs ~10 gr



MA1984
40x42 h 16mm
15 pcs ~10gr



MA1985
41x24 h20mm
20 pcs ~10 gr



MA1986
30x30 h11mm
28 pcs ~11 gr



MA1987
35x23 h17mm
24 pcs ~10 gr



MA2003
20x20 h16mm
28 pcs ~6 gr



MA1988
30x30 h8mm
24 pcs ~8 gr



MA1989
Ø35 h8mm
24 pcs ~8 gr



LOVE PRALINE



MA1513
34x33 h11mm
28 pcs ~7 gr



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



MA1962
31x27 h14mm
30 pcs ~8 gr



MA1613
40x42 h15mm
15 pcs ~9 gr



MA1993
33x33 h 15mm
24 pcs ~10gr

PRALINE SET



MA1958
30x24 h18mm
5x6 pcs ~10 gr



MA1959
30x24 h17mm
5x6 pcs ~7 gr



MA1979
33x24 h18mm
5x6 pcs ~8 gr



MA1961
30x25 h25mm
5x6 pcs ~8 gr



MA1977
30x24 h11mm
5x6 pcs ~7 gr

Chocobrick

Iconiche forme per vivaci realizzazioni in cioccolato pensate per i bambini ma amate dai nostalgici un po' cresciuti.

Iconic shapes for lively chocolate realisations, designed for kids but also loved by more nostalgic adults.



napolitain

MA6005
45x23 h 6 mm
20 pcs ~4 gr

praline

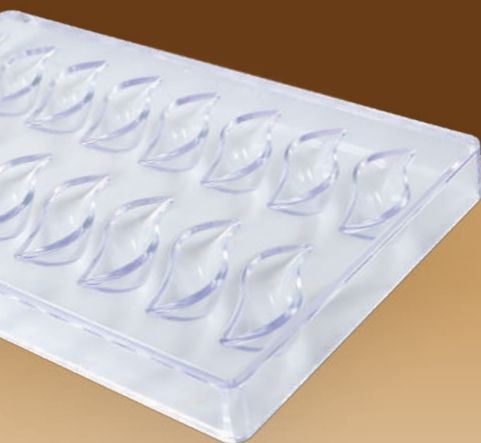
New
MA1020
25x25 h 18 mm
28 pcs ~ 11gr

snack

MA1918
81x27 h 15 mm
12 pcs ~30 gr

waves

PRALINE

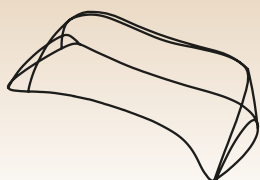


Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm

DESIGN BY
MUSTAFA ZAKI

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

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



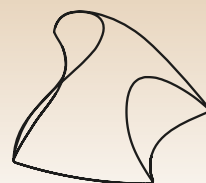
● **MA1003**
26,9 x 59 x h 16 mm
14 pcs ~10,4 gr



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



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



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



Double

A TASTY PRALINE EXPERIENCE



Double

Doppia forma, doppio gusto

L'incontro di forme e gusti in un cioccolatino pensato per una nuova esperienza sensoriale. La forma delle praline attrae, ma ciò che conquista è la possibilità di diversificare il ripieno creando armonie di gusto oltre che cromatiche. Originali accostamenti che sapranno sorprendere.

Double shape, double taste

Shapes meet tastes in a chocolate praline designed for a new sensory experience. The shape of the pralines might attract, but the real conquer is the possibility of diversifying the filling by creating taste harmonies as well as colors. Original combinations that will surprise you.

Polycarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



DOMES

MA4010

38x26 h 19 mm
24 pcs ~ 11gr



CUBES

MA4011

36x25 h 16 mm
24 pcs ~ 10gr



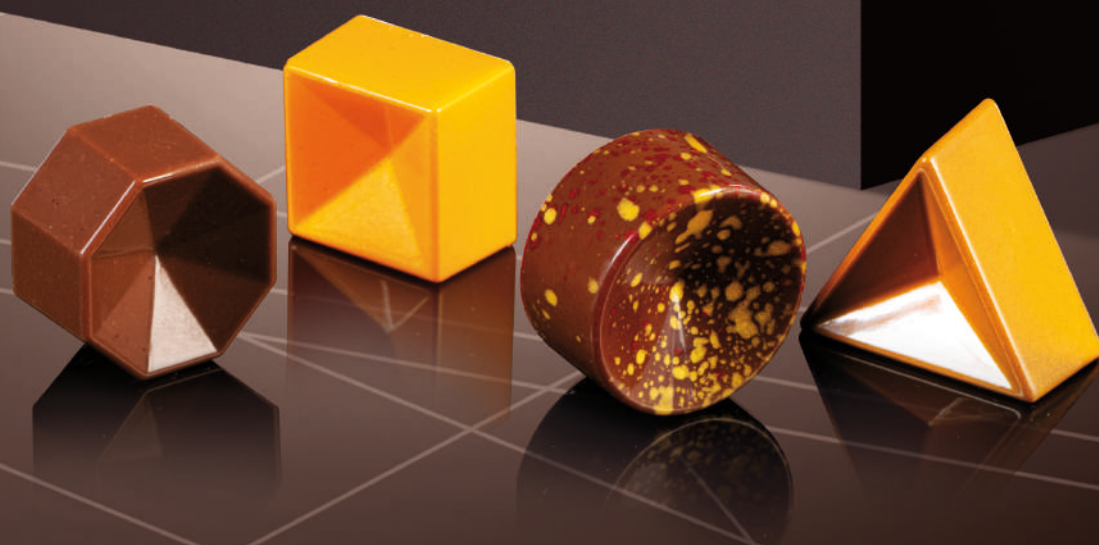
HEARTS

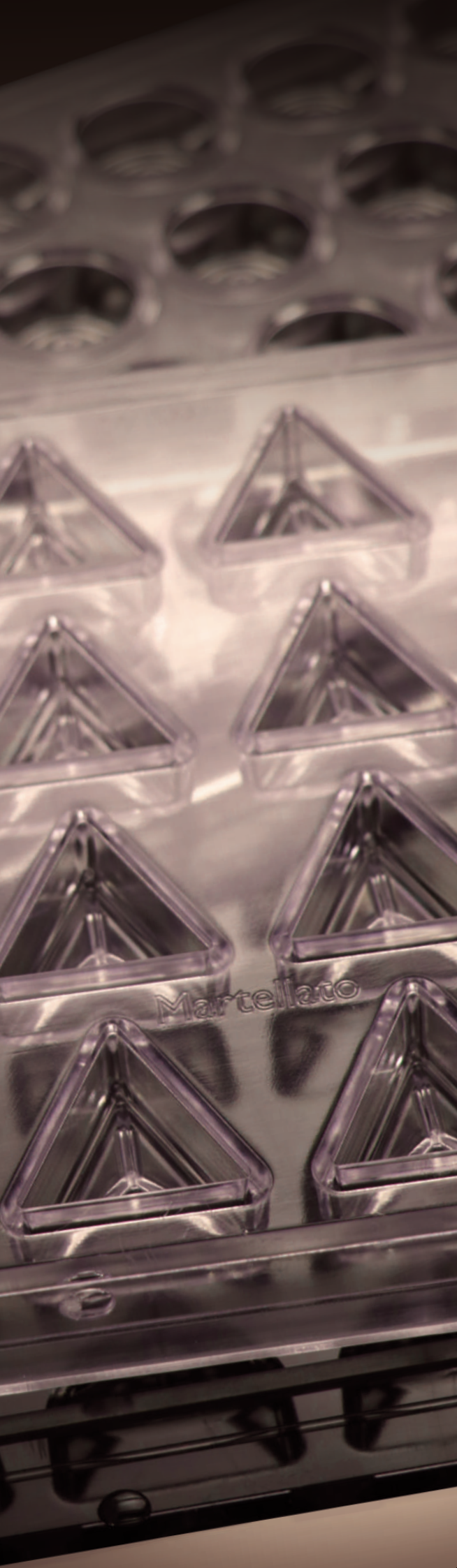
MA4012

43x26 h 16 mm
20 pcs ~ 11gr

PRISMA

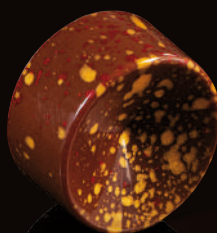
Geometric Pralines





Geometriche e riflettenti come un prisma, le nuove praline dalle linee moderne e regolari rappresentano l'evoluzione nel mondo del cioccolato. Un design inconsueto che gioca con i volumi per lasciare alla creatività il ruolo principale.

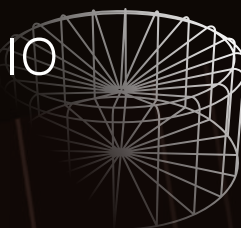
Geometric and reflective as a prism, these new pralines represent the evolution in the world of chocolate. An unusual design that plays with volumes in order to leave the leading role to creativity.



CERCHIO

MA1007

ø30 h15,5 mm
11 gr - cap. 28pcs



QUADRATO

MA1008

25x25 h15,5 mm
11 gr - cap. 28pcs



OTTAGONO

MA1010

ø30 h15,5 mm
11 gr - cap. 28pcs



TRIANGOLO

MA1009

33x29 h15,5 mm
8 gr - cap. 24pcs





FORME ESSENZIALI & GEOMETRICHE ESSENTIAL & GEOMETRICAL SHAPES

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

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



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



CONE

MA4007

25 x 25 h55 mm
11 gr.



OCTAGONAL

MA4006

25 x 25 h55 mm
11 gr.



TRIANGULAR

MA4005

25 x 26 h55 mm
11 gr.

CHOCO *line*



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

Una linea di stampi in policarbonato caratterizzate da linee essenziali e minimal per praline e snack triangolari, curvi e squadrati. La nuova proposta a triangolo consente creazioni sempre più originali ed innovative. Misure e forme sono studiate per accogliere ganache multiple anche nei formati più essenziali.

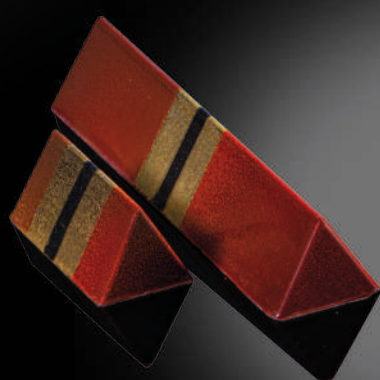
A polycarbonate moulds line characterized by essential and minimal lines and used to create triangular, curved and squared pralines and snacks. The new triangle proposal allows always more original and innovative creations. Measurements and shapes are studied in order to insert multiple ganaches, even in more essential formats.

LA PERFEZIONE DELLA SEMPLICITÀ
SI ESPRIME NELLE LINEE ESSENZIALI

PERFECTION OF SIMPLICITY
IS EXPRESSED IN THE ESSENTIAL LINES



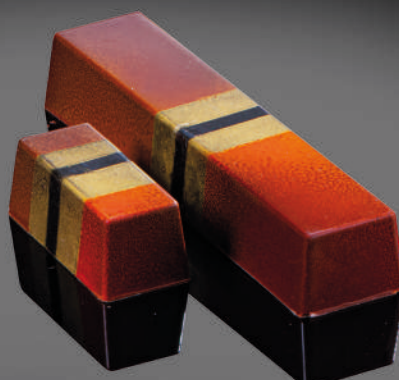
Polycarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



TRIANGLE

MA1999
39x20 h 16 mm
27 pcs ~ 7 gr

MA1922
96x22 h 17 mm
10 pcs ~ 23 gr



PLAIN

MA1998
39x18 h15,5 mm
30 pcs ~ 10 gr

MA1921
96x22 h15,5 mm
10 pcs ~ 34 gr



CURVY

MA1997
39x18 h15,5 mm
30 pcs ~ 10 gr

MA1920
96x22 h17 mm
10 pcs ~ 34 gr

COCOA



La forma del frutto della **Theobroma cacao**, ispira il design di queste praline, che nelle sapienti mani dei pasticceri assumono le sembianze di **cabossidi di cioccolato** che soddisferanno il gusto e la vista. La perfetta planarità delle forme, realizzate con gli stampi in policarbonato, consente la creazione di praline e soggetti 3D.

*The shape of the fruit of **Theobroma cacao**, inspires the design of these pralines, which in the skilled hands of the professionals take the appearance of **chocolate cocoa beans** that will satisfy the taste and the sight. The perfect flatness of the shapes, made with polycarbonate moulds, allows the creation of pralines and 3D subjects.*

Polycarbonato - Polycarbonate
Stampi - Moulds: 275x175 mm

THEOBROMA

MA1018

52 x 26 x h14 mm ~9 gr.
Prod. 21 pcs



CHOCO FAMILY

Si ispira al cacao il design moderno di praline e tavolette che con i loro grafismi consentono divertenti personalizzazioni per attrarre i golosi.

The modern design of chocolate pralines and bars is inspired by cocoa. Their graphics allow funny customizations to attract the gluttons.



BAR

MA2012

130 x 70 x h8 mm ~83 gr.
Prod. 3 pcs

SNACK

MA1923

120 x 24 h11 mm ~33 gr.
Prod. 8 pcs

PRALINE

MA3007

26 x 26 x h12 mm ~8,5 gr.
Prod. 28 pcs

Diamond

chocolate jewels 





*Stampi in policarbonato
per creare preziose praline di cioccolato*

*Polycarbonate moulds
to create precious pralines*



Heart

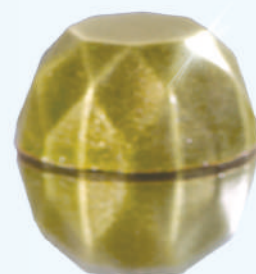
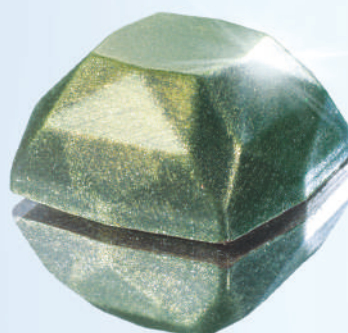
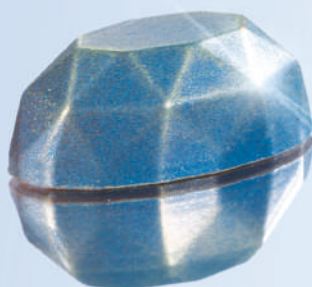
MA1993

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

Jems

MA1994

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



CHOCO *Style*

Tavolette, Snack, Napolitain



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

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

MA2009
138x72 h11mm
3 pcs ~80 gr



MA6002
42x25 h6mm
20 pcs ~4 gr



MA1915
123x27 h12mm
8 pcs ~30 gr



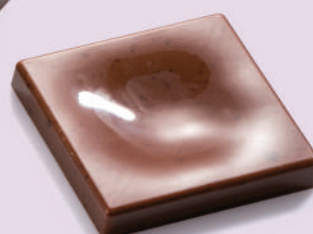
MA2008
117x71 h13mm
3 pcs ~80 gr



MA1914
100x26 h16mm
8 pcs ~30 gr



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



Choco Log

Modern Tradition



CHOCOLOG: condividi la passione!

I nuovi **stampi in polycarbonato** consentono di creare un esclusivo dolce da proporre a chi cerca sempre di sorprendere con le novità.

Una tavoletta/snack al cioccolato con **tanti diversi ripieni da condividere** con gli amici e la famiglia in tutti i momenti di festa.

4 forme ideate in collaborazione con il **Maestro Sergi Vela** per realizzare, grazie anche alle sue ricette, nuove interpretazioni che si aggiungeranno a quelle della tradizione.

Un prodotto nuovo e diverso da personalizzare ed esporre nelle vetrine.

CHOCOLOG: share the passion!

The new **polycarbonate moulds** allow to create an exclusive dessert to offer those who want to surprise with something new. A chocolate bar/snack with **many different fillings to share** with friends and family in any moment of celebration.

4 shapes, designed in collaboration with **Master Pastry Chef Sergi Vela** to realize, thanks also to his recipes, new interpretations that will be added to those of tradition.

A new different product that can be customized and exposed in the shop windows.



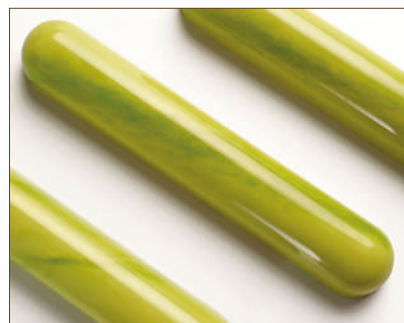
Polycarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



FLAT

MA6100

198x35 h23 mm
4 pcs ~160 gr



ROUND

MA6101

198x35 h23 mm
4 pcs ~150 gr



CURVY

MA6102

198x35 h23 mm
4 pcs ~150 gr



WAVY

MA6103

198x35 h23 mm
4 pcs ~150 gr

TAVOLETTE - BARS

POLYCARBONATE MOULDS

Stampo - Mould: 275x175 mm



TAVOLETTE BARS



MA2009
138x72 h11mm
3 pcs ~80 gr



MA2008
117x71 h13mm
3 pcs ~80 gr



MA2005
157x78 h7mm
3 pcs ~65 gr



MA2010
132x68 h11mm
3 pcs ~80 gr



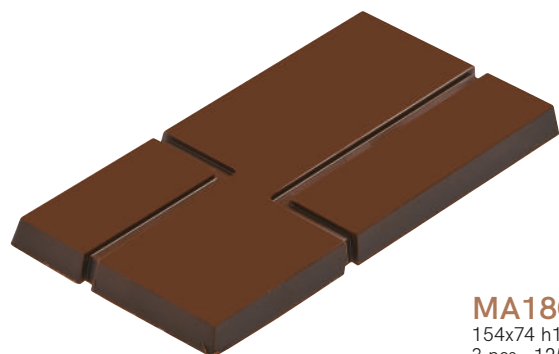
MA2000
150x70 h11mm
3 pcs ~110 gr



MA2001
160x75 h8mm
3 pcs ~110 gr



MA2004
130x55 h8mm
4 pcs ~65 gr



MA1807
154x74 h10mm
3 pcs ~125 gr

LIGHT CHOCOBARS

THERMOFORMED MOULDS



Essenziali stampi in plastica termoformata per tavolette che garantiscono risultati perfetti. Leggeri e pratici, consentono di realizzare artigianalmente esclusive tavolette di cioccolato in modo semplice e veloce.

Essential thermoformed plastic moulds for bars that guarantee perfect results. Light and practical, they allow to quickly and easily create exclusive handmade chocolate bars.



20TC004
150x70 h 8 mm
100 g - 5 moulds



20TC005
130x55 h 8 mm
70 g - 5 moulds



20TC006
110x50 h 8 mm
45 g - 5 moulds



20TC001
150x70 h10mm
Pack 5 pcs ~100 gr



20TC002
150x70 h10mm
Pack 5 pcs ~100 gr



20TC003
150x70 h10mm
Pack 5 pcs ~100 gr

PLEXIGLASS DISPLAYS



ET001
297x295 h 400mm
double



ET003
310x200 h 400mm



ET004B
315x410 h 370mm



ET006
305x190 h 470mm



ET004
245x300 h 290mm

SNACK

POLYCARBONATE MOULDS

Stampo - Mould: 275x175 mm



MA1914

100x26 h16mm - 8 pcs ~30 gr



MA1915

123x27 h12mm - 8 pcs ~30 gr



MA1917

115x24 h15mm - 8 pcs ~30 gr



MA1911

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



MA1912

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



MA1913

119x29 h10mm - 8 pcs ~34 gr



MA1805

58x58 h10mm - 8 pcs ~35 gr



MA1806

119x29 h10mm - 8 pcs ~35 gr



MA1700

110x37 h10mm - 6 pcs ~23 gr



MA1916

100x29 h14mm - 8 pcs ~30 gr



MA1910

99x33 h10mm - 8 pcs ~32 gr



20-D015

129 x h17 mm - 12 pcs ~12 gr

NAPOLITAIN

POLYCARBONATE MOULDS

Stampo - Mould: 275x175 mm



MA6002

42x25 h6mm - 20 pcs ~4 gr



MA6005

45x23 h6mm - 20 pcs ~4 gr



MA6003

Ø39 h4,5mm - 15 pcs ~4 gr



MA2006

50x26 h3mm - 16 pcs ~5 gr



MA2007

74x33 h5mm - 12 pcs ~13 gr



MA6004

42x27 h5mm - 20 pcs ~4 gr



MA2002

32x32 h4mm - 24 pcs ~5 gr



MA6001

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



MA1978

30x32 h5mm - 3x8 pcs ~5 gr



choco^{and} the City

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

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

Polycarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



TAVOLETTE - BARS

MA2011

76x150 h 7 mm
3 pcs ~80 gr



NAPOLITAIN

MA6006

34x34 h 4 mm
8x3 pcs ~4 gr



SNACK

MA1919

113x39 h 10 mm
3x2 pcs ~45 gr

ChocoFruit

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

Dalla collaborazione con il maestro cioccolatiere Massimo Carnio nascono gli innovativi stampi 3D in policarbonato per realizzare eleganti praline a forma di frutta.

Facili da decorare con differenti tecniche, si riempiono e si svuotano con semplicità, grazie anche ad un dettaglio sul fondo che assicura un lavoro pulito e di maggior precisione. Progettati per permettere un'ottimale cristallizzazione del cioccolato e una facile sformatura, consentono la creazione di sottili camicie per accogliere emozionanti farciture con attenzione anche alla produttività ed alla grammatura dei cioccolatini.

From the cooperation with master chocolatier Massimo Carnio, come the innovative 3D polycarbonate moulds to make elegant pralines shaped as fruit.

Easy to decorate with different techniques, they are simply filled and emptied, thanks also to a detail on the bottom that ensures a clean and more precise job.

Designed to allow optimal chocolate crystallisation and easy mould release, they allow creating thin shells for thrilling fillings, paying also attention to productivity and the weight of the chocolates.

Stampo - Mould
175 x 275 mm
Prod. 28 pcs



Apple

20FRUIT01
Ø28 h27 mm
~12 gr



PEAR

20FRUIT02
Ø26 h36 mm
~12 gr



STRAWBERRY

20FRUIT03
Ø28 h32 mm
~12 gr



LEMON

20FRUIT04
Ø25 h31 mm
~12 gr



ORANGE

20FRUIT05
Ø27 h30 mm
~12 gr

PRALINE 3D

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

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

Stampo - Mould: 275x175 mm



Sfera - Sphera
20-3D2001* - 20-3D01*
26x26 h 26 mm
28 pcs ~8gr

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

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



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



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



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



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



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



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



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



Ideali per macchine dosatrici automatiche
Suitable for automatic depositor machine

*20-3D2001 - consigliata per produzioni artigianali / ideal for artisan production.

*20-3D01 - ideale per OneShot: Stampo composto da due parti con calamite - placca non inclusa.
- ideal for OneShot: Mould composed of two parts with magnetics - plate not included.

SEMISPHERE

CREATIVE MOULDS

Perfetti stampi a semisfera, ideali per realizzare eleganti piece, gusci per coperture di semifreddi e altre creative decorazioni. Resistenti e flessibili sono adatti a molteplici utilizzi. Proposte in kit per fornire i diversi diametri necessari alle più fantasiose e ricercate creazioni.

Perfect semi-spheres moulds, ideal for elegant pieces, semifreddo cakes covers and other creative decorations. As resistant and flexible, they are suitable for multiple uses. Proposed in kits to provide different diameters needed for the most refined creations.

MADE IN ITALY

THERMOFORMED MOULDS



Kit 6 Stampi - Moulds

20SF001 - BIG

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



Stampi - Moulds:
225x225 mm
175x175 mm

Kit 4 Stampi - Moulds

20SF002 - SMALL

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



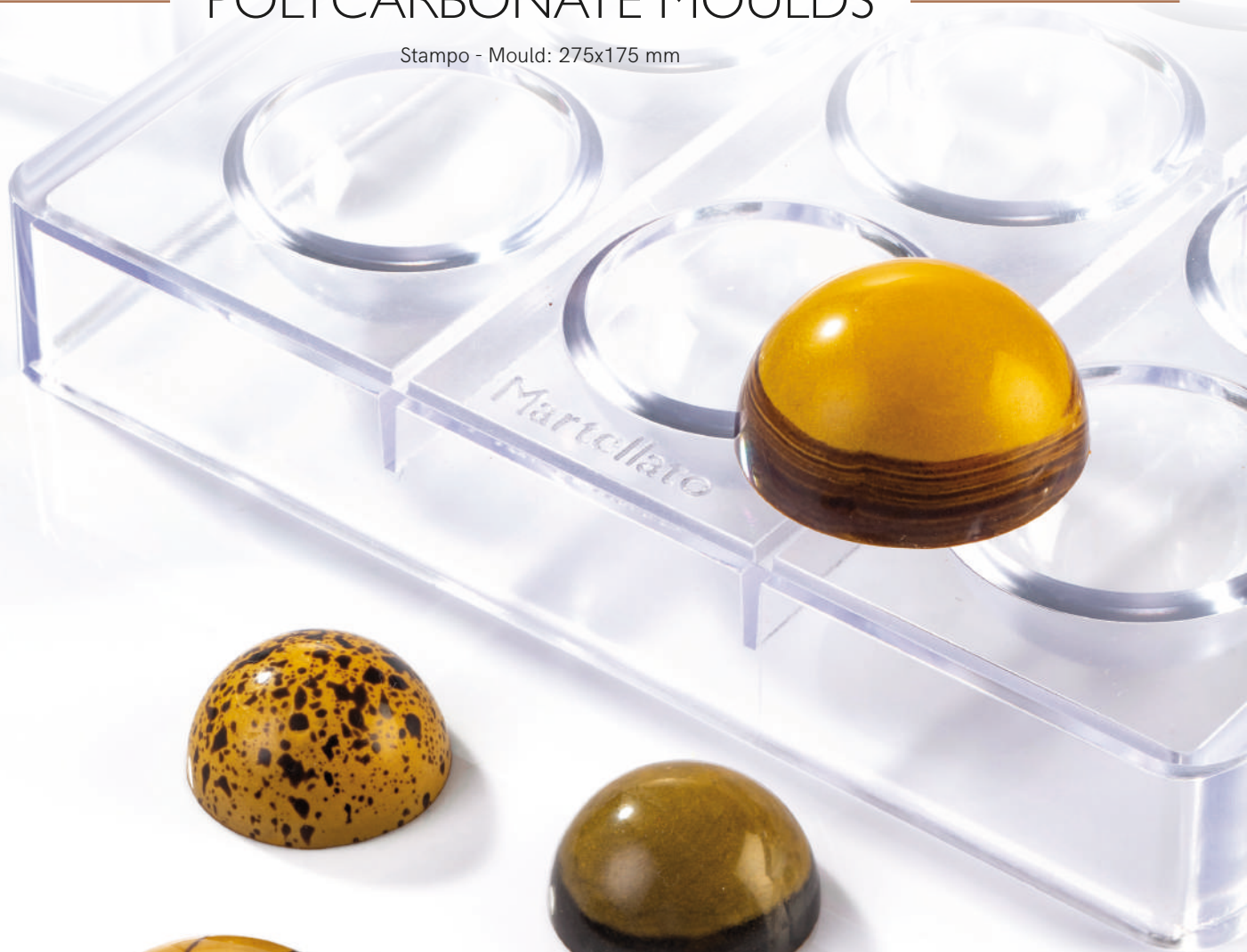
Stampi - Moulds:
225x225 mm



Thermoformed plastic
100% recyclable

POLYCARBONATE MOULDS

Stampo - Mould: 275x175 mm



20_{MM}

MA5003
45 cavity
Ø 20 mm

30_{MM}

MA5000
24 cavity
Ø 30 mm

40_{MM}

MA5004
15 cavity
Ø 40 mm

50_{MM}

MA5001
8 cavity
Ø 50 mm

60_{MM}

MA5005
6 cavity
Ø 60 mm

80_{MM}

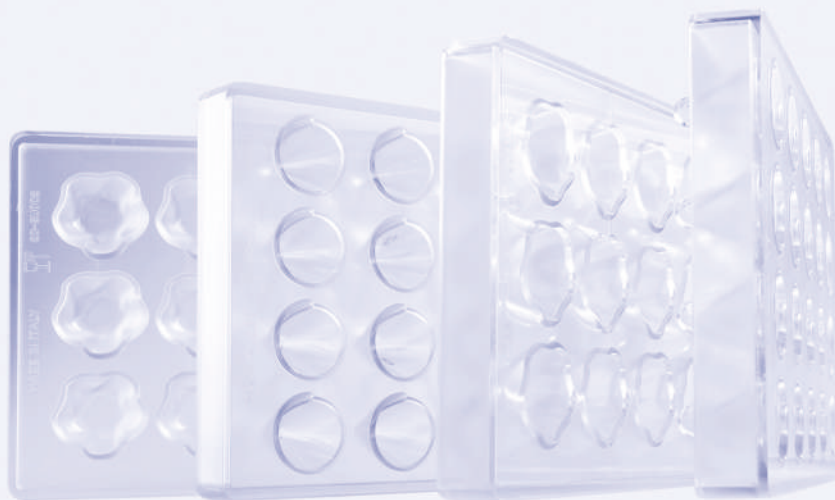
MA5006
4 cavity
Ø 80 mm

100_{MM}

MA5002
2 cavity
Ø 100 mm



MINI *Choco Fill*



Stampo policarbonato
Polycarbonate mould
275x175 mm

Con i Mini ChocoFill è possibile creare dei piccoli mignon o raffinate praline dall'aspetto originale e invitante.

Using Mini ChocoFill you can prepare small mignon or refined pralines with an original and appetizing look.



20GU008

27x27 h31 mm - Prod. 28 pcs

20GU009

33x33 h14 mm - Prod. 24 pcs



20GU006
Ø27 h31 mm - Prod. 28 pcs



20GU007
Ø37 h14 mm - Prod. 15 pcs



20GU005
32x42 h29 mm - Prod. 24 pcs



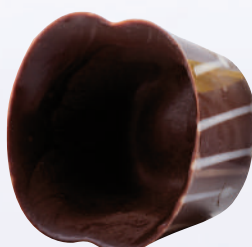
20GU500
44x56 h39 mm - Prod. 12 pcs



20GU502
44x55 h23 mm - Prod. 12 pcs



20GU003
33x31 h20 mm - Prod. 24 pcs



20GU004
33x33 h23 mm - Prod. 24 pcs



20GU501
Ø40 h18,5 mm - Prod. 15 pcs



20GU002
Ø40 h17 mm - Prod. 15 pcs



20GU001
Ø32 h37 mm - Prod. 20 pcs



ESPO20GU001
380x100 h25 mm
Cap. 20 pcs

COFFEE TIME



BIG SIZE

Polycarbonate

**Tazzine
Cups**

MA1951

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

**Piattini
Saucers**

MA1952

Ø81 h 8mm
~10 gr
Prod. 3 pcs

SMALL SIZE

Polycarbonate

**Tazzine
Cups**

MA1953

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

**Piattini
Saucers**

MA1954

Ø67 h 6,5mm
~9 gr
Prod. 5 pcs

CUCCHIAINI - SPOONS

Polycarbonate

MA3006

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



3D Polycarbonate

SCC01

25x95 mm
Prod. 1 pc





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

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

Policarbonato - Polycarbonate / Stampo - Mould: 275x175 mm



Set Valigie - Luggage Set

35x13 h29 mm - 6 pcs

23x10 h19 mm - 6 pcs

Fotocamera - Camera

34x21 - h30mm - 18 pcs

MA4001



Telefono - Telephone

24x34 - h27mm - 12 pcs

Abatjour - Lamp

Ø27 - h40mm - 16 pcs

MA4000



Poltrona - Armchair

35x17 - h29mm - 12 pcs

Juke Box - Juke Box

28x16 - h37mm - 12 pcs

MA4002



Bilancia - Scale

36x30 - h29mm - 8 pcs

Sveglia - Alarm clock

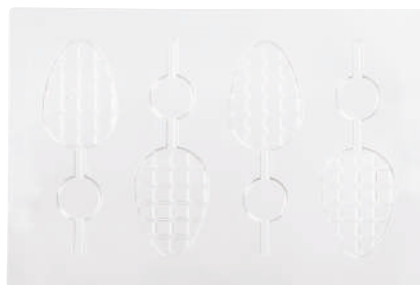
30x13 - h40mm - 14 pcs

MA4003

Choco à Porter

Funzionali e leggeri stampi in plastica termoformata, consentono di creare golosi lollipop per le merende dei più piccoli o i break dei giovani di ogni età.

Functional thermoformed plastic moulds, perfect to create tasty and energizing lollipops for breaks of youngs of all ages.



Smooth Oval

20L008 5+5 pcs
43x57 h9 mm ~22 gr

Smooth Rounded

20L007 5+5 pcs
Ø50 h9 mm ~25 gr

Tondi - Round

20L002 - 8 pcs
Ø60 h9 mm ~30 gr

Tavolette - Bars

20L003 - 8 pcs
50x75 h9 mm ~30 gr

Uova - Eggs

20L001 - 8 pcs
52x77 h9 mm ~30 gr



PLEXIGLASS DISPLAYS



29002
Cap. 20 lollipop
350x230 h 235mm



Cap.19 pcs
140x175 h370 mm

EL206
Satinato - Glazed

EL209
Fucsia - Fuchsia

EL203
Arancione - Orange



Cap.30 pcs
295x70 h125 mm

EL306
Satinato - Glazed

EL309
Fucsia - Fuchsia



29003
Cap. 20 lollipop
270x180 h 145mm

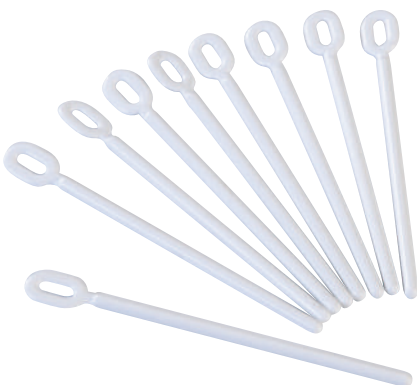


EL101
Cap.56 pcs
345x280 h40 mm



EL201
Cap.66 pcs
450x240 h145 mm

ACCESSORIES



Bastoncini per lollipops
Sticks for lollipops

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



Sacchetti per lollipops
Bags for lollipops

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



Bastoncini per cake pops
Sticks for cake pops

20-B003 128x15mm 400 pcs

DECORATIONS

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

Wonderful decorations to make your desserts unique.

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

Policarbonato - Polycarbonate

Stampo - Mould: 275x175 mm





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



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



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



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



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



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



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



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



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



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



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



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



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



20-D014
Prod. 11 pcs - 2/3 gr
Ø50 mm



20-D020

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



20-D021

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



20-D022

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



20-D023

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



20-D024

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



20-D025

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



20-D026

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



20-D027

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



LETTERS AND NUMBERS 1 2 3 4 5 6 7 8 9



MA3005

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

FANTASY



20-D016

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



20-D017

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



20-D018

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



20-D019

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



20-D028

22 pcs mix



MA3000

Prod. 6 pcs ~8 gr
40x106 mm



MA3001

Prod. 6 pcs ~8 gr
39x104 mm



MA3002

Prod. 6 pcs ~8 gr
56x83 mm



MA3003

Prod. 6 pcs ~8 gr
70x57 mm



MA3004

Prod. 6 pcs ~8 gr
72x71 mm

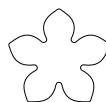
Chablon project

Nasce un progetto completo di **decorazioni** per monoporzioni, snack e torte semplici e veloci da realizzare, per uniche ed esclusive creazioni.

Tappeti in flessibile silicone alimentare, con **forme perfette e precise**, pensati per il cioccolato ma adatti anche ad isomalto, caramello, pastigliaggio ed altri impasti che consentiranno di personalizzare la produzione facilmente.



FLOWERS CHASIL34



8 pcs 52x49 mm



8 pcs 42x40 mm



12 pcs 33x31 mm

BUTTERFLIES CHASIL31



8 pcs 60x44 mm



8 pcs 54x40 mm



12 pcs 46x34 mm



A complete project of **decorations** for individual desserts, snacks and cakes, easy and quick to be used for unique and exclusive creations.

The flexible food silicone mats with **perfect and precise shapes** are designed either for chocolate and for isomalt, caramel, pastillage and other doughs in order to easily personalize the production.



Silicone
Tappeto/Mat 390x290 mm
Spessore/Thickness 1,5 mm



HEARTS CHASIL33



8 pcs 45x43 mm



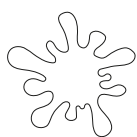
8 pcs 40x39 mm



12 pcs 35x34 mm



SPOT CHASIL32



16 pcs 60x63 mm

Chablon project



FLOWERS
CHASIL34
52x49 mm - 8 pcs
42x40 mm - 8 pcs
33x31 mm - 12 pcs



BUTTERFLIES
CHASIL31
60x44 mm - 8 pcs
54x40 mm - 8 pcs
46x34 mm - 12 pcs



SQUARE
CHASIL23
25x25 mm - 63 pcs

SQUARE
CHASIL24
37,5x37,5 mm - 30 pcs

SQUARE
CHASIL25
60x60 mm - 12 pcs



SPOT
CHASIL32
60x63 mm - 16 pcs



ROUND
CHASIL 16
Ø26 mm - 48 pcs

ROUND
CHASIL 17
Ø36 mm - 36 pcs

ROUND
CHASIL 18
Ø42 mm - 30 pcs

ROUND
CHASIL21
Ø20 mm - 99 pcs

ROUND
CHASIL26
Ø62,5 mm - 12 pcs



OBLONG
CHASIL20
132x32 mm - 10 pcs

OBLONG
CHASIL27
125x25 mm - 18 pcs

OBLONG
CHASIL28
60x18 mm - 36 pcs



RECTANGULAR
CHASIL19
32x120 mm - 12 pcs



STAR
CHASIL29
Ø26 mm - 60 pcs

STAR
CHASIL30
Ø34 mm - 42 pcs



HEARTS
CHASIL33
45x43 mm - 8 pcs
40x39 mm - 8 pcs
35x34 mm - 12 pcs



DROP
CHASIL 1
35x25 mm
60 pcs



LEAF
CHASIL 2
35x33 mm
48 pcs



HEART
CHASIL 3
35x25 mm
48 pcs



PUZZLE
CHASIL 5
50x78 mm
18 pcs



FLOWER
CHASIL 8
55x50 mm
25 pcs



FANTASY 10
CHASIL 10
97x30 mm
18 pcs



FANTASY 12
CHASIL 12
102x18 mm
30 pcs



FANTASY 14
CHASIL 14
99x37 mm
24 pcs



LEAF
CHASIL22
75x33 mm
25 pcs



CHOCO TAG



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

personalizzazione su richiesta
customizable on request



Keep calm and...

23004

60x38 h3mm
Prod. 8 pcs



For my mom

23006

70x21 h3mm
Prod. 12 pcs



For my dad

23022

70x21 h3mm
Prod. 12 pcs



Mi piaci

23002

57x20 h3mm
Prod. 12 pcs



You & me 4ever

23007

61x23 h3mm
Prod. 12 pcs



Just married

23008

87x32 h3mm
Prod. 8 pcs



I love you

23009

62x37 h3mm
Prod. 10 pcs



Easter

23013

60x33 h3mm
Prod. 10 pcs



Auguri

23023

59x29 h3mm
Prod. 12 pcs



Happy birthday

23024

68x37 h3mm
Prod. 10 pcs



Tiramisù

23011

61x21 h3mm
Prod. 12 pcs



Caprese

23018

63x25 h3mm
Prod. 12 pcs



Chocolate

23019

75x23 h3mm
Prod. 12 pcs



Sacher

23005

61x25 h3mm
Prod. 12 pcs



Pistacchio

23016

79x25 h3mm
Prod. 12 pcs



Yogurt

23021

61x30 h3mm
Prod. 12 pcs

LET'S PLAY

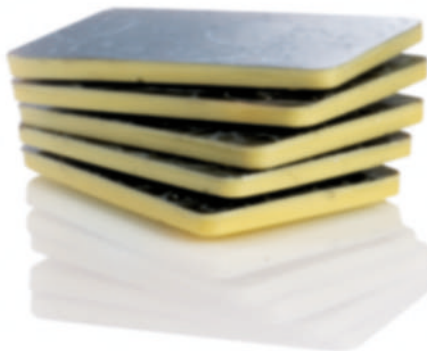


Chess Game

20CG01

Thermoformed plastic
Ø25/35 h 40/80 mm

4 Moulds - Prod. 20 mix pcs ~11/36 gr



Playing Cards

20PC01

Thermoformed plastic
55x90 h 5 mm

4 Moulds - Prod. 16 pcs ~55gr



Per Lui For Him



Working Tools

20WT01

Thermoformed plastic
190x50 / 115x20 mm

4 Moulds - Prod. 20 mix pcs ~20/50 gr



Motorcycle

MAC331

Polycarbonate mould
with magnets

160x40 h 75 mm

Prod. 1 pcs ~150 gr

FASHION & STYLE



Mr Chocolate

200B01

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



Mr Cigar

20SI01

Thermoformed plastic
 125 - Ø20 mm
 2 Moulds
 Prod. 8 pcs ~40gr

Per Lui For Him



Soccer Ball
MAC323S
Thermoformed plastic
Ø120 mm
1 Mould

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



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

Per Lei For Her



My Sweet Bag

20BA01

Thermoformed plastic
119x52 h126
2 Moulds - Prod. 2 pcs ~190gr



Eau de Chocolat

20PA01

Thermoformed plastic
60x31 h92mm
4 Moulds - Prod. 4 pcs ~90gr



FASHION & STYLE



Lady shoe BIG

MAC326S

Thermoformed plastic
220x85 h165 mm
1 Mould
Prod. 1 pcs ~375 gr

Lady shoe SMALL

MAC330

Polycarbonate mould
with magnets
160x70 h120 mm
Prod. 1 pcs ~120 gr



FASHION & STYLE

Sneaker
MAC328S
100x40 h 60 mm
Thermoformed plastic



Elegant shoe
30SM084
110x45 h105mm
silicone mould



Women's boot
MAC329S
95x35 h75 mm
Thermoformed plastic



Baby Sneaker
30SM054
93x40 h55mm
silicone mould



Sneaker
30SM083
135x45 h45m
silicone mould

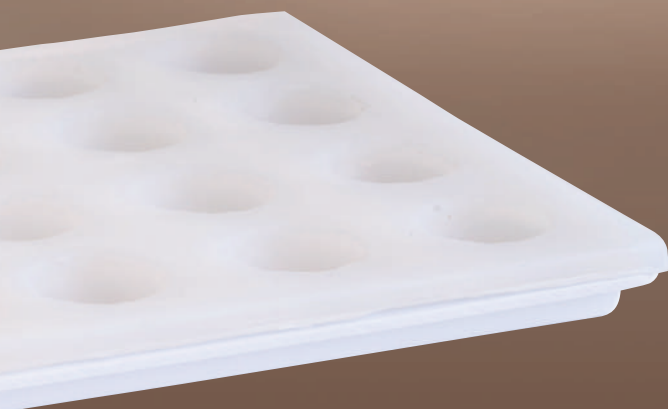


Baby Sneaker
MAC327S
90x40 h35 mm
Thermoformed plastic



CHOCO MACARON

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



Gusci Macaron e Vassoio
Macarons shells and Tray
30SMT01

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

FOGLIE - LEAVES



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



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



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

OLD STYLE

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

Silicone
Idea
sweet creation



Scooter vintage
Vintage scooter
30SM071
80x50 h75mm



Macchina da cucire
Sewing machine
30SM045
120x72 h90mm



Macchina fotografica
Camera
30SM046
78x62 h65mm



Bimbo calciatore
Footballer
30SM044
62x35 h105mm

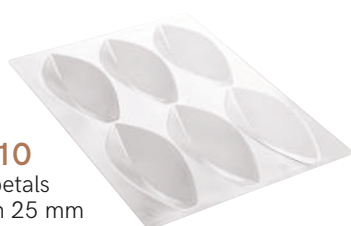
CHOCO LIGHT

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



20-1010

Prod. 6 petals
105x50 h 25 mm



20-1011

Prod. 8 petals
80x35 h 18 mm



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



90-1000
1 pcs - 210x64 mm



90-15303
12 pcs - 42x19 h6mm



90-5602
11 pcs - Ø29 h24



90-5620
8 pcs - Ø33 h26



90-5022
11 pcs - Ø35 h8



90-15391
2 pcs - 150X100 h12



90-15304
8 pcs - 45x46 h14



90-15362
1 pcs - 175x63



90-6804



2 pcs
90x52 h15



1 pcs
50x75 h4



1 pcs
45x35 h25



1 pcs - Ø65 h18



1 pcs - Ø36 h5



1 pcs - Ø42 h7



1 pcs - Ø32 h8



1 pcs - Ø32 h5



1 pcs - Ø38 h10



1 pcs - Ø42 h10



1 pcs - 75x45 h10



1 pcs - Ø37 h8



1 pcs - 47x43 h12



1 pcs - Ø34 h20

90-13062



2 pcs
Ø50 h5



2 pcs
Ø40 h5



2 pcs
Ø32 h5



2 pcs
55x50 h5



1 pcs
70x40 h5



1 pcs
80x45 h5



1 pcs
55x30 h5

90-13064



4 pcs
30x30 h4



4 pcs
28x28 h4



4 pcs
30x22 h4



4 pcs
30x27 h4



90-6008
10 pcs - Ø36 h20

90-13414

CHOCO LIGHT

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



Soccer Ball
20-CA100
Ø65 h 23
4 decorations



90-15331



2 pcs
35x50 h10



2 pcs
30x50 h10



2 pcs
30x60 h10



2 pcs
30x60 h10



90-15332



4 pcs
30x37 h5



4 pcs
22x23 h5



4 pcs
25x28 h5



4 pcs
30x35 h5



90-13915



1 pcs
48x106 h6



2 pcs
50x25 h6



2 pcs
30x30 h6



2 pcs
40x26 h6



2 pcs
40x20 h6



2 pcs
30x25 h6



90-13912



2 pcs
60x25 h8



2 pcs
50x50 h8



2 pcs
40x7 h2



2 pcs
55x20 h8



1 pcs
75x30 h8



2 pcs
82x35 h8



2 pcs
75x30 h8



90-12682



1 pcs
95x50 h8

1 pcs
100x40 h8

1 pcs
113x42 h8

1 pcs
132x40 h8

1 pcs
90x23 h8

1 pcs
67x42 h8



90-13179



2 pcs
55x70 h5



2 pcs
70x88 h5



1 pcs
75x95 h8



90-11210



3 pcs
30x50 h8



3 pcs
50x45 h8



3 pcs
31x48 h8



2 pcs
42x57 h8



90-12817



5 pcs
25x30 h8



4 pcs
Ø30 h8



4 pcs
Ø35 h8



5 pcs
45x25 h8



90-12815
13 pcs - 48x28 h13



90-13021
14 pcs - 36x27 h8



90-11943
1 pcs - 75x85 h28



90-12840
4+4 pcs - Ø40 h9



90-12841
4+4 pcs - Ø35 h10



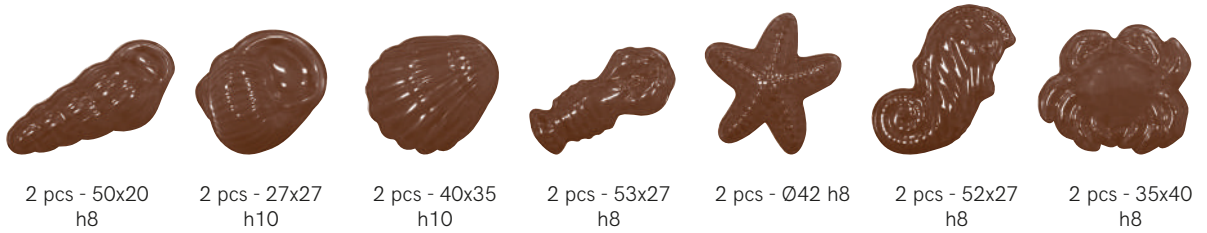
90-12869
1+1 pcs - 100x120 h20



90-12876
6 pcs - Ø65 h20



90-12816



2 pcs - 50x20
h8

2 pcs - 27x27
h10

2 pcs - 40x35
h10

2 pcs - 53x27
h8

2 pcs - Ø42 h8

2 pcs - 52x27
h8

2 pcs - 35x40
h8



90-P9645

10 pcs
80x35 h3mm



90-14243

1 pcs
45x40 h5mm



90-P9661

13 pcs
50x25 h3mm



90-P9662

14 pcs
50x25 h3mm



90-14241



18x17 h2 mm

18x17 h2 mm

1 pcs
18x17 h2 mm

1 pcs
18x17 h2 mm

1 pcs
18x17 h2 mm

1 pcs
18x17 h2 mm

it's Christmas time





Christmas Trees



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



Thermoformed Plastic moulds
to realize Christmas trees or chocolate pièces.

Modular Trees

20CT01

Ø150 h 180mm ~290 gr
Thermoformed Plastic
4 Moulds - prod: 2 trees

Chocolate

Christmas Cones

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

Thermoformed Plastic moulds
to realize Christmas trees or chocolate pièche.



Big Tree
20C002

Thermoformed plastic
Ø123 h 205mm ~300gr
Prod: 2 pcs



Small Tree
20C001

Thermoformed plastic
Ø83 h 140mm ~140gr
Prod: 4 pcs



Christmas Tree

20A3D01

Thermoformed plastic
Ø112 h180 mm ~170gr
4 Moulds - Prod. 2 pcs

Chocolate

Christmas Tree



Christmas Tree
20A3D02

Thermoformed plastic
Ø95 h120 mm ~100gr
4 Moulds - Prod. 4 pcs





Christmas Sledge

20SL01

Thermoformed plastic
140x70 h 100mm ~140 gr
2 Moulds - prod: 2 pcs



Sweet Home

20HO01

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

Sweet Christmas



Chocolate Gift

20PR01

Thermoformed plastic
80x80 h 69mm ~80 gr
2 Moulds - prod: 2 pcs



Chocolate gift (Praline)

MA1991

Polycarbonate mould
26x26 h 20mm ~11gr
prod: 28 pcs

Xmas PUZZLE



1



2



3

Puzzle Christmas

20BC100

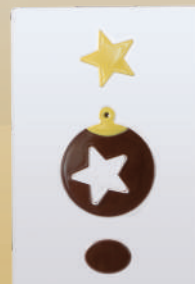
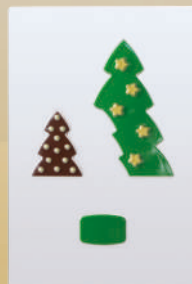
Thermoformed plastic - Conf. 3 models

1 95x9 h 147mm ~80 gr

2 103x9 h 150mm ~80 gr

3 100x9 h 123mm ~80 gr

Chocolate



SEMISPHERES

POLYCARBONATE MOULDS

MA5003

45 half spheres
Ø 20mm

MA5000

24 half spheres
Ø 30mm

MA5004

15 half spheres
Ø 40mm

MA5001

8 half spheres
Ø 50mm

MA5005

6 half spheres
Ø 60mm

MA5006

4 half spheres
Ø 80mm

MA5002

2 half spheres
Ø100mm



SEMISPHERES

POLYETHYLENE MOULDS

Kit 6 Stampi - Moulds

20SF001

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

Kit 4 Stampi - Moulds

20SF002

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



Fiocchi di neve - Snowflakes

20-D029

Polycarbonate mould
14 pcs Ø30 h 4mm ~1gr
12 pcs Ø40 h 4mm ~2gr



3D CHRISTMAS

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



Tender bear

MAC409S

67x54 h105mm ~90gr

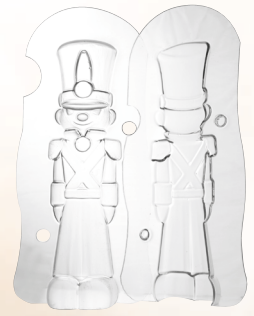


Surprise bear

MAC408S

63x54 h101mm ~90gr





Toy Soldier
MAC407S
 1 pc 40x34 h150mm



Princess
MAC411S
 1 pc 72x72 h125mm



Panettone
Traditional Cake
MAC413S
 Ø77 h 85mm ~80 gr



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



3D CHRISTMAS

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



Santa Claus
MAC401S
Ø70 h120mm



Snowman
MAC402S
64x70 h110mm



Christmas tree
MAC403S
90x80 h120mm



Candle
MAC404S
Ø82 h128mm



Santa Claus with teddy bear
MAC170S
h168mm



Santa Claus in the chimney
MAC240S
h185 mm



Santa Claus with lantern
MAC122S
h140mm (4 figures)



Santa Claus with reindeer
MAC130S
h122 mm
(3 figures)



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



Santa Claus with fawn

MAC140S

h180mm



Santa Claus with gifts

MAC190S

h170mm



Motorcycle Santa Claus

MAC200S

h120mm



Happy Snowman

MAC310S

h100mm
(2 figures)



Mr Penguin

MAC300S

h230mm



Santa Claus bear

MAC281S

h180mm



Big Boot

MAC421S

h135mm



Nativity

MAC410S

175x50 h115 mm



Angel with Candle

MAC000S

h80mm
(3 figures)

MAC001S

h125mm
(2 figures)

MAC002S

h175mm

Christmas Baubles

Si rinnova la tradizione più classica del Natale:
creazioni in cioccolato che saranno doni desiderati ed apprezzati.

Christmas most classics tradition is renewed:
these chocolate creations will be desired and appreciated gifts.



20SF003
Ø 60mm ~40 gr



20SF004
Ø 60mm ~40 gr



20SF005
Ø 60mm ~40 gr



20SF006
Ø 60mm ~40 gr



20SF007
Ø 60mm ~39 gr



20SF008
62x69mm ~26 gr



2 Stampi in plastica termoformata.
2 Thermoformed plastic moulds.
175x275 mm
Prod. 6 half baubles each

PRALINE



Polycarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



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



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



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



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



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



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

CHOCO TAG

Plastica termoformata - Thermoformed plastic
Stampo - Mould: 180x240 mm



Buone Feste tag
23026
52x54 h2mm - 8 pcs



Merry Christmas tag
23025
66x52 h2mm - 8 pcs

3D CHRISTMAS

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

Policarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



Tree & Candle

20-C1009

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



Santa & Snowman

20-C1010

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



Reindeer

20-C1001

Prod. 4 pcs
43x43 h120 mm ~65 gr



Reindeer

20-C1002

Prod. 4 pcs
46x45 h100 mm ~68 gr



Tree

20-C1000

Prod. 5 pcs
Ø58 h 100 mm ~100 gr



Dad Squirrel

20-C1003

Prod. 2 pcs
92x51 h120 mm ~118 gr



Mum Squirrel

20-C1004

Prod. 4 pcs
103x40 h80 mm ~55 gr

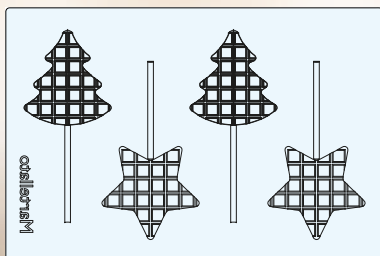


Baby Squirrel

20-C1005

Prod. 6 pcs
68x32 h64 mm ~32 gr

Lollipop



Chocolate lollipop moulds

20L005

Thermoformed plastic

Albero - Tree: 70x76 h9 mm ~34 gr

Stella - Star: 77x74 h9 mm ~31 gr

Prod. 8 pcs



Silicone
Idea
sweet creation



Chocolate lollipop moulds

30SML002

Silicone mould

Prod. 5 pcs

Tray included: 395x143mm



70x80mm

75x85mm

70x85mm

80x80mm

60x85mm



Chocolate lollipop moulds

20-C024

Rigid plastic mould

Prod. 6 pcs

60x70 mm ~30gr



Stampi in silicone 3D
3D Silicone moulds



**Orsetto Babbo Natale
Santa Claus bear**

30SM002
80x70 h135mm



**Renna con cuore
Reindeer with heart**

30SM001
85x40 h117mm



**Pupazzo con sciarpa
Snowman with scarf**

30SM008
105x95 h125mm



**Renna simpatica
Funny reindeer**

30SM009
65x80 h100mm



**Babbo Natale gnomo
Santa Claus gnome**

30SM007
125x75 h115mm



**Pupazzo con lanterna
Snowman with lantern**

30SM004
90x75 h130mm



**Babbo Natale
Santa Claus**

30SM003
60x65 h130mm



**Angioletto con libro
Angel with book**

30SM010
80x60 h105mm



**Angelo con cornetta
Angel with trumpet**

30SM018
90x75 h130mm

Sacra famiglia - Nativity

30SM077

Kit 5 stampi - Set 5 moulds

Gesù bambino - Baby Jesus

30SM072

75x55 h30mm

Maria - Holy Mary

30SM074

50x47 h88mm

San Giuseppe - Saint Joseph

30SM073

65x55 h110mm

Asinello - Donkey

30SM076

70x40 h68mm

Bue - Ox

30SM075

75x40 h68mm



Presepe - Nativity

30SM017

150x75 h120mm

MINI



**Mini candela di Natale
Mini Christmas candle**

30SM079

55x40 h65mm



**Mini Babbo nel camino
Mini Santa in chimney**

30SM080

60x32 h70mm



**Mini calza befana
Mini Christmas stocking**

30SM081

55x40 h65mm



**Mini pupazzo di neve
Mini snowman**

30SM082

55x40 h65mm

CHOCO LIGHT

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



Paesaggi di Natale
Christmas landscapes

20-S1010

Kit 3 moulds
Prod. 3 pcs
h 110 mm



Scarpone - Double

90-4401

1 pcs - 140x130 h45 mm

Santa - Double

90-4406

1 pcs - 250x160 h75 mm



90-4103



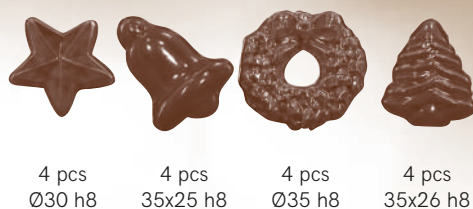
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90-4110



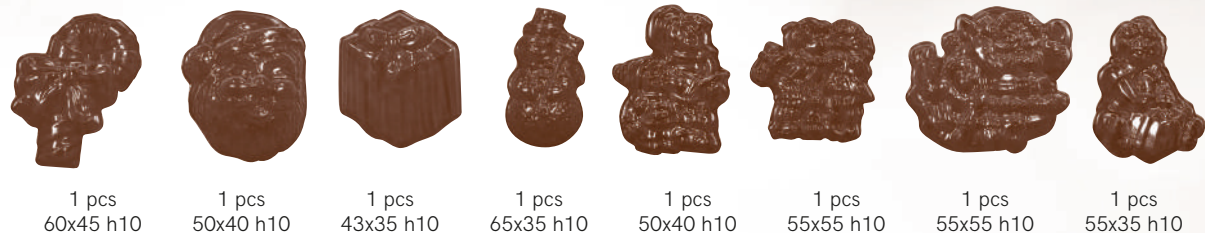
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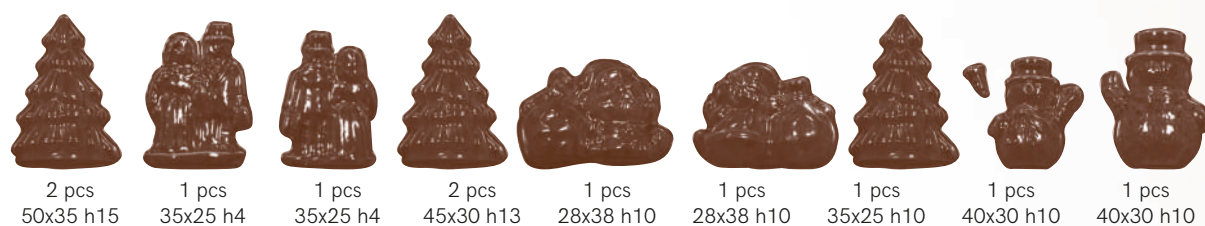
90-4109



90-4102



90-4307



90-4060
14 pcs - Ø30 h11



90-4013
8 pcs - 40x60 h10



90-4303
1 pcs - 104x58



90-4314
2 pcs - 90x80 h37mm



90-4059
18 pcs - Ø30 h8mm



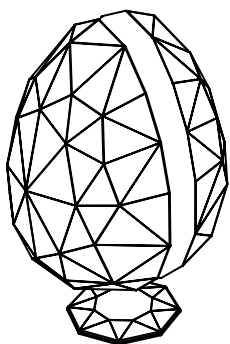
90-4301
2+2 pcs - 59x42 h25

*Happy
Easter*



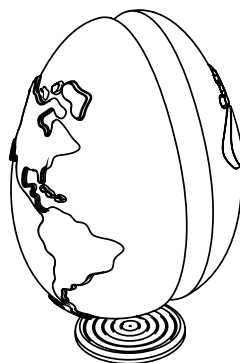


Diamond



20U3D07

Thermoformed plastic
Prod. 2 uova/eggs
Ø120 h 185 mm
~280 gr



20U3D08

Thermoformed plastic
Prod. 2 uova/eggs
Ø125 h 185 mm
~280 gr

Globe
save the planet



SAVE THE PLANET WITH US

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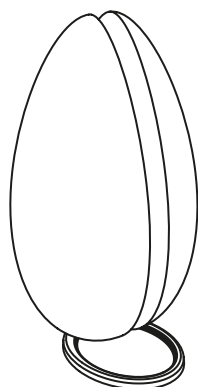


Prestige Easter



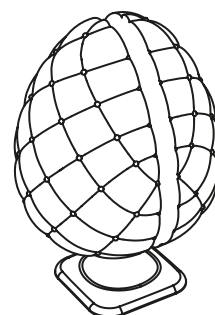
20U3D01

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



20U3D06

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





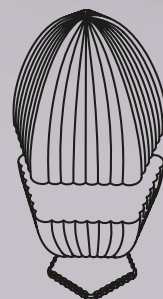
20U3D05

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

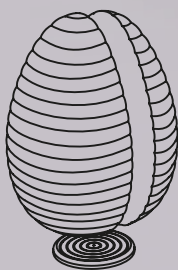


20U3D03

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



Prestige Easter



20U3D04

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



20U3D02

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

PUZZLE EGGS

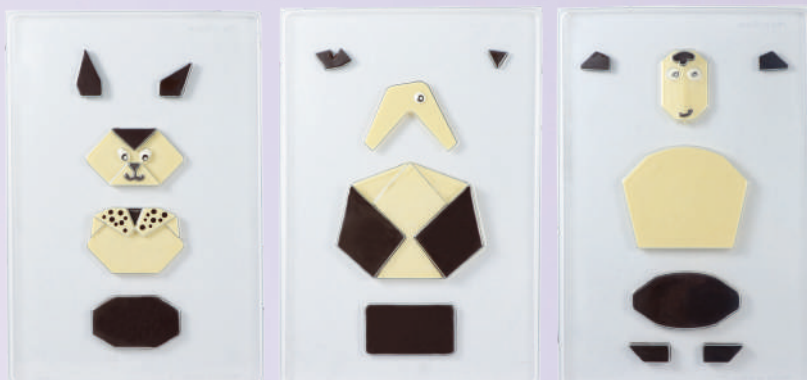


20UB100

Thermoformed plastic - Pack 3 models

1 107x82 h 158mm	~160 gr
2 110x58 h 165mm	~160 gr
3 104x52 h 150mm	~140 gr

Origami Easter



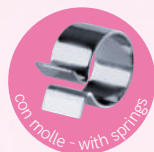
200R001

Thermoformed plastic - Pack 3 models

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

3D EASTER

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



Duck

MAC611S

70x70 h120mm
~110 gr

Little Bunny

MAC614S

Ø60 h140mm
~85 gr

Chicken

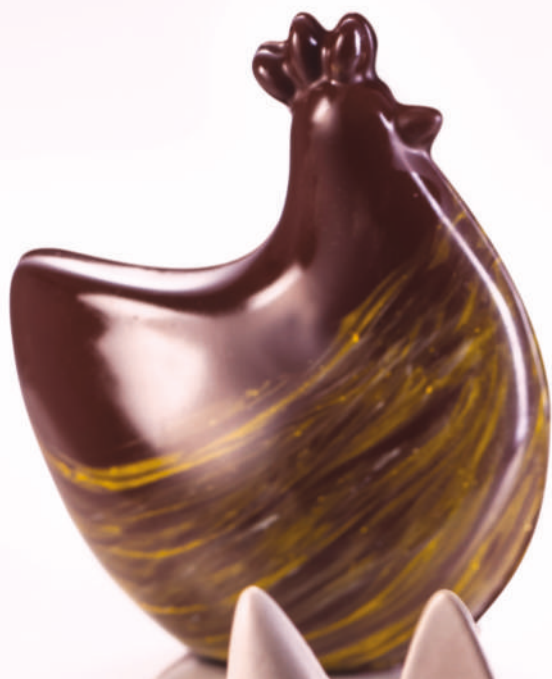
MAC612S

70x70 h130mm
~110 gr

Bunny

MAC613S

Ø80 h120mm
~110 gr



Mr. Bunny
MAC616S
90x60 h152 mm
~100 gr

Ms Cocodé
MAC615S
108x75 h120 mm
~90 gr



**Pulcino
Chick**

MAC602S
160x120 h210mm
~460 gr

**Coniglio
Rabbit**

MAC604S
120x120 h220mm
~480 gr

**Pecorella
Sheep**

MAC603S
140x120 h190mm
~310 gr

3D EASTER

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



Bunny with stroller
MAC661S
h140 mm



Bunny and big egg
MAC760S
h150 mm



Hug in egg
MAC720S
h170 mm
(2 figures)



Baby Bunny
MAC620S
h180 mm



Bunny in Love
MAC630S
h235 mm



Three in a basket
MAC610S
h170 mm



Small Bell
MAC950S
h110 mm

Big Bell
MAC952S
h140 mm



Small Chicken
MAC822S
h110 mm

Big Chicken
MAC823S
h160 mm



Baby Chick
MAC870S
h110 mm
(3 figures)



Baby Goose
MAC880S
h145 mm



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

(big)
MAC801S
h205 mm



Mrs Goose
MAC850S
h125 mm
(2 figures)



Mr Goose
MAC860S
h125 mm
(2 figures)



Nice Duck
MAC920S
h97 mm
(2 figures)

3D EASTER

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

Stampo - Mould: 275x175 mm



Gallo - Rooster

20-C1955

Prod. 2 pcs
100x160 h126 mm ~80 gr

Pulcino - Chick

20-C1957

Prod. 6 pcs
65x84 h80 mm ~45 gr

Gallina - Hen

20-C1956

Prod. 4 pcs
94x108 h106 mm ~75 gr



Elefante Papà - Dad Elephant

20-C1006

Prod. 2 pcs
123x64 h81 mm ~128 gr

Elefante Mamma - Mum Elephant

20-C1007

Prod. 4 pcs
113x62 h62 mm ~87 gr

Elefante Bebè - Baby Elephant

20-C1008

Prod. 6 pcs
81x43 h53 mm ~36 gr

CHOCO LIGHT

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



Paesaggi di Pasqua - Easter landscapes

20-S2010

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



90-2119



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



90-2114



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



90-2034

9+9 pcs - 30x32 h6



90-2305

1 pcs - 112x95 h20



90-2314

1 pcs - 170x60 h34



90-2316

2 pcs - 79x58 h12



90-2318

2+2 pcs - 79x58 h13



90-2320

3+3 pcs - 60x65 h15



90-2339

1 pcs - 150x90 h21



90-2342

1 pcs - 74x122 h18



90-2345

1 pcs - 105x86 h26



90-2102



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



90-2330

3+3 pcs - 54x54 h16



90-2333

1 pcs - 150x78 h40



90-2346

1 pcs - 150x64 h25



90-2349

1 pcs - 84x78 h27



90-11907

6+6 pcs - 40x30 h5



90-2025

11 pcs - 42x30 h14



Stampi in silicone 3D
 3D Silicone moulds

Pecora con salopette
Sheep in overall

30SM029
 75x60 h125mm

Pecora con bebè
Sheep with baby

30SM030
 70x70 h125mm



Coniglio con carota
Rabbit and carrot

30SM023
 100x80 h140mm



Coniglio con uovo pasquale
Rabbit and easter egg

30SM026
 77x80 h120mm



Coniglio con ovetto
Rabbit and small egg

30SM027
 55x65 h110mm



Pecora con vestitino
Sheep with dress

30SM020
80x65 h110mm



Gallina con uovo verticale
Chicken and vertical egg

30SM024
85x75 h125mm



Scoiattolo
Squirrel

30SM006
80x50 h112mm



Elefante
Elephant

30SM035
110x70 h120mm



Riccio
Hedgehog

30SM034
65x70 h70mm

MINI FARM



Gatto mini fattoria
Mini farm cat

30SM065
60x40 h55mm



Cane mini fattoria
Mini farm dog

30SM066
45x45 h68mm



Maiale mini fattoria
Mini farm pig

30SM068
40x50 h65mm

SECTIONED EGG

Stampi termoformati per realizzare uova sezionate.
Thermoformed moulds for sectioned eggs.



20-U1010
h110 mm ~100 gr
thermoformed plastic



20-U1011
h180 mm ~250 gr
thermoformed plastic

CRACK HALF EGG



90-2009
14 pcs - 39x25 h13 mm



90-2353
6 pcs - 64x44 h26 mm



90-2354
4 pcs - 83x54 h24 mm



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



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

Chocolate

LIGHT HALF EGG

Stampi in plastica termoformata
Thermoformed plastic moulds



2 moulds
SM2300
112x83 h44 mm



SM2000
2 pcs - 110x80 h40 mm

SM2500
2 pcs - 125x94 h44 mm

SM3000
2 pcs - 140x100 h50 mm

SM3500
2 pcs - 154x110 h55 mm



90-2026
18 pcs - 25x35 h12 mm



SM1000
4 pcs - 80x60 h25 mm



90-2008
18 pcs - 36x23 h12 mm



90-2010
14 pcs - 40x31 h17 mm



SM4000
1 pcs - 220x160 h85 mm

EGGS HOLDER

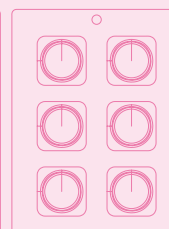
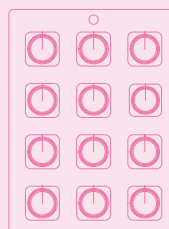


Stampi cioccolato per supporto uova
Chocolate moulds for Easter eggs holder



20-CU001

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



Supporti in plastica - piccoli
Plastic egg holders - small
21VA085
Ø85 h70 mm
Conf. 58 pcs



Supporti in plastica - grandi
Plastic egg holders - big
21VA102
Ø102 h88 mm
Conf. 40 pcs

HALF EGG MOULDS

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

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

Misura - Size: 175x275 mm

7_{GR} 20U032N 22x32 mm prod. 32 mezzi/half Mould:175x275mm	25_{GR} 20U064N 44x64 mm prod. 10 mezzi/half Mould:175x275mm	
70_{GR} 20U105N 72x105 mm prod. 4 mezzi/half Mould:175x275mm	150_{GR} 20U130N 90x130 mm prod. 2 mezzi/half Mould:175x275mm	
230_{GR} 20U150N 104x150 mm prod. 2 mezzi/half Mould:175x275mm	260_{GR} 20U175N 121x175 mm prod. 1 mezzo/half Mould:175x275mm	
380_{GR} 20U204N 141x204 mm prod. 1 mezzo/half Mould:175x275mm	430_{GR} 20U227N 157x227 mm prod. 1 mezzo/half Mould:175x275mm	
500_{GR} 20U258 258x175 mm prod. 1 mezzo/half Mould size: 200x365 h22mm	850_{GR} 20U320 320x210 mm prod. 1 mezzo/half Mould size: 275x365 h22mm	

SMOOTH HALF EGG

Stampo in resistente plastica termoformata per la realizzazione di uova di cioccolato o altri soggetti pasquali.

Disponibili anche nelle misure più grandi per la produzioni di uova fino a 10 kg.

Resistant thermoformed plastic mould to realize chocolate eggs or other Easter subjects.

Also available in larger sizes for egg production up to 10 kg.

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



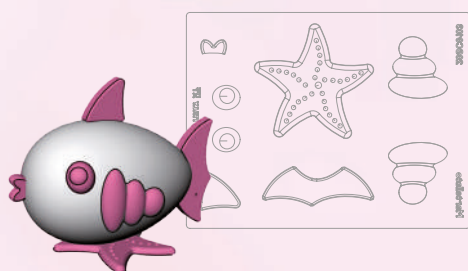
ANIMATED EGG

Kit stampi componenti per realizzare tre differenti soggetti 3D.
Components mould kit to realize three different 3D figures.

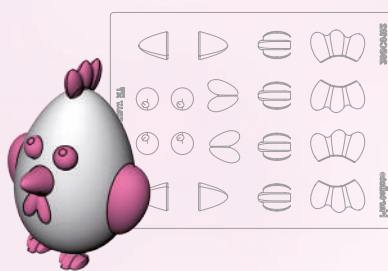


20SC01 - Pack 3 pcs

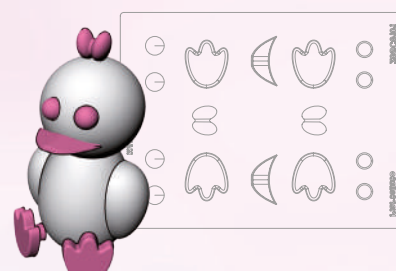
Non inclusi uova e sfere per corpo
Eggs and sphere for body not included



Pesce - Fish - 184x112 h143mm
Realizzato con uovo - Made with egg:
Cod. 20U150N



Gallina - Chicken - 137x124 h173mm
Realizzato con uovo - Made with egg:
Cod. 20U150N - 20U064N



Pulcino - Chick - 100x94 h177mm
Realizzato con uovo - Made with egg:
Cod. 20U105N - 20U064N - 20SF002

ChocoWarmPlate

MADE IN ITALY

Piastra riscaldante con piano in acciaio riscaldato elettricamente per la lavorazione del cioccolato.
Struttura in materiale plastico con ripiano inox removibile.
Electrical Heating surface for chocolate. Plastic structure with removable st. steel plate.

PRO01

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

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



Valentine's Day



Big heart

MA1996

6 pcs 75x70 h 22mm
polycarbonate moulds

Heart

MA1995

12 pcs - 45x42 h 16mm
polycarbonate moulds



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



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



Penguin in love
30SM039
55x45 h80mm
Silicone mould



Penguins in love
30SM040
85x50 h80mm
Silicone mould

Valentine's Day



Lollipop
20L004

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



30SML003

Silicone mould
Tray included: 395x143mm



Cupido
Cupid
65x80mm

Innamorati
Loving couple
73x80mm

Bambina
Girl
65x85mm

Innamorato
Boy in love
60x85mm

Innamorata
Girl in love
70x80mm



Mi piaci
23002
57x20 h3mm
12 pcs



You & me 4ever
23007
61x23 h3mm
12 pcs



Just married
23008
87x32 h3mm
8 pcs



I love you
23009
62x37 h3mm
10 pcs

PRALINE



Polycarbonato - Polycarbonate
Stampo - Mould: 275x175 mm



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



MA1513
28 pcs - 34x33 h11mm
~7 gr



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



MA1613
15 pcs - 40x42 h15mm
~9 gr



MA1962
30 pcs - 31x27 h14mm
~8 gr

CHOCO LIGHT

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



90-1612

1 pcs - 155x160 h32



90-15507

4+5 pcs - 57x35 h8



90-1001

18 pcs - Ø23 h9



90-1004

18 pcs - Ø33 h9



90-1015

11 pcs - 43x30 h9



90-1016

22 pcs - 23x19 h6



90-1018

14 pcs - Ø23 h5



90-1021

11 pcs - 44x32 h7



90-1024

14 pcs - Ø27 h7



90-1025

12 pcs - 42x38 h10



90-1026

8 pcs - 52x42 h12



90-1027

14 pcs - 32x27 h6



90-1212

3 pcs - 152x78 h8

CARNIVAL

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

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

Plastica termoformata
Thermoformed plastic





20-CA001

125x175x40 mm - prod. 1 pc



20-CA002

135x175x40 mm - prod. 1 pc



20-CA003

155x190x40 mm - prod. 1 pc



20-CA004

130x130x60 mm - prod. 1 pc



20-CA005

135x160x45 mm - prod. 1 pc



20-CA006

130x180x60 mm - prod. 1 pc



20-CA007

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



20-CA008

130x105x35 mm - prod. 1 pc



20-CA009

105x135x40 mm - prod. 1 pc



20-CA010

30x45x15 mm - prod. 9 pcs



20-CA012

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

Halloween



Little Pumpkin (Praline)

MA1992

Polycarbonate mould
34x31 h 15mm ~9+9gr
Prod. 12+12 pcs



SMALL 3D Pumpkin

90-3301

110x95 h45
polyethylene



BIG 3D Pumpkin

MAC324S

52x54 h 132mm ~140gr
thermoformed plastic

Big Pumpkin

MAC325S

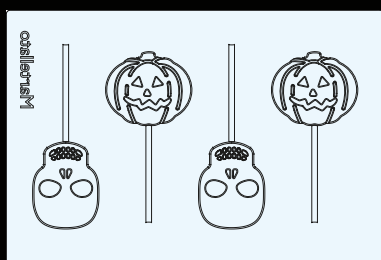
140x140 h150 mm
thermoformed plastic



Mr Pumpkin
MAC406S
95x90 h110 mm



Black cat
MAC405S
78x56 h140 mm



Pumpkin & Skull Lollipops
20L006

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



Halloween tag
23027

Thermoformed plastic
64x37 h2mm - Prod. 8 pcs



Stampi in silicone 3D
3D Silicone moulds



Skeleton and coffin

30SM070

80X65 h73mm



Owl

30SM005

77X55 h130mm



Halloween skull

30SM086

95X80 h100mm



Skeleton with coat

30SM013

75X55 h100mm



Frankenstein
30SM016
75X50 h90mm



Pumpkin with cat
30SM014
85X70 h85mm



Dracula
30SM015
55X50 h85mm



Vampire
30SM019
120X55 h95mm



Mini owl
30SM061
45X37 h65mm



Mini pumpkin
30SM062
40X38 h65mm



Mini witch
30SM063
50X35 h70mm



Mini ghost
30SM064
70X38 h68mm



30SML001
Silicone mould
Tray included: 395x143mm



Bat
72X60mm



Pumpkin with cat
52X70mm



Gost
65X65mm



Witch
45X70mm



Mummy
65X65mm

Wedding Time

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

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



Wedding Mat 1

30SMTP01

260x85 h 310mm

Spessore - Thickness: 9mm

Tappeto - Mat: 300x400mm

vassoio di sostegno in plastica bianca
white plastic support tray

Wedding Mat 2

30SMTP02

210x85 h 250mm

Spessore - Thickness: 9mm

Tappeto - Mat: 300x400mm



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



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



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

New Born

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

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



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

30SMTP04

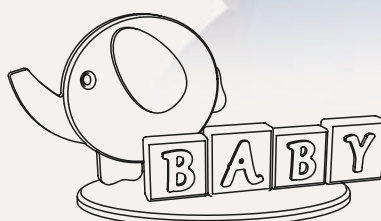
Misure - Size: 300x400mm
Spessore - Thickness: 9mm



145x80 h 125mm



130x65 h 130mm



145x80 h 95mm



Chocolate

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



Angioletto - Angel
30SM058
65x45 h80mm



Decorazione - Decoration
30SMA002
55x85x15mm



Decorazione - Decoration
30SMA007
Ø60 h75mm



Bimbo su conchiglia
Child on shell
30SM085
105x65 h30mm



Cuscino
Pillow
30SM012
112x75 h30mm

Bebè che dorme
Sleeping baby
30SM011
90x50 h30mm



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

Holy Sacraments

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

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



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

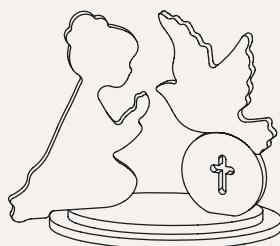
Communion and Confirmation

30SMTP05

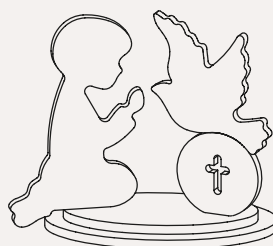
Misure - Size: 300x400mm
Spessore - Thickness: 9mm



165x90 h 140mm



175x90 h 145mm



170x90 h 143mm





Pergamena cresima
Confirmation parchment

30SM037
100x150 h25mm
silicone mould

Pergamena comunione
Communion Parchment

30SM043
150x100 h25mm
silicone mould



Libro
Book

30SM038
145x100 h20mm



CHOCO TOOLS

Forchette Steel forks set

CHOCOFORK - Set 10 pcs

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



Texture decoro per cioccolato Artisan decor Sheets

MACLO1 - Pack 13 pcs - 360x340 mm

Kit fogli in plastica trasparente per la realizzazione di praline artigianali e decorazioni di cioccolato.
Transparent plastic sheets kit for handmade pralines and chocolate decorations.



PACKAGING



Bordo satinato - Glazed glim boxes

Alveoli trasparenti - Transparent cavities
31x26 h 10mm - pack 25 pcs

Misure Size mm	Alveoli Cavities	Codice Code
100x115 h23	6	MSC201
210x100 h23	12	MSC202
210x100 h23	18	MSC203



Scatole trasparenti - Transparent boxes

Alveoli trasparenti - transparent cavities
31x26 h 10mm - pack 25 pcs

Misure Size mm	Alveoli Cavities	Codice Code
160x40 h20	5	MSC001
110x100 h20	9	MSC002
220x65 h20	12	MSC003
160x150 h20	20	MSC004



Mart Box: tagliato da te

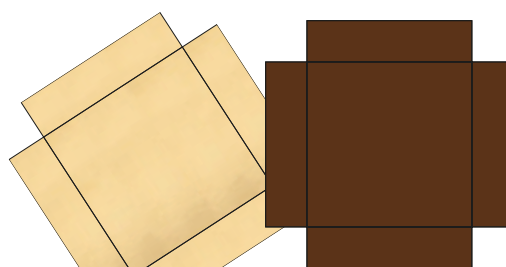
Pratico sistema per realizzare il confezionamento perfetto per le tue creazioni, adattandolo ad ogni specifica esigenza. Una bobina in plastica trasparente lunga 15 mt che potrà facilmente essere tagliata nella misura desiderata e completata con coperchi double-face.

Mart Box: cut by you

A practical system to realize the perfect packaging for your creations and to adapt it in any specific requirement. A 15 m long transparent plastic reel can be easily cut up into desired lengths and completed with double-face covers.



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



oro - marrone
gold side - brown side

85x85mm
22BOX85

60x60mm
22BOX60

48x48mm
22BOX48

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

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

DigitalMeltinchoc

MADE IN ITALY

Made of heat-resistant plastic material, with removable stainless steel bowl and lid, and thermal probe for chocolate temperature control. The electronic board manages the internal resistance to optimize the achievement of the required result, and detect the temperature of the chocolate through the external probe to allow a faster and more precise melting of the chocolate.

The front panel provides tempering tips, adjustable manually or following the 3 different programs depending on the type of chocolate: white, milk and dark. The display indications help the operator to complete the tempering and maintaining of the chocolate.



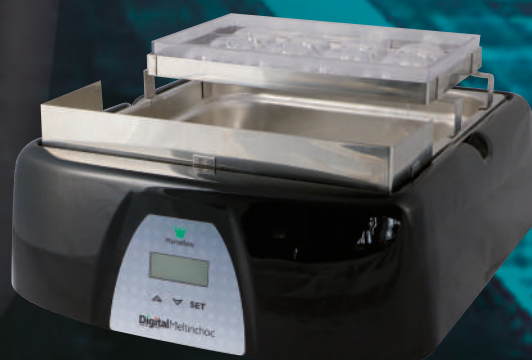
x 9L
MCDA103

x 13,7L
MCDA104



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

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



3,6 L

MCD101

24x40 h13,5cm

Vasca - Basin: 18x32,5 h10cm



6 L

MCD102

33x40 h13,5cm

Vasca - Basin: 26,5x32 h10cm



9 L

MCD103

39,5x45 h13,5cm

Vasca - Basin: 32x35,3 h10cm



13,7 L

MCD104

39,5x62 h13,5cm

Vasca - Basin: 32,5x53 h10cm



Meltinchoc

MADE IN ITALY

MELTINCHOC ANALOGICI

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

ANALOGUE MELTINCHOC

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

Scocca in resistente materiale plastico
Shell made of durable plastic material

Termostato a regolazione manuale
Manual regulation thermostat

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

MONO



1,5 L

MC105

24x26 h13,5cm

Vasca - Basin: 14x15,5 h10cm



3,6 L

MC101

24x40 h13,5cm

Vasca - Basin: 18x32,5 h10cm



6 L

MC102

33x40 h13,5cm

Vasca - Basin: 26,5x32 h10cm



9 L

MC103

39,5x45 h13,5cm

Vasca - Basin: 32x35,3 h10cm



13,7 L

MC104

39,5x62 h13,5cm

Vasca - Basin: 32,5x53 h10cm

MULTI



0,8x3 L

MC107

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

Vasca - Basin: 8,3x15 h10cm



1,5x2 L

MC108

42x26 h13,5cm

Vasca - Basin: 14x15,5 h10cm



1,5x3 L

MC100

61x26 h13,5cm

Vasca - Basin: 14x15,5 h10cm



1,5x4 L

MC106

79x26 h13,5cm

Vasca - Basin: 14x15,5 h10cm

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

MiniMeltinchoc

MADE IN ITALY

Il **mini scioglitore a secco per cioccolato**, adatto sia in laboratorio per piccole produzioni di praline e soggetti, che in gelateria per la copertura di gelati e dessert su stecco. La capacità contenuta consente la lavorazione di piccole quantità senza sprechi e la **pratica vasca estraibile** garantisce una manutenzione facile e veloce.

Il **design raffinato** e le **dimensioni ridotte** lo rendono perfetto per l'utilizzo anche direttamente sul bancone.

Designed with the ability to melt and hold chocolate at a consistent temperature, the **mini dry melter** is suitable in pastry laboratories for pralines and subjects production, and in ice-cream parlours for ice-creams and desserts. The small capacity allows to process tiny chocolate quantities without any waste.

The **practical removable tank** ensures an easy and fast maintenance. The **refined design** and **compact size** make it perfect to be used even directly on the counter.

Nero - Black
MC09N

Rosso - Red
MC09R

Grigio - Gray
MC09G

Lilla - Lilac
MC09L

Verde - Green
MC09V



Termostato a regolazione manuale
Manual regulation thermostat

Scocca in resistente materiale plastico
Shell made of durable plastic material

1,8 L

Misure - Size:
26x26 h16 cm



Vaschetta - Basin
MC000305

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

Chocolate

DeepMeltinchoc

MADE IN ITALY

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

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



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



1,7 L

Deep Meltinchoc

MC10

Ø20,5 h21,2 cm



Vaschetta - Basin

MC001001

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



FONTANE PROFESSIONALI

Versatili, di facile utilizzo e di sicuro effetto. Ideali per pasticcerie, gelateria, ristoranti, alberghi e servizi catering.

Con le fontane si possono creare golose cascate di cioccolato per stupire gli ospiti con un effetto visivo a più livelli, al quale nessuno potrà resistere! Gli speciali accessori in plexiglass e le alzate completeranno l'allestimento di catering e banchetti indimenticabili per cerimonie ed eventi aziendali.

Realizzate in acciaio inox mantengono il cioccolato fluido grazie alla regolazione della temperatura.

PROFESSIONAL FOUNTAINS

Versatile, easy to use and surely eye-catching. Ideal for bakeries, ice-cream parlours, restaurants, hotels and catering companies.

With the stainless steel fountains you can create delicious chocolate waterfalls, to surprise guests with a multi-tier visual effect nobody will be able to resist!

The special plexiglass accessories and the stands will complete the catering setting and unforgettable banquets for ceremonies and corporate events.

The temperature adjusting knob allows prolonged use keeping chocolate fluid and protects it from overheating thanks to its automatic switch-off feature.

Chocobig

EVOLUTION



- ✓ MADE IN ITALY
- ✓ FUNZIONAMENTO SILENZIOSO
SILENT OPERATION
- ✓ COCLEA IN ACCIAIO INOX
AUGER IN STAINLESS STEEL
- ✓ VASCA SMONTABILE
DISASSEMBLING BOWL



Il funzionamento della fontana Martellato realizzata in Italia è molto semplice e grazie alla nuova vasca in acciaio inox anche lo smontaggio risulta facile e veloce. La sua forma impedisce la fuoriscita del cioccolato al momento dello smontaggio potendo così facilmente essere rimossa per una perfetta pulizia, senza doverla svuotare. La manopola per la regolazione della temperatura, consente utilizzi prolungati e la protegge dal rischio di surriscaldamento grazie allo spegnimento automatico. La quantità minima di cioccolata richiesta per funzionare è di circa 3,5 kg e può contenerne fino a 8 kg.

CHOCOBIGEV

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

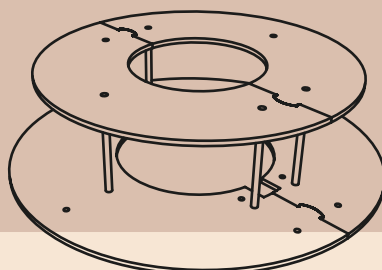
The operation of the Martellato fountain made in Italy is very simple and thanks to the new stainless steel bowl disassembly is also quick and easy. Its shape prevents the chocolate from overflowing on disassembly, so that it can be easily removed for perfect cleaning. The temperature adjusting knob allows prolonged use and protects it from overheating thanks to its automatic switch-off feature. The minimum quantity of chocolate necessary for operation is about 3.5 kg, the maximum is 8 kg.

ACCESSORI - ACCESSORIES

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

CHOCOBIGRING

Rosso - Red
Ø650 mm x h 170mm



CHOCOBIGRING06

Satinato - Glazed
Ø650 mm x h 170mm

Royal Fountain

- ✓ MADE IN ITALY
- ✓ FUNZIONAMENTO SILENZIOSO
SILENT OPERATION
- ✓ COCLEA IN ACCIAIO INOX
AUGER IN STAINLESS STEEL
- ✓ SALTİ STACCABILI
REMOVABLE LEVELS
- ✓ PIEDINI REGOLABILI
ADJUSTABLE FEET



20-4000

Ø 440 h 1000 mm
Capacità: circa 5 litri
230V - 50/60 Hz
Amps : 2,5A - 450W

La più grande delle nostre fontane per cioccolato, offre il massimo delle prestazioni.

La produzione Made in Italy e i suoi componenti in metallo garantiscono il massimo della qualità e della resistenza. Il display digitale a led consente la regolazione del termostato alla temperatura ottimale e il controllo del flusso di circolazione del cioccolato. Le sue caratteristiche insieme alla semplicità d'uso e la facile manutenzione, rendono questa fontana un prodotto eccellente adatta in tutte le occasioni.

The largest of our chocolate fountains offers maximum performance.

Made in Italy production and metal components guarantee maximum quality and resistance. The digital LED display allows to adjust the thermostat up to the optimal temperature and to control the chocolate flow. Its characteristics along with the simplicity of use and the easy maintenance make this fountain an excellent product suitable for all occasions.

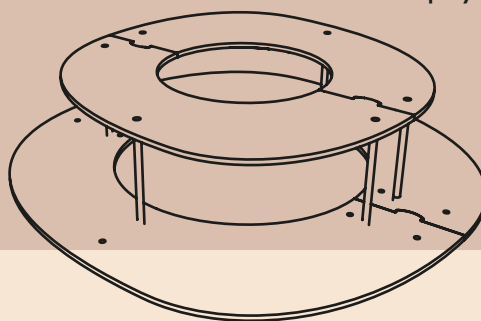
ACCESSORI - ACCESSORIES

Copri fontana in plexiglass con comodi ripiani.

Plexiglass ring cover for chocolate fountain with useful displayers.

20-R4000

Satinato - Forma ovalizzata
Glazed - Oval shaped
810x810 h 165 mm



Chocolate Fountain



CHOCOFONT

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

Mantiene la cioccolata alla temperatura di 36/39°C.
To keep chocolate at 36/39°C.

- ✓ FONTANA IN ACCIAIO INOX
STAINLESS STEEL FOUNTAIN
- ✓ COCLEA IN PLASTICA RESISTENTE
AUGER IN HEAT RESISTANT PLASTIC
- ✓ PIEDINI REGOLABILI
ADJUSTABLE FEET

Compatta e leggera, la più piccola delle nostre fontane, è adatta anche alle occasioni più informali o con spazi contenuti, per sciogliere e mantenere il cioccolato alla temperatura desiderata.

The smallest of our fountains is compact, light as well as suitable during informal occasions or when spaces are limited. It melts and keeps chocolate at the desired temperature.

ACCESSORI - ACCESSORIES

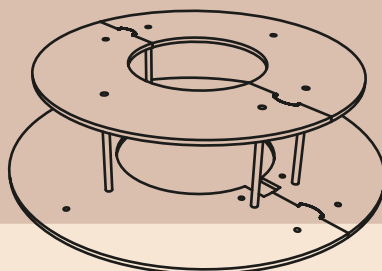
Copri fontana in plexiglass con comodi ripiani.

Plexiglass ring cover for chocolate fountain with useful displayers.

Ø 520mm x h 160mm

CHOCORING

Rosso - Red



CHOCORING06

Satinato - Glazed

ChocoWarmPlate

MADE IN ITALY



Piastra riscaldante con piano in acciaio riscaldato elettricamente per la lavorazione del cioccolato.
Struttura in materiale plastico con ripiano inox removibile.

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

PR001

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

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



SEMIFREDDO & BAKING

i MICRO BANDS FORATI

The perfect baking solution

Fasce in silicone microforato che abbinate agli stampi inox garantiscono cottura omogenea e senza umidità, sfomatatura facile senza rotture, texture regolare ed elegante.

Micro-perforated silicone bands to be used combined with stainless steel moulds for perfect baking results. They allow an even cooking with no humidity, an easy demoulding without breakings and an elegant texture.



"I MicroforatiBands sono la soluzione ideale per la razionalizzazione della produzione, la riduzione degli sprechi e un risultato estetico ineguagliabile."

"The MicroforatiBands are the ideal solution for production optimization, waste reduction and unique aesthetics results"

Denis Dianin AMPI Pastry Chef



EFFICIENZA PRODUTTIVA

- **RAZIONALIZZAZIONE DELLA PRODUZIONE**
semplificando i passaggi e riducendo i tempi di circa il 30%
- **COTTURA OMOGENEA E SENZA IMPERFEZIONI**
in quanto permette la fuoriuscita dell'umidità
- **SFORMATURA VELOCE E SENZA ROTTURE**
favorendo la sformatura del prodotto sia a caldo che a freddo
- **RIDUZIONE DEGLI SPRECHI E DEI COSTI**
meno spreco di prodotto perché si avrà il 99 % di successo nella produzione



PRODUCTION OPTIMIZATION

- **REDUCTION OF PRODUCTION TIMES**
by simplifying the steps and reducing times by around 30%
- **EVEN COOKING WITH ZERO IMPERFECTIONS**
because they allow moisture to escap
- **QUICK UNMOULDING WITHOUT BREAKINGS**
by allowing the unmoulding of both hot and cold products
- **WASTE AND COST REDUCTION**
you will be 99% successful in production with less wasting





RISULTATI PERFETTI

- **ADATTABILITÀ A TUTTE LE FORME E A TUTTE LE RICETTE**
- **TEXTURE ELEGANTE** ed esclusiva
- **BORDI SOTTILI e DRITTI**
che non collassano perché sostenuti dalla fascia
- **MINIMO SPAZIO DI STOCCAGGIO e FACILE GESTIONE**
lavaggio ed asciugatura rapidi

PERFECT RESULTS

- **ADAPTABILITY TO ALL THE SHAPES AND RECIPES**
- **ELEGANT AND EXCLUSIVE** texture
- **THIN AND STRAIGHT EDGES**
that don't collapse because supported by the band
- **MINIMUM STORAGE AREA AND EASY MANAGEMENT**
quick washing and drying



MODELLI MODELS

i MICROBANDS FORATI

30BANDS01	500xh25 mm	10 pcs	for	Ø 14 - 16	h 2,5 cm	
30BANDS02	625xh25 mm	10 pcs	for	Ø 18 - 20	h 2,5 cm	
30BANDS03	750xh25 mm	10 pcs	for	Ø 22 - 24	h 2,5 cm	
30BANDS04	500xh35 mm	10 pcs	for	Ø 14 - 16	h 3,5 cm	
30BANDS05	625xh35 mm	10 pcs	for	Ø 18 - 20	h 3,5 cm	
30BANDS06	750xh35 mm	10 pcs	for	Ø 22 - 24	h 3,5 cm	
30BANDS07	260xh20 mm	20 pcs	for	Ø 8	h 2 cm	



PRODOTTI CORRELATI

RELATED PRODUCTS

Fasce inox Stainless steel bands

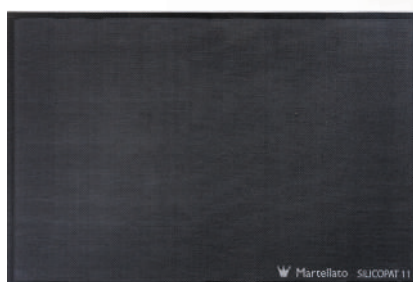


I H2X8	Ø8 h20 mm
I H25X14	Ø14 h25 mm
I H25X16	Ø16 h25 mm
I H25X18	Ø18 h25 mm
I H25X20	Ø20 h25 mm
I H25X22	Ø22 h25 mm
I H25X24	Ø24 h25 mm
I H35X14	Ø14 h35 mm
I H35X16	Ø16 h35 mm
I H35X18	Ø18 h35 mm
I H35X20	Ø20 h35 mm
I H35X22	Ø22 h35 mm
I H35X24	Ø24 h35 mm



5H25X14	14X14 h25 mm
5H25X16	16X16 h25 mm
5H25X18	18X18 h25 mm
5H35X14	14X14 h35 mm
5H35X16	16X16 h35 mm
5H35X18	18X18 h35 mm

Tappeto in silicone microforato Micro-perforated silicone mat

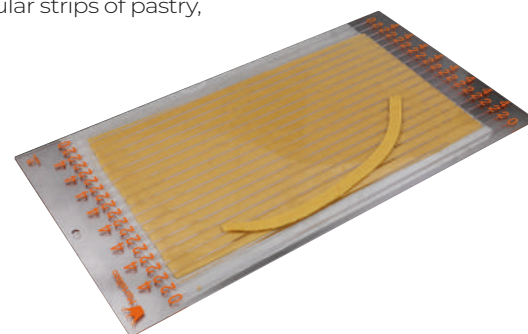


SILICOPAT II 38,5 x 58,5 cm

Dime - Template

Dime di taglio in plastica trasparente per il taglio in strisce regolari di pasta frolla, cioccolato e biscuit.

Transparent plastic grids for cutting regular strips of pastry, chocolate and biscuit.



50GD0022	60 x h22 mm	prod. 15 pcs
50GD0027	60 x h27 mm	prod. 12 pcs
50GD0037	60 x h37 mm	prod. 9 pcs

Guarda il video tutorial de "I microforati bands" nel canale you tube Martellato
Watch the video tutorial "I microforati bands" on Martellato you tube channel

i MICRO FORATI

stampi silicone
silicone moulds

30x40

1 box: 2 stampi/moulds

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

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

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

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

PLUS

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

RESISTENTI

Il silicone arricchito con fibra di vetro garantisce alta qualità e maggiore durata degli stampi.

Resiste a temperatura:
+230°C +450°F

RESISTANT

The silicone enriched with fibreglass guarantees high quality and mould longer life.

Resistant up to:
+ 230 ° C + 450 ° F

PRATICI

Le sformature sono più facili grazie all'antiaderenza del materiale

PRACTICAL

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

FUNZIONALI

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

FUNCTIONAL

Microperforation ensures even and quick cooking with no excess humidity

VERSATILI

Possono essere usati da entrambi i lati per risultati creativi

VERSATILE

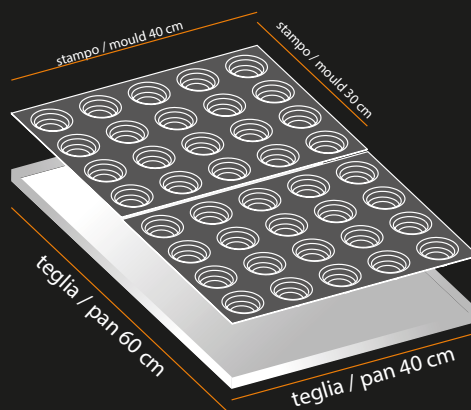
Can be used on both sides for creative results

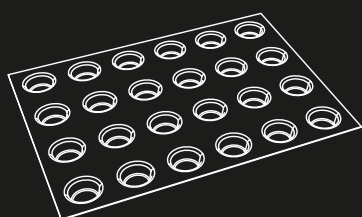
MULTIUSO

Consentono di realizzare qualsiasi tipo di ricetta, dolce o salata

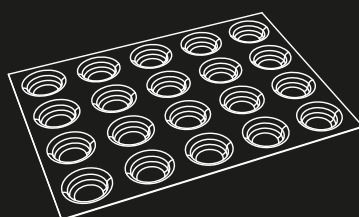
MULTI-USE

Allow making any type of sweet or savoury recipe

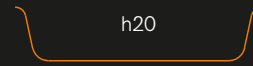
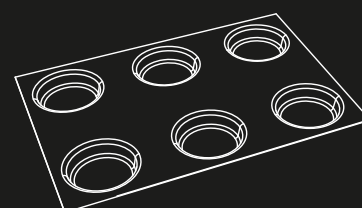




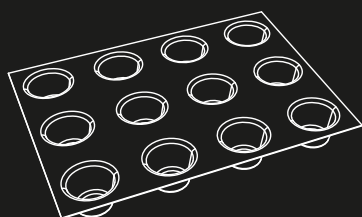
30MICRO01
Prod: 24+24 pcs



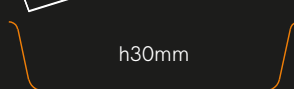
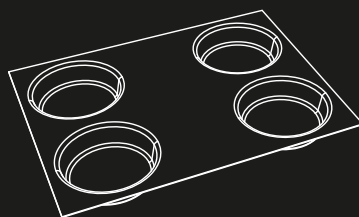
30MICRO02
Prod: 20+20 pcs



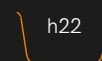
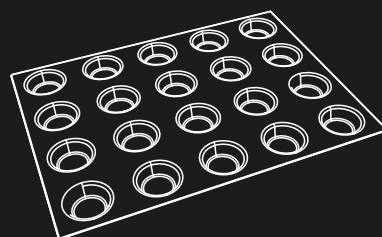
30MICRO04
Prod: 6+6 pcs



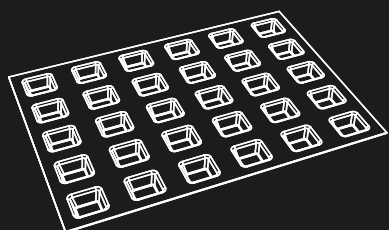
30MICRO03
Prod: 12+12 pcs



30MICRO05
Prod: 4+4 pcs



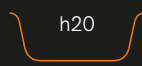
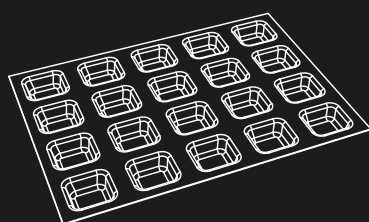
30MICRO10
Prod: 20+20 pcs



35x35mm

30MICRO06

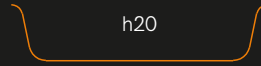
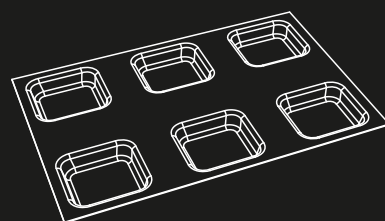
Prod: 30+30 pcs



50x50mm

30MICRO07

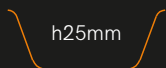
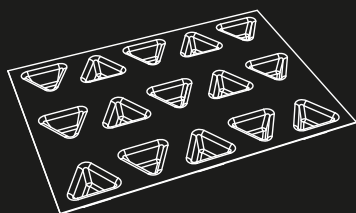
Prod: 20+20 pcs



85x85mm

30MICRO08

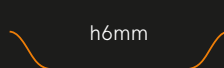
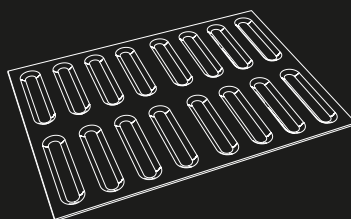
Prod: 6+6 pcs



60mm

30MICRO09

Prod: 15+15 pcs



120mm

30MICRO11

Prod: 16+16 pcs
120x25 - h6mm





One Strip

La Rivoluzione degli Stampi

Una nuova generazione di stampi che stanno cambiando il modo di lavorare in laboratorio.

Pratici, economici e veloci, gli stampi monouso per torte e individual cake consentono di velocizzare la produzione, risparmiando tempo e riducendo i costi.

The Moulds Revolution

A new generation of moulds that are changing the way professionals work in the laboratory.

Practical, economical and fast, the single use moulds for cakes and individual desserts allow to speed the production up by saving time and reducing costs.

MADE IN ITALY

**100% RECYCLABLE
THERMOFORMED PLASTIC**



“ One Strip è l'opportunità per il pasticcere di lavorare più velocemente, risparmiare tempo e spazio: un'occasione di guardare al futuro.

One Strip is the opportunity for the pastry chef to work faster, save time and space: a chance to look at the future. ”

Champion du Monde
LUIGI BIASETTO for MARTELLATO



Plus Produttivi

- **RISPARMIO** di tempo, lavoro e spazio
- **PRODUZIONE PIÙ VELOCE**, con meno passaggi
- **RAFFREDDAMENTO RAPIDO** rispetto al silicone
- **SFORMATURA PRECISA** e senza rotture
- **STOCCAGGIO DIRETTO** degli stampi

Production plus

- *TIME, WORK AND SPACE saving*
- *FASTER PRODUCTION, with less steps*
- *FAST CHILLING, even more than silicone*
- *PRECISE DEMOULDING without any breaking*
- *DIRECT moulds storage*



Perché scegliere One Strip?

Con gli stampi One Strip si avrà la RIDUZIONE del:

30% dei **TEMPI** di produzione

15% del **COSTO** dei materiali

20% della **MANODOPERA**

25% dei **CONSUMI**

Sarà possibile risparmiare fino al 30% dei costi di produzione, rendendola più efficiente ed organizzata.

Why choose One Strip?

One Strip moulds allow:

30% reduction of production **TIMES**

15% reduction of **COSTS** of the materials;

20% reduction of the **LABOUR**

25% reduction of **CONSUMPTION**

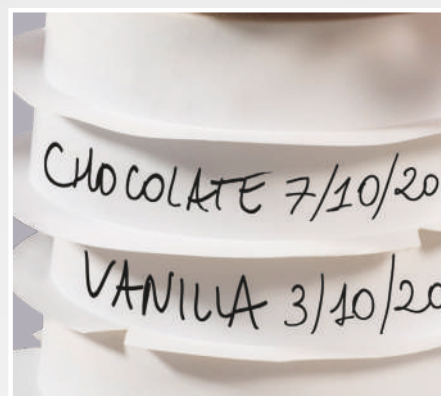
It will be possible to save the production costs up to 30% by making it more efficient and organized.



One Strip

Caratteristiche

- **MATERIALE 100%** riciclabile 
- **FORMA** semplice ed essenziale
- **MASSIMA** igiene
- **NESSUNA** contaminazione
- **MADE IN ITALY**
- **ALTA PRODUTTIVITÀ** per teglia
- **SCRIVIBILI** per l'etichettatura
- **BIANCHI** per evidenziare residui



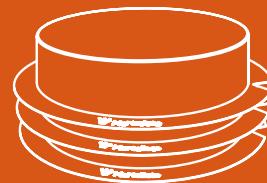


Features

- **100% RECYCLABLE** material 
- **ESSENTIAL AND SIMPLE** shape
- **MAXIMUM HYGIENE**
- **NO** contamination
- **MADE IN ITALY**
- **HIGH** productivity
- **WRITEABLE** for the labeling
- **WHITE COLOURED** in order to detect any remaining



Models



Cake Mould

ONE16 Ø160 x h40 mm	ONE20 Ø200 x h40 mm
ONE18 Ø180 x h40 mm	ONE22 Ø220 x h40 mm

Pack 100 pcs



Individual Cake

6 pcs/bar

ONE06
Ø63 x h40 mm
Pack 72 bars

Prod. for 60x40 tray
6x9=54 pcs

Scopri di più su martellato.com
Discover more on martellato.com

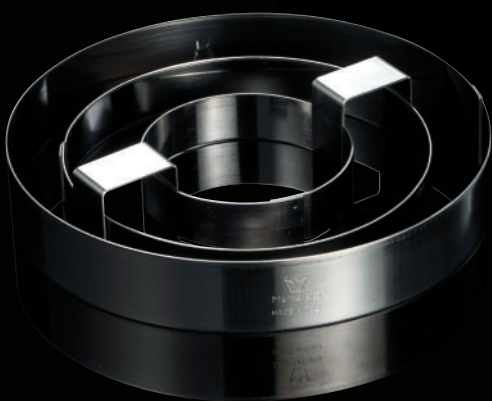


LE COMPONENTI INOX

CAKE IDEA presenta un nuovo concetto di componibilità verticale, per consentire ai pasticceri più innovativi e creativi di offrire torte multigusto e multiconsistenza, sempre più sorprendenti, con preparazioni semplici e veloci. Gli stampi permetteranno una costruzione stratificata del dolce, grazie alla presenza di un top che funge da elemento decorativo, creando giochi di volumi, ma anche da elemento essenziale per la creazione con diverse consistenze

CAKE IDEA presents a new concept of vertical modularity that allows the most innovative and creative pastry chefs to offer increasingly amazing multi-flavored and multi-textured cakes with simple and quick preparations. The moulds will allow a layered construction of the cake, thanks to the presence of a top that works either as a decorative element creating games of volumes, or as an essential element for different consistencies.





NEW RING

50KIT18

KIT COMPONENTI
Pack 3 pcs
Base: Ø18 h3 cm
Insert: Ø16 h2 cm
Top: Ø14 h2 cm
Cap. 1000 ml

50KIT20

KIT COMPONENTI
Pack 3 pcs
Base: Ø20 h3 cm
Insert: Ø18 h2 cm
Top: Ø16 h2 cm
Cap. 1300 ml



Gli stampi dei CAMPIONI DEL MONDO CAKE IDEA sarà protagonista dell'edizione 2020 della Coppa del Mondo della Gelateria. Le squadre in gara si contenderanno il titolo di Campioni del Mondo con le ultime novità del sistema di fasce inox componibili grazie al quale è possibile dare forma alla creatività.

The moulds of WORLD CHAMPIONS CAKE IDEA will be the protagonist of Gelato World Cup 2020 edition. The teams will be competing for the title of World Champions with the latest system of stainless steel modular pastry bands, which makes it possible to give shape to creativity by combining tastes, colours and textures.

LE COMPONENTI INOX



NEW

FRAME

51KIT18

KIT COMPONENTI

Pack 3 pcs

Base: 18x18 h3 cm

Insert: 16x16 h2 cm

Top: 14x14 h2 cm

Cap. 1300 ml



NEW

ELLIPSE

52KIT27

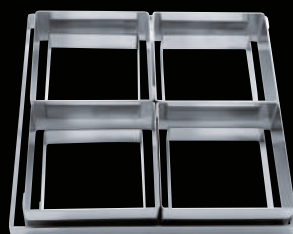
KIT COMPONENTI
 Pack 3 pcs
 Base: 27x12 h3 cm
 Insert: 25x10 h2 cm
 Top: 23x8 h2 cm
 Cap. 1100 ml



4 TASTE

38H4X22S

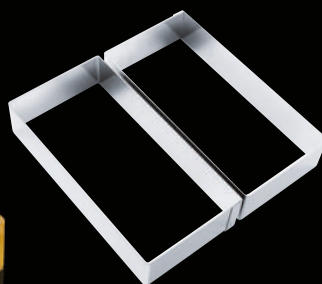
4 Moulds: 10x10 h4 cm
Pack 4 pcs
Cap. 1600ml



4 TASTE KIT

38KITH4X22

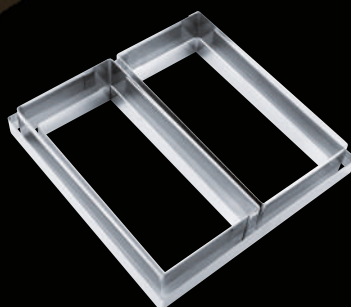
Pack 9 pcs
4 Insert: 8x8 h2 cm
4 Moulds: 10x10 h4 cm
1 Base: 22x22 h2 cm
Cap. 1600ml



DOUBLE

37H4X22S

2 Moulds: 10x20 h4 cm
Pack 2 pcs
Cap. 1600ml



DOUBLE KIT

37KITH4X22

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



DEMI 18

39H4X20S

Mould: Ø18 h4 cm
Pack 2 pcs
Cap. 985ml

39KITH4X20

KIT COMPONIBILI
Pack 6 pcs
Insert: Ø16 h2 cm
Mould: Ø18 h4 cm
Base: Ø20 h2 cm
Cap. 985ml



DEMI 22

39H4X24S

Mould: Ø22 h4 cm
Pack 2 pcs
Cap. 1473ml

39KITH4X24

KIT COMPONIBILI
Pack 6 pcs
Insert: Ø20 h2 cm
Mould: Ø22 h4 cm
Base: Ø24 h2 cm
Cap. 1473ml



MOON

36H4X22S

2 Moulds: Ø20 h4 cm
Pack 2 pcs
Cap. 1100ml

MOON KIT

36KITH4X22

Pack 5 pcs
2 Inserts: Ø28 h2 cm
2 Moulds: Ø20 h4 cm
1 Base: Ø22 h2 cm
Cap. 1100ml





DUETTO 19

33H4X20S

2 Moulds: Ø19 h4 cm
Pack 2 pcs
Cap. 950ml

DUETTO 23

33H4X24S

2 Moulds: Ø23 h4 cm
Pack 2 pcs
Cap. 1400ml



DUETTO 19 KIT

33KITH4X20

2 Insert: Ø17 h2 cm
2 Moulds: Ø19 h4 cm
2 Base: Ø22 h2 cm
Cap. 950ml

DUETTO 23 KIT

33KITH4X24

2 Insert: Ø21 h2 cm
2 Moulds: Ø23 h4 cm
2 Base: Ø25 h2 cm
Cap. 1400ml



HEART 14

35H4X14S

2 Moulds: 14x14 h4 cm
Pack 2 pcs
Cap. 530ml

HEART 19

35H4X19S

2 Moulds: 19x19 h4 cm
Pack 2 pcs
Cap. 1000ml



HEART 19 KIT

35KITH4X19

2 Insert: 15x8 h2 cm
2 Moulds: 19x19 h4 cm
Cap. 1000ml



TWINS 16

34H4X16S

2 Moulds: 16x16 h4 cm
Pack 2 pcs
Cap. 950ml

TWINS 20

34H4X20S

2 Moulds: 20x20 h4 cm
Pack 2 pcs
Cap. 1400ml



TWINS 16 KIT

34KITH4X16

2 Insert: 13x13 h2 cm
2 Moulds: 16x16 h4 cm
2 Base: 17x17 h2 cm
Cap. 950ml

TWINS 20 KIT

34KITH4X20

2 Insert: 16x16 h2 cm
2 Moulds: 20x20 h4 cm
2 Base: 24x24 h2 cm
Cap. 1400ml



TRILOGY 18

32H4X18S

3 Moulds: Ø18 h4 cm
Pack 3 pcs
Cap. 950ml

TRILOGY 22

32H4X22S

3 Moulds: Ø22 h4 cm
Pack 3 pcs
Cap. 1400ml



FASCE ACCIAIO INOX STAINLESS STEEL BANDS

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

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

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

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



**Tondo
Round**



Size mm	h 20 mm	h 25 mm	h 35 mm	h 40 mm	h 50 mm
Ø 80	1H2X8				
Ø 100	1H2X10			1H4X10	1H5X10
Ø 120	1H2X12			1H4X12	1H5X12
Ø 140	1H2X14	1H25X14	1H35X14	1H4X14	1H5X14
Ø 160	1H2X16	1H25X16	1H35X16	1H4X16	1H5X16
Ø 180	1H2X18	1H25X18	1H35X18	1H4X18	1H5X18
Ø 200	1H2X20	1H25X20	1H35X20	1H4X20	1H5X20
Ø 220	1H2X22	1H25X22	1H35X22	1H4X22	1H5X22
Ø 240	1H2X24	1H25X24	1H35X24	1H4X24	1H5X24
Ø 260	1H2X26			1H4X26	1H5X26
Ø 280	1H2X28			1H4X28	1H5X28
Ø 300				1H4X30	1H5X30

**Tondi - Misure speciali
Round - Special size**

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

Ideali per tamburi vedi pg 416
Ideal for dummies see page 416

**Quadrato
Square**



Size mm	h 25 mm	h 35 mm	h 40 mm	h 50 mm
102x102			5H4X10	5H5X10
122x122			5H4X12	5H5X12
142x142	5H25X14	5H35X14	5H4X14	5H5X14
162x162	5H25X16	5H35X16	5H4X16	5H5X16
182x182	5H25X18	5H35X18	5H4X18	5H5X18
202x202			5H4X20	5H5X20
222x222			5H4X22	5H5X22
242x242			5H4X24	5H5X24
262x262			5H4X26	5H5X26
282x282			5H4X28	5H5X28
302x302			5H4X30	5H5X30

**Ovale
Oval**



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

**Esagonale
Hexagonal**



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

**Triangolare
Triangular**



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

**Cuore
Heart**



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

**Goccia
Drop**



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

**Virgola
Comma**



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

**Rettangolare
Rectangular**

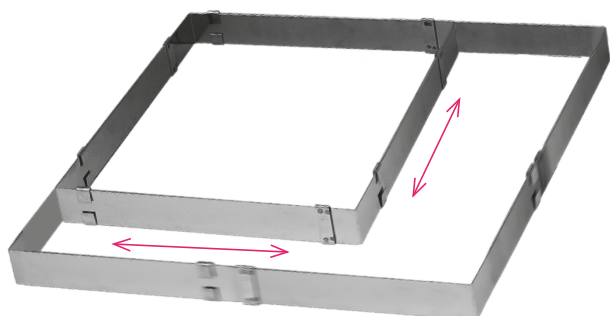


Size	h 40 mm	h 50 mm
243x142	11H4L24	11H5L24
263x164	11H4L26	11H5L26
268x201	11H4L27	11H5L27
282x183	11H4L28	11H5L28
302x222	11H4L30	11H5L30
360x165	11H4L36	11H5L36
382x262	11H4L38	11H5L38
403x320	11H4L40	11H5L40

**Fiore
Flower**



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



**Rettangolare speciale
Special Rectangular**

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

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



**Rettangolare grande
Big Rectangular**

Size	h 40 mm	h 50 mm
380x580	RETH4	RETH5



CUORI - HEARTS



Cuore con freccia - Heart with arrow

Size	h 40 mm	h 50 mm
218x194	17H4X21	17H5X21
280x249	17H4X28	17H5X28



Cuore - Heart

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

NATALE - CHRISTMAS



Stella cometa - Comet

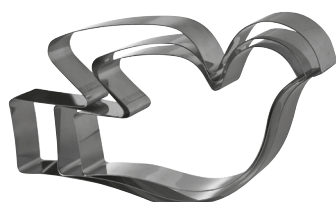
Size	h 40 mm
150x65	13H4X15
220x95	13H4X23
320x125	13H4X30



Albero Natale - Christmas tree

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

PASQUA - EASTER



Colomba - Dove

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



Uovo - Egg

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



Campana - Bell

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



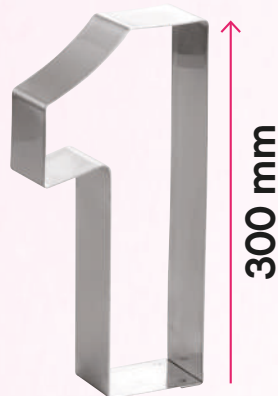
Coniglio - Rabbit

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

NUMBERS CAKE



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



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

FORME FANTASIA - FANCY SHAPES



Fancy 19

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



Fancy 20

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



Fancy 22

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



Fancy 23

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



Fancy 25

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



Cake slice

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

STAMPI TARTELLETTE

TARTLET MOULDS

Stampi in alluminio 10/10
10/10 Aluminum moulds



Tortine svasate - Flared little cakes



30TA01090

Ø90 h23 - conf. 25pz

30TA01070

Ø70 h19 - conf. 25pz

30TA01050

Ø50 h15 - conf. 25pz



Tortina dritta - Straight little cakes



30TA02100

Ø100 h25 - conf. 25pz

30TA02080

Ø80 h 21 - conf. 25pz

30TA02060

Ø60 h17 - conf. 25pz

30TA02040

Ø40 h13 - conf. 25pz



Tortina barchetta - boat tartlets



30TA03090

90x60 h20 - conf. 25pz

30TA03080

80x50 h 15 - conf. 25pz



Semisfere - Semispheres

30TA04070

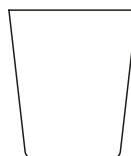
Ø70 h32 - conf. 25pz

30TA04060

Ø60 h 26 - conf. 25pz

30TA04040

Ø40 h20 - conf. 25pz



Babà

30TA05055

Ø55 h60 - conf. 12pz

30TA05045

Ø45 h50- conf. 12pz

30TA05035

Ø35 h40 - conf. 12pz



SPECIALE NATALE CHRISTMAS SPECIAL

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

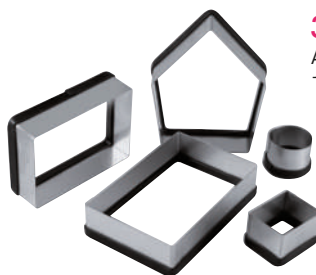
100 gr
30SP0100
Ø 10,8 h 8 cm

250 gr
30SP0250
Ø 16,5 h 13 cm

500 gr
30SP0500
Ø 19,5 h 14,5 cm

750 gr
30SP0750
Ø 20,5 h 15,5 cm

1000 gr
30SP1000
Ø 23 h 17 cm



Gingerbread House Cutter

30CH001

Acciaio inox - Stainless steel
120x138 h 140mm



Ghiera per lievitati

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

Di facile impilamento sia su carrelli che su rastrelliere murali.

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

Impugnatura salda e sicura.

Ghiera in acciaio inox che permette una chiusura ottimale.

Support with nails for leavened doughs

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

Easy to stack both on trolleys and wall racks.

Perfect adhesion on all types of moulds
(colombe-stars-cake-trees etc..)

Firm and safe grip.

Stainless steel nail for optimal fastening.

Aghi girapanettoni lievitati
Pin to turn "panettoni"

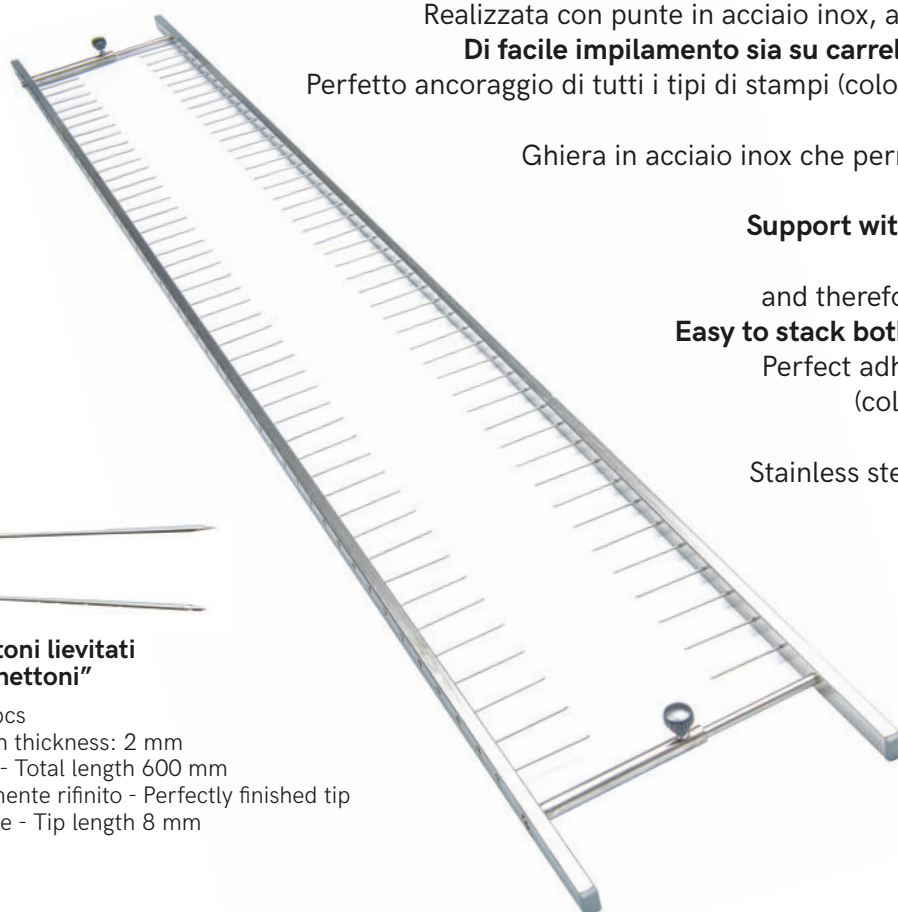
53GP01 - 10 pcs

Spessore ago - Pin thickness: 2 mm

Lunghezza totale - Total length 600 mm

Puntale perfettamente rifinito - Perfectly finished tip

Lunghezza puntale - Tip length 8 mm



50GIRA02

Asse girapanettoni

"Panettoni" cake turning rod

Acciaio inox - Stainless steel

Misure - Size: 202 cm

Ingombro - Total size: 221 cm

S.MART

YOUR EASY DESSERT

PRATICI, VELOCI E FACILI:

Gli stampi termoformati consentono di realizzare in pochi semplici passaggi, semifreddi che si raffreddano perfettamente in tempi brevi e si sfornano facilmente.

PRACTICAL, QUICK AND EASY:

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





CIRCLE



30SS01
Ø180 H50 MM
1200 ML - PACK 4 PCS



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

CARRÈ



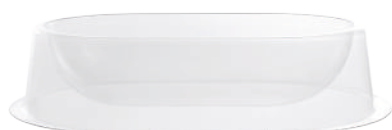
30SS02
180X180 H50 MM
1500 ML - PACK 4 PCS



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



OVAL



30SS03

240x136 h60 mm
1400 ml - Pack 4 pcs



Base

21H2X26

258x154 h20 mm

Inserto - Insert

21H2X21

216x112 h20 mm

HEART



30SS06

171x162 h48 mm
815 ml - Pack 4 pcs



Base

70H2X19

191x182 h20 mm

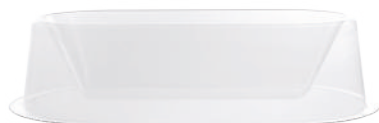
Inserto - Insert

70H2X13

132x125 h20 mm



GIANDUIA



30SS04

284x116 h80 mm
1400 ml - Pack 4 pcs



Base

21H2X31

303x135 h20 mm

Inserto - Insert

21H2X23

230x63,5 h20 mm

SMALL GIANDUIA



30SS05

245x79 h75 mm
850 ml - Pack 4 pcs



Base

21H2X26G

265x98 h20 mm

Inserto - Insert

21H2X20G

200x36 h20 mm

3COMBI

THREE-DIMENSIONAL SEMIFREDDO



GALAXY

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

30COMBI01
Ø18 cm

30COMBI02
Ø22 cm

L'intuizione e la creatività Martellato si incontrano in COMBI3D: il sistema che unisce le qualità delle fasce inox e i vantaggi degli stampi termoformati, per ottenere favolosi semifreddi tridimensionali. Con COMBI3D potrai combinare in modo semplice e veloce diversi gusti e colori per risultati perfetti.

Martellato's intuition and creativity meet in COMBI3D: the system that combines the qualities of stainless steel and the advantages of thermoformed moulds, to make fabulous three-dimensional desserts. With COMBI3D you can quickly and easily combine different tastes and colours for perfect results.



SUPERNOVA

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

30COMBI03
Ø18 cm

SPECIALE SEMIFREDDO

SEMIFREDDO SPECIAL

Gli stampi per semifreddo sono realizzati in materiale plastico, flessibile per una facile sformatura e resistente, per un uso ripetuto. Conf. 2 pezzi della stessa forma in formato piccolo e grande.

Moulds are made of plastic material, flexible for easy demolding and resistant for repeated use.
Pack 2 pcs, big and small size of the same shape.





SS001

243x123 h35mm
196x117 h40mm



SS002

237x126 h60mm
180x110 h50mm



SS003

243x116 h50mm
204x105 h45mm



SS004

255x110 h46mm
205x104 h45mm



SS007

197x197 h55mm
157x157 h45mm



SS010

200x200 h70mm
160x160 h60mm



SS011

204x204 h35mm
163x163 h40mm



SS022

185x185 h50mm
150x150 h45mm



SS013

Ø205 h45mm
Ø165 h40mm



SS015

Ø210 h40mm
Ø160 h45mm



SS017

Ø200 h60mm
Ø165 h60mm



SS018

Ø205 h55mm
Ø160 h50mm



SS024

250x136 h72mm
180x98 h52mm



SS025

245x130 h63mm
178x96 h42mm



SS027

248x153 h68mm
180x111 h50mm



SS030

236x126 h70mm
172x92 h50mm



SS032

225x182 h74mm
177x144 h55mm



SS033

250x115 h70mm
185x86 h52mm



SS034

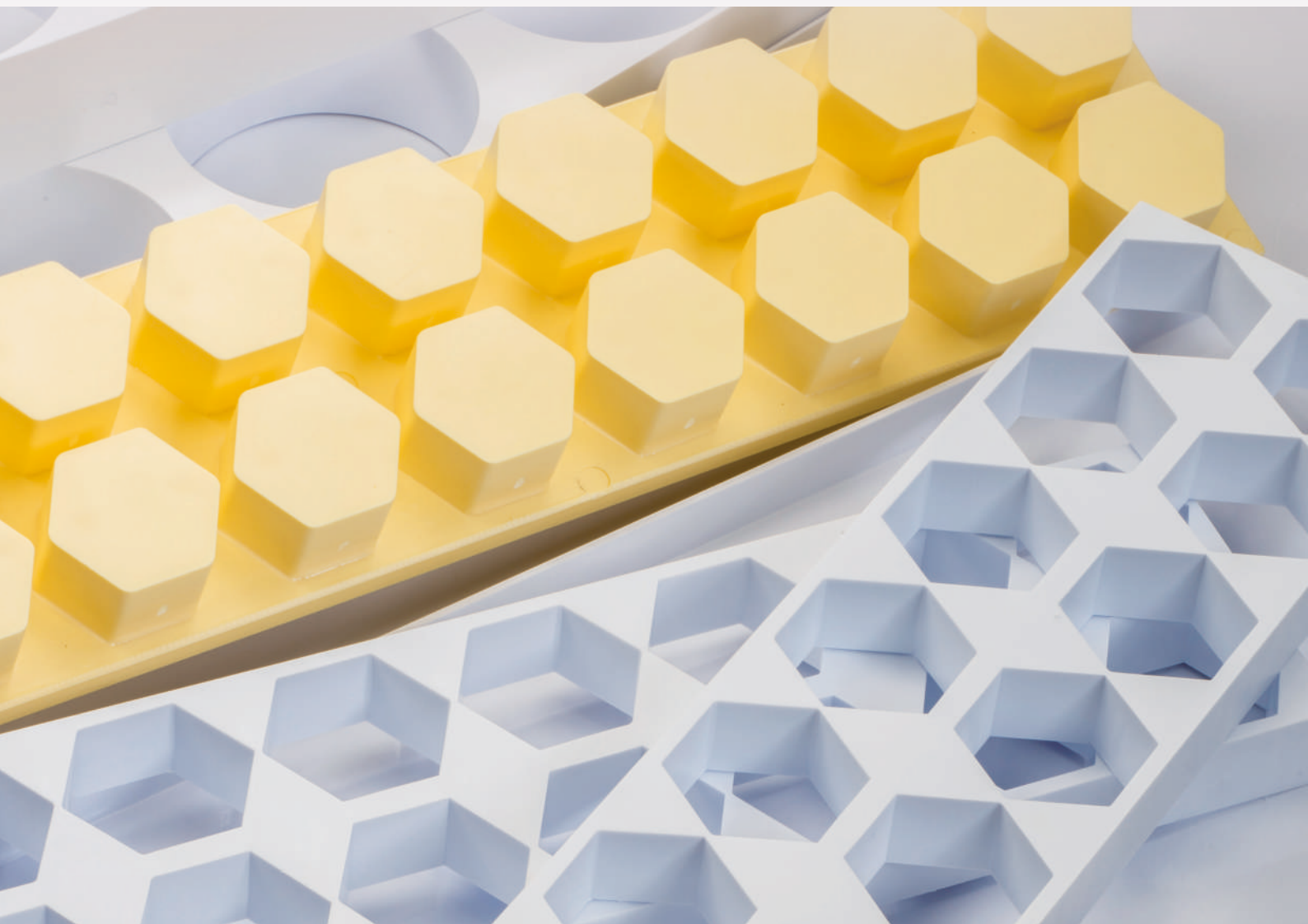
250x116 h70mm
180x84 h50mm



SS036

245x100 h71mm
180x73 h50mm

CLASSIC SYSTEM



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

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



Kit completo Complete kit

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



Estrattori Extractors

Non inclusi
Not included

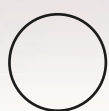


Tagliapasta Cutters

Non inclusi
Not included



MIGNON



CIRCLE
Ø 42,5 h 25 mm
CAP. 23 ML

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



OVAL
53x32 h 25 mm
CAP. 33 ML

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



EXAGONAL
46x41 h 25 mm
CAP. 36 ML

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



TRIANGLE
48x43 h 25 mm
CAP. 24 ML

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



SQUARE
37x37 h 25 mm
CAP. 24 ML

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



RHOMBUS
40x58 h 25 mm
CAP. 32 ML

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



HEART
48x44 h 25 mm
CAP. 35 ML

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



DROP
50x35 h 25 mm
CAP. 32 ML

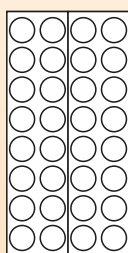
Prod.	Codice - Code	Extractor	Cutter
32	MIGNON A008	ED 8	TPM 8
48	MIGNON B008	ED 8	TPM 8
96	MIGNON C008	ED 8	TPM 8



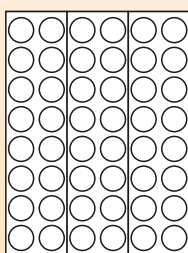
COMMA
55x35 h 25 mm
CAP. 32 ML

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

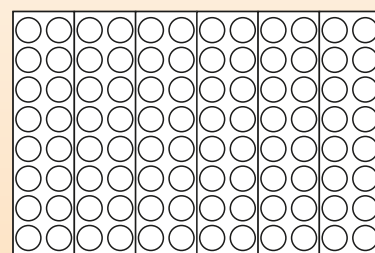
MIGNON A
20X40CM
2 Barre/Moulds
32 mignon



MIGNON B
30X40CM
3 Barre/Moulds
48 mignon



MIGNON C
60X40CM
6 Barre/Moulds
96 mignon





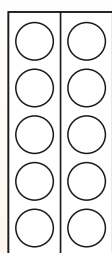
INDIVIDUAL DESSERT

MONOP. A

17X40CM

2 Barre/Moulds

10 monoportion

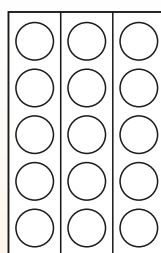


MONOP. B

26X40CM

3 Barre/Moulds

15 monoportion

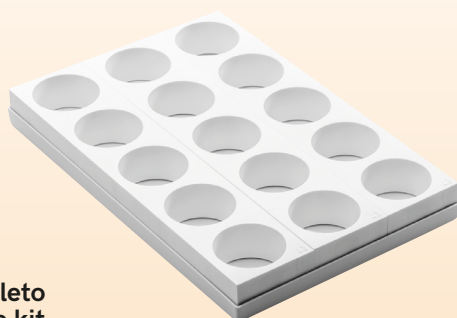
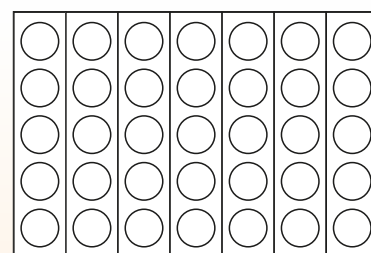


MONOP. C

60X40CM

7 Barre/Moulds

35 monoportion



Kit completo Complete kit

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



Estrattori Extractors

Non inclusi
Not included



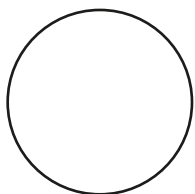
Tagliapasta Cutters

Non inclusi
Not included

CIRCLE

Ø65 h.40 mm

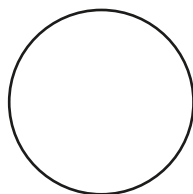
CAP. 133 ML



CIRCLE

Ø65 h.30 mm

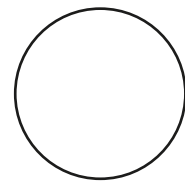
CAP. 100 ML



CIRCLE

Ø60 h 45 mm

CAP. 127 ML



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

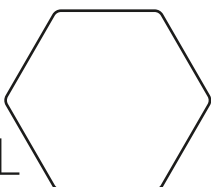
Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A01	EM 1	TPG 1
15	MONOP. B01	EM 1	TPG 1
35	MONOP. C01	EM 1	TPG 1

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

CAP. 105 ML

EXAGONAL

73x53 h 40 mm



TRIANGLE

83x73 h 40 mm

CAP. 148 ML



SQUARE

59x59 h 40 mm

CAP. 139 ML



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

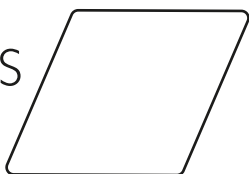
Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A004	EM 4	TPG 4
15	MONOP. B004	EM 4	TPG 4
35	MONOP. C004	EM 4	TPG 4

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

RHOMBUS

101x68,5 h 40 mm

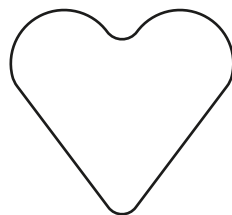
CAP. 146 ML



HEART

78,5x72,5 h 40 mm

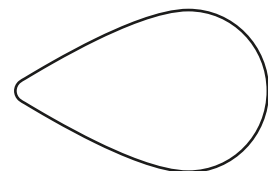
CAP. 143 ML



DROP

89x57,5 h 40 mm

CAP. 138 ML



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

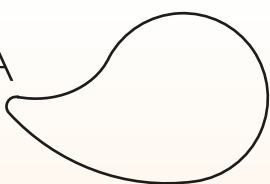
Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A007	EM 7	TPG 7
15	MONOP. B007	EM 7	TPG 7
35	MONOP. C007	EM 7	TPG 7

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

COMMA

92x60 h 40 mm

CAP. 143 ML



FLOWER

70x64 h 40 mm

CAP. 133 ML



OBLONG

94x38 h 40 mm

CAP. 130 ML



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

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

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

OVAL

87x51 h 30 mm

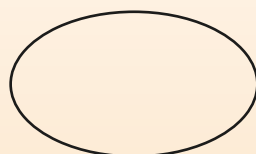
CAP. 105 ML



OVAL

87x51 h 40 mm

CAP. 139 ML



Prod.	Codice - Code	Extractor	Cutter
10	MONOP. A02	EM 2	TPG 2

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



La tradizione crea la modernità

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

Tradition creates modernity

Combine these elements for single portions that, by playing with the flavour proportions, create new taste harmonies. From this aim, a design for a modular dessert was born, designed for the restaurant industry but perfect for modern pastry-making, that allows for high level results using simple tools.

Single portions to suit various tastes, consistencies, and colours that inspire and satisfy customers' desire to try something new, by combining different shapes and sizes.



Circle

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



Tagliapasta - Cutter
TPIDEA01
2 pcs - 2 sizes



Rectangle

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



Tagliapasta - Cutter
TPIDEA02
2 pcs - 2 sizes



Log

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



Tagliapasta - Cutter
TPIDEA03
2 pcs - 2 sizes



Triangle

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



Dot

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



Square

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

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





INDIVIDUAL CAKE SLICE

Kit completo Complete kit

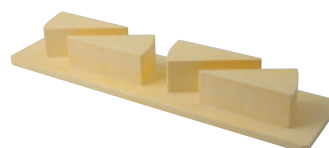
12 fette/slices = 1 torta/cake Ø24cm
L'articolo include vassoio e barre
The article includes tray and bars

SLICE 112 ML
117x62 h 30 mm

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

SLICE 150 ML
117x62 h 40 mm

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



Estrattori - Extractors
EM 16



Tagliapasta - Cutters
TPG16



Acetato - Acetate tape
NSA62X117 - h 40 mm
Pretagliato e prefustellato
Precut and pre die cut - 500 pcs

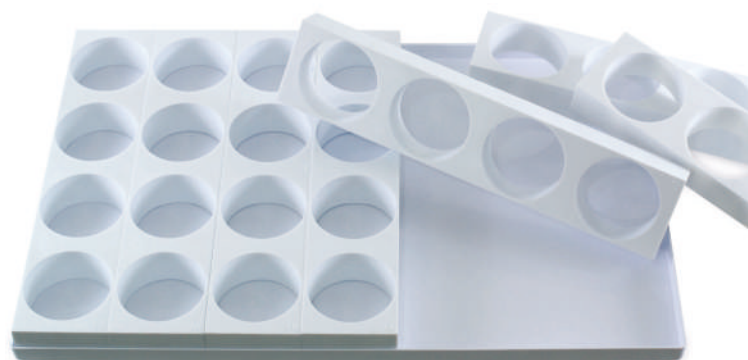
EXTRA SIZE

Stampi per monoporzioni extra size per rispondere alle esigenze di misure diverse dall'ordinario. L'articolo include vassoio 60x40 cm e 7 barre.

EXTRA SIZE Extra size moulds for individual desserts ideal to meet the needs of using different measures than the ordinary.

The article includes 60x40 cm tray and 7 moulds
Prod. 28 dolci / cake

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



BI-PORZION

Stampi per pratici mini cake biporzione adatti alle richieste delle moderne tendenze.

L'articolo include vassoio 60x40 cm e 5 barre.

BI PORTION Moulds for practical mini double portion cakes suitable for modern trends' demands.

The article includes 60x40 cm tray and 5 moulds
Prod. 15 dolci / cake

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



ZUCCOTTO

Stampi in plastica per Zuccotto e dolci tradizionali
Plastic pastry moulds for Zuccotto and traditional cakes

mm	Cod.
Ø 140 - Ø 160 - Ø 180	SF 3



EASY LOG



CLASSIC
SUITABLE FOR:
Semifreddo Mista



30TT104S
400x100 - h60 mm
Thermoformed plastic moulds



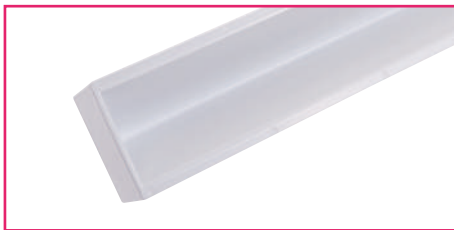
Fogli acetato - Acetate sheets
NSA36X16
360x163mm - 50 fogli - sheets



Tappeto liscio silicone
Smooth silicone mat sheets
30TS000
360x163mm



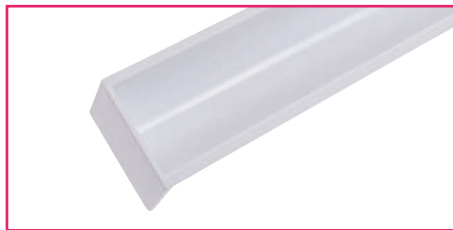
Stampi per inserti - Moulds for inserts
30TB3S
Kit 2 stampi plastica - 2 plastic moulds kit
35x180 h30 mm



TRIANGULAR



ST1
480x65 - h 65mm
Thermoformed plastic moulds



DOME



ST2
480x65
h 50mm
Thermoformed plastic moulds

ST4
480x50
h 40mm
Thermoformed plastic moulds



FANCY



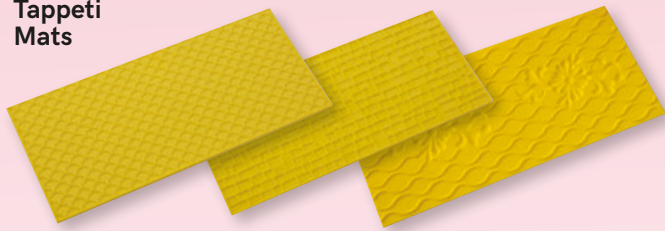
ST3
480x65 -h 50mm
Thermoformed plastic moulds

Semifreddo Mats

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

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

**Tappeti
Mats**



**Fascia Inox
Stainless steel band**

11H5L36 - h5 cm
11H4L36 - h4 cm



**Arabic
30TS001**



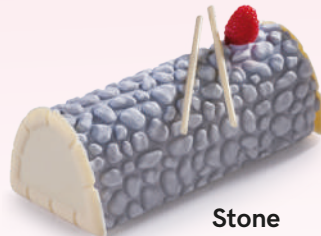
**Floreal
30TS002**



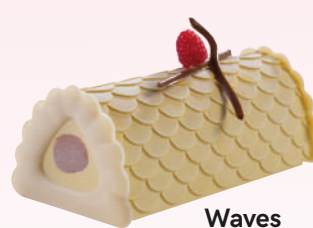
**O'Clock
30TS003**



**Medieval
30TS005**



**Stone
30TS006**



**Waves
30TS007**



**Holly
30TS008**



**Snowflake
30TS009**



**Comet
30TS010**



**Brick
30TS012**



**Margherite
30TS018**

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



**Arabic
20TES001**



**Floreal
20TES002**



**O'Clock
20TES003**



**Flower
20TES004**



**Medieval
20TES005**



**Stone
20TES006**



**Waves
20TES007**

semi freddo 360°

Sistema per produrre semifreddi a forma di cilindro.

Un'inedita concezione che aiuta il pasticcere a presentare dessert di grande effetto e al tempo stesso supporta l'operatore durante il processo produttivo.

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

Stampi cilindro Cylinder moulds

30TC0016

6 Stampi - moulds Ø 85 h 200 mm

6 tappi - stoppers

1 Estrattore - Extractor



set 8 Fogli decorati 8 Decorated sheets

30TCDECO1K

200x267mm

pack 2 x 4 fogli / sheets



Nastri acetati Acetate sheets

NSA200X270

200x267mm

pack 50 fogli / sheets



Stampi in plastica decorazioni Plastic mould for decorations

20TEC1K

4 pcs

Starter kit

30TC001K

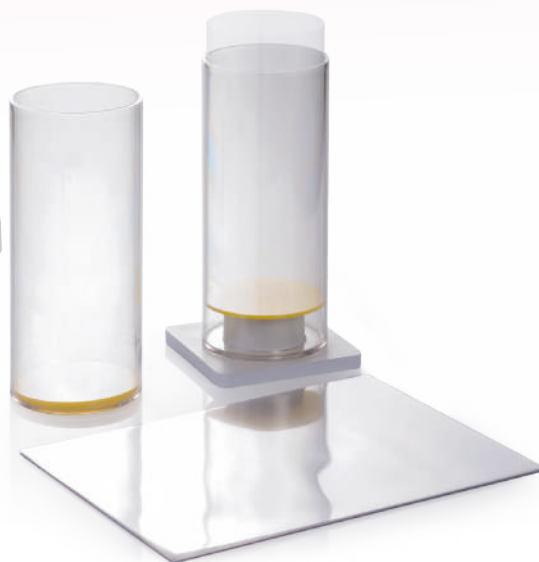
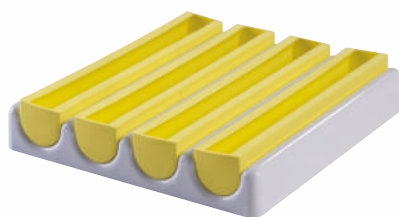
2 Stampi cilindro - Cylinder moulds

1 Estrattore - Extractor

4 Stampi in silicone per inserti

Silicone moulds to create insert

10 fogli di acetato - acetate sheets



ACETATI - ACETATE

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

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



Il materiale multistrato con il quale sono realizzati i nostri nastri proviene per circa il 30% da plastica riciclata, la sua speciale composizione lo rende idoneo al contatto alimentare e rispettoso dell'ambiente.

The multi-layered material used to produce our ribbons, is composed of recycled plastic for approximately 30% and its special composition makes it suitable for food contact and environmentally friendly.



NASTRO - RIBBON

90MY - 305 MT

h 25 mm

NSA H 25

h 30 mm

NSA H 30

h 35 mm

NSA H 35

h 40 mm

NSA H 40

h 45 mm

NSA H 45

h 50 mm

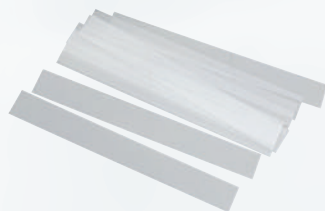
NSA H 50

h 55 mm

NSA H 55

h 60 mm

NSA H 60



STRISCE - STRIPS

90MY - 1000 PCS

40x240 mm

NSA40X240

30x240 mm

NSA30X240

25x150 mm

NSA25X150



FOGLI - SHEETS

90MY - 50 PCS

200x267 mm

NSA200X270

360x163 mm

NSA163X360

300x300 mm

NSA300X300

600x400 mm

NSA400X600

Disponibili altre misure e spessori su richiesta.
Other sizes and thicknesses available on request.



590X390 mm

NSA60X40MO

FOGLI CHITARRA - GUITAR SHEETS

120MY - 50 PCS

Ideali per creare decorazioni di cioccolato, trasferiscono lucentezza al prodotto finito e facilitano il distacco.

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

STAMPI IN SILICONE

SILICONE MOULDS

Gli stampi sono realizzati in silicone alimentare 100%

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

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

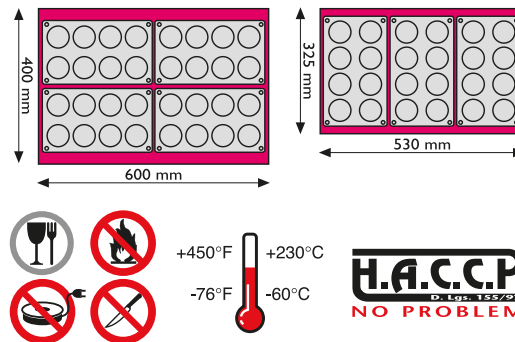
Si puliscono semplicemente sotto un getto di acqua calda, con l'aiuto di una spugna o in lavastoviglie. Per una manutenzione ottimale cospargere lo stampo con farina, cacao o zucchero a velo prima dell'uso.

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

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

MULTI FORMA SINGLE SERVING

Stampo - Mould: 175x300mm



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



HALF SPHERE

SF001

Ø 80 h 40 mm
5 fig.



HALF SPHERE

SF002

Ø 70 h 35 mm
6 fig.



HALF SPHERE

SF003

Ø 60 h 30 mm
6 fig.



HALF SPHERE

SF004

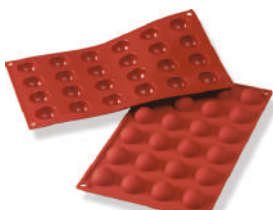
Ø 50 h 25 mm
8 fig.



HALF SPHERE

SF005

Ø 40 h 20 mm
15 fig.



HALF SPHERE

SF006

Ø 30 h 15 mm
24 fig.



HALF SPHERE

SF500

Ø 45 h 22,5 mm
15 fig.



HALF SPHERE

SF501

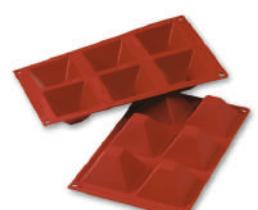
Ø 35 h 17,5 mm
18 fig.



HALF SPHERE

SF502

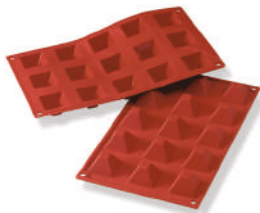
Ø 25 h 12,5 mm
28 fig.



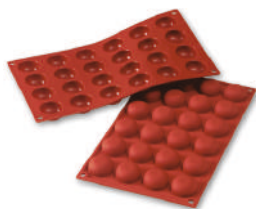
PIRAMIDE - PYRAMID

SF007

71x71 h 40 mm
6 fig.



PIRAMIDE - PYRAMID
SF008
36x36 h 22 mm
15 fig.



POMPONETTE
SF009
Ø 34 h 16 mm
24 fig.



SAVARIN
SF010
Ø 41 h 12 mm
18 fig.



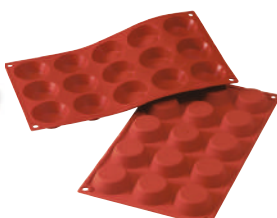
SAVARIN
SF011
Ø 65 h 21 mm
8 fig.



SAVARIN
SF012
Ø 72 h 23 mm
6 fig.



TARTELETTA - TARTLET
SF013
Ø 45 h 10 mm
15 fig.



TARTELETTA - TARTLET
SF014
Ø 50 h 15 mm
15 fig.



TARTELETTA - TARTLET
SF015
Ø 60 h 17 mm
8 fig.



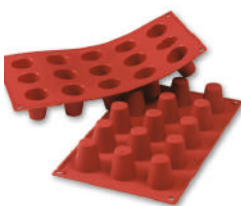
TARTELETTA - TARTLET
SF016
Ø 70 h 20 mm
6 fig.



OVALI - OVAL
SF017
55x33 h 20 mm
16 fig.



OVALI - OVAL
SF018
70x50 h 20 mm
9 fig.



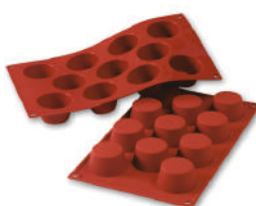
BABA
SF019
Ø 35 h 38 mm
15 fig.



BABA
SF020
Ø 45 h 48 mm
11 fig.



BABA
SF021
Ø 55 h 60 mm
8 fig.



MUFFIN
SF022
Ø 51 h 28 mm
11 fig.



MUFFIN
SF023
Ø 69 h 35 mm
6 fig.



MUFFIN
SF024
Ø 81 h 32 mm
5 fig.



FINANZIERE
SF025
49x26 h 11 mm
20 fig.



CAKE
SF026
79x29 h 30 mm
12 fig.



PETITE FOUR
SF027
Ø 40 h 20 mm
15 fig.



CILINDRO - CYLINDER
SF028
Ø 60 h 35 mm
8 fig.



FIORENTINE
SF029
Ø 60 h 12 mm
8 fig.



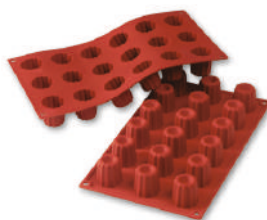
FIORENTINE
SF030
Ø 35 h 5 mm
24 fig.



MADELEINE
SF031
44x34 h 10 mm
15 fig.



MADELEINE
SF032
68x45 h 17 mm
9 fig.



BORDELAIS
SF033
Ø35 h 35 mm
18 fig.



BRIOCHETTE
SF034
Ø79 h 37 mm
6 fig.



BRIOCHETTE
SF035
Ø79 h 30 mm
6 fig.



CUORE - HEART
SF036
Ø65 h 60 mm
6 fig.



OTTAGONO - OCTAGON
SF037
Ø38 h 26 mm
15 fig.



BARCETTA - BOAT
SF038
72x30 h 15 mm
12 fig.



BARCETTA - BOAT
SF039
100x44 h 15 mm
9 fig.



CUORE - HEART
SF040
Ø60 h 35 mm
8 fig.



HALF EGG
SF041
102x73 h 36 mm
5 fig.



DISCO - SPONGE BASE
SF042
Ø103 h 13 mm
15 fig.



TORTINA - FLAN
SF043
Ø40 h 13 mm
15 fig.



TORTINA - FLAN
SF044
Ø50 h 14 mm
15 fig.



TORTINA - FLAN
SF045
Ø60 h 17 mm
8 fig.



TORTINA - FLAN
SF046
Ø70 h 17 mm
6 fig.



TORTINA - FLAN
SF047
Ø80 h 18 mm
6 fig.



DIAMANTE - DIAMOND
SF048
Ø35 h 23 mm
18 fig.



DIAMANTE - DIAMOND
SF049
Ø68 h 45 mm
6 fig.



BORDELAIS
SF050
Ø55 h 50 mm
8 fig.



BAVARESE
SF051
Ø57 h 57 mm
8 fig.



MUFFIN
SF052
Ø75 h 60 mm
6 fig.



KRAPFEN
SF053
Ø60 h 20 mm
6 fig.



FINANZIERE
SF054
95x45 h 12 mm
7 fig.



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



MARGUERITE
SF056
Ø70 h 28 mm
6 fig.



GUGELHOPF
SF057
Ø55 h 36 mm
8 fig.



GUGELHOPF
SF058
Ø70 h 36 mm
6 fig.



BORDELAIS
SF059
Ø45 h 45 mm
18 fig.



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



MIX
SF061
Ø75 h 40 mm
2x3 fig.



MUFFIN GRANDE
SF102
Ø68 h 38 mm
6 fig.



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



MINI BRIOCHETTE
SF109
Ø58 h 22 mm
6 fig.



MARSIGLIESE
SF114
95x35 h 25 mm
7 fig.



WAFFLE CLASSIC
SF155
130x81 h 17mm
4 fig.



ÉCLAIR
SF161
125x28 h 5mm
8 fig.



MINI CAKE SQUARE
SF168
69x69 h 60mm
6 fig.



DONUTS
SF170
Ø75/25 h28 mm
6 fig.



PASTILLE
SF180
Ø27 h11 mm
40 fig.

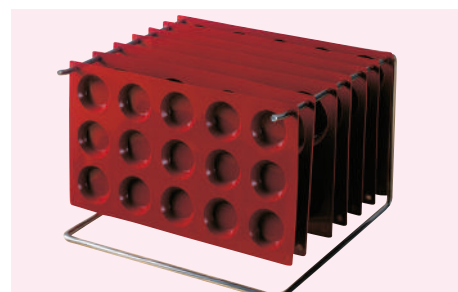


cutter per SF014
CUTTER 50

Con i tagliapasta su misura la preparazione dei vostri prodotti sarà ancora più facile e rapida.
Preparing your best products will be even easier and faster using our dough cutters.



cutter per SF047
CUTTER 80



Sostegno per teglie - Support to tray
DRIP

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

TORTIERE BAKING PAN

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

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



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

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

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



SMALL STAR

SFT 201/Y
Ø 260 h 40 mm

BIG STAR

SFT 202/Y
Ø 260 h 50 mm



PINO - TREE

SFT 203/Y
280x200 h 40 mm



CUORE - HEART

SFT 210/Y
220x218 h 30 mm



MARGUERITE

SFT 220/Y
Ø220 h 45 mm



CIAMBELLA - SAVARIN

SFT 224/Y
Ø240 h 60 mm



PIZZA

SFT 228/Y
Ø280 h 20 mm



GUGELHOPF

SFT 250/Y
Ø220 h 110 mm



ROSA - ROSE

SFT 251/Y
Ø220 h 100 mm



SUNFLOWER

SFT 252/Y
Ø260 h 70 mm



RECTANGULAR

SFT 300/Y
280x220 h 40 mm



DAISY PAN

SFT 302/Y
280x215 h 50 mm



TRY ME

SFT 514/Y
Ø140 h 50 mm



BRIOCHE

SFT 522/Y
Ø220 h 80 mm



STAR BUNDT

SFT 600/Y
Ø240 h 100 mm



FIORE - FLOWER

SFT 722/Y
Ø220 h 100 mm



PLUM CAKE

SFT 730/Y
300x145 h 80 mm



PLUM CAKE

SFT 326/Y
240x105 h 65 mm



PLUM CAKE

SFT 330/Y
260x100 h 70 mm



CROSTAT - FLAN PAN

SFT 424/Y
Ø240 h 30 mm

SFT 426/Y
Ø260 h 30 mm

SFT 428/Y
Ø280 h 30 mm



TONDO - ROUND

SFT 118/Y
Ø180 h 40 mm

SFT 120/Y
Ø200 h 40 mm

SFT 122/Y
Ø220 h 42 mm

SFT 1205/Y
Ø200 h 50 mm

SFT 124/Y
Ø240 h 42 mm

SFT 126/Y
Ø260 h 45 mm

SFT 128/Y
Ø280 h 47 mm

Stampi per gelatine, in puro silicone alimentare, per la realizzazione di gelatine alla frutta, fondenti, ecc.
Silicone moulds for fruit jelly, fondant, etc. Plastic frame.



ORANGE SLICE

SG 01

Size: 45x18 h 15 mm
24 fig.



CUORE - HEART

SG 03

Size: 34x30 h 18 mm
24 fig.



ANANAS - PINEAPPLE

SG 07

Size: 33x23 h 18 mm
24 fig.



STRAWBERRY

SG 08

Size: 30x30 h 20 mm
24 fig.



PESCA - PEACH

SG 09

Size: 35x25 h 20 mm
24 fig.



MORA - BERRY

SG 06

Size: Ø30 h 24 mm
24 fig.



HALFSPHERE

SG 04

Size: Ø27 h 13,5 mm
24 fig.



PERA - PEAR

SG 02

Size: 40x26 h 15 mm
24 fig.

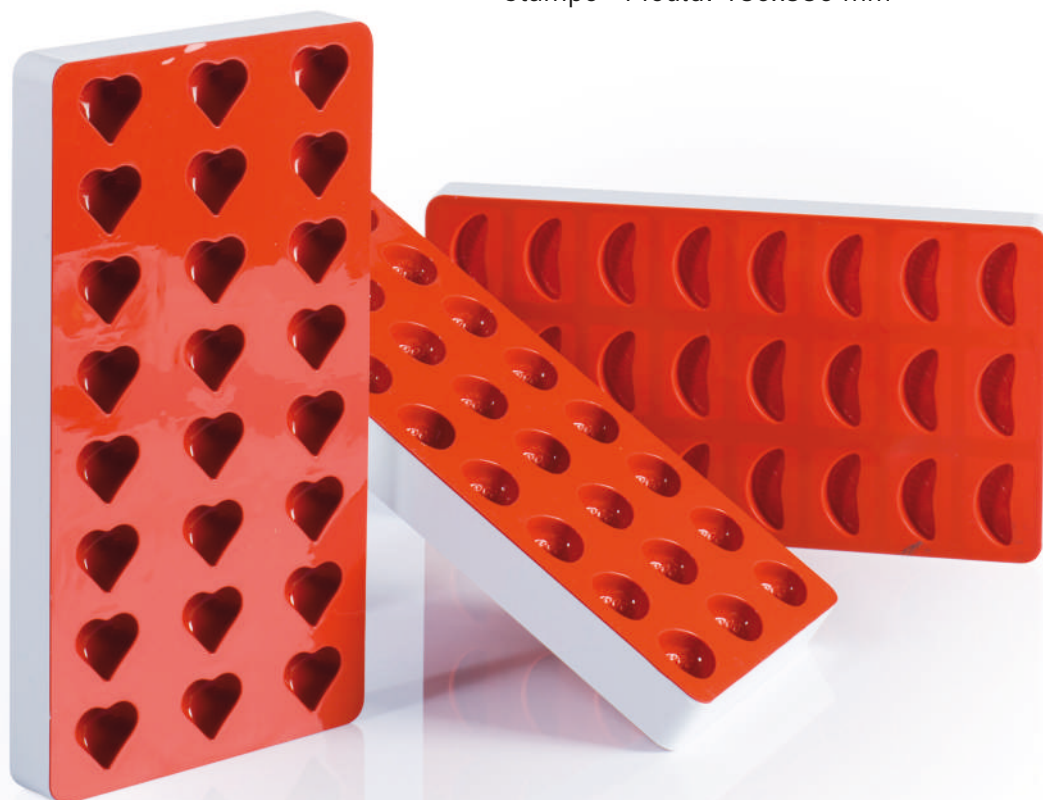


BON BON - PASTILLE

SG 05

Size: Ø30 h 11 mm
24 fig.

Stampo - Mould: 180x335 mm





TAPPETI SILICONE SILICONE MATS



Eclair 25x125mm

30TE6001R

58,5x38,6 cm - 36 pcs

30TE3001R

29,8x39,8 cm - 18 pcs

Mini Eclair 18x60mm

30TE6002R

58,5x38,6 cm - 70 pcs

30TE3002R

29,8x39,8 cm - 35 pcs



Stampi per decorazioni di cioccolato
Moulds for chocolate decorations

Eclair 25x125mm

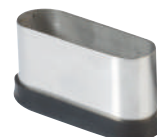
20EC01

Kit 6 stampi / moulds
prod 36 pcs

Mini Eclair 18x60mm

20EC02

Kit 6 stampi / moulds
prod 72 pcs



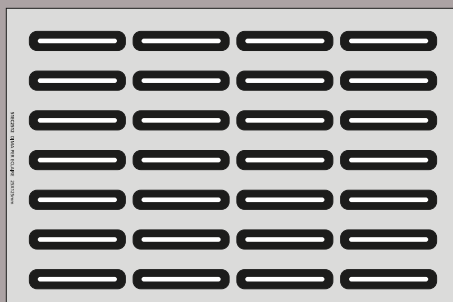
Tagliapasta per decorazione pasta mandorle
Pastry cutter to decorate almond paste

Eclair 25x125mm

31CUT01

Mini Eclair 18x60mm

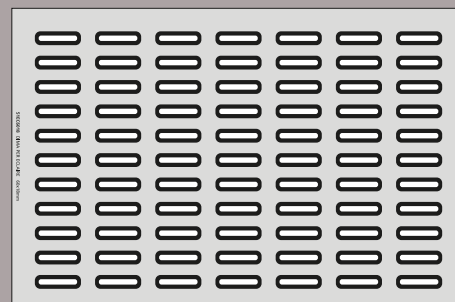
31CUT02



Eclair 25x125mm

51EC2512

Dima in plastica - Plastic template 59x39 cm
Prod. 28 pcs



Mini Eclair 18x60mm

51EC6018

Dima in plastica - Plastic template 59x39 cm
Prod. 77 pcs

Macaron MANIA



TAPPETI SILICONE SILICONE MATS

Macaron Ø40mm

30TM6001R

58,5x38,6 cm
70 gusci/shells

Macaron Ø40mm

30TM3001R

30x40cm
34 gusci/shells

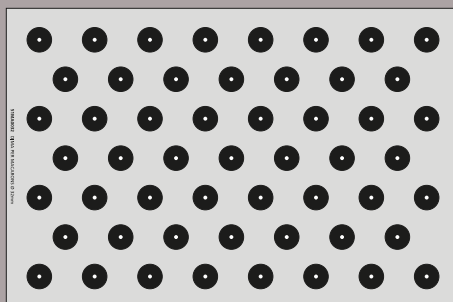


Il prodotto va posizionato su foglio di carta da forno, la cui trasparenza permette di vedere dove posizionare l'impasto di Eclaire / Macaron, e sfilato prima della cottura.

Non adatta alla cottura

The product must be placed on grease-proof paper: its transparency allows you to see where to place Eclaire / Macaron dough.

Not suitable for cooking



Macaron Ø32mm

51MA0032

Dima in plastica - Plastic template 59x39 cm
Prod. 53 gusci/shells



Ampia gamma di espositori per Macaron
Wide range of macaron displays
See page 268



Vedi imballi a pagina 145
See page 145

ICE CREAM

Ice Tube

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

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





Ice tube
CLP01
100 pcs ~150 ml

PLEXIGLASS DISPLAYS



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



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



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

STECCO MOULDS

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

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



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

104000

Kit 2 Moulds: 390x146mm

Ice-cream: 44x22 h93mm - Prod: 12 pcs - 78 ml

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

vassoio in plastica bianca incluso
white plastic tray included 390x292 mm



DeepMeltinchoc

MADE IN ITALY

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

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



1,7 L

Deep Meltinchoc

MC10

Ø20,5 h21,2 cm

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



Vaschetta - Basin

MC001001

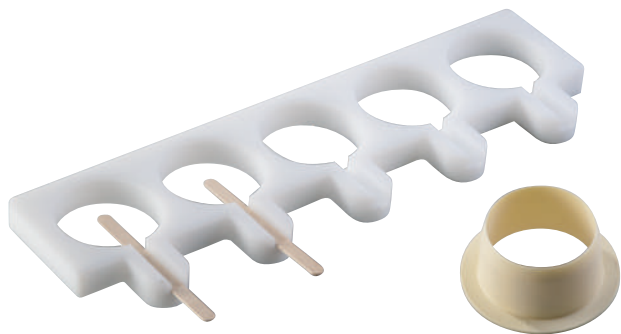
Vasca estraibile in alluminio anodizzato
Removable basin in anodized aluminum
Ø14 h18 cm

Linea di stampi in plastica ideali per la produzione artigianale di semifreddi e gelati da presentare su stecco in tutte le stagioni.

Cinque forme, abbinate al tagliapasta in plastica per tagliare la base di biscuit o pan di spagna, per incontrare i gusti di tutti.

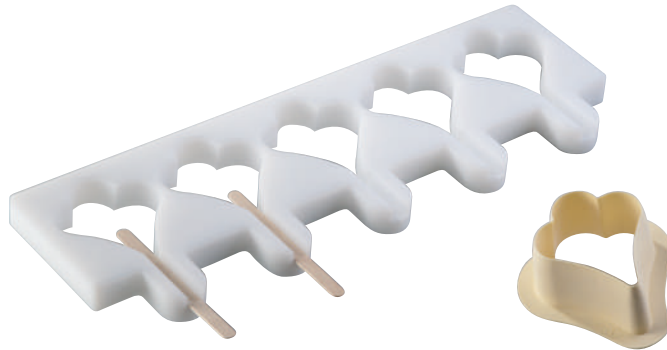
Plastic moulds ideal for the production of handmade desserts and ice creams on a stick, perfect even in winter. Five shapes, combined with the plastic cutter for the biscuit or sponge cake base.





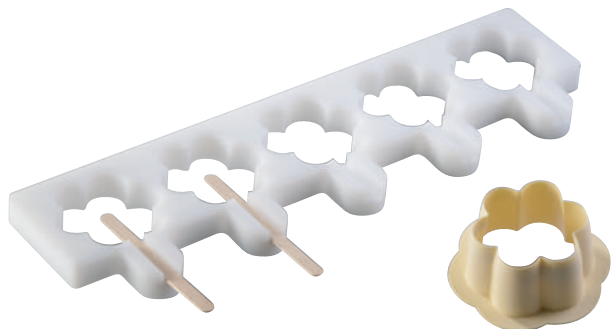
Tondo - Round
10-W001

Semifreddo: Ø65 h20 mm
Prod: 5 pcs
Mould: 390x115 h20 mm



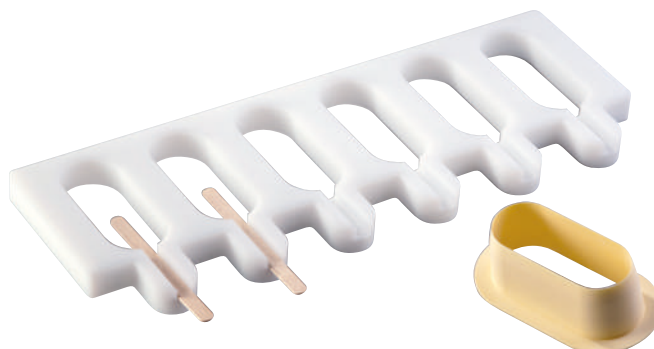
Ventaglio - Fan
10-W010

Semifreddo: 70x85 h20 mm
Prod: 5 pcs
Mould: 390x135 h20 mm



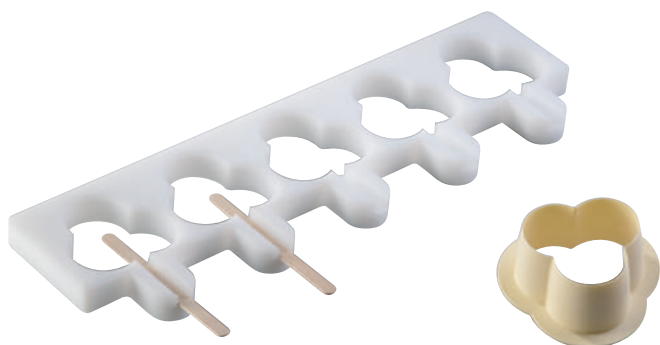
Fiore - Flower
10-W012

Semifreddo: Ø70 h20 mm
Prod: 5 pcs
Mould: 390x115 h20 mm



Oblungo - Oblong
10-W013

Semifreddo: 95x40 h20 mm
Prod: 6 pcs
Mould: 390x145 h20 mm



Trifoglio - Clover
10-W014

Semifreddo: 70x70 h20 mm
Prod: 5 pcs
Mould: 390x115 h20 mm



Stecchi in legno - Wooden sticks
STLG100

113x9 mm
50 pcs

PLEXIGLASS DISPLAYS

Adatto a banco frigo - Suitable for fridge display counter

10-E003

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

10-E004

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

Adatto a vetrina verticale - Suitable for vertical showcase

10-E005

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



GhiaccioloFlex

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

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





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



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



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



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

PLEXIGLASS DISPLAYS

Espositore in plexiglass per vetrina orizzontale
Plexiglass display for horizontal showcases

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



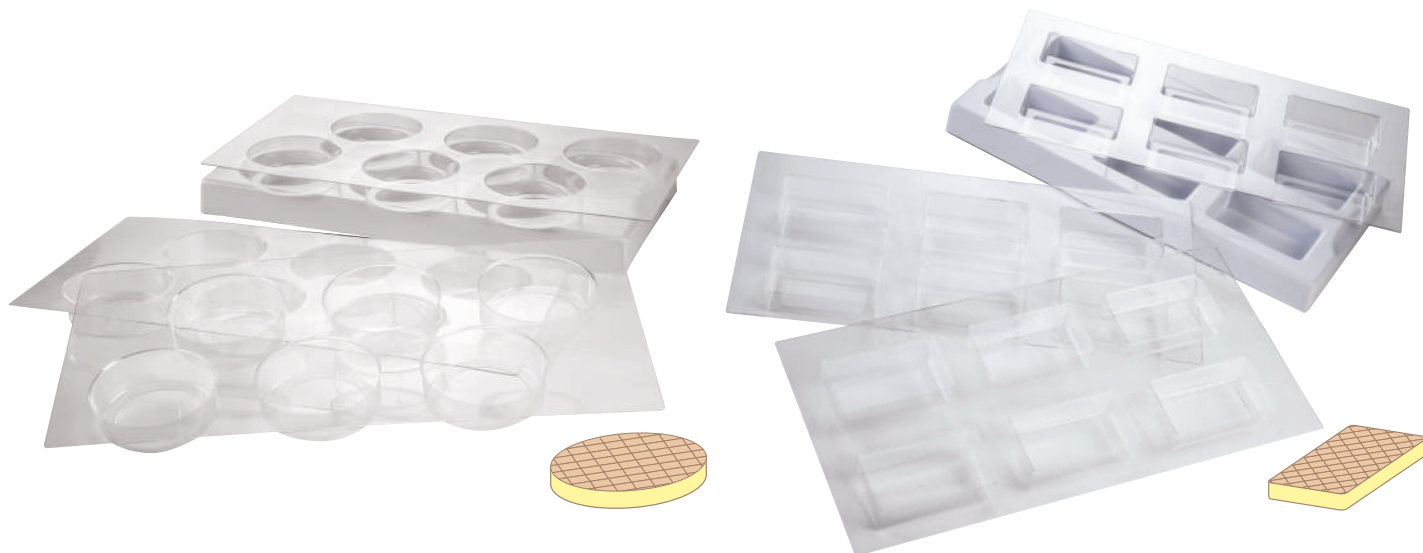
CookiePro

linea professionale stampi gelato

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

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





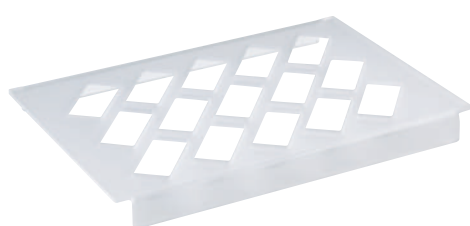
Stampi per biscotti rotondi
Round cookies moulds

Produttività	Size	Code
18 pcs	Ø78 mm	10-0078

Stampi per biscotti rettangolari
Rectangular cookies moulds

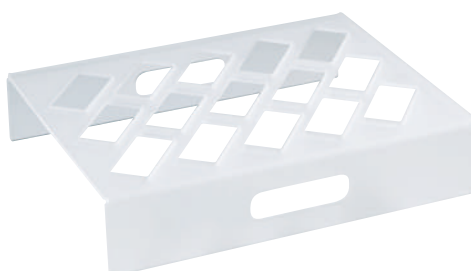
Produttività	Size	Code
18 pcs	48x87,5 mm	10-4887
18 pcs	61x91 mm	10-6191
24 pcs	48,7x70,2 mm	10-4770
18 pcs	67x98 mm	10-6798

PLEXIGLASS DISPLAYS



per vetrina orizzontale
for horizontal showcases

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



per vetrina verticale
for vertical cabinets

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



per vetrina orizzontale
for horizontal showcases

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



Baby Ice®

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

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



Cow x10 pcs
65x33 h90mm



Bear x10 pcs
66x28 h87mm



Cat x10 pcs
61x35 h89mm



Mouse x10 pcs
60x35 h80mm



Dog x10 pcs
74x29 h90mm



Pig x10 pcs
53x37 h87mm



Hippo x10 pcs
68x31 h95mm



Chick x10 pcs
85x33 h90mm

SBIKIT01

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

BST100

Sticks 100 pcs (mix)



PLEXIGLASS DISPLAYS



Espositore per vetrina verticale
Display for vertical showcases

ESPICE

Size: 310x250 h110 mm
Cap. 20 pcs



Espositore per vetrina orizzontale
Display for horizontal showcases

ESPICE14

Size: 160x360 h35 mm
Cap. 14 pcs

ESPICE21

Size: 250x360 h35 mm
Cap. 21 pcs



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

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



Ice dessert
103000

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

PLEXIGLASS DISPLAYS

10-E001

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



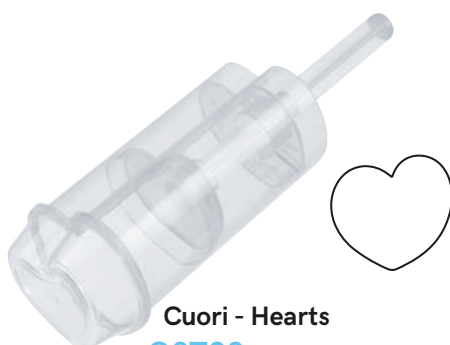


L'equilibrato mix di caratteristiche che rendono questo prodotto unico nel suo genere sono: funzionalità, praticità, eleganza e versatilità. Lo stampo, dopo la produzione, diventa un sistema di esposizione in vetrina o negli eleganti banchetti. Ideale per la realizzazione di dolci semifreddi o stuzzicanti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

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



Tondi - Rounds
GST01 - 100 pcs
 Ø40 h 188mm ~ 90ml



Cuori - Hearts
GST02 - 100 pcs
 Ø45 h 187mm ~ 90ml



Fiori - Flowers
GST03 - 100 pcs
 Ø48 h 188mm ~ 90ml

Tondi - Rounds
GST10 - 100 pcs
 Ø35 h 196mm ~ 50ml



PUSH UP POPS DISPLAYS

GSTESPO44

Ø480 h420 mm - 44 sedi - holes

GSTESPO24

Ø370 h355 mm - 24 sedi - holes



GSTESPO36

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



Supporto plastica bianca per abbattitore
White plastic holder for blast chiller

GSTESPOB

310x400 h90 mm
28 sedi - holes

Espositore trasparente vetrina verticale
Transparent display for vertical cabinets

GSTESPO18

310x250 h 90 mm
18 sedi - holes

Espositori satinati per vetrina gelato
Displays for standard ice-cream

GSTESPO21

250x360 h40 mm
21 sedi - holes

GSTESPO15

160x360 h40 mm
15 sedi - holes

occupano lo spazio di vaschette standard
for standard ice-cream tray size

MINI PUSH UP POPS DISPLAYS

Supporto plastica bianca per abbattitore
White plastic holder for blast chiller

GSTESPOBM40

310x400 h90 mm
40 sedi - holes

Espositore trasparente vetrina verticale
Transparent display for vertical cabinets

GSTESPOM30

310x250 h 90 mm
30 sedi - holes

Espositori satinati per vetrina gelato
Displays for standard ice-cream

GSTESPOM35

360x250 h40 mm
35 sedi - holes

GSTESPOM21

360x160 h40 mm
21 sedi - holes

occupano lo spazio di vaschette standard
for standard ice-cream tray size

PLEXIGLASS DISPLAY



Portaconi piccoli

AG09002

Cap. 27 pcs

Portaconi piccoli

AG09003

Cap. 45 pcs



Black & White

IL TUO STILE, IN VETRINA
YOUR STYLE IN WINDOW

SUPER RESISTENTI ED ELEGANTI

vaschette porta gelato, conferiscono un tocco di modernità
all'interno delle gelaterie.

Le nuove vaschette in plastica bianca o nera,
sono un'originale alternativa all'acciaio
e danno risalto ai colori del gelato.

Possono essere personalizzate con il vostro logo, sono
resistenti agli urti e sono lavabili in lavastoviglie.

SUPER RESISTANT AND ELEGANT

ice cream basins, to give a touch of modernity inside
the ice cream parlors.

The new white and black plastic basins are an original
alternative and emphasize the colors of ice cream.

They can be customized with your logo,
are shock resistant and dishwasher safe.

personalizzabili con logo



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



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



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

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



5 L - Vaschetta - Ice cream basin (PET)
360x165x h120 mm

10VP1201 - Pack 90 pcs- 70 gr

10VP1202 - Pack 90 pcs- 90 gr



Coperchio trasparente
Lid transparent (PET)

AGCOP2

360X165 mm x h70 mm - Pack 180 pcs



Coperchio piatto trasp.
Flat lid transp. (PET)

AGCOP1

360X165 x h15 mm - Pack 180 pcs

VASCHETTE CARAPINA CARAPINA ICE CREAM BASIN

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



6 L - Vaschetta carapina monouso
Disposable cylinder buckets
Ø200x245 mm - Pack 66 pcs

AG20245MO

Coperchio carapina monouso
Lid cylinder buckets

Pack 132 pcs

AGECMO

LIGHT ICE CREAM BASIN

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



**6,5 L - Vaschetta - Ice cream basin
(PET)**

360x250x h80 mm - Pack 80 pcs

10VP0801 - Pack 80 pcs - 70 gr

10VP0802 - Pack 80 pcs - 90 gr



**Coperchio trasparente
Lid transparent (PET)**

AGCOP3

360X250 x h70mm - Pack 100 pcs

raschietti - scrapers

RTRA1-5

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



RTRA1



RTRA2



RTRA3



RTRA4



RTRA5



ICE CREAM SPATULAS

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

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



**Super confort, con
impugnatura ergonomica.**

CLASSIC

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

10SG00

Trasparente
Transparent

10SG01

Bianco
White

10SG02

Lilla
Lilac

10SG03

Rosa
Pink

10SG04

Azzurro
Sky Blue

10SG05

Verde
Green

10SG06

Giallo
Yellow

10SG100

Finto legno
Wood-like

CARAPINA

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



Trasparente
Transparent

10SGC00

Bianco
White

10SGC01

Lilla
Lilac

10SGC02

Rosa
Pink

10SGC03

Azzurro
Sky Blue

10SGC04

Verde
Green

10SGC05

Giallo
Yellow

10SGC06

Finto legno
Wood-like

10SGC100

FLUO



SGM00
Trasparente
Transparent

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



SGM001
Arancio - Orange



SGM002
Blu - Blue



SGM003
Bianco - White



SGM004
Giallo - Yellow



SGM007
Rosa - Pink



SGM008
Rosso - Red



SGM009
Verde - Green



SGM100
Finto legno
Wood-like

PORZIONATORI ICE CREAM SCOOP



Ideali per realizzare palline di gelato di diverse dimensioni e grammature. I porzionatori a molla Martellato sono realizzati in acciaio inox e presentano un pratico manico rivestito in plastica isolante.

Ideal for making ice cream balls of different sizes and weights. The Martellato spring-loaded portions are made of stainless steel and have a practical handle covered in insulating plastic.

1/65 Lt

Ø 38 mm

10PG01

1/40 Lt

Ø 44 mm

10PG02

1/30 Lt

Ø 48 mm

10PG03

1/24 Lt

Ø 50 mm

10PG04

1/20 Lt

Ø 57 mm

10PG05

CUCCHIAI SPOON



I cucchiaini in alluminio ultraleggero consentono una perfetta maneggevolezza.

The ultralight aluminum spoons allow perfect handling.

Cap. **30 gr**

10CG01

Cap. **42 gr**

10CG02

Cap. **60 gr**

10CG03

Cap. **70 gr**

10CG04

SEGNAGUSTO FLAVOUR MARKER

IMMERSIONE - IMMERSION

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

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



Supporti in plastica per segnagusto
Plastic supports for ice-cream flavour

10SEG

Cartellini non inclusi - Labels not included.
Kit 10 pcs - h 19 cm



kit 30 pcs

10SEG01 - LINGUA ITALIANA

Kit cartellini segnagusto FRUTTA

composto da 30 gusti diversi (supporti in plastica non inclusi)

kit 30 pcs

10SEG01EN - ENGLISH LANGUAGE

Fruit flavour marker kit made up of 30 different flavours
(plastic holders not included)



kit 30 pcs

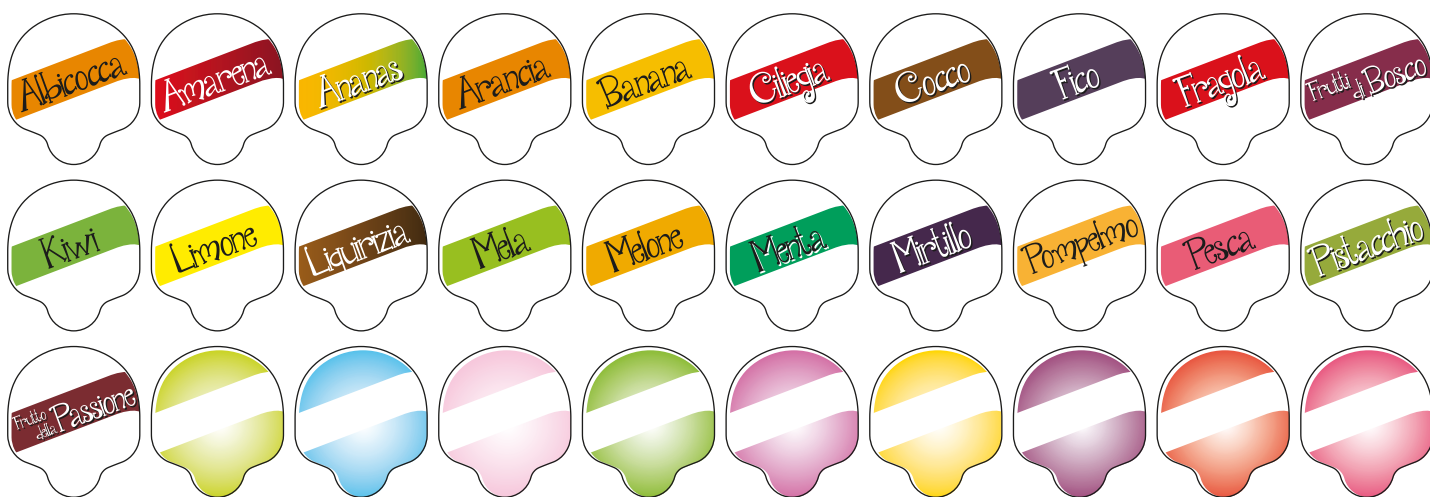
10SEG02 - LINGUA ITALIANA

Kit cartellini segnaposto CREME
composto da 30 gusti diversi (supporti in plastica non inclusi)

kit 30 pcs

10SEG02EN - ENGLISH LANGUAGE

Fruit flavour marker kit made up of 30 different flavours
(plastic holders not included)



kit 30 pcs

10SEG03 - LINGUA ITALIANA

Kit cartellini segnaposto FRUTTA
composto da 30 gusti diversi (supporti in plastica non inclusi)



kit 30 pcs

10SEG04 - LINGUA ITALIANA

Kit cartellini segnaposto CREME
composto da 30 gusti diversi (supporti in plastica non inclusi)

SEGNAGUSTO FLAVOUR MARKER

pistacchio

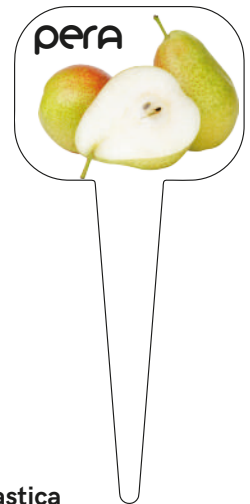


IMMERSIONE - IMMERSION



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

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



Segnagusto grandi in plastica
Big plastic flavour marker

Mod. **10SEG10--***

LINGUA ITALIANA

Misure - Size: 190x85mm

Segnagusto piccoli in plastica
Small plastic flavour marker

Mod. **10SEG051---***

LINGUA ITALIANA

Misure - Size: 150x70mm

APPOGGIO - FREE-STANDING



Porta cartellino in plastica
Transparent plastic marker holder

10SEGB

Misure - Size: 87x52mm

per segnagusto mod. 10B1 - Cartellini non inclusi
for flavour marker mod. 10B1 - Labels not included.

Pack 10 pcs

Cartellino in plastica segnagusto
Plastic label for flavour marker holder

Mod. **10B10--***

Misure - Size: 87x50mm

Porta cartellino in plastica non incluso.

Transparent plastic label holder not included.

Segnagusto da appoggio
Countertop flavour marker

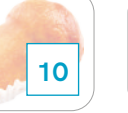
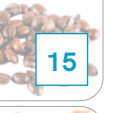
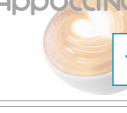
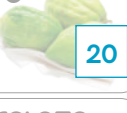
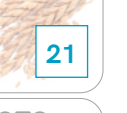
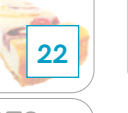
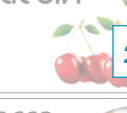
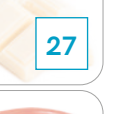
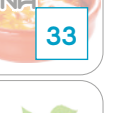
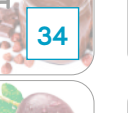
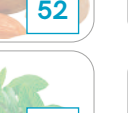
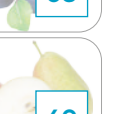
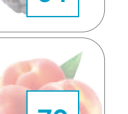
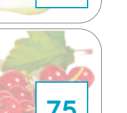
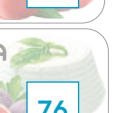
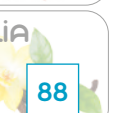
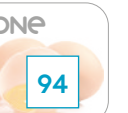
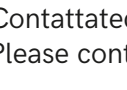
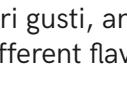
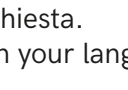
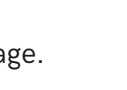
Mod. **10SEGC10--***

Misure - Size: 87x52mm

Supporto in plastica, color bianco opale, stampa ambedue i lati.
Opal white plastic holder, two-sided print.



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

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

PLEXIGLASS ACCESSORIES

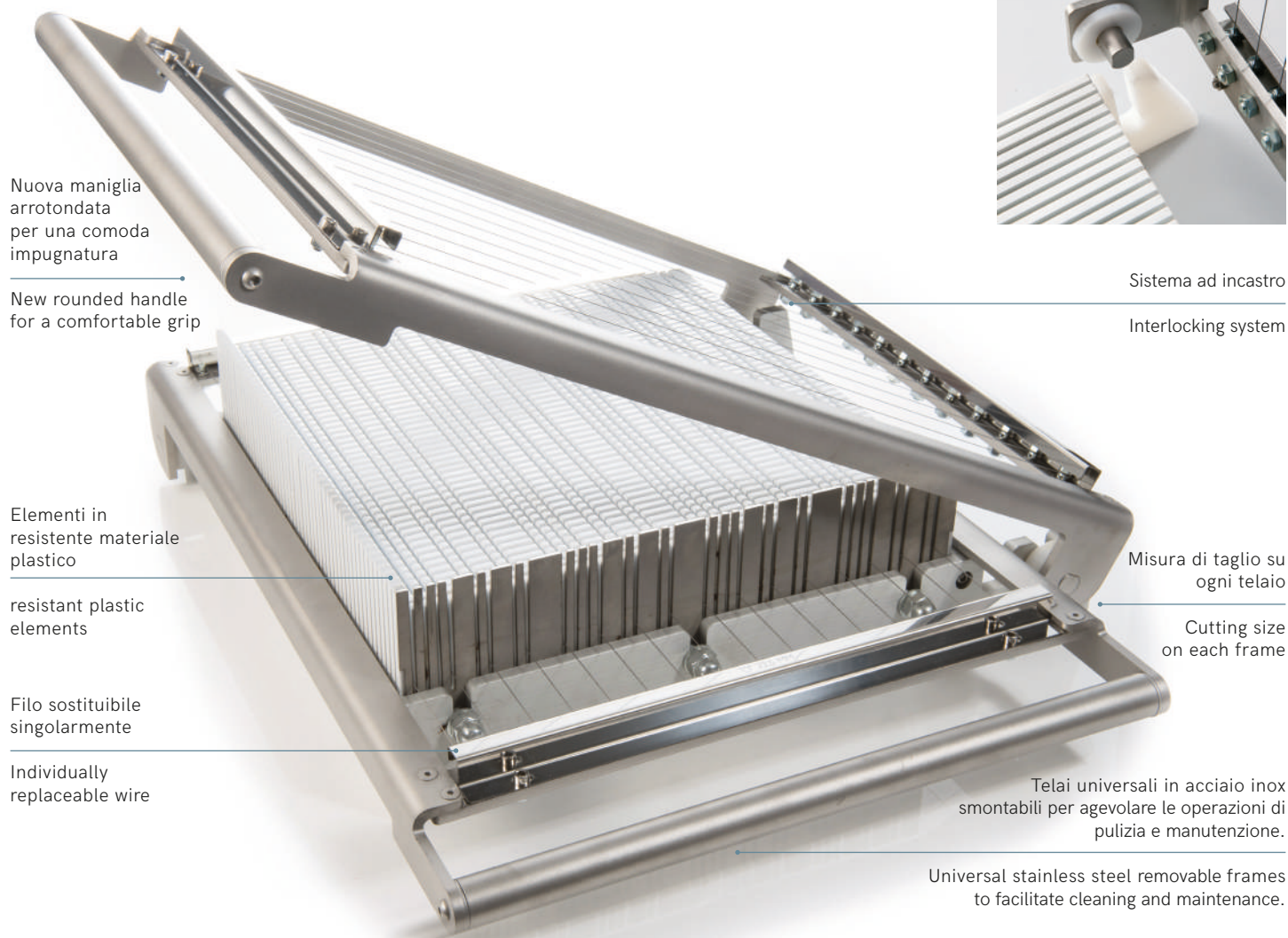


Ampia gamma di accessori in plexiglass per gelateria disponibili nel catalogo Erreenne e nel sito www.erreenne.com

Wide range of plexiglass accessories for ice cream parlours available on the website www.erreenne.com and in Erreenne's catalogue

SPECIAL EQUIPMENT

CHITARRE - GUITARS



La chitarra è lo strumento ideale per tagliare in modo preciso cremini, ganache, gelatine, mignon e masse morbide.

Base di taglio realizzata in resistente materiale plastico, telai in acciaio inox e fili intercambiabili singolarmente.

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

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

The guitar is the ideal tool to precisely cut cremini, ganache, fruit jellies, mignon and soft food.

Cutting base made of durable plastic material, stainless steel frames and interchangeable wires individually.

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

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

DOUBLE

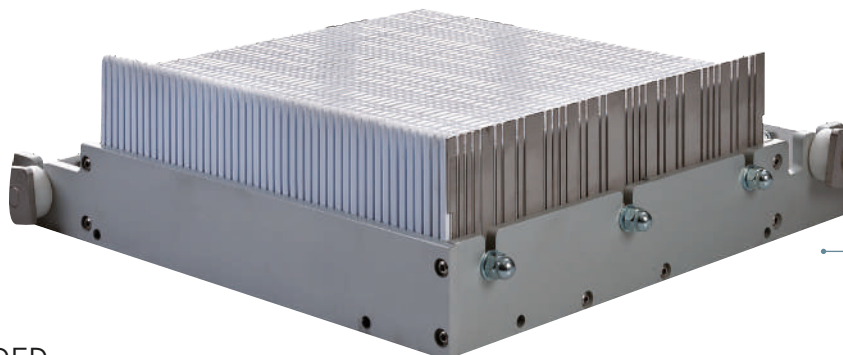
La chitarra doppia permette di tagliare rapidamente il prodotto in un unico passaggio.
Ideal for producing perfect squares and rectangles of different sizes.

50-CD100N

PIANO DI TAGLIO
CUTTING PLACE

36X35CM

TELAI NON INCLUSI.
FRAMES NOT INCLUDED.



Telaio base in alluminio
Base frame in aluminum

SINGLE

50-CS100

PIANO DI TAGLIO
CUTTING PLACE

36X42CM

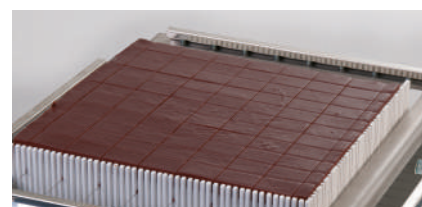
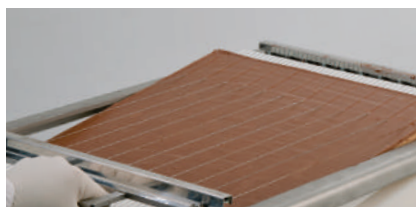
TELAI NON INCLUSI.
FRAMES NOT INCLUDED.



Base in polietilene
Base in polyethylene

TELAI - FRAMES

Maniglia arrotondata per una comoda impugnatura
Rounded handle for a comfortable grip



I telai sono intercambiabili e **adatti ad entrambe le basi** sia per il taglio frontale che laterale tranne il telaio da 15 mm, predisposto **solo al taglio frontale**.

The frames are interchangeable, and **suitable for both bases** for both front and side cutting except the 15mm which cannot be used **only for side cutting**.

15 mm

50-C015

solo taglio frontale
only for side cutting

22 mm

50-C022

intercambiabile
interchangeable

30 mm

50-C030

intercambiabile
interchangeable

45 mm

50-C045

intercambiabile
interchangeable

Parti ricambio - Spare parts

Piatto Inox
Steel Sheet
CHITRIC 6/D

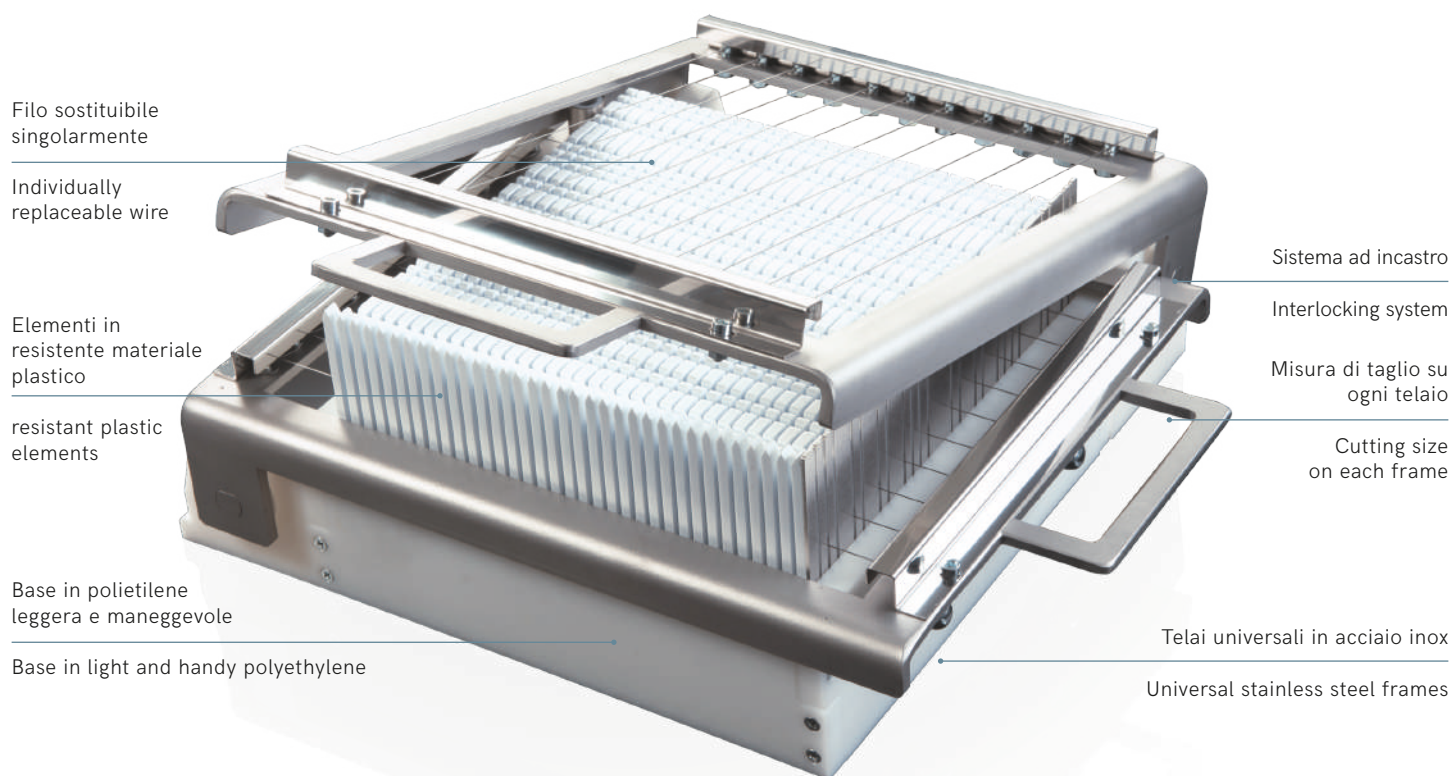
Spatola
Spatula
SPB

Chiavi fissaggio
Special Spanner
CHITRIC 8
2 pcs

Filo Inox
Inox wire
CHITRIC 9
1 pc

Viti e Dadi
Bolts and Nuts
CHITRIC 10
2+2 pcs

CHITARRE MINI GUITARS



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

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

SINGLE

PIANO DI TAGLIO
CUTTING PLACE

25X28CM

1 TELAIO INCLUSO.
1 FRAME INCLUDED.



COMPLETE CHITMINI15

con 1 telaio 15 mm
with 1 frame 15 mm

COMPLETE CHITMINI

con 1 telaio 22 mm
with 1 frame 22 mm

COMPLETE CHITMINI30

con 1 telaio 30 mm
with 1 frame 30 mm

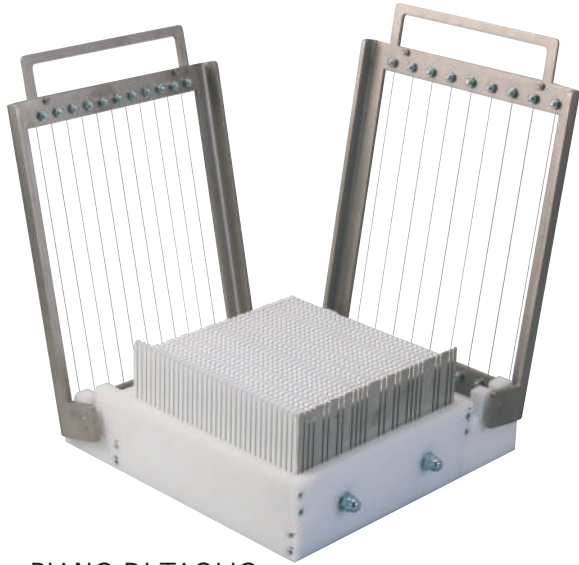
BASE SINGLE CHITBA24

Base - senza telaio
Base - without frames

DOUBLE

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

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



PIANO DI TAGLIO
CUTTING PLACE

24X25CM

2 TELAI INCLUSI
2 FRAMES INCLUDED

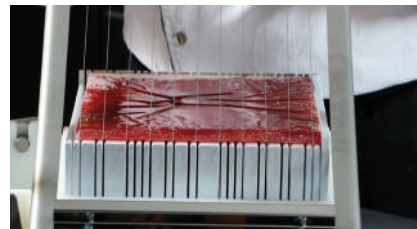
COMPLETE
CHITMINID22
con 2 telai da 22 mm
with 2 frames 22 mm

COMPLETE
CHITMINID30
con 2 telai da 30 mm
with 2 frames 30 mm



BASE DOUBLE
CHITBAD24
Base - senza telai
Base - without frames

TELAI - FRAMES



I telai sono intercambiabili e **adatti ad entrambe le basi** sia per il taglio frontale che laterale tranne il telaio da 15 mm, predisposto **solo al taglio frontale**.

The frames are interchangeable, and **suitable for both bases** for both front and side cutting except the 15mm which cannot be used **only for side cutting**.

15 mm
CHIT15
solo taglio frontale
only for side cutting

22 mm
CHIT22
intercambiabile
interchangeable

30 mm
CHIT30
intercambiabile
interchangeable

Parti ricambio - Spare parts

Piatto Inox
Steel Sheet
CHITP

Spatola
Spatula
SPBMINI

Chiavi fissaggio
Special Spanner
CHITRIC 8
2 pcs

Filo Inox
Inox wire
CHITRIC 9
1 pc

Viti e Dadi
Bolts and Nuts
CHITRIC 10
2+2 pcs

Classic DOUBLE



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

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

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



CHITDOUBLE
PIANO DI TAGLIO
CUTTING PLACE

38X42CM

4 TELAI INCLUSI.*
4 FRAMES INCLUDED.*



BASE DOUBLE
CHITRIC 5/D

solo base - senza telai
only base - without frames
58,5x48 h15,5 cm

TELAI - FRAMES

I telai sono intercambiabili sia per il taglio frontale che laterale
tranne i telai da 15 e da 20 mm, predisposti **solo al taglio laterale**.
The frames are interchangeable for both front and side cutting
except the 15 and 20 mm, which cannot be used **only for side cutting**.

* 22,5 mm

CHITRIC 2/D

Incluso nel kit - Included on kit

* 30 mm

CHITRIC 3/D

Incluso nel kit - Included on kit

* 45 mm

CHITRIC 4/D

Incluso nel kit - Included on kit

* 30 mm

CHITRIC 1/LD

SOLO LATERALE - Incluso nel kit
ONLY SIDE - Included on kit

15 mm

CHITRIC 1/D

Non Incluso
Not included

20 mm

CHITRIC 2/LD

SOLO LATERALE - Non Incluso
ONLY SIDE - Not included

Classic SINGLE



La chitarra singola è lo strumento ideale per tagliare in modo preciso cremini, ganache, gelatine, mignon e masse morbide.

Base di taglio realizzata in resistente materiale plastico, telai in acciaio inox e fili intercambiabili singolarmente.

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

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



CHITCOMP

PIANO DI TAGLIO
CUTTING PLACE

36X41CM

3 TELAI INCLUSI.*
3 FRAMES INCLUDED.*



BASE SINGLE

CHITRIC 5

solo base - senza telai
only base - without frames
50x44 h15,5 cm

TELAI - FRAMES

* 22,5 mm

CHITRIC 2

Incluso nel kit - Included on kit

* 30 mm

CHITRIC 3

Incluso nel kit - Included on kit

* 45 mm

CHITRIC 4

Incluso nel kit - Included on kit

15 mm

CHITRIC 1

Non Incluso
Not included

Parti ricambio - Spare parts

Adatti ad entrambi i modelli (DOUBLE e SINGLE)
Suitable for each model (DOUBLE and SINGLE)

Piatto Inox
Steel Sheet

CHITRIC 6/D

Spatola
Spatula
SPB

Viti e Dadi
Strings and Nuts
CHITRIC 10

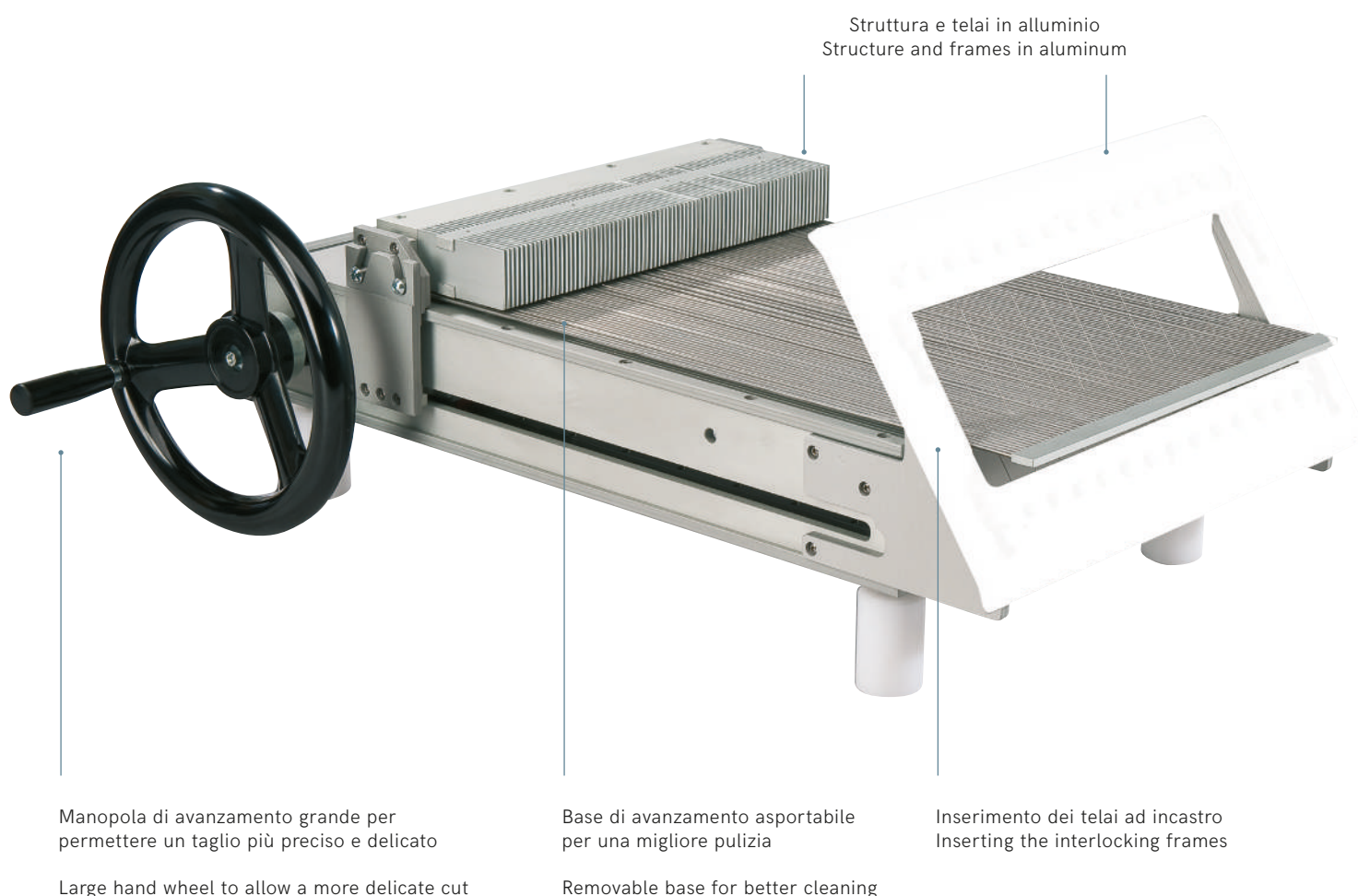
Chiavi di fissaggio
Spanners
CHITRIC 8

Filo Inox
Inox wire
CHITRIC 9

CHITARRE A SPINTA DRIVING-FORCE GUITARS

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

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



Parti ricambio - Spare parts

Piatto Inox
Steel Sheet
CSM0602
X CSM060 BIG

Spatola
Spatula
CSMSPB60
X CSM060 BIG

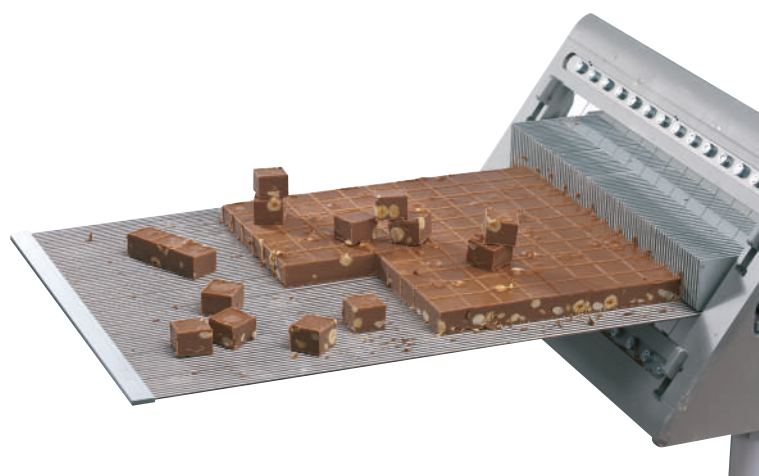
Piatto Inox
Steel Sheet
CSM0402
X CSM040 SMALL

Spatola
Spatula
CSMSPB40
X CSM040 SMALL

Chiavi di fissaggio
Spanners
CHITRIC 8

Filo Inox
Inox wire
CHITRIC 9

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



Ideali per tagliare **cremini e ganache con frutta secca** o **prodotti duri**,
piccola pasticceria **anche a bassa temperatura**.

L'avanzamento del piano di lavoro avviene manualmente attraverso un volantino azionato dall'operatore che può controllarne la velocità per permettere un taglio più preciso e delicato.

Il filo corto garantisce una maggiore resistenza meccanica
e consente quindi di tagliare in porzioni precise anche gli impasti molto duri o congelati.

Telai AD INCASTRO sono smontabili velocemente per agevolare le operazioni di pulizia e manutenzione,
forniti separatamente in base alle esigenze del singolo operatore.

Ideal to cut **cremini and ganache with dried fruit** or **hard products**,
small pastry even at **low temperature** and fruit jellies.

The cutting base is advanced manually using a big handwheel
controlled by the operator to allow a more delicate cut.

The shortness of wires ensures more mechanical resistance and the possibility to cut hard and frozen products.

INTERLOCKING frames can be quickly removed to facilitate cleaning and maintenance operations

supplied separately based on the needs of the individual operator.

CSM060

PIANO DI TAGLIO
CUTTING PLACE

60X60CM

TELAI NON INCLUSI.
FRAMES NOT INCLUDED.

Misura chitarra chiusa
Closed guitar size:
73x103 h30 cm
Misura apertura massima
Size open:
73x167 cm



CSM040

PIANO DI TAGLIO
CUTTING PLACE

40X40CM

TELAI NON INCLUSI.
FRAMES NOT INCLUDED.

Misura chitarra chiusa
Closed guitar size:
53x83 h30 cm
Misura apertura massima
Size open:
53x126 cm

60X60CM

TELAI - FRAMES

- 10 MM - CSM06001
- 15 MM - CSM06002
- 20 MM - CSM06003
- 25 MM - CSM06004
- 30 MM - CSM06005
- 35 MM - CSM06006
- 40 MM - CSM06007
- 50 MM - CSM06008
- 60 MM - CSM06009



40X40CM

TELAI - FRAMES

- 10 MM - CSM04001
- 15 MM - CSM04002
- 20 MM - CSM04003
- 25 MM - CSM04004
- 30 MM - CSM04005
- 35 MM - CSM04006
- 40 MM - CSM04007
- 50 MM - CSM04008
- 60 MM - CSM04009

PERFECT LAYERS

Stratificazione perfetta! Strumento preciso e facile da usare per creare cremini, ganache gelatine di frutta multi strato con peso ed altezza sempre costanti.
Perfect layering! Precise and easy to use tool to create cremini, multi-layer ganache and fruit jellies.
Weight and height always constant.

BIG

Inclusi nella confezione: 1 Base polietilene - 1 spatola in plastica - 2 telai h5mm - 2 telai h3mm
The article includes: 1 Polyethylene base - 1 plastic spatula - 2 frames h5mm - 2 frames h3mm

TL SPECIAL

MISURA INTERNA
INTERNAL SIZE

36,5X36,5CM

2+2 QUADRI INCLUSI.*

2+2 FRAMES INCLUDED.*

Parti ricambio - Spare parts

* h 3 mm

TLS03

365x365 mm

* h 5 mm

TLS05

365x365 mm

* Raplette in plastica

Plastic spatulas

SPB - 555 h80 mm



MINI

Inclusi nella confezione: 1 Base polietilene - 1 spatola in plastica - 2 telai h5mm - 2 telai h3mm
The article includes: 1 Polyethylene base - 1 plastic spatula - 2 frames h5mm - 2 frames h3mm

TLMINI

MISURA INTERNA
INTERNAL SIZE

24X24CM

2+2 QUADRI INCLUSI.*

2+2 FRAMES INCLUDED.*

Parti ricambio - Spare parts

* h 3 mm

TLM03

240x240 mm

* h 5 mm

TLM05

240x240 mm

* Raplette in plastica

Plastic spatulas

SPBMINI - 270x65 mm



SINGLE FRAMES

Telai singoli per creare precise stratificazioni in cioccolato, biscuit e altri impasti, in modo semplice e veloce.
Single frames to produce perfect layers in chocolate, biscuit and other doughs, in easy and fast way.

SPACE SAVER

MISURA INTERNA
INTERNAL SIZE

36X36CM

h 3 mm - **QG 3**

h 5 mm - **QG 5**



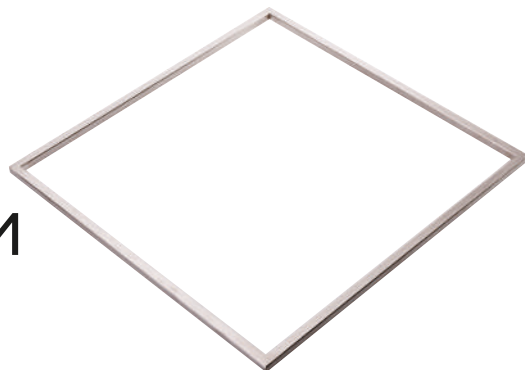
FIXED FRAMES

MISURA INTERNA
INTERNAL SIZE

36X36CM

h 10 mm - **QG 10**

h 15 mm - **QG 15**



PLASTIC FRAMES

MISURA INTERNA
INTERNAL SIZE

37X57CM

h 3 mm - **TL 03**

h 4 mm - **TL 04**

h 5 mm - **TL 05**

Misura esterna
External Size: 47x67 cm



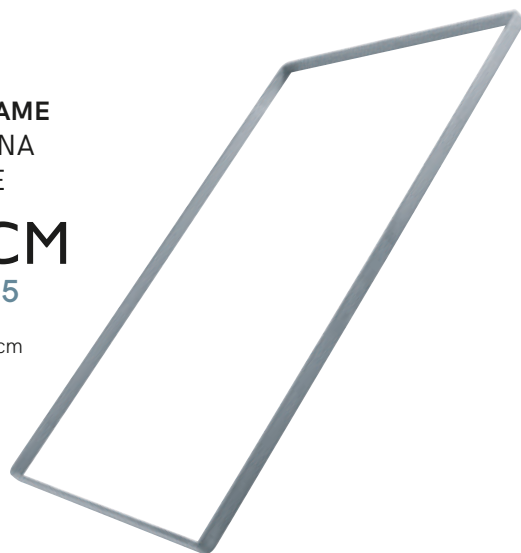
CHARLOTTE FRAME

MISURA INTERNA
INTERNAL SIZE

38X58CM

h 15 mm - **TL 15**

Misura esterna
External Size: 39x59 cm



RAPLETTE

Raplette regolabile consente di stendere e livellare in modo veloce, preciso ed uniforme impasti morbidi e cioccolato anche multi strato. Realizzata in resistente acciaio inox, conferisce al prodotto le dimensioni desiderate. La larghezza massima di stesura è 40 cm, lo spessore è variabile da 0.1 a 1.8 cm

Adjustable Raplette is a pastry scraper used to achieve a uniform and even multilayer of product. Ideal for smoothing and leveling dough or chocolate. Made in stainless steel, the dough spreader gives your product the length and the thickness wanted. Adjusts up to 40cm wide, spreads from 0.1 cm up to 1.8 cm thick.

SPB SPECIAL

MISURA MASSIMA
MAXIMUM SIZE

40CM

Misura esterna
External Size: 50x18 h 6



SPINNER

E-Turning Cake

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



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

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

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

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

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

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

SPINNER

Misure / Size: 27x26 h 12 cm

Peso / Weight: 1,6 Kg

MADE IN ITALY



Regolatore di velocità

Speed regulator

Anello trascinatore circolare

Roller ring support

Piatto in plexiglass
e tappeto in silicone

Plexiglass plate and silicone mat

Piatto con scala graduata
da 60 a 220 mm

Graduated plate between
2,36 and 8.66 inch

Luminosità Led proporzionale
alla velocità

LED brightness is proportional to
the rotation speed

Rotazione oraria
ed antioraria

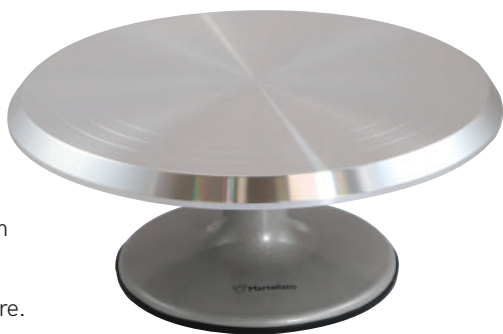
Clockwise
and anti-clockwise rotation



GIRATORTA - CAKE TURNTABLE

GIRA5 - Ø29cm
Giratorta in lega di alluminio, resistente e planare.

aluminum alloy cake turntable, resistant and flat.



High quality

GIRA6 - Ø30cm
Giratorta professionale in lega di alluminio anodizzato, resistente alle abrasioni, agli acidi e facile da pulire.

Material: anodized aluminum alloy, scraping and acid resistant, easy to clean



Inclinabile - Tilting

40-W125 - Ø23 h14cm
Plastica - Plastic

Giratorta inclinabile fino a 20° con tappeto antiscivolo per mantenere in posizione dolci di diversi pesi. Garantisce la stabilità del dolce anche in posizione inclinata.

Reclinable cake turntable up to 20° with non-slip mat in order to keep in position cakes of different sizes. It ensures the stability of the cake, even when surface is tilted.



Giratorta in plastica, semplici e leggeri, con elevate performance.

Plastic cake turntable, simple and light. With high performances.



Plastica - Plastic
GIRA - Ø32 h10cm



Plastica - Plastic
GIRA2 - Ø31 h5,5cm

PALA PER DOLCI - CAKE LIFTER

Pala per dolci che rende facile lo spostamento di torte, crostate, pane e articoli da forno.
Cake Lifter for easy handling and moving of a whole cakes, tarts, pastry, bread and bakery items.

Acciaio inox - Stainless steel

TS1
Ø28 cm



STENDI PASTA - ROLLING MACHINE

La stendi pasta dà grande economia di tempo e soprattutto non è necessario personale specializzato. È stata ideata e realizzata per risolvere i problemi di formatura dei dischi per la preparazione di pizze, pane, focacce, tortine, ecc. La macchina lavora a freddo e non altera le caratteristiche della pasta. La stendi pasta è di semplice utilizzo e offre una qualità costruttiva di altissimo livello. Selezionare gli spessori per l'impasto finale è un'operazione rapida ed intuitiva.

The rolling machine allows a great time saving and above all it doesn't require any qualified personnel. It was designed to solve forming disc problems when preparing pizzas, bread, cakes and so on. The machine does not warm the dough and does not alter its characteristics. It is also easy to use and offers an high level build quality. Selecting the spacers for the final dough is very fast and intuitive.



31 CM
LUNGHEZZA RULLO
ROLLER LENGTH
40-W200
Ingombro Totale
45x35,5 - h37,5cm

50 CM
LUNGHEZZA RULLO
ROLLER LENGTH
40-W20045
Ingombro Totale
65x35,5 - h37,5cm

Scocca di protezione Protezione rulli in plexiglass trasparente per la massima sicurezza senza alterare la visibilità.

protective case Plexiglass rollers protection for maximum safety without altering visibility.

Monorullo in teflon
Teflon single roller

Manopola regolazione spessore
Thickness adjuster knob

1 • 2 • 3 & 4 mm



Potenza motore monofase: KW 0,25 - Alimentazione: 230 1ph 50Hz
Single-phase motor power: KW 0,25 - Power supply: 230 1ph 50Hz

IL SISTEMA PIÙ COMPLETO PER CONSERVARE I TUOI PRODOTTI
THE MOST COMPLETE SYSTEM TO KEEP YOUR PRODUCTS

MADE IN ITALY



LEGGEREZZA

Realizzati in materiale plastico di alta qualità, sono ultra leggeri e facili da trasportare

LIGHTNESS

Made of high quality plastic material, they are ultra-light and easy to transport

RESISTENZA

Infrangibili, indeformabili e con elevata elasticità, resistono agli urti anche a bassissime temperature.

RESISTANCE

Unbreakable, non-deformable and with high elasticity. They are resistant to impact even at very low temperatures



PROTEZIONE

La superficie trasparente ed opalescente, protegge dalla luce e consente di vedere il prodotto all'interno

PROTECTION

The opalescent and transparent surface, protects from light and allows you to see the product inside



COPERCHI E VASSOI IN DIVERSE ALTEZZE E MISURE PER STOCCARE E PROTEGGERE LE VOSTRE CREAZIONI

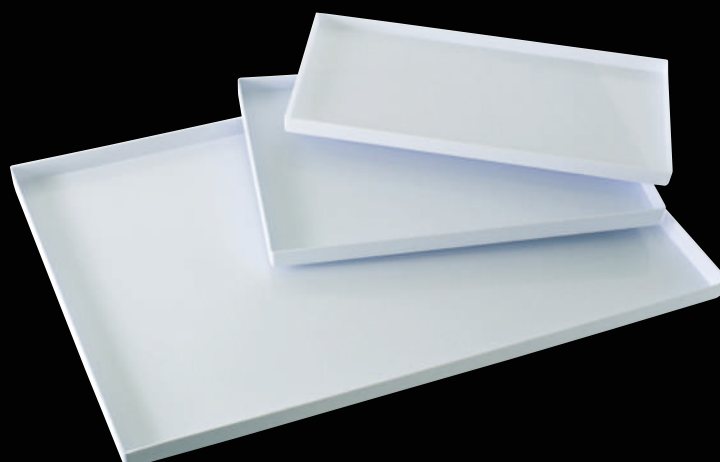
COVERS AND TRAYS OF DIFFERENT HEIGHTS AND SIZES TO STORE AND PROTECT YOUR CREATIONS

COPERCHI E VASSOI LIDS AND TRAYS

Size cm	Code
59,5x39,5 h 4,2	VC60X404
59,5x39,5 h 6,2	VC60X40
59,5x39,5 h 8,2	VC60X408
30x40 h 6,2	VC30X40

COPERCHI LIDS

Size cm	Code
59x39 h 4	COVER 3H4
59x39 h 4,5	COVER3H45
59x39 h 4,8	COVER3H48
59x39 h 6	COVER 3
59x39 h 8	COVER 8
30x40 h 6	COVER 4



VASSOI TRAYS

Size cm	Code
59,8x39,6 h 2	VASSOIOCMO
39,5x29,8 h 2	VASSOIOBMI

ALTRE MISURE OTHER SIZE

Size cm	Code
59x39,6 h 2,5	VASSOIOCM1
39,5x17,3 h 2	VASSOIOAMO
44x20 h 2	VASSOIOAMI
39,5x25,8 h 2	VASSOIOBMO

CHEF WHIP

Sifone per panna
Cream Whipper

Adatto per una preparazione veloce di panna montata, spugne mousse, dolci, schiume fredde e salse. Ideale per guarnire cappuccini, caffè, dolci e gelati adatto anche alla preparazione di salse calde.

Makes delicious whipped cream, mousses, desserts, sponges cold foams, and sauces easily. Perfect for garnishing cappuccinos, coffees, shakes and ice cream. Suitable for dispensing hot creams and sauces.



Il kit comprendono: Bottiglia, testata, 3 beccucci e porta capsule in acciaio. Guarnizione di testata in silicone.

Kit includes: Bottle, head, 3 spouts and capsule holder in steel. Head gasket in silicone.

500 ml

50SI01

Sifone per panna
Cream Whipper

1000 ml

50SI02

Sifone per panna
Cream Whipper

 **Martellato**



**RICARICHE PER SIFONE
CREAM CHARGES**

50SI01

Cartucce per sifone panna NO2
NO2 cream whipper cartridges
Pack 10 pcs

PISTON FUNNEL

50C0001 - cap. 800 ml
Colino professionale completo.
Complete and professional funnel.



La confezione comprende un piedistallo in metallo e tre bocchette da ø 2, ø 4 e ø 5 mm.
Packaging includes a metal support and three nozzles: ø 2, ø 4 e ø 5 mm.



Colino professionale in **acciaio inox** ideale per dosare piccole quantità di prodotto nei bicchierini o negli appositi stampi, in modo **facile e senza sprechi**. Ottimo per salse, gelatine, crème brulée e marmellate liquide, è fornito di un set di bocchette per una migliore applicazione. **Pratico e confortevole** grazie alla **doppia impugnatura dal design moderno**, si contraddistingue per la **resistenza**, la **stabilità** e la facilità di lavaggio.

Professional stainless steel pastry funnel ideal to quickly pour small quantity of product into small glasses or suitable moulds with no waste. Perfect for sauces, jelly, crème brulée and liquid jams, the sauce gun with stand comes with a nozzle set to pour the liquid properly. **Handy and comfortable** thanks to the **double handle of modern design style**, the confectionery funnel is **resistant** and **stable**.

RICAMBI SPARE PARTS

Mandrino per bocchetta
Nozzle adapter
50CORIC7

Imbuto
Funnel
50CORIC5

Supporto inox
Metal support
50CORIC6

Asta dosatrice
Steel pole
50CORIC4

Manico plastica
Plastic handle
50CORIC3

Bocchetta
Nozzle Ø 2 mm
50CORIC2

Bocchetta
Nozzle Ø 4 mm
50CORIC1

Bocchetta
Nozzle Ø 5 mm
50CORIC0

GRIGNOTTINA - COOKIES MAKER

Dosatrice per creare velocemente ed in modo preciso "grignotines", biscotti e altri impasti.
Composto da: 1 telaio in plastica senza fondo - 2 teglie forate (Ø30 - 40 mm) - 1 spatola in plastica

For quickly depositing equal-sized portions of mixtures for grignotine and cookies.
Composed of: 1 Plastic saucepan without bottom - 2 Perforated trays (Ø30 - 40 mm) - 1 Plastic spatula

CIOK 1

60x40 h5 CM



PALLINATORE - BALL MACHINE

Strumento ideale per la produzione di "Baci di Dama", praline e palline di marzapane.
Special plastic machine to produce "Lady's Kisses", pralines and marzipan balls.



Ø 1,6 CM

PALL1

Ø 1,9 CM

PALL2

Ø 2,4 CM

PALL3



BILANCE - SCALES

Precise e facili da usare: Pannello touch - Funzione Tara - Indicazione di sovraccarico - bassa potenza.
Precise and easy to use: Touch panel switch - Tare function - Over-load - Low power indication.



Bilancia piccola - Small scale
50BI01

Superficie in vetro temperato
Tempered safety glass platform
Div 1g - 0,05oz / 1ml (1/8cup) - max 5 Kg
Batteries included
Misura - Size: 22x16 cm



Bilancia grande - Big scale
50BI02

Superficie in acciaio inossidabile
Large weighting stainless steel platform
Div 1g - 0,05oz - max 15 Kg
Batteries included
Misura - Size: 26x31 cm

TERMOMETRI - THERMOMETERS

termometri DIGITALI da cucina
Instant Read Kitchen Thermometer, Long Probe



Termometro elettronico
Electronic thermometer
50T001

Sonda ad immersione
Dipping probe
Celsius -50°C / 300°C
Fahrenheit -58°F / 572°F



Termometro ad infrarossi
Infrared Thermometer
50T002

LCD display
Celsius -50°C / 420°C
Fahrenheit -58°F / 788°F



Termometro digitale
Digital thermometer
50T003

Sonda ad immersione - Display e Timer
Dipping probe - Display and Timer

Celsius 0°C / 250°C
Fahrenheit -32°F / 482°F

CONTAINERS

ISOTHERMAL

GASTRONORM

50CI210GN - Cap. 38,6 Lt
Internal size: 540x340x210 mm
External size: 600x400x270 mm

50CI280GN - Cap. 52,3 Lt
Internal size: 540x340x280 mm
External size: 600x400x340 mm

MAXI 60X40

50CI316040 - Cap. 82,3 Lt
Internal size: 625x425x310 mm
External size: 685X485X370 mm

50CI276040 - Cap. 71,7 Lt
Internal size: 625x425x270 mm
External size: 685X485X330 mm

50CI126040 - Cap. 31,9 Lt
Internal size: 625x425x120 mm
External size: 685X485X180 mm

50CI086040 - Cap. 21,3 Lt
Internal size: 625x425x80 mm
External size: 685X485X140 mm

50CI216040 - Cap. 55,8 Lt
Internal size: 625x425x210 mm
External size: 685X482X270 mm

50CI166040 - 42,5 Lt
Internal size: 625x425x160 mm
External size: 685X485X240 mm



coperchio incluso
cover included



Piastra eutettica
Eutectic plate
- 12°C / 0°

50CIA005
Size: 530x325x30 mm
x GASTRONORM



Piastra eutettica
Eutectic plate
-6°C / 0°C

50CIA008
Size: 380x215x30 mm
x GASTRONORM
x MAXI



Inserto Caldo&Freddo
Hot&Cold System insert

50CIA006
Size: 695x495x100 mm
x MAXI



Carrello plastica
Plastic trolley

50CIA003
Size: 610x410 mm
x GASTRONORM

50CIA007
Size: 600x400x30 mm
x MAXI



GASTRONORM

50CI540GN - Cap. 83 Lt
Internal size: 540x330x480 mm
External size: 650X500X610 mm

MAXI 60X40

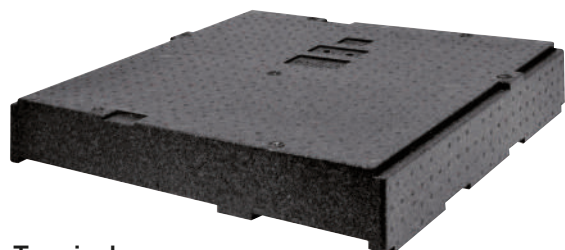
50CI6040 - Cap. 128,1 Lt
Internal size: 600x400x500 mm
External size: 720x600x630

Supporti salva guida
Wire rail bracket

50CIA002
for 50CI6040
MAXI
kit 9pcs

ISOTHERMAL RING SYSTEM

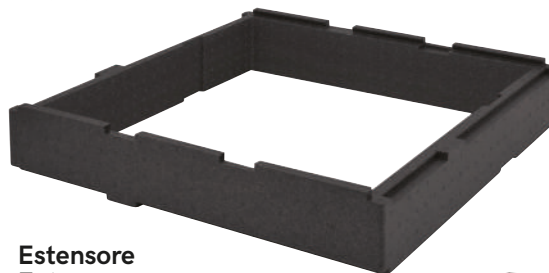
50X50



**Terminale
End piece**

50CI5050BC

Internal size: 510x510x63 mm
External size: 570x570x95 mm



**Estensore
Extensor**

50CI5050ES

Internal size: 510x510x95 mm
External size: 570x570x95 mm



PLASTIC BOX



Casse Milleusi - Multipurpose crates

Casse forate, inseribili e sovrapponibili.
Insertable and stackable perforated crates.

50CA5543F

Cap. 50 Lt - 5x43 h 31

50CA6344F

Cap. 65 Lt - 63x44 h 34



**Cassa fondo chiuso senza maniglie
Full bottom without handle**

50CA604007C

Cap. 12 Lt - 60x40 h 7

50CA604010C

Cap. 18 Lt - 60x40 h 10



**Cassa fondo chiuso con maniglie
Full bottom with handle**

50CA604013C

Cap. 24 Lt - 60x40 h 13



**Coperchio per casse milleusi
Multiproposer crate lids**

50CA50COP

55x43 cm

50CA65COP

63x44 cm



**Coperchio per casse 60x40
Crate lid 60x40**

50CA6040COP

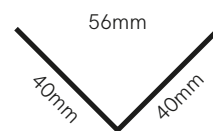
60x40 cm

MACARON DISPLAYS



MACARON

Espositori in plexiglass per macaron.
Plexiglass displays for macarons.



AG05801
315x325 h65 mm
5 file - 50 pcs approx



AG05701
460x330 h145 mm
7 file - 70 pcs approx



AG05601
270x330 h145 mm
4 file - 70 pcs approx



AG07801
270x150 h480 mm
cap. 25 pcs



AG07901
350x350 h450 mm
cap. 60 pcs



AG08201
400x350 h280 mm
cap. 15/18 pcs



AG07701
Ø280 h430 mm
cap. 62 pcs



AG07701P
Ø240 h 280 mm
cap. 30 pcs



AG08101
55x350 h600 mm
cap. 9 pcs

DISPLAY CASES





Vetrina con porta - Display with door

VB00900 bianco - white

49,5x37,5 h52 cm - 2 piani - shelves



Vetrina con porta - Display with door

VB00904 rosso - red

49,5x37,5 h52 cm - 2 piani - shelves



Vetrina con porta - Display with door

VB00908 nero - black

49,5x37,5 h52 cm - 2 piani - shelves



New

Vetrina con 2 ripiani e porta
Display with 2 shelves and door

VB00802

31,5x30,5 h.30,5 cm - 2 ripiani/shelves
distanza fra i piani/shelves distance h.16 cm



New

Vetrina con 3 ripiani e porta
Display with 3 shelves and door

VB00804

31,5x30,5 h.45 cm - 3 ripiani/shelves
distanza fra i piani/shelves distance h.16 cm



New

Vetrinetta multiuso
Multi-function display

VB00803

37x31 h.32,5 cm - 2 ripiani/shelves
distanza fra i piani/shelves distance h.15 cm
Ideale per esporre coni e brioche
Ideal to display cones and brioche



Vetrina 1 porta
Display with 1 door

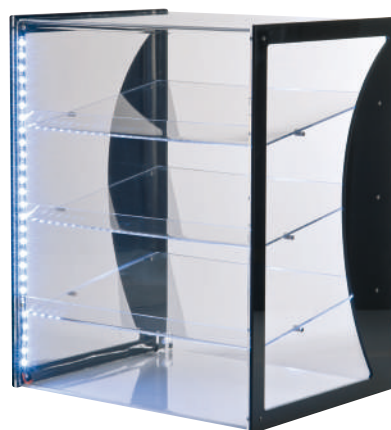
VB00306 - 41x36,5 - h44 cm

3 piani inclinati - inclined shelves 11cm



Vetrina con 1 porta
Display with 1 door

VB00408 - 37x31 - h31 cm
3 piani/shelves 10cm



Vetrina a LED - 3 piani inclinati e porta
LED display - 3 inclined shelves & door

VB00308 - 39,5x32,5 - h50,5



Vetrina con 3 piani inclinati e porta
Display with 3 inclined shelves and door
 42x31 h 42,5 - 27,5x39,5cm

VB00200 Bianco - White

VB00201 Trasp. - Trans.

VB00202 Verde - Green

VB00203 Arancio - Orange

VB00206 Satinato - Glazed

VB00208 Nero - Black



Vetrina con 2 vassoi e porta
Display with 2 trays and door

AR02801 - 49,5x31 - h27 cm

1 lato aperto - 2 cassetti

1 open side - 2 drawers

Misure personalizzabili su richiesta

Measures can be changed on request



Proteggi Brioches
Plexiglass food shields

Misure personalizzabili su richiesta
 Measures can be changed on request



AR0001 - 49,5x30 - h27 cm

AR00011 - 99,5x30 - h27 cm

con battuta 4 cm

AR0001B - 49,5x30 - h27 cm

AR00011B - 99,5x30 - h27 cm

VETRINE - SHOW WINDOWS



Vetrina con 2 ripiani e 4 porte
Display with 2 shelves and 4 doors

VB00102 - 60x37 h 40cm
4 porte su due lati - 4 doors on two sides

VB00102B - 60x37cm - h40cm
2 porte su un lato - 2 door on a side



Vetrina con 2 ripiani e 2 porte
Display with 2 shelves and 2 doors

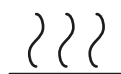
VB00501 - 2 piani/shelves
50x38 h45,5 cm



Vetrina con base in acciaio
Display with stainless steel base

VB00107 - 1 piano-shelf
35 x 49,5 h 33 cm

VB00109 - 2 piani - shelves
35 x 49,5 h 39 cm



Vetrina con base in acciaio riscaldante
Display with heating stainless steel base

Base in acciaio/ St. steel base
Max 40°C - Apertura 2 lati/Door on 2 sides

VB00110 - 2 piani-shelves
35x49,5 h 39 cm

VB00108 - 1 piano-shelf
35x49,5 h 33 cm



Vetrina con bordo a specchio
Display with mirror frame

VB00701 - 31x25,5cm - h52cm
3 piani e porta - 3 shelves and door
h tra i piani/distance between floors 14 cm

Vetrina con 2 ripiani e doppia porta
Display with 2 shelves - double doors

VB00104 - 67x40cm - h53cm

VB00103 - 50x33cm - h53cm



VETRINA BASSA - SHOW WINDOW



Vetrina - Showcase

VP00101

60x36cm - h16cm

Accessori interni non inclusi

Internal accessories not included

Vassoio - Tray

VP00401

34X11cm - h2cm



Piatto - Plate

VP00501

32X9cm - h0,2cm

Vassoio - Tray

VP00700

18X29cm - h2,5cm



Piatto - Plate

VP00801

13X24cm - h0,2cm

Praline Mini display

COD. 604

22x27 h30 cm



Alzata 5 piani - 5 plates display

COD. 605

piani/plates: ø 36, 28, 20, 12, 5 - h27cm

altezza tra i piani 5 cm - height between plates 5 cm



PIATTI DA ESPOSIZIONE DISPLAY PLATES



Vassoio - Tray

VP00500

32x20cm - h2,5cm

Piatto - Plate

VP00601

26x15cm - h0,2cm



Vassoio - Tray

VP00206

17x17cm - h2cm

Piatto - Plate

VP00301

16,5x16,5cm - h0,2cm



Vassoio - Tray

VP01106

17x23cm - h2cm

Piatto - Plate

VP01201

16,5x22,5cm - h0,2cm

Vassoio - Tray

VP00906

10x50cm - h2cm

Piatto - Plate

VP01001

9,5x49,5cm - h0,2cm



VASSOI PLEXIGLASS - PLEXIGLASS TRAYS

LITTLE DECORO

145 x 400 h 20 mm

Colore - Color	Code
Bianco - White	50VP0100
Nero - Black	50VP0108

145 x 289 h 20 mm

Colore - Color	Code
Bianco - White	50VP0200
Nero - Black	50VP0208



204 x 258 h 20 mm

Colore - Color	Code
Bianco - White	50VP0300
Nero - Black	50VP0308

294 x 394 h 20 mm

Colore - Color	Code
Bianco - White	50VP0400
Nero - Black	50VP0408

MODERN STYLE

145 x 400 h 20 mm

Colore - Color	Code
Bianco - White	50VP0500
Nero - Black	50VP0508

145 x 289 h 20 mm

Colore - Color	Code
Bianco - White	50VP0600
Nero - Black	50VP0608



204 x 258 h 20 mm

Colore - Color	Code
Bianco - White	50VP0700
Nero - Black	50VP0708

294 x 394 h 20 mm

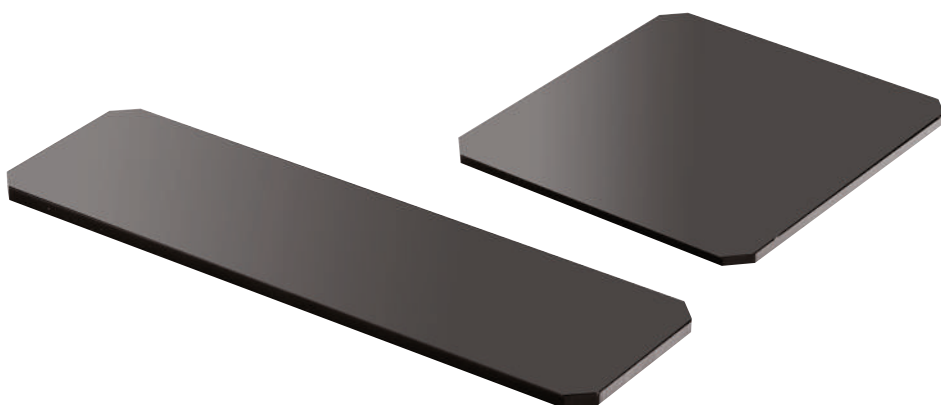
Colore - Color	Code
Bianco - White	50VP0800
Nero - Black	50VP0808

Su richiesta ampia gamma di colori e misure realizzabili
On request different colors and sizes



plexiglass nero - black plexiglass

Size mm	thickness	Code
600X100	5	50VP601008
600X250	5	50VP602508
250X120	5	50VP251208
200x200	5	50VP202008
250x250	5	50VP252508
200X100	5	50VP201008

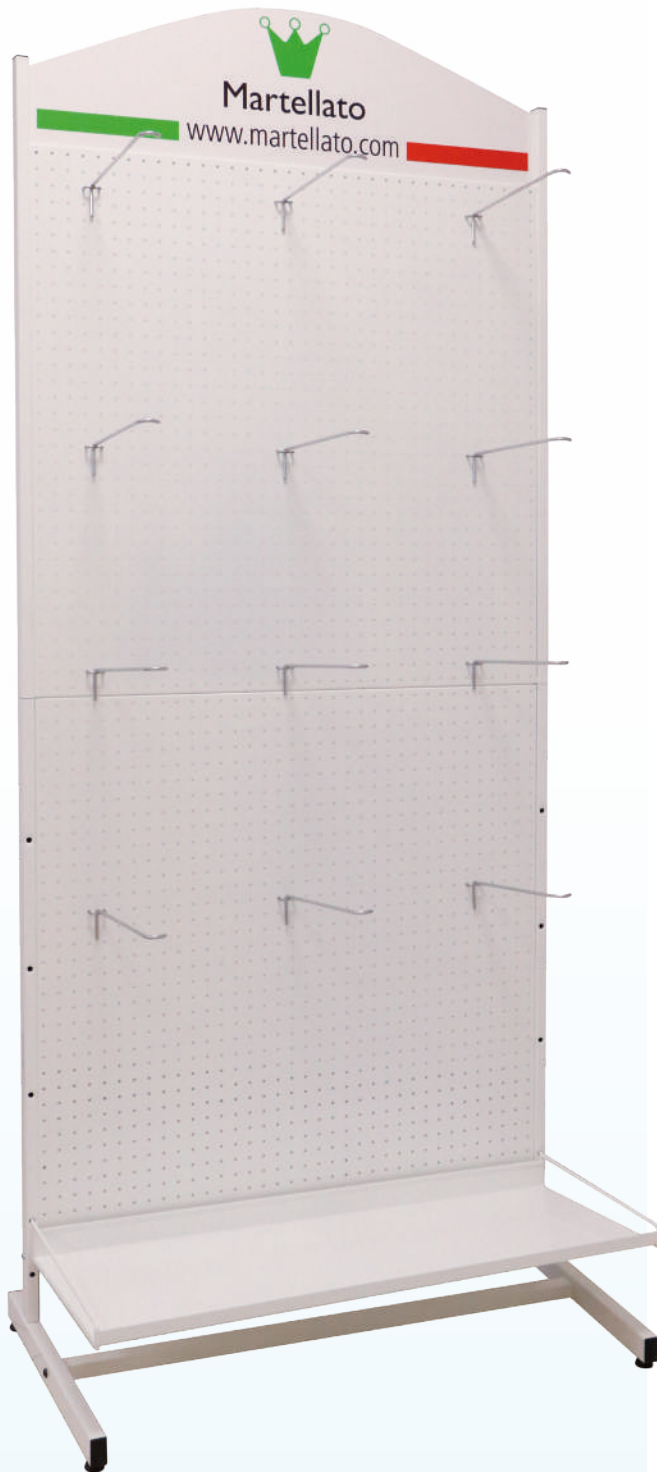


vassoio plexiglass - plexiglass tray

Size mm	Code
470x340 - h50	VS00101



ESPOSITORI PER LA VENDITA SALES DISPLAY



Espositore in metallo
Metal display
ESPOSITORE
95x55 h210 cm
con 20 ganci inclusi
with 20 hooks included

Crowner incluso
Crowner included



Espositore in legno
Wooden display
ESPOWMONOUSO
78,5x52 h195 cm



Espositore in legno
per green poche
Standing wooden display
for green poche
ESPOWG70GP
Misura/Size:
49,4x46,5 h150 cm

PROFESSIONAL TOOLS



UNA LINEA COMPLETA DI SAC À POCHE MONOUSO
A COMPLETE LINE OF DISPOSABLE PASTRY BAGS

MADE IN ITALY by MARTELLATO



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

ALTA QUALITÀ MADE IN ITALY

Pensate per facilitare il lavoro quotidiano dei professionisti, grazie alle caratteristiche dei **diversi modelli** rispondono alle molteplici esigenze ed ai plus di tutti i prodotti.

La produzione è interamente italiana, dalla materia prima accuratamente selezionata alla lavorazione, sotto l'attento controllo di Martellato che, grazie all'impiego delle più **moderne tecnologie** e nel rispetto delle direttive internazionali, è in grado di offrire **sacchetti di alta qualità**.

I NOSTRI PLUS

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

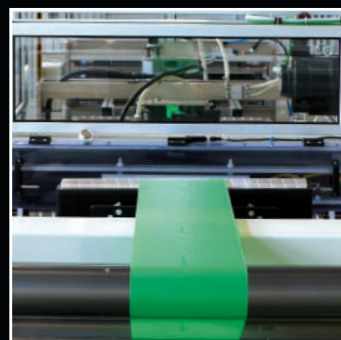
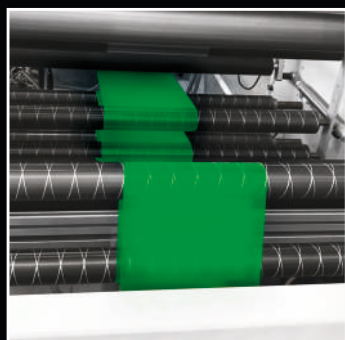
HIGH QUALITY MADE IN ITALY

Designed to make the work of professionals easier, thanks to the characteristics of the **various models** that meet the many requirements and pluses of all products, Martellato disposable products are known and appreciated all over the world.

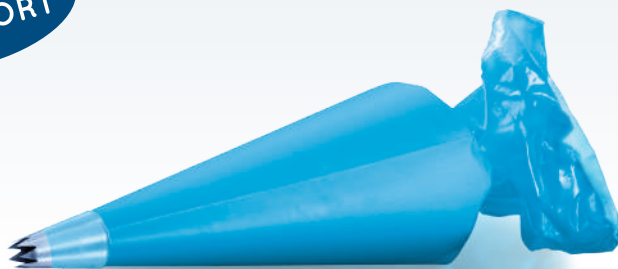
The production of the pastry bags is wholly Italian, from the raw material to processing, under the careful control of Martellato that, thanks to the use of the most **modern technologies** and in compliance with international directives, can offer **high quality bags**.

OUR PLUS

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



EXTRA
COMFORT



MYCRON
80
MY

Blue
Poche

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

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

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

NEW



H 30 CM
50-2030
Dispenser box
100 pcs

H 40 CM
50-2040
Dispenser box
100 pcs

H 55 CM
50-2055
Dispenser box
100 pcs

H 65 CM
50-2065
Dispenser box
100 pcs

HOT
RESISTANT



MYCRON
100
MY

NEW
Orange
Poche

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

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

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



H 30 CM
50-3030
Dispenser box
80 pcs

H 40 CM
50-3040
Dispenser box
80 pcs

H 55 CM
50-3055
Dispenser box
80 pcs

H 65 CM
50-3065
Dispenser box
80 pcs

**SUPER
RESISTANT**



**Crystal
Poche**

MYCRON
80
MY

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

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

Trasparente, super resistente:
un alleato indispensabile nel tuo laboratorio

Transparent, super-resistant bag:
an indispensable help in your laboratory



H 30 CM
ROLL H 30
Dispenser box
100 pcs

H 40 CM
ROLL H 40
Dispenser box
100 pcs

H 55 CM
ROLL H 55
Dispenser box
100 pcs

H 65 CM
ROLL H 65
Dispenser box
100 pcs

**GRIP
EFFECT**



**Green
Poche**

MYCRON
80
MY

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

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

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



H 30 CM
50-1030
Dispenser box
100 pcs

H 40 CM
50-1040
Dispenser box
100 pcs

H 55 CM
50-1055
Dispenser box
100 pcs

H 65 CM
50-1065
Dispenser box
100 pcs

COTTON

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

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

ideal for harder doughs.



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

FLEX

Sacchetti per pasticceria riutilizzabili prodotti con fibre di **poliestere** rivestite di poliuretano, con asola.
Pastry bags made of polyurethane coated **polyester** fibers, with welded seam.



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

EASYFLEX

Sacchetti riutilizzabili, realizzati in **tessuto sintetico impermeabilizzato**.
Rifiniti con resistente cucitura, punta rinforzata e gancio per l'appendimento.
Reusable pastry bags, made of **waterproof synthetic cloth**.
Completed with durable stitching, reinforced toe and hanging hook.



Size cm	Code
25	EASYFLEX25
28	EASYFLEX28
34	EASYFLEX34
40	EASYFLEX40
46	EASYFLEX46
50	EASYFLEX50
55	EASYFLEX55
60	EASYFLEX60
65	EASYFLEX65
70	EASYFLEX70

Confezioni/Pack 20 pcs
(10 pack x 2 pcs each)

SuperFlex

Simply **unbreakable!**

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

La massima temperatura operativa è di 85°C continui. Resiste fino a 95 gradi e sono adatti al microonde

An innovative food-safe material than gives high resistance, flexibility and softness to pastry bags. Superflex bags have a smooth internal surface for an easy emission of creams and an external rough surface for a better grip. Thanks to a special welding of the bag we can guarantee a high hygienic safety. The maximum operating temperature is 85°C continuous.



Senza Imballo - Unpacked

34 CM
SPR034

45 CM
SPR045

50 CM
SPR050

Con Imballo - With package



34 CM
SPR034/C

45 CM
SPR045/C

50 CM
SPR050/C

PRECUT

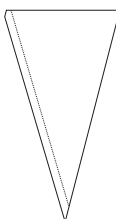
Sac à poche monouso pretagliati per alimenti in polietilene trasparente, **spessore 90 Micron**. Disposable precut pastry bags for food made of transparent polyethylene, **90 Microns thick**.



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

Packed in transparent nylon 25, 50, 100 pcs

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



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

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



Vaso porta Sac à poche

Pastry bag holder

Accessorio ideale per riporre la sac a poche in uso.

50VA001A

Ø200 - h240 mm

Piping tips

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

pack 5 Pezzi - Pieces

Dove non espressamente indicato le confezioni si intendono da **5 pezzi** - le misure sono in millimetri
If not indicated, the package contains **5 pieces** - the measurements are in millimeters



TONDA - ROUND



KIT 10 pcs Mix

BS 10 T Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15 mm

‡ Ø2 BT 202 Ø25 h 50	‡ Ø3 BT 203 Ø25 h 50	‡ Ø4 BT 204 Ø25 h 45	‡ Ø5 BT 205 Ø25 h 45	‡ Ø6 BT 206 Ø25 h 45
‡ Ø7 BT 207 Ø25 h 45	‡ Ø8 BT 208 Ø25 h 45	‡ Ø9 BT 209 Ø25 h 45	‡ Ø10 BT 210 Ø30 h 50	‡ Ø11 BT 211 Ø30 h 50
‡ Ø12 BT 212 Ø30 h 47	‡ Ø13 BT 213 Ø30 h 47	‡ Ø14 BT 214 Ø30 h 47	‡ Ø15 BT 215 Ø35 h 50	‡ Ø16 BT 216 Ø35 h 50
‡ Ø17 BT 217 Ø35 h 50	‡ Ø18 BT 218 Ø35 h 50	‡ Ø20 BT 220 Ø35 h 47	‡ Ø22 BT 222 Ø35 h 47	‡ Ø24 BT 224 Ø35 h 43

STELLA APERTA - OPEN STAR



KIT 10 pcs Mix

BS 10 S Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15 mm

‡ Ø2 BS 102 Ø25 h 50	‡ Ø3 BS 103 Ø25 h 50	‡ Ø4 BS 104 Ø25 h 50	‡ Ø5 BS 105 Ø25 h 50	‡ Ø6 BS 106 Ø25 h 45
‡ Ø7 BS 107 Ø25 h 50	‡ Ø8 BS 108 Ø25 h 45	‡ Ø9 BS 109 Ø25 h 40	‡ Ø10 BS 110 Ø30 h 50	‡ Ø11 BS 111 Ø30 h 50
‡ Ø12 BS 112 Ø30 h 50	‡ Ø13 BS 113 Ø30 h 50	‡ Ø14 BS 114 Ø35 h 55	‡ Ø15 BS 115 Ø35 h 50	‡ Ø16 BS 116 Ø35 h 50
‡ Ø17 BS 117 Ø35 h 50	‡ Ø18 BS 118 Ø35 h 50			

STELLA FRANCESE - FRENCH STAR



‡ Ø4 BF 310 Ø25 h 45	‡ Ø6 BF 311 Ø25 h 45	‡ Ø7 BF 312 Ø25 h 45	‡ Ø9 BF 313 Ø25 h 45	‡ Ø10 BF 314 Ø30 h 50
‡ Ø11 BF 314/11 Ø30 h 50	‡ Ø12 BF 315 Ø30 h 45	‡ Ø13 BF 316 Ø30 h 50	‡ Ø15 BF 317 Ø35 h 50	‡ Ø16 BF 318 Ø35 h 50
‡ Ø18 BF 319 Ø35 h 50	‡ Ø16 BF 0867 Ø35 h 50	‡ Ø20 BF 0869 Ø35 h 48		

STELLA CHIUSA - CLOSED STAR



‡ Ø2 BC 320 Ø25 h 47	‡ Ø3 BC 321 Ø25 h 47	‡ Ø4 BC 322 Ø25 h 47	‡ Ø5 BC 323 Ø25 h 47	‡ Ø6 BC 324 Ø25 h 43
‡ Ø7 BC 325 Ø35 h 50	‡ Ø8 BC 326 Ø30 h 50	‡ Ø9 BC 327 Ø30 h 50	‡ Ø10 BC 328 Ø35 h 53	‡ Ø11 BC 329 Ø35 h 50
‡ Ø12 BC 330 Ø35 h 50				

FANCY PIPING NOZZLES



‡ Ø5 - BX 1820
Ø30 h 42



‡ Ø23 - BX0001
Ø37 h 42



‡ Ø23 - BX0009
Ø37 h 42



‡ Ø20 - BX 0252
Ø30 h 40



‡ Ø20 - BX 0250
Ø30 h 40



‡ Ø 0,4 - BX0028
Ø18 h 37



‡ Ø 0,6 - BX0029
Ø18 h 35



‡ Ø 0,9 - BX0030
Ø18 h 36



‡ Ø4 - BX0031
Ø18 h 34



‡ 4x4 - BX0032
Ø18 h 34



‡ 3x3 - BX0033
Ø18 h 33



‡ 5x5 - BX0034
Ø18 h 33



‡ Ø8 - BX0038
Ø18 h 28



‡ Ø9 - BX0047
Ø18 h 26



‡ Ø11 - BX0050
Ø18 h 24



‡ Ø5 - BX0042
Ø18 h 30



‡ Ø7 - BX0045
Ø18 h 31



‡ Ø10 - BX0046
Ø18 h 30



‡ Ø2 - BX0048
Ø18 h 30

BASKET PIPING NOZZLES



‡ 17 - BX 9017
Ø30 h 50



‡ 20 - BX 9022
Ø30 h 45



‡ 16x2 - BD 300
Ø25 h 40



‡ 20x3 - BD 301
Ø30 h 43



‡ 27 - BD 302
Ø35 h 45

STRIPES & BORDER



‡ Ø10
BX9990 - Ø30 h 50



‡ Ø12
BX9991 - Ø30 h 50



‡ Ø14
BX9992 - Ø30 h 50



‡ Ø13 L20
BX 2312 - Ø25 h 40



‡ Ø12 L16
BX 2314 - Ø25 h 40



‡ Ø14 L20
BX 2315 - Ø30 h 45



‡ Ø13 L25
BX 1510 - Ø30 h 45



‡ 16
BX 1303 - Ø25 h 40



‡ 18x4
BX 1217 - Ø25 h 37



‡ 20x7
BX 1405 - Ø25 h 40



‡ 16x2
BX 0116 - Ø25 h 40



‡ 19x2
BX 0119 - Ø25 h 40



‡ 12x3
BX 1906 - Ø35 h 45



‡ 15x2
BX 0134 - Ø25 h 42



‡ Ø5
BX 3005 - Ø35 h 50



‡ 15x5
BX 0158 - Ø25 h 45



‡ 25
BX0026
Ø18 h 36



‡ 25
BX0027
Ø18 h 36



‡ Ø5
BX0039
Ø18 h 32



‡ 10
BX0043
Ø18 h 28



‡ Ø6
BX0040
Ø18 h 30



‡ Ø8
BX0044
Ø18 h 28



‡ Ø7
BX0049
Ø18 h 30



‡ 9
BX 8019
Ø17 h 28

FLOWER & PETALS NOZZLES



‡ 03 - BX 0190
Ø25 h 43



‡ 05 - BX 4014
Ø25 h 45



‡ 13 - BX 1013
Ø25 h 43



‡ 13 - BX 0108
Ø25 h 40



‡ 015 - BX 5017
Ø30 h 43



‡ 06 - BX 6018
Ø30 h 45



‡ 18 - BS 0F6K
Ø30 h 45



‡ 6 - BS 0D6K
Ø25 h 42



‡ 013 - BA 413
Ø30 h 47



‡ 015 - BA 415
Ø35 h 53



‡ 05 - BX 0510
Ø25 h 42



‡ 010 - BX 7020
Ø30 h 45



‡ 06 - BS 0195
Ø25 h 42



‡ 010 - BS 0195K
Ø25 h 40



‡ 08 - BC 0855
Ø30 h 45



‡ 015 - BR 330
Ø30 h 50



‡ 08 - BX 2013
Ø25 h 40



‡ 020 - BR 331
Ø30 h 45



‡ 08 - BR 332
Ø35 h 50



‡ 011 - BA 411
Ø30 h 50



‡ 17 - BX 0123
Ø24 h 40



‡ 13x2 - BX 0120
Ø24 h 43



‡ 17x2
BX 1105
Ø25 h 40



‡ 18
BX 1115
Ø25 h 50



‡ 16
BX 1123
Ø25 h 40



‡ 14
BX 1132
Ø25 h 40



‡ 8
BX 1605
Ø25 h 45



‡ 10
BX0041
Ø18 h 34



‡ 5x1
BX0035
Ø18 h 35



‡ 7x1,5
BX0036
Ø18 h 35



‡ 10x3
BX0037
Ø18 h 33

piping tips *Floreal*



BX 2117
 Ø25 h 40 ± Ø1



BX 1713
 Ø25 h 40 ± Ø2



BX0012
 Ø37 h 42 ± Ø23



BX 2219
 Ø30 h 40 ± Ø2



BX0002
 Ø37 h 42



BX0004
 Ø37 h 42



BX0006
 Ø37 h 42



BX0008
 Ø37 h 42



BX0011
 Ø37 h 42



BX0014
 Ø37 h 42



BX0016
 Ø37 h 42



BX0017
 Ø37 h 42



BX0023
 Ø37 h 42



BX0051
 Ø35 h 38



BX0052
 Ø35 h 38



BX0053
 Ø35 h 38



BX0054
 Ø37 h 42



BX0055
 Ø37 h 42



BX0056
 Ø37 h 42



BX0057
 Ø37 h 42



BX0058
 Ø37 h 42



BX0059
 Ø37 h 42



BX0060
 Ø37 h 42



BX0061
 Ø37 h 42



BX0062
 Ø37 h 42



BOS12FLO
 Box 12 pcs



Sphere pipng tips ball



‡ Ø22
BX0100
Ø32 h 60 ‡ Ø22
Pack 1 pc

‡ Ø22
BX0101
Ø32 h 57
Pack 1 pc

‡ Ø22
BX0102
Ø32 h 57 ‡ Ø22
Pack 1 pc

‡ Ø22
BX0103
Ø32 h 57 ‡ Ø22
Pack 1 pc

‡ Ø22
BX0104
Ø32 h 57 ‡ Ø22
Pack 1 pc

SPECIAL NOZZLES



‡ Ø4
BIM 340
Ø25 h 90
Pack 5 pcs



‡ Ø8
BIM 232
Ø25 h 95
Pack 5 pcs



‡ 31
BXB01
Ø55 h 60 ‡ Ø31
pack 1 pc



‡ 31
BXB02
Ø55 h 56 ‡ Ø31
pack 1 pc



ADAPTERS



Piccolo - Small

50AD001 - pack 1 pc
base 18



Medi - Medium

50AD002 - kit 2 pcs
base 25 - 31



Grande - Large

50AD003 - pack 1 pc
base 36



*piping tips
Floreal*



*piping tips
Sphere ball*

Floreal & Sphere Ball

50AD004 - pack 2 pcs
Per bocchette a sfera e floreali
For sphere ball and floreal tips

ADAPTERS Bi & Tri COLOR

Kit di adattatori, per realizzare decorazioni a due o tre colori.
Adapter kit suitable to prepare decorations with two or three colours.



BI & TRI COLOR

40-WA010 - pack 2 pcs
Adatto a bocchette Ø30 h 50
Suitable for piping tips Ø30 h 50

DISPLAYS



Espositore in plexiglass
Plexiglass display

ESPOB60

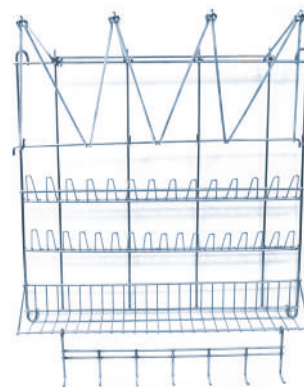
Size: 515x315 h210mm
with crowner for 60 piping tips



Portabocchette in plexiglass
Plexiglass piping tips holder

ESPOBO32

Size: 310x100 h390mm
con anta protettiva
with protective door



Espositore per bocchette e sacchetti
Wall rack for piping tips & pastry bags
Size: 510x350 h490mm

ESPO B

metallo rivestito
di colore bianco
metal with
a white coating

ESPO ST

Inox - Stainless steel



Bocchette Miste Big piping Tips

BOS 36 BIG - h 50 mm

il kit include:

- 36 bocchette miste
- 3 adattatori
- pratica scatola in plastica

the kit includes:

- 36 mixed jets
- 3 adapters
- practical plastic box

Bocchette da decorazione Decorative piping Tips

BOS 52 - h 33 mm

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

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



Bocchette da decorazione- Decorative piping Tips

BOS 26 - h 33 mm

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

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





Big Size
BOSPL1 - Box 12 pcs
 Plastica - Plastic



Small Size
BOSPL2 - Box 12 pcs
 Plastica - Plastic



Kit 6 Pezzi
BPL6 - 6 pcs
 Plastica - Plastic



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



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



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

Nylon bristles and plastic handle.
 Conical shape ideal for cleaning all the
 nozzle models.

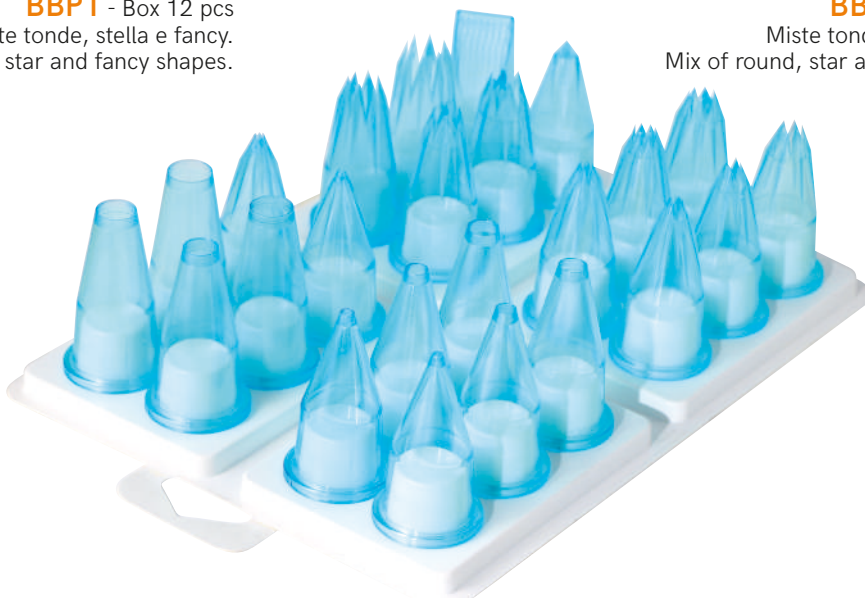


Bocchette in Tritan
Tritan nozzle box
BBP1 - Box 12 pcs
 Miste tonde, stella e fancy.
 Mix of round, star and fancy shapes.



Bocchette in Tritan
Tritan nozzle box
BBP2 - Box 12 pcs
 Miste tonde, stella e fancy.
 Mix of round, star and fancy shapes.

Bocchette in Tritan
Tritan nozzle box
BBP3 - Box 24 pcs
 Miste tonde, stella e fancy.
 Mix of round, star and fancy shapes.



PROFESSIONAL SPATULAS

Un'ampia gamma di spatole proposte da Martellato
per rispondere alle diverse necessità di utilizzo.
Materiali di alta qualità con caratteristiche proprie e forme
appositamente studiate per adattarsi all'uso specifico.
Manico con impugnatura comoda, resistenti nel tempo e lavabili in lavastoviglie,
sono un indispensabile strumento in ogni laboratorio professionale.

A wide range of spatulas proposed by Martellato to meet the different needs of use.
High quality materials with specific characteristics and shapes
specially designed to adapt to different uses.
Handle with comfortable grip, resistant over time and dishwasher safe,
they are an indispensable tool in every professional laboratory.



SPATOLE MORBIDE IN PLASTICA

SOFT PLASTIC SPATULAS

Spatola professionale bicomponente cucchiaio soft in gomma, manico in abs resistente plastica rigida.

Resistente a temperature fino a 100°C

Professional two-component spatula, soft rubber spoon, resistant rigid abs plastic handle.

Resistant to temperatures up to 100 ° C



50GO300

Cucchiaio - Spoon 115x70 mm
Total size 310x70 mm

50GO350

Cucchiaio - Spoon 115x70 mm
Total size 350x70 mm

50GO400

Cucchiaio - Spoon 115x70 mm
Total size 400x70 mm

50GO275

Cucchiaio - Spoon 88x49 mm
Total size 275x49 mm



EXTRA SOFT

Spatola professionale con anima interna rivestita in materiale termoplastico bianco morbido, resistente a temperature fino a 100°C

Professional spatula with internal core covered in soft white thermoplastic material, resistant to temperatures up to 100°C



50SG250B

Cucchiaio - Spoon 84x42 mm
Total size 254x42 mm

50SG300B

Cucchiaio - Spoon 107x51 mm
Total size 305x51 mm

50SG350B

Cucchiaio - Spoon 118x59 mm
Total size 355x59 mm

Spatola professionale bicomponente cucchiaio in gomma, manico in resistete plastica rigida.

Resistente a temperature fino a 70°C.

Professional two-component spatula, rubber spoon, rigid resistant plastic handle.

Resistant to temperatures up to 70 ° C



MEL 250

Cucchiaio - Spoon 85 mm
Total size 250 mm

MEL 350

Cucchiaio - Spoon 115 mm
Total size 350 mm

MEL 450

Cucchiaio - Spoon 115 mm
Total size 450 mm

SPATOLE RIGIDE IN PLASTICA

HARD PLASTIC SPATULAS

Spatola rigida monopezzo, materiale ABS bianco resistente a temperature fino a 100°C
Cucchiaio rettangolare sottile, manico ergonomico con foro per l'appendimento.

One-piece rigid spatula, white abs material resistant to temperatures up to 100 ° C
Thin rectangular spoon, ergonomic handle with hole for hanging.



50SR340

Cucchiaio - Spoon 100x59 mm
Total size 339x59 mm

Spatola rigida monopezzo, materiale ABS bianco resistente a temperature fino a 100°C
Cucchiaio rigido, tre lunghezze di manico con foro per l'appendimento.

One-piece rigid spatula, white ABS material resistant to temperatures up to 100 ° C
Rigid spoon, three lengths handles with hole for hanging.



SCM30

Cucchiaio - Spoon 105x55 mm
Total size 300x55 mm

SCM35

Cucchiaio - Spoon 105x55 mm
Total size 345x55 mm

SCM40

Cucchiaio - Spoon 105x55 mm
Total size 400x55 mm

Spatola rigida monopezzo, materiale ABS bianco resistente a temperature fino a 100°C
Cucchiaio liscio extra forte, punta stondata, manico ergonomico con foro per l'appendimento.

One-piece rigid spatula, white ABS material resistant to temperatures up to 100 ° C
Extra strong smooth spoon, with rounded tip, ergonomic handle with hole for hanging.



50SP300B

Cucchiaio - Spoon 92x48 mm
Total size 300x48 mm

50SP350B

Cucchiaio - Spoon 96x53 mm
Total size 350x53 mm

50SP400B

Cucchiaio - Spoon 99x58 mm
Total size 400x58 mm

Spatola rigida monopezzo, materiale poliammide resistente a temperature fino a 220°C

One-piece rigid spatula, polyamide material resistant to temperatures up to 220 ° C



MEX250 Spatola - Spatula 120 mm Total size 250 mm	MEX300 Spatola - Spatula 120 mm Total size 300 mm	MEX400 Spatola - Spatula 145 mm Total size 400 mm	MEX500 Spatola - Spatula 210 mm Total size 500 mm
--	--	--	--

Spatole con cucchiaino cavo in gomma e manico in resistente materiale termoplastica.
Resistente a temperature fino a 70°C

Spatulas with rubber hollow spoon and handle in resistant thermoplastic material.
Resistant to temperatures up to 70 ° C



MSP 250 Cucchiaino - Spoon 90 mm Total size 250 mm	MSP 350 Cucchiaino - Spoon 90 mm Total size 350 mm
---	---

Spatole professionali rigide monopezzo, materiale ABS bianco resistente a temperature fino a 100°C

One-piece hard professional spatulas, white ABS material resistant to temperatures up to 100°C



50SA150B Lama - Blade 144x40 mm Total size 324x40 mm	50SA250B Lama - Blade 244x40 mm Total size 424x40 mm
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50SL300B Lama - Blade 144x30 mm Total size 300x30 mm	50SL370B Lama - Blade 209x40 mm Total size 370x40 mm
---	---

SPATOLE IN ACCIAIO ST. STEEL SPATULAS

Spatole professionali con lama dritta o angolare in acciaio inox.

Lama rigida per distribuire uniformemente anche ganache più dure ma flessibile per un glassaggio ottimale. Manico realizzato in robusta plastica, ergonomico e antiscivolo, progettato con speciale appoggio per il pollice, ideale per una presa confortevole e sicura.

Professional spatulas with stainless steel straight or angular blade.

Sturdy blade to spread also harder ganache but flexible for optimal glazing. Handle made of resistant plastic, ergonomic and anti-slip, with a special thumb support, for a comfortable and secure grip.



50SPANG09

Manico Handle 120 mm
Lama - Blade 20x90 mm

50SPANG16

Manico Handle 130 mm
Lama - Blade 29x160 mm

50SPANG20

Manico Handle 130 mm
Lama - Blade 37x205 mm



50SPA15

Manico Handle 130 mm
Lama - Blade 27x155 mm

50SPA20

Manico Handle 130 mm
Lama - Blade 29x200 mm

50SPA25

Manico Handle 130 mm
Lama - Blade 37x254 mm

50SPA30

Manico Handle 130 mm
Lama - Blade 45x308 mm

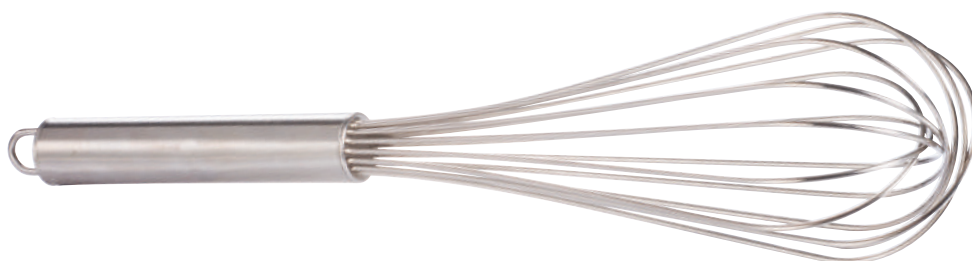
SPA36

Manico Handle 135 mm
Lama - Blade 360x50 mm

FRUSTE PROFESSIONALI PROFESSIONAL WHISKS

Interamente realizzata in acciaio inox, 8 robusti fili d. 2,2 mm
Resistente ad alte temperature.

Entirely made of stainless steel, 8 sturdy wires d. 2.2 mm
Resistant to high temperatures.



50FA01

Total size: 25 cm

50FA02

Total size: 30 cm

50FA03

Total size: 35 cm

50FA04

Total size: 40 cm

50FA05

Total size: 45 cm

50FA06

Total size: 50 cm

Manico in plastica rinforzato con fibra di vetro, 16 fili sottili in acciaio inox.
Resistente ad alte temperature.

Glass fiber reinforced plastic handle, 16 thin stainless steel wires.
Resistant to high temperatures.



TFRU25

Total size: 25 cm
Filo - wire Ø 1,5 mm

TFRU30

Total size: 30 cm
Filo - wire Ø 1,8 mm

TFRU35

Total size: 35 cm
Filo - wire Ø 1,8 mm

TFRU40

Total size: 40 cm
Filo - wire Ø 1,8 mm

TFRU45

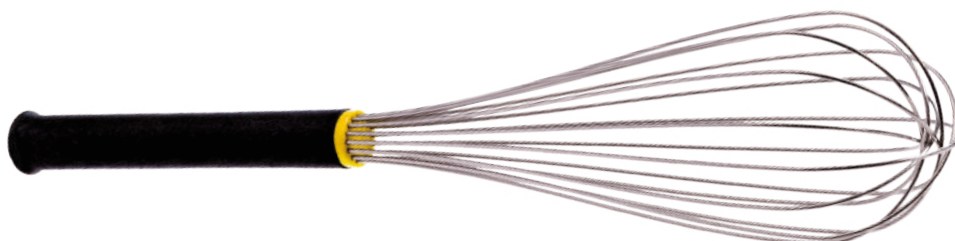
Total size: 45 cm
Filo - wire Ø 2 mm

TFRU50

Total size: 50 cm
Filo - wire Ø 2 mm

Manico in plastica rinforzato con fibra di vetro, 16 fili sottili in acciaio inox.
Resistente ad alte temperature.

Glass fiber reinforced plastic handle, 16 thin stainless steel wires.
Resistant to high temperatures.



MFRU25

Total size: 25 cm
Filo - wire Ø 1,5 mm

MFRU30

Total size: 30 cm
Filo - wire Ø 1,8 mm

MFRU35

Total size: 35 cm
Filo - wire Ø 1,8 mm

MFRU40

Total size: 40 cm
Filo - wire Ø 1,8 mm

MFRU45

Total size: 45 cm
Filo - wire Ø 2 mm

MFRU50

Total size: 50 cm
Filo - wire Ø 2 mm

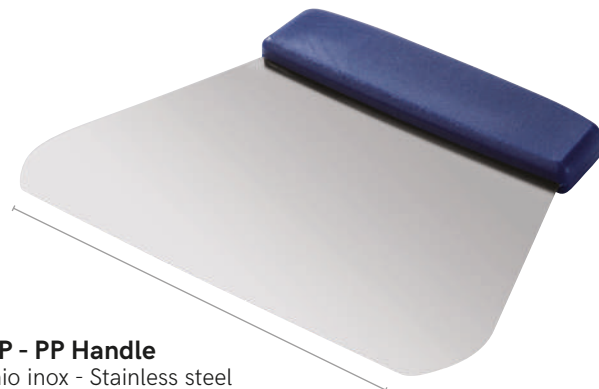
TAGLIA IMPASTO - DOUGH CUTTERS

Spatole taglia impasto con impugnatura rotonda.
 Raschie e spatole taglia impasto lama in acciaio inox e manico in plastica.
 Spatulas for cutting dough with round grip.
 Scrapers and spatulas for cutting dough, stainless steel blade and plastic handle.



50RAS1 50RAS2
 130 h105 175 h105

Lama Blade: Acciaio inox - Stainless steel
 Spessore - Thickness 0,40 mm
 Altezza - Height 80 mm



RAS 3
 195 h145

Impugnatura in PP - PP Handle
Lama Blade: Acciaio inox - Stainless steel
 Spessore - Thickness 0,50 mm
 Altezza - Height 110 mm

PER CIOCCOLATO - FOR CHOCOLATE

Manico in plastica - Lama acciaio inox - Ideali per la lavorazione del cioccolato.
 Plastic handle - Stainless steel blade - Ideal for working chocolate.



RAS 4
 145 h210

RAS 5 RAS 6
 245 h210 295 h210

ROSSO - RED
Lama Blade:
 Acciaio inox - Stainless steel
 Altezza - Height 50 mm



RAS 7 RAS 8
 120 h225 200 h240

NERO - BLACK
Lama Blade:
 Acciaio inox - Stainless steel

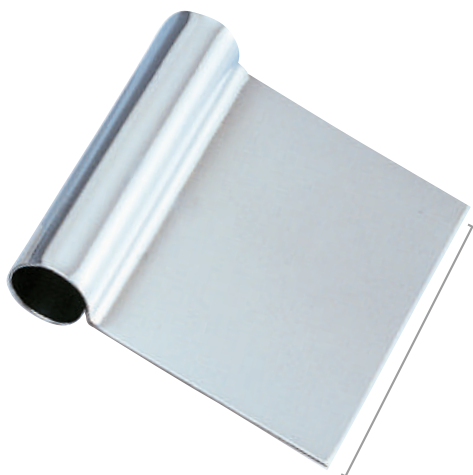
TAGLIA IMPASTO -

Spatole taglia impasto con impugnatura rotonda

Acciaio inox - Stainless steel
 Altezza - Height 80 mm

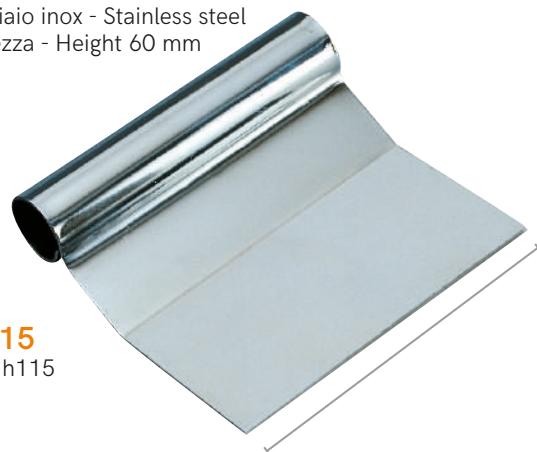
RD105 RD125
 105 x h105 125 x h105

RD150 RD175
 150 x h105 175 x h105



Acciaio inox - Stainless steel
 Altezza - Height 60 mm

RC115
 120 x h115



RASCHIETTI IN PLASTICA - PLASTIC SCRAPERS

Raschietti in plastica per creme ed altri impasti. Confezioni 10 pezzi.
Plastic scrapers for creams and other doughs. Packs of 10 pcs.



145x95 MM
50RTD1 Rigido - Rigid



150x110 MM
50RTF1 Rigido - Rigid
50RTF2 Morbido - Soft



145x95 MM
50RTL1 Rigido - Rigid
50RTL2 Morbido - Soft



120x90 MM
50RTP1 Rigido - Rigid
50RTP2 Morbido - Soft



125x90 MM
50RTA1 Rigido - Rigid
50RTA2 Morbido - Soft



140x90 MM
50RTO1 Rigido - Rigid
50RTO2 Morbido - Soft



150x150 MM
50RTV1 Rigido - Rigid
50RTV2 Morbido - Soft

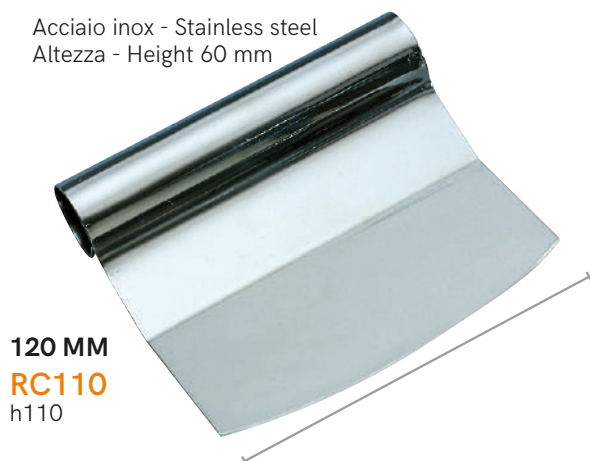


BIG SIZE
215x130 MM
50RTT1 Rigido - Rigid

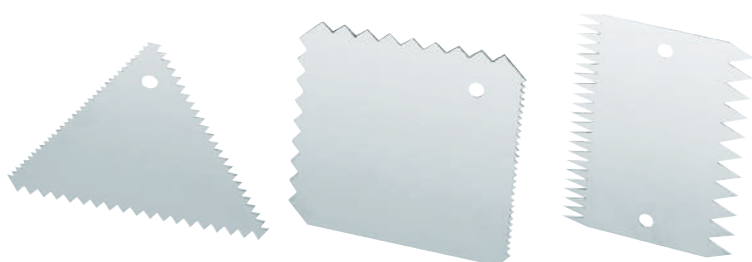


BIG SIZE
195x150 MM
50RTS1 Rigido - Rigid

Acciaio inox - Stainless steel
Altezza - Height 60 mm



120 MM
RC110
h110



Raschietti dentati - Scraper comb
INOX 3

Acciaio inox - Stainless steel 18/8
Spessore - Thickness 0,50 mm
Triangular 100x103 mm
Square 100x100 mm
Rectangular 56x110 mm

COLTELLI PROFESSIONALI PROFESSIONAL KNIVES

Robusta lama in acciaio inox temperato. Manico ergonomico in polipropilene, materiale igienico, atossico e resistente in lavastoviglie. Confezione in blister sicuri.

Sturdy blade in tempered stainless steel, made in Italy. Ergonomic polypropylene handle, hygienic, non-toxic and dishwasher safe material. Blister pack.



Cuoco 30 - Chef 30

50COL05

Lama - Blade: 300mm



Spelucchino 9 - Paring 9

50COL01

Lama - Blade: 90mm



Pasticceria 30 - Pastry 30

50COL02

Lama - Blade: 300mm



Cuoco 26 - Chef 26

50COL04

Lama - Blade: 260mm



Pasticceria 34 - Pastry 34

50COL03

Lama - Blade: 360mm



Salati e formaggi 26 - Salty and cheese 26

50COL06

Lama - Blade: 260mm



Pane e panettone 25 - Bread and panettone 25

50COL07

Lama - Blade: 250mm

PINZE CHEF CHEF TWEEZERS

Pinza professionale da cucina, caratterizzata dal design ergonomico, per una sicura e comoda maneggevolezza, che la rende adatta anche a decori e cibi più delicati.

Estremità antiscivolo, perfettamente allineate per afferrare con la massima precisione.

Pratica e comoda impugnatura con grip antiscivolo, garantisce una presa sicura e ferma.

Realizzata in acciaio inox di alta qualità è lavabile in lavastoviglie.

Professional cooking tweezer, the ergonomic design for safe and comfortable handling makes it suitable for delicate decorations and food.

Non-slip ends, perfectly aligned, can precisely grab small detailed items with maximum precision without slipping.

Practical and comfortable thanks to the ridged handle that ensures a secure grip.

Made of high quality stainless steel, dishwasher safe.



50PI03 - 30 cm

50PI02 - 20 cm



50PI05 - 30 cm

50PI04 - 20 cm



50PI01 - 16 cm

GRATER & ZESTER

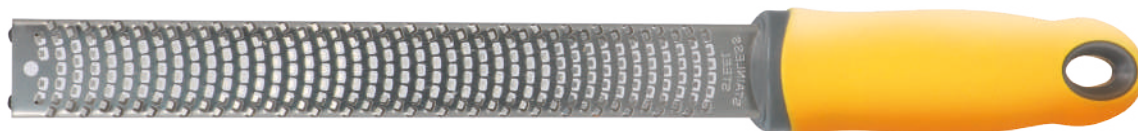
Ideale per cioccolato, formaggio, agrumi e altro.

Lama in **acciaio**, Manico **soft touch antiscivolo**, custodia protettiva.

Ideal for chocolate, cheese, citrus and more.

Stainless steel blade, **Non slip soft** handle, blade cover for safe storage.

Giallo - Yellow
50ZES01



Rosso - Red
50ZES02



Nero - Black
50ZES03



PENNELLI - PASTRY BRUSHES

Pennello professionale per cucina Pennello multiuso con setole di alta qualità e impugnatura in plastica combinata a gomma, per una maggiore comodità. Resistente fino a 120°C. Lavabile in lavastoviglie. Made in Italy.

Professional cooking brush Multi-purpose brush with high quality bristles and comfortable handle in plastic and rubber. Heat resistant up to 120°C. Dishwasher safe. Made in Italy.



50PE30
30 mm

50PE40
40 mm

50PE50
50 mm

50PE60
60 mm

50PE70
70 mm

Setola sintetica lunga 70mm. Manico in plastica completo di gancio per l'appendimento.
Synthetic bristle 70mm. Plastic handle with hook for hanging.



PEMS20
20 mm

PEMS30
30 mm

PEMS40
40 mm

PEMS50
50 mm

PEMS60
60 mm

PEMS70
70 mm

PINZE - PINCERS



PINZAX1
Pinze in acciaio inox
St. Steel pincers
190x17mm



PINZAX2
Pinze in acciaio inox
St. Steel pincers
190x36mm



PINZAX3
Pinze in acciaio inox
St. Steel pincers
190x38mm



PINZAX4
Pinze in acciaio inox
St. Steel pincers
190x58mm



PINZA
Pinza in plastica
Plastic pincer

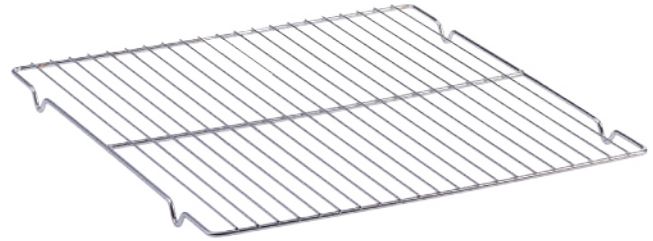
GRIGLIE - RACKS

Griglia di raffreddamento ideale per **glassare** e **raffreddare** torte. Resistente alle alte temperature.
Realizzato in acciaio inox, con piedini per facilitare il lavoro. Lavabile in lavastoviglie.
Cooling grid ideal for **cooling** and **glazing** cakes. Resistant to high temperatures.
Made of stainless steel with raised base to facilitate work. Dishwasher safe.



Ø30 CM
PR30

Ø40 CM
PR40



30x30 CM
PR30X30

40x60 CM
PR40X60

50x50 CM
PR50X50

SETACCI - SIEVES

Setacci in acciaio inox per farina. Trama setaccio 0,50 mm
Stainless steel sieves for flour.



Ø30 CM
SETAC30

Ø28 CM
SETAC28

Ø26 CM
SETAC26

Ø24 CM
SETAC24

Ø21 CM
SETAC21

Ø19 CM
SETAC19

Ø16 CM
SETAC16

Spargi Polvere

Diffusori a maglia fine con tappo a vite. Ideali per spolverare zucchero a velo e farina o aggiungere spezie e cacao. Il coperchio a rete fine diffonde il contenuto in modo leggero e uniforme, è sicuro e facile da rimuovere per riempire di nuovo il barattolo. Fatti in acciaio inossidabile con una copertura di plastica ermetica per proteggere il contenuto.

Mesh Shaker

Fine mesh shakers with a screw cap. Ideal for sprinkling icing sugar and flour or adding spices and cocoa. The fine mesh lid spreads contents lightly and evenly, it is safe and easy to remove to refill the can. Made from stainless steel with an airtight plastic cover to protect the contents.



cap. 280 g
SETACIOK
Ø65 h90mm

cap. 450 g
SETACIOK2
Ø73 h120mm

TAGLIAPASTA ESTENSIBILE

EXPANDABLE WHEELS CUTTER

Tagliapasta estensibile in acciaio, consente di tagliare in modo rapido e preciso strisce di impasti della stessa misura. Disponibile anche in versione doppia con lame dritte su un lato e alette scanalate sul retro. La distanza delle ruote è facilmente regolabile per ottenere strisce dai 10 ai 120 mm. Diametro ruota 5,5 cm. Le ruote possono essere bloccate nella posizione desiderata stringendo i dadi ad alette, e per riporle facilmente.

Expandable dough cutter allows to cut pastry and dough quickly and accurately into same-size strips at one time. Wheels and frame are stainless steel. Available also dual design with straight blades on one side and fluted blades on the reverse. Adjustable wheels distance for a variety widths from 10 mm to 120 mm. Wheel diameter 5.5 cm. Cutting wheels can be locked into place by tightening the wing nuts, easy storage.



5 Lame lisce - Straight Blades
ROTAPINOX 5 P



5 Lame ondulate - Curved Blades
ROTAPINOX 5 O



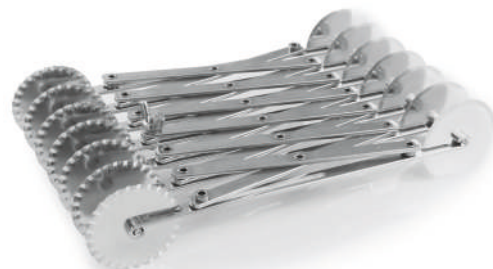
5 Lame ondulate - Curved Blades
5 Lame lisce - Straight Blades
ROTINOX 5 P/O



7 Lame lisce - Straight Blades
ROTAPINOX 7 P

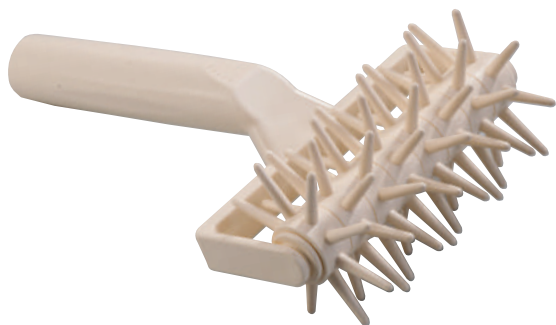


7 Lame ondulate - Curved Blades
ROTAPINOX 7 O



7 Lame ondulate - Curved Blades
7 Lame lisce - Straight Blades
ROTINOX 7 P/O

RULLI FORAPASTA - CUTTING DOCKER



Rullo in plastica forapasta
Plastic spiked roller

6 CM
RFP 6

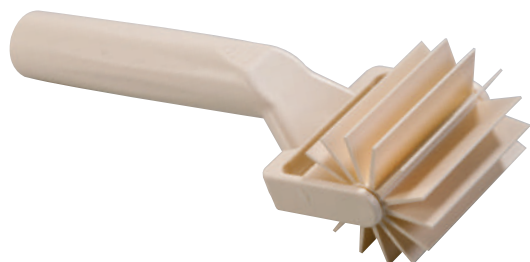
12 CM
RFP 12



Rullo in plastica per losanghe
Plastic lattice cutting rollers

6 CM
RPL 6

12 CM
RPL 12



Rullo in plastica a lamelle
Plastic cutting roller

6 CM
RPS 6



Rullo forapasta in alluminio
Aluminum spiked roller

12 CM
RFP12INOX



Rullo in alluminio per losanghe
Aluminum lattice cutting roller

12 CM
RPL12INOX
Distanza tra lame 7 mm
Distance between blade 7 mm



Rotella tagliapasta e pizza
Pastry and pizza cutters

Ø 5,5 CM
PC55

Ø 6,5 CM
PC65

Ø 10 CM
PC100

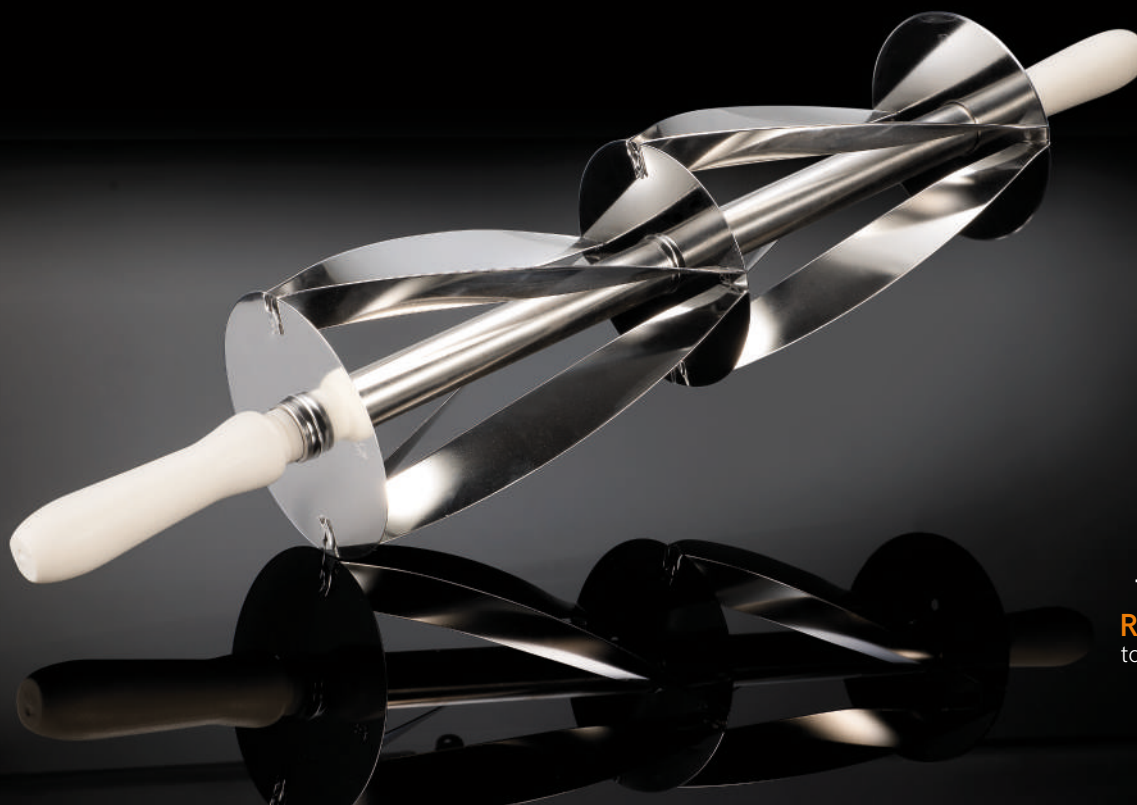
Ø 12 CM
PC120

TAGLIA CROISSANT - CROISSANT CUTTERS



Rulli taglia croissant triangolari acciaio inox e manico ergonomico in plastica.
Triangular croissant cutters made of stainless steel, with ergonomic plastic handle.

la misura del taglio è riferita al triangolo di pasta lato base (B) x altezza (H)
the measure of the cut refers to the triangle of dough on the base side (B) x height (H)



180x200 mm
RDC180X200
total size: 660 mm



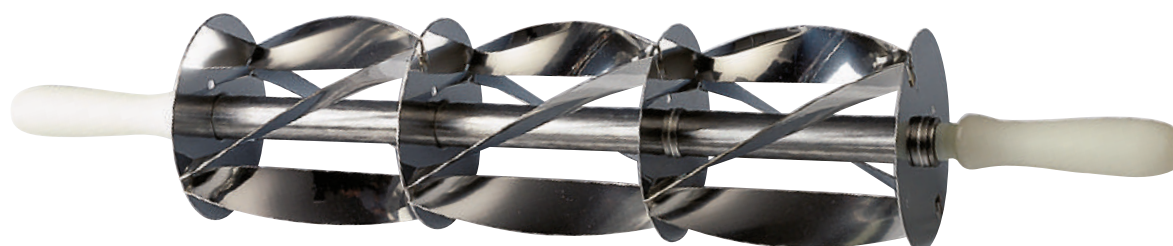
180x140 mm
RSC180X140
total size: 400 mm

110x150 mm
RSC110X150
total size: 410 mm

97x210 mm
RSC97X210
total size: 460 mm

180x200 mm
RSC180X200
total size: 450 mm

70x100 mm
RSC70X100
total size: 360 mm



180x200 mm
RTC180X200
total size: 860 mm

RULLI - ROLLING PINS



Rulli di legno
Wooden rolling pins

50 CM

RL 1 - Ø 7cm

50 CM

RL 2 - Ø 8cm

60 CM

RL 3 - Ø 7cm

60 CM

RL 4 - Ø 8cm



Rulli di legno girevoli
Revolving wooden rolling pins

30 CM

RLS 30 - Ø 8cm

35 CM

RLS 35 - Ø 8cm

40 CM

RLS 40 - Ø 8cm

45 CM

RLS 45 - Ø 8cm

50 CM

RLS 50 - Ø 8cm

60 CM

RLS 60 - Ø 8cm



Rulli in polietilene
Polyethylene rolling pins

30 CM

RLS 50 PE
Ø 7cm

40 CM

RLS 60 PE
Ø 7cm

50 CM

RLS 70 PE
Ø 7cm



Rulli in polietilene ideali per pasta zucchero
Polyethylene rolling pins for sugar paste

23 CM

40-W021
Ø 2,5cm

35 CM

40-W154
Ø 4,5cm

50 CM

40-W022
Ø 4,5cm



Rullo taglia grissini in polietilene
Breadstick cutter made of polyethylene

Per ottenere strisce di marzipane, pastafrolla e altri impasti.
To make marzipan or pastry stripes.



5 MM

RLT 5
*19,5cm



10 MM

RLT 10
*19,5cm



15 MM

RLT 15
*19,5cm

QUICK DISKS

Utilizzate per ottimizzare produzione le dime forate, sono ideali per produrre perfetti dischi di pan di spagna, meringhe ed altri impasti, senza sprechi ed in poco tempo.

Realizzate in plastica alimentare, resistente e lavabile in lavastoviglie, in diversi diametri.

Used to optimize the production, the perforated frames are perfect for producing perfect sponge cakes, meringues and other doughs, in a short time and with no waste.

Made of plastic food, resistant and dishwasher safe, they come in different diameters.

Spessore 8 mm

Ø 13,5 CM

50DF138

Prod 8 pcs

Ø 15,5 CM

50DF158

Prod 6 pcs

Ø 17,5 CM

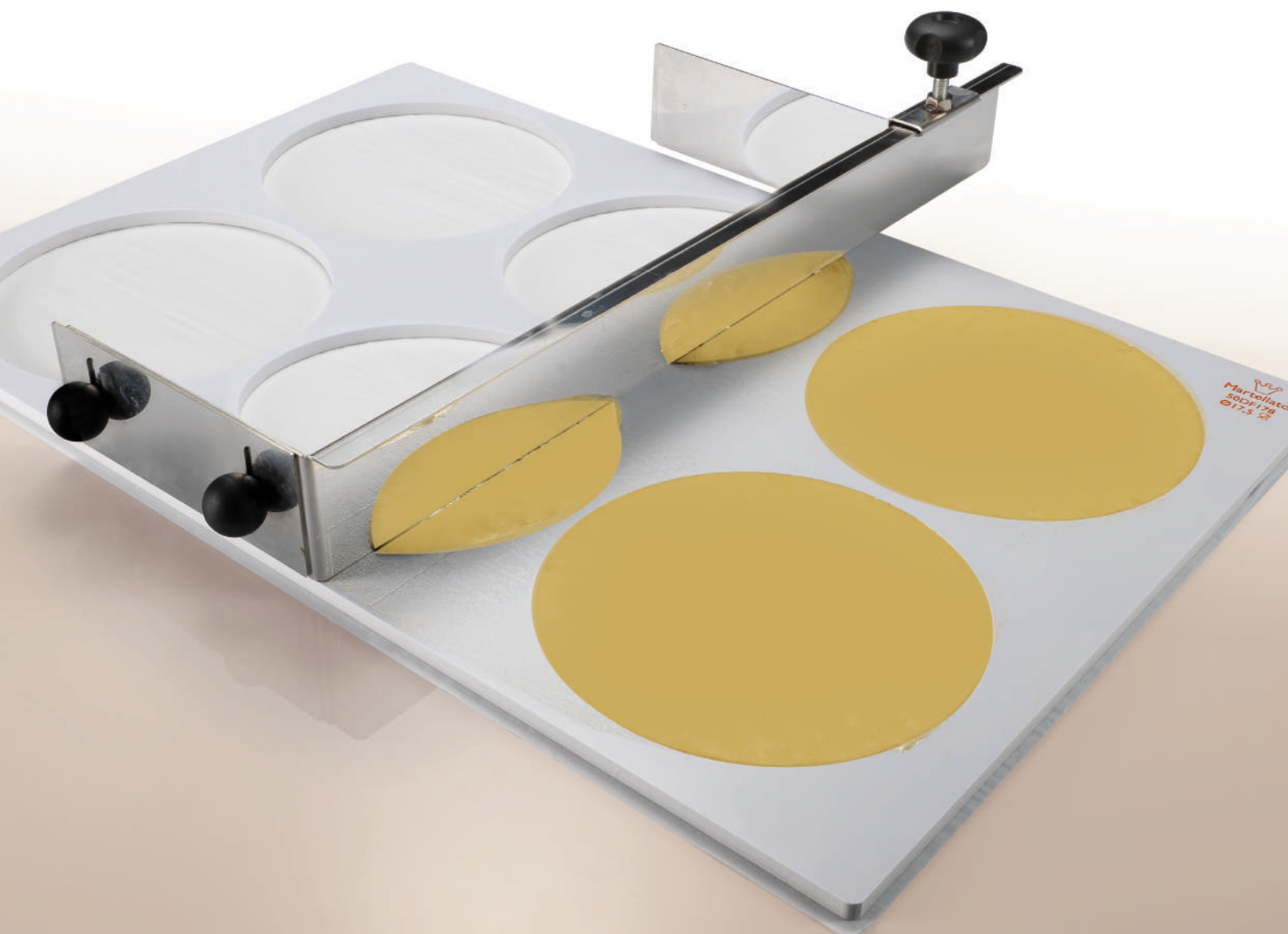
50DF178

Prod 6 pcs

Ø 19,5 CM

50DF198

Prod 4 pcs



RAPLETTE

Raplette regolabile consente di stendere e livellare in modo veloce, preciso ed uniforme impasti morbidi e cioccolato anche multi strato. Realizzata in resistente acciaio inox, conferisce al prodotto le dimensioni desiderate. La larghezza massima di stesura è 40 cm, lo spessore è variabile da 0.1 a 1.8 cm

Adjustable Raplette is a pastry scraper used to achieve a uniform and even multilayer of product. Ideal for smoothing and leveling dough or chocolate. Made in stainless steel, the dough spreader gives your product the length and the thickness wanted. Adjusts up to 40cm wide, spreads from 0.1 cm up to 1.8 cm thick.

SPB SPECIAL
MISURA MASSIMA
MAXIMUM SIZE

40CM

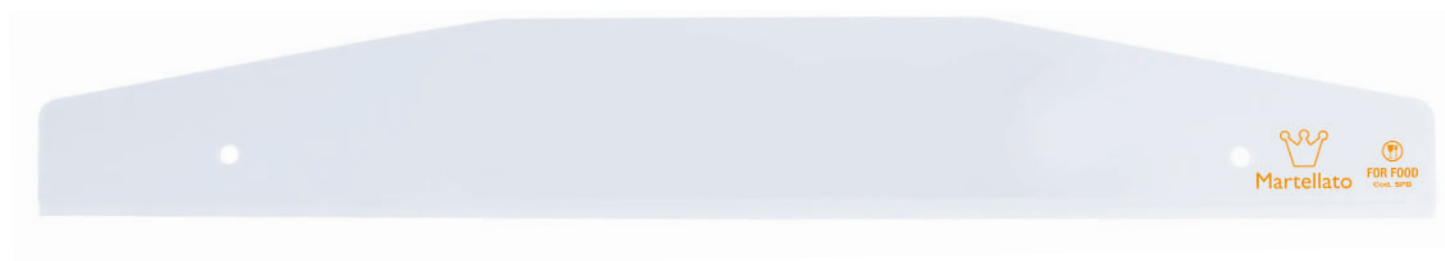
Misura esterna
External Size: 50x18 h 6



RAPLETTE

Raplette in plastica - Plastic spatulas

Raplette in plastica, consentono di stendere e livellare in modo veloce, preciso ed uniforme vari impasti. Perfette per lo spostamento di cremi sulle chitarre.



27 CM

SPBMINI

x cod: CHITMINI



39 CM

SPB40

x cod: TLMINI



55,5 CM

SPB



42 CM

CSMSPB40

x cod: CSM040



62 CM

CSMSPB60

x cod: CSM060

CANNOLI MOULDS

Stampi in acciaio per la produzione di cannoli.
Mould to make cannoli.



22x140 mm
50CI22X14 - 10 pcs



16x200 mm
50CI16X20 - 12 pcs



12x200 mm
50CI12X20 - 12 pcs



Ø30x120 mm
50CO30X12 - 12 pcs



Ø35x140 mm
50CO35X14 - 12 pcs



Ø40x160 mm
50CO40X16 - 12 pcs

Stampi in plastica speciale per la
produzione di cannoli.
Special plastic mould to make
cannoli.



Ø30x120 mm
CANNOLO - 10 pcs

CARTA FORNO - BAKING PAPER

Carta da Forno Professionale antiaderente e resistente
alle alte temperature - Bisiliconata
Adatto per forno tradizionale e microonde - Multiuso

Professional Baking Paper non-stick and high
temperatures resistant - Silicon both sides
Suitable for traditional and microwave oven - Multiuse

60x40 CM
51CF6040
500 fogli - sheets



SEGNAPORZIONI - CAKE MARKERS

Porzionatori per torte utilizzabili in entrambi i lati.
Double face cake portion markers.



Segnaporzioni Ø 25 cm in plastica per torte
Plastic cake markers Ø 25 cm

8-12 portions

PPT 8/12

12-16 portions

PPT 12/16

14-16 portions

PPT 14/16

12-18 portions

PPT 12/18

14-18 portions

PPT 14/18

12 portions

PPT 12



Segnaporzioni Ø 33 cm in acciaio per torte
St. Steel Cake markers Ø 33 cm

8 portions

PPT8X

10 portions

PPT10X

12 portions

PPT12X

14 portions

PPT14X

16 portions

PPT16X

18 portions

PPT18X



Griglia Tagliapasta per Crostate
Cutter for Tarts

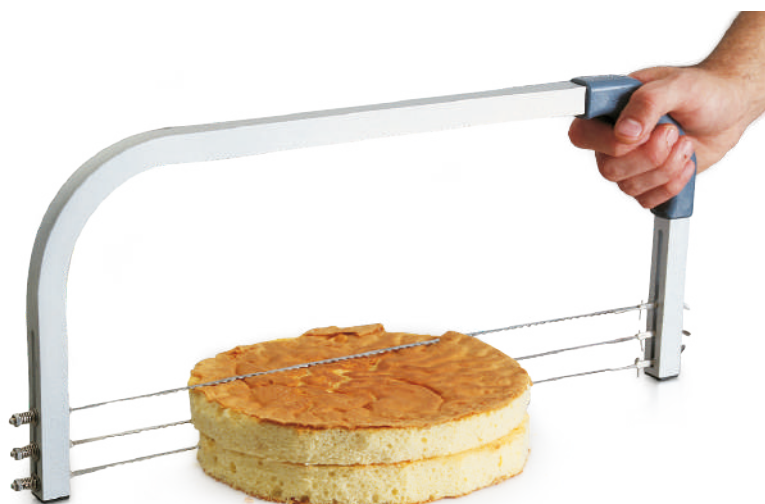
Griglia per il taglio regolare della pasta in modo rapido e semplice.

Lattice Dough Cutting Matrix, makes perfect lattice tops quickly and easily.

Ø30 cm

DECOR 30

LIRA - CAKE SLICER



Lira per pan di spagna
Sponge cake slicer

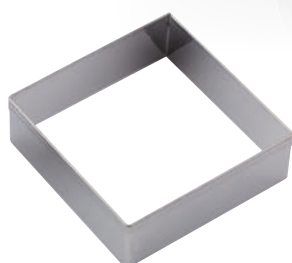
CS3 - 460 mm

3 lame altezza variabile: da 10 a 90 mm.

In 3 different heights: from 10 until 90 mm.

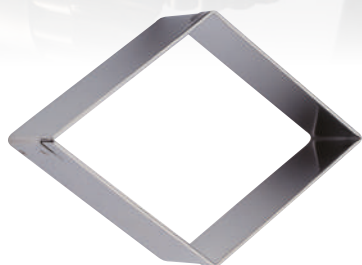
SET TAGLIA PASTA - KIT CUTTERS

Set tagliapasta in scatola
Box cutters set



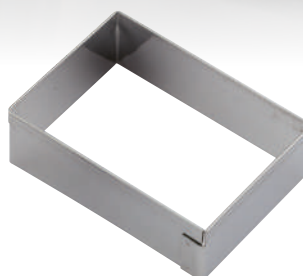
CUT5L7

7 pcs
65 - 57 - 50 - 45 - 40 - 35 - 27



CUT6L7

7 pcs
90x60 - 80x50 - 70x45 - 60x40
50x30 - 40x25 - 30x20



CUT22L7

7 pcs
65x50 - 60x45 - 55x40 - 50x35
47x32 - 43x28 - 37x25



CUT3L7

7 pcs
75 - 67 - 63 - 57 - 52 - 47 - 42



CUT8L7

7 pcs
90x60 - 80x50 - 70x45 - 65x40
55x33 - 45x25 - 35x20



CUT9L7

7 pcs
90x60 - 85x55 - 75x50 - 65x43
55x40 - 50x32 - 40x25



CUT4L7

7 pcs
75 - 70 - 65 - 60 - 55 - 50 - 45



CUT16L7

7 pcs
80 - 75 - 67 - 60 - 50 - 40 - 33



CUT14L7

7 pcs
85 - 80 - 75 - 70 - 65 - 55 - 45



CUT31L7

7 pcs
90 - 80 - 70 - 60 - 50 - 40 - 30



CUT10L9

9 pcs
37 - 51 - 66 - 82 - 96 - 110
125 - 137 - 150



CUT17L7

7 pcs
75x55 - 70x50 - 50x45 - 55x45
50x37 - 45x33 - 35x27

**CUT23L7**

7 pcs

95 - 85 - 75 - 60 - 45 - 35 - 30

**CUT12L7**

7 pcs

90 - 80 - 65 - 53 - 42 - 55 - 30

**CUT20L7**

7 pcs

90 - 75 - 70 - 55 - 45 - 40 - 25

**CUT21L7**

7 pcs

90x65 - 80x55 - 70x50 - 55x40
45x33 - 35x25 - 27x20**CUT26L7**

7 pcs

90 - 80 - 70 - 55 - 40 - 35 - 30

**CUT27L7**

7 pcs

90 - 80 - 70 - 55 - 40 - 35 - 30

**CUT24L7**

7 pcs

90x50 - 80x46 - 75x43 - 70x40
60x35 - 55x33 - 50x30**CUT29L7**

7 pcs

80x50 - 75x45 - 68x40 - 62x37
55x33 - 50x29 - 44x25**CUT28L7**

7 pcs

100x50 - 90x45 - 85x43 - 75x40
70x35 - 60x30 - 55x25**CUT18L7**

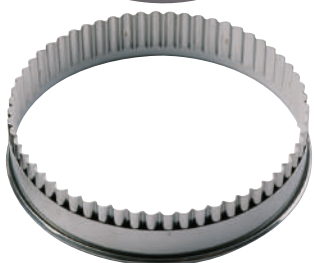
7 pcs

90x65 - 80x60 - 70x50 - 55x40
45x30 - 33x23 - 25x18**CUT30L7**

7 pcs

95x60 - 85x50 - 70x45 - 55x38
45x30 - 35x25 - 25x18**CUT15L7**

7 pcs

86x45 - 76x38 - 68x33 - 61x30
55x25 - 49x21 - 42x17**Tondi lisci
Round Smooth**

7 pcs

CUT1L730-40-50-60
70-80-90**TONDI LISCI
ROUND SMOOTH****CUT1L9 - 9 pcs**30-40-50-60-70
80-90-100-110

12 pcs

CUT1L1230-40-50-60-70-80-90
100-110-120-130-140**TONDI LISCI
ROUND SMOOTH****CUT1L16 - 16 pcs**20-30-40-50-60-70
75-80-85-90-95-100
110-120-125-140**Tondi Ondulati
Round Wavy**

9 pcs

CUT1F930-40-50-60-70-80
90-100-110

12 pcs

CUT1F1230-40-50-60
70-80-90-100
110-120-130-140



Ovali lisci Oval smooth

7 pcs
CUT2L7

85x70-75x65-65x55-55x45
45x35-35x25-23x18

9 pcs
CUT2L9

27x34-33x46-42x57-51x68
62x78-71x87-82x97-92x107
102x117

12 pcs
CUT2L12

40x30-50x40-60x50-70x60
80x70-90x80-100x90
110x100-120x110-130x120
140x120-150x130

Ovali Ondulati Oval Wavy

9 pcs
CUT2F9

27x34-33x46-42x57-51x68
62x78-71x87-82x97-92x107
102x117

12 pcs
CUT2F12

40x30-50x40-60x50-70x60
80x70-90x80-100x90
110x100-120x110-130x120
140x120-150x130



Cuori lisci Heart smooth

7 pcs
CUT7L7

35-40-45-55-65-75-85

9 pcs
CUT7L9

36-43-52-60-70
80-90-100-110

12 pcs
CUT7L12

36-43-52-60-70-80-90-100
110-120-130-140

Cuori Ondulati Heart Wavy

9 pcs
CUT7F9

60-70-80-90-100
110-120-130-140

MINI TAGLIA PASTA - MINI CUTTERS



Set tagliapasta - Praline cutters set

PRA9

Tagliapasta inox per praline di marzapane
St. Steel for marzipan pralines cutters set
H 50 mm



35x20

30x19

40x23

25x25

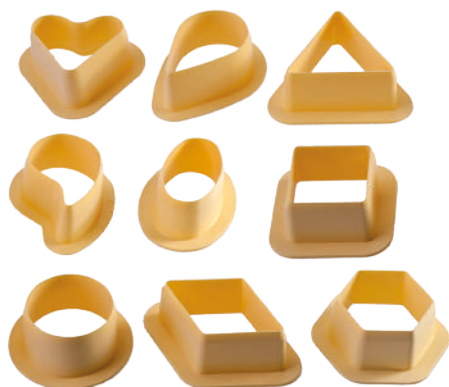
35x35

35x25

40x27

40x23

Ø28



TPGSET
set 9 cutter



TPGSET/2
set 7 cutter



TPMSET
set 9 cutter

TAGLIA PASTA - CUTTERS

Taglia pasta in acciaio inox , con manico.
Stainless steel cutter, with handle.

Ondulati - Wavy

CUT1FM12

Ø 120 x h20 mm

CUT1FM14

Ø 140 x h20 mm



Lisci - Smooth

CUT1LM12

Ø 120 x h20 mm

CUT1LM14

Ø 140 x h20 mm



CUT12LM1

Ø 89 x h20 mm



CUT23LM1

Ø91 x h20 mm



CUT15LM1

Ø 100 x h20 mm



Kit Mele - Apples

CUT80LM3

Ø45 x h20 - Ø60 x h20 - Ø85 x h20



Kit tulipani - tulips

CUT17LM2

60x45 x h20 - 73x55 x h20



Kit Cuore - Heart

CUT19LM3

Ø65 x h20 - Ø50 x h20 - Ø80 x h20



Kit Farfalla - Butterfly

CUT50LM2

Ø60 x h20 - Ø90 x h20



Kit Orsetto - Bear

CUT60LM2

Ø65 x h20 - Ø80 x h20



Kit Coniglio - Rabbit

CUT70LM2

Ø65 x h20 - Ø80 x h20



Kit Cuore - Heart

CUT27LM3

Ø55 x h20 - Ø65 x h20 - Ø80 x h20

Farfalla - Butterfly

CUT50LM1

Ø100 x h20

Orsetto - Bear

CUT60LM1

Ø100 x h20

Coniglio - Rabbit

CUT70LM1

Ø100 x h20

Cuore - Heart

CUT27LM1

Ø79 x h20 mm

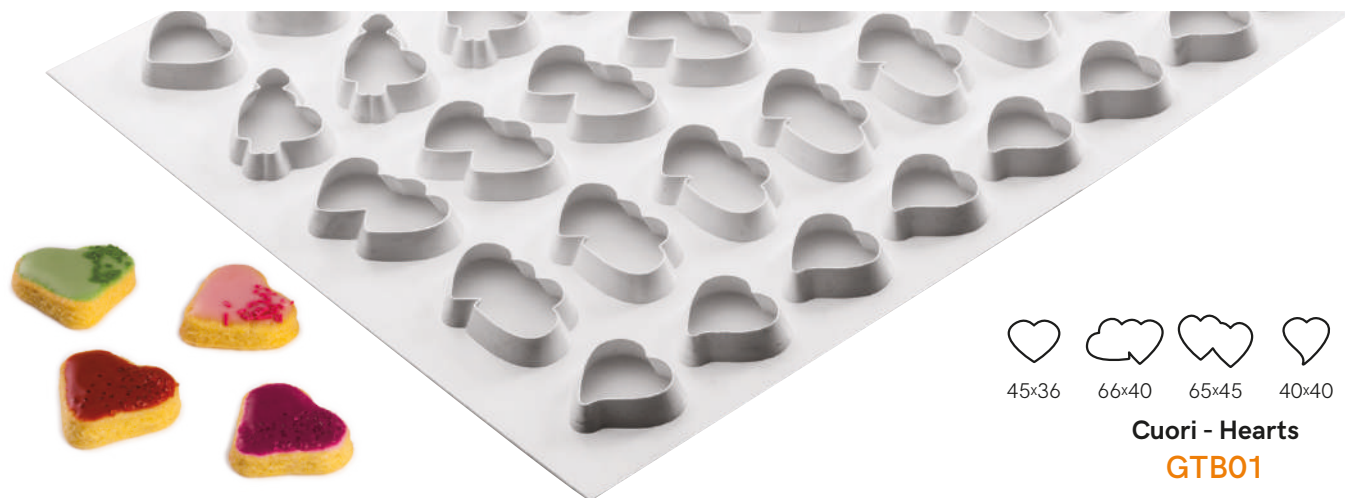
GRIGLIE TAGLIAPASTA PLASTIC CUTTER GRIDS

Placca in plastica per la produzione di soggetti tematici di pasta frolla, sfoglia ed altri impasti.

Ideale per la preparazione di biscetteria dolce e salata.

Plastic grid for cutting short pastry, puff pastry and other doughs. Ideal for preparing sweet and savory biscuits.

Misure-Size: 60x40cm



Cuori - Hearts

GTB01



Halloween

GTB02



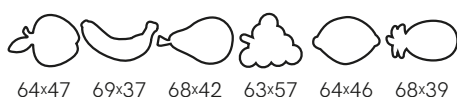
Natale - Christmas

GTB03



Pasqua- Easter

GTB04



Frutta - Fruit

GTB08



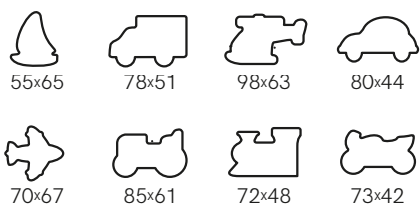
Animali marini - Marine animals

GTB09

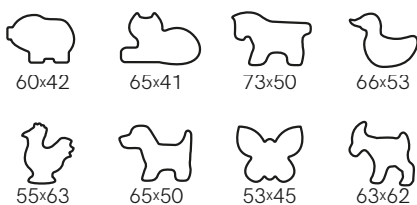


Fiori Foglie - Flowers Leaves

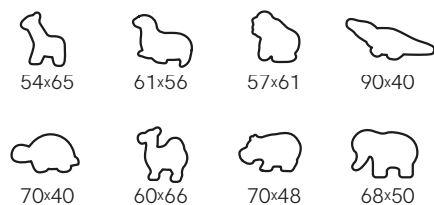
GTB05



Trasporti - Transport
GTB10



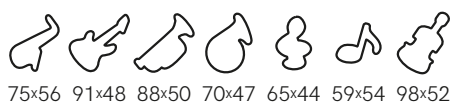
Anim. domestici - Animals
GTB06



Animali selvaggi - Wild animals
GTB07



Carte da gioco - Cards
GTB11



Musica - Music
GTB12



Osso - Bone
GTB14



Tondo festonato
Wavy round
GTB15



Tondo - Round
GTB16



Stella - Star
GTB17



40x40 - 35pcs

Croce Festonata
Wavy Cross

GTB18



39x36 - 40pcs

Cuore - Heart

GTB19



37x22 - 50pcs

Luna - Moon

GTB20



39x37 - 40pcs

Tris

GTB21



52x33 - 32pcs

Uovo - Egg

GTB22



93x37 - 5pcs

93x40 - 5pcs

93x40 - 5pcs

93x42 - 5pcs

Carnevale

Carnival

GTB23



occhi-eyes cutter



Biscotti San Martino

GTB13

100x77mm



Dolce San Martino

SMA320

320x340 mm

SMA260

260x280 mm

SMA180

180x200 mm

SMA110

110x125 mm



Dolce tipico - Traditional cake

DIME - TEMPLATE

Dime di taglio in plastica trasparente per il taglio in strisce regolari di pastafrutta, cioccolato e biscuit.
Transparent plastic grids for cutting regular strips of pastry, chocolate and biscuit.

50GD0022

Griglia speciale per tagli da 2,2 cm.
Special grill to cut 2,2 cm.

50GD0027

Griglia speciale per tagli da 2,7 cm.
Special grill to cut 2,7 cm.

50GD0037

Griglia speciale per tagli da 3,7 cm.
Special grill to cut 3,7 cm.

50GD2040

Griglia speciale per tagli da 2 e 4 cm.
Special grill to cut 2 and 4 cm.

50GD3060

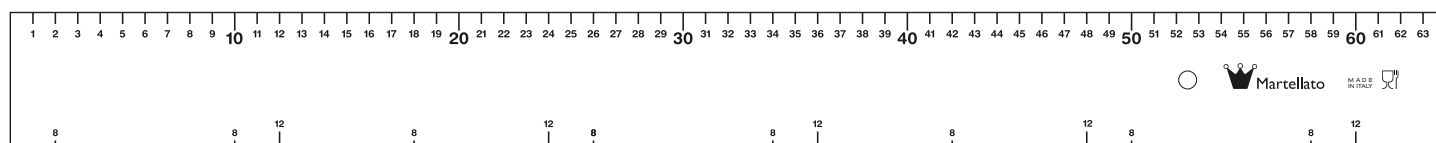
Griglia speciale per tagli da 3 e 6 cm.
Special grill to cut 3 and 6 cm.



Righe trasparenti in plastica - Plastic transparent rulers

RIGA64

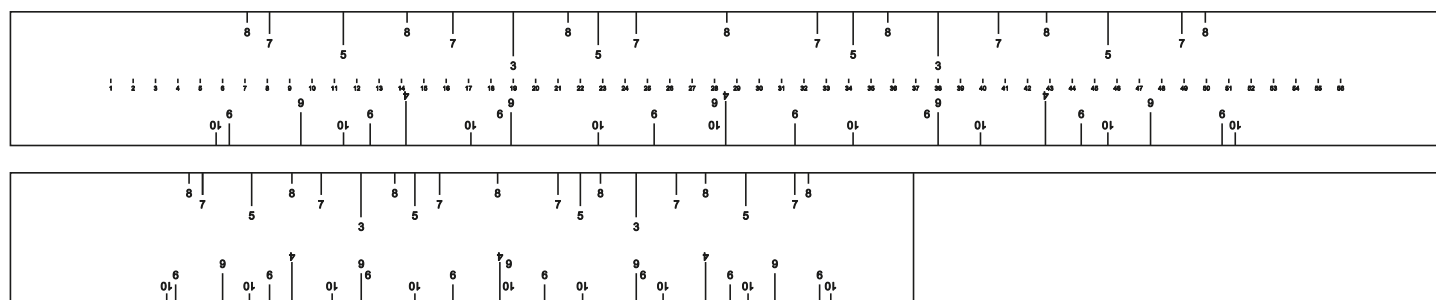
5 Divisioni da 12 cm e 7 divisioni da 8 cm.
5 Divisions for 12 cm and 7 divisions for 8 cm.



Kit 2 righe - kit 2 rulers

RIGAKIT

Adatte per teglie 60X40 cm. Possibilità di dividere il prodotto in 3-4-5-6-7-8-9-10 parti.
For 60x40 cm trays. It is possible to divide the cake in 3-4-5-6-7-8-9-10 shares.



TEGLIE FORNO - BAKING TRAY

60x40 CM

Servizio teflonatura su richiesta

On demand tefloning service



53TA60404 - h 2cm

Teglia **lamiera alluminio** con **4 bordi** spessore 1,5 mm

Aluminium baking tray with **4 edges** 1,5 mm thick



53TA60402 - h 2cm

Teglia **lamiera alluminio** con **2 bordi** spessore 1,5 mm

Aluminium baking tray with **2 edges** 1,5 mm thick



53TAF60404 - h 2cm

Teglia in **alluminio forata** con **4 bordi** spessore 1,5 mm

Flat **perforated aluminium** baking tray with **4 edges** 1,5 mm thick



53TL60404 - h 2cm

Lamiera alluminata con **4 bordi** spessore 0,8 mm

Made of aluminized sheet with **4 edges** 0,8 mm thick

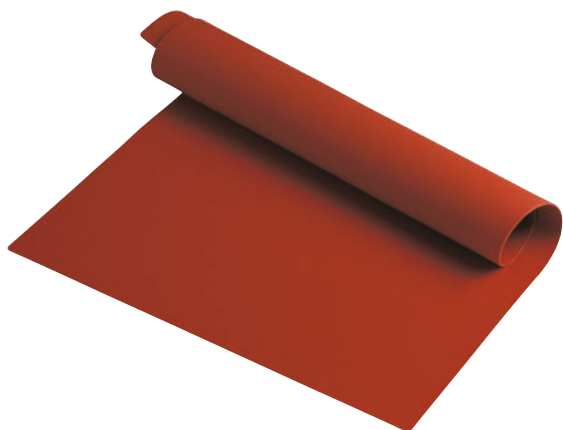


53TL60402 - h 2cm

Lamiera alluminata con **2 bordi** spessore 0,8 mm

Made of aluminized sheet with **2 edges** 0,8 mm thick

TAPPETI COTTURA - BAKING MATS



Tappeti antiaderenti in silicone per cottura e surgelazione di qualsiasi prodotto alimentare.

Non-stick silicon mats for baking and freezing every kind of food.

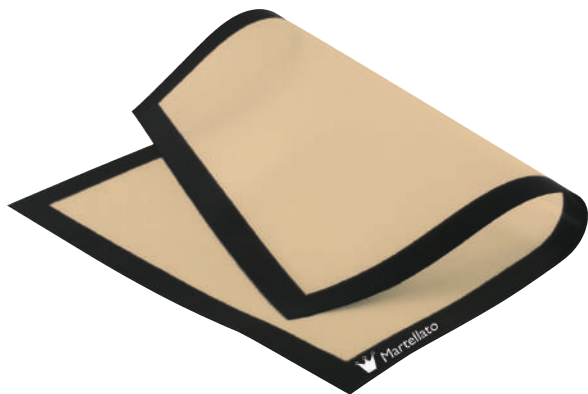
39,5x59,5 CM
SILICOPAT1/R

30X40 CM
SILICOPAT7/R

27x42 CM
SILICOPAT5/R

31x51 CM
SILICOPAT2/R

36x43 CM
SILICOPAT6/R



Tappeti antiaderenti in silicone con fibra di vetro per cottura e surgelazione di qualsiasi prodotto alimentare.

Ideali per la lavorazione dello zucchero.

Non-stick silicon mats with glass fibres for baking and freezing every kind of food. **Ideal to work with sugar.**

39,5x59,5 CM
SILICOPAT1/B

31x51 CM
SILICOPAT2/B

62X42 CM
SILICOPAT3/B

79x59 CM
SILICOPAT4/B



Tappetino antiaderente in teflon.
Non stick teflon mat.

59,6X39,6 CM
TEFLONPAT



Tappeto silicone microforato
con fibra di vetro.
Silicone mat perforated with
glass fibres.

38,5x58,5 CM
SILICOPAT11

CARAFFE - CARAFES



Caraffa graduata MAXI in plastica di alta qualità
MAXI graduated carafe made of high quality plastic

Impugnatura chiusa rinforzata, plastica translucida,
 scala graduata in rilievo.

Resistente agli urti anche alle basse temperature.

Reinforced closed handle, translucent plastic,
 graduated scale in relief.

Impact resistant even at low temperatures.



Caraffa con coperchio
Carafe with lid

CFTRA6C - 6000 ml
 coperchio paraschizzi apribile
 openable splash protection lid

Caraffa
Carafe

CFTRA6 - 6000 ml



Caraffe graduate plastica trasparente
Transparent plastic measuring cups

Caraffa graduata in plastica impugnatura aperta.
 Plastica trasparente - impilabili.

Graduated plastic carafe with open handle.
 Transparent plastic - stackable.

500 ml

CFTRA1

1000 ml

CFTRA2

2000 ml

CFTRA3

3000 ml

CFTRA4

SESSOLE - FLOUR SCOOPS

Pratiche sessole in plastica con base piatta, per conferire stabilità anche se appoggiate, adatte anche a liquidi.
Practical plastic bailers with a flat base, in order to provide stability even if laid, suitable for liquids as well.



125 ml

SES 100

Size: 185x65 mm
Spoon: 110x65 mm

250 ml

SES 250

Size: 250x90 mm
Spoon: 150x90 mm

512 ml

SES 500

Size: 310x117 mm
Spoon: 190x117 mm

857 ml

SES 800

Size: 345x145 mm
Spoon: 230x145 mm

1520 ml

SES 1500

Size: 400x175 mm
Spoon: 275x175 mm

CIOTOLE - BOWLS

Ciotola in Policarbonato trasparente
Transparent polycarbonate bowls



0,4 L

52BO13PC

Ø 13 cm

1 L

52BO17PC

Ø 17 cm

2,5 L

52BO23PC

Ø 23 cm

4 L

52BO28PC

Ø 28 cm

8 L

52BO32PC

Ø 32 cm

10 L

52BO38PC

Ø 38 cm

Ciotola in Polipropilene bianco
White polypropylene bowls



0,4 L

52BO13PP

Ø 13 cm

1 L

52BO17PP

Ø 17 cm

2,5 L

52BO23PP

Ø 23 cm

4 L

52BO28PP

Ø 28 cm

8 L

52BO32PP

Ø 32 cm

10 L

52BO38PP

Ø 38 cm

FLACONI - BOTTLES



**flacone per bagna e sciroppo
con tappo e copritappo**
Syrup soaker bottle with cap

50FL00C - 1000ml
100x56 - h275 mm



flacone per bagna e sciroppo
Syrup soaker bottle

FLACONE - 1000ml
70x70 - h270 mm



Flacone annaffiatore per bagna
Syrup soaking bottle

FLAN1 - 1000ml
Ø85 h 250 mm



Flacone dosatore

Completo di tappo con beccuccio.

Dosage bottle

Complete with cap and nozzle.

100 ml
BO100N

250 ml
BO250N

500 ml
BO500N

1000 ml
BO1000N



Falcone nebulizzatore
Spraying bottle

1000 ml
FLACONE2
70x70 - h300 mm



Porta Flacone - Bottle holder

50PF00

238x110 h 128 mm
Cap. 4 cod. 50FL00C
Bottles not included



Porta Flacone - Bottles holder

PORTFLACONE

250x110 h 80 mm
Cap. 3 cod. FLACONE
Bottles not included

TAGLIERI - CUTTING BOARD

Tagliere gastronomia Gastronomy cutting board

TAG8

56x30 h10,5cm

vaschette in acciaio - steel tanks cap 0,8 Lt

Piano di lavoro in plastica (polietilene)

Plastic worktop (polyethylene)

TAG9

65x39 h10,5cm

vaschette in acciaio - steel tanks cap 1,5 Lt

Piano di lavoro in plastica (polietilene)

Plastic worktop (polyethylene)



Taglieri Cutting board

Piano di lavoro in plastica (polietilene)

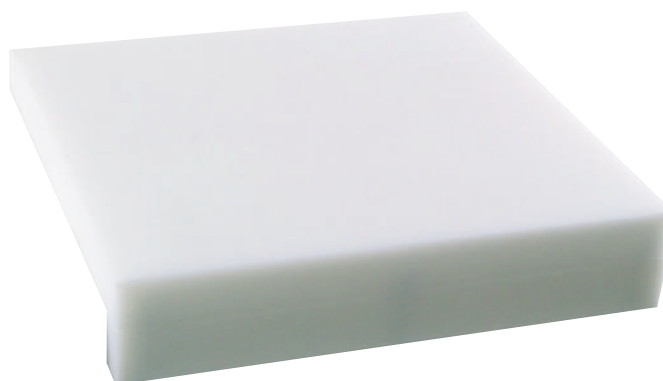
Plastic worktop (polyethylene)

TAG4

40x30 h3 cm

TAG5

50x30 h3 cm



Taglieri con paratia Cutting board with bulkhead

Mantiene pulito il piano di lavoro riducendo
il rischio contaminazione.

Piano di lavoro in plastica (polietilene)

Keep the worktop clean and reduce the risk
of contamination.

Plastic worktop (polyethylene)

TAG6

41,5X30 h18 cm

TAG7

51,5X30 h18 cm



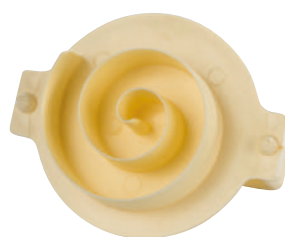
STAMPI PANE - BREAD MOULDS



Stampo per pane kaiser
Kaiser bread mould
STPTA 6 - Ø8cm



Stampo per pane kaiser
Kaiser bread mould
STPTA 7 - Ø8cm



Stampo per pane girella
Girella bread mould
STPTA 8 - Ø8cm



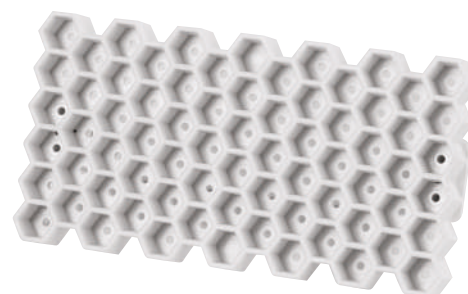
Stampo per pane zucca
Pumpkin bread mould
STPZ - Ø8cm



Stampo pane tartaruga quadrato
Square turtle bread mould
STPTA 1 - 14x10cm



Stampo pane tartaruga esagonale
Hexagonal turtle bread mould
STPTA 2 - 14x11cm



Stampo pane pannocchia
Bread mould
STPTA 4 - 16,5x8,5cm



Stampo pane margherita
Marguerite bread mould
STPTA 5 - Ø12,5cm



Stampo pane sole
Sun bread mould
STPTA 3 - Ø12,5cm



Marcatore girevole per pane kaiser
Kaiser bread revolving marker
STPK - L 200 - Ø6cm

TELI COPRI IMPASTO DOUGH PROOFING SHEETS

Ideali per proteggere gli impasti durante la lievitazione conservando il giusto livello di umidità, riparando da agenti esterni ed aria. I teli sono utili per coprire i prodotti da forno durante il raffreddamento in modo da trattenere gli aromi che si sprigionano subito dopo la cottura. Realizzati in **trasparente polietilene alimentare**, destinati ad uso professionale, garantiscono la massima igiene, praticità d'uso e durata nel tempo.

Ideal for protecting doughs during leavening, maintaining the right level of humidity, protecting from external agents and air. The sheets are also useful for covering baked goods during cooling in order to retain the aromas that are released immediately after cooking. Made of **transparent food-grade polyethylene**, for professional use, they guarantee maximum hygiene, practical use and durability.

55TP6080

60X80CM

PACK 50 pcs - 70 My

55TP22080

200X80CM

PACK 50 pcs - 70 My



CESTINI PANE - BREAD BASKET

Cestini per lievitazione
Leavening bread baskets



Cap. gr	Size cm	Code
1500	Ø25	BASKET 205
1000	Ø21,5	BASKET 206
500	Ø18	BASKET 207
250	Ø13	BASKET 208

Cap. gr	Size cm	Code
1500	40x14	BASKET 105
1000	35x13	BASKET 106
500	27x12	BASKET 107

Cap. gr	Size cm	Code
1000	29x18	BASKET 102
500	22x14	BASKET 103
750	24x14	BASKET 108

TAGLIERINI - BREAD CUTTERS



Lama liscia - Plain blade
INOX

CUTTER 7 - 9cm



Lama ondulata - Fluted blade
INOX

CUTTER 8 - 9cm



Lama liscia - Plain blade
INOX

CUTTER 9 - 7cm



Coltellino plastica lama girevole
Plastic cutter with rotating blade

CUTTER 4



Coltellino doppia lama ondulata
Cutter with double fluted blade

CUTTER 12 - 8cm



Cutter baguette con manico plastica
Plastic cutter for bread

CUTTER13

kit 2 pcs



Coltellino plastica lama fissa
Plastic cutter with fixed blade

CUTTER 1



Lama segna pane
Scoring bread blade

CUTTER 15



Coltellino con protezione lama
Cutter with blade covered

CUTTER14



Lama ondulata
Fluted blade
INOX

CUTTER 10 - 8cm



Coltellino plastica lama fissa
Plastic cutter with fixed blade

CUTTER5

1 Cutter + 25 lame/blades



Coltellino plastica lama fissa
Plastic cutter with fixed blade

CUTTER5/A

1 Cutter

SPAZZOLE - BRUSHES



Flour brush

SPZ SE

400x40 mm

Temp. MAX 90° C

con setole naturali.
with natural blister.



Plastic brush

SPZ PL3

400x40 mm

Temp. MAX 130° C

con setole in poliestere.
With polyester bristles.



Bread brush

SPZ PL1

210x65 mm

Temp. MAX 130° C

con setole in poliestere.
With polyester bristles.



Inox brush

SPZ INOX

145x55 mm

con setole in acciaio inox.
With stainless steel bristles.

GUANTI - GLOVES



Manopole in pelle - Leather mitten

GL1 - 380x150 mm

Resistenti fino ad una temperatura di ca. 300°C
Realizzate in pelle morbida e rivestimento interno di gomma piuma.

Heat resistant up to a temperature of approx. 300 ° C
Made of soft leather and foam inner lining

CE marking: II CAT. EN 388:2016 EN 407:2004



Manopole in pelle polso lungo - Long leather mitten

GL2 - 450x150 mm

Resistenti fino ad una temperatura di ca. 250°C
Ideali per la protezione della mano e dell'avambraccio.
Realizzate in pelle morbida e rivestimento interno di cotone.

Heat resistant up to a temperature of approx. 250°C
Ideal for hand protection and of the arm.
Made of soft leather and inner lining of cotton.

CE marking: II CAT. EN 388:2016 EN 407:2004



Guanti in pelle a tre dita - Three-fingers leather oven gloves

GL3 - 340x140 mm

Resistenti fino ad una temperatura di ca. 250°C
Realizzati in pelle morbida e rivestimento interno di cotone.

Heat resistant up to a temperature of approx. 250 ° C
Made of soft leather and inner lining of cotton.

CE marking: II CAT. EN 388:2016 EN 407:2004



Manopole in cotone Short cotton mitten

GL10

100% cotone - cotton
27x15cm



Manopole lunghe in cotone Long cotton mitten

GL11

100% cotone - cotton
34x15cm



Presine per forno in pelle Oven leather pot holder

GL25PRE

25x35cm

GL18PRE

18x25cm

SEGNAPREZZI - PRICE CARDS



CAPPELLI IN CARTA - PAPER HATS



h 250 mm
CAP 2B - 10 pcs



h 200 mm
CAP 3 - 10 pcs
Regolabile - Adjustable



280x h85mm
CAP 4 - 25 pcs

CAKE BOARD



PRATICHE E UTILI TAVOLE MULTIFUNZIONE

Adatte allo spostamento e stoccaggio di torte ed altri prodotti.

Realizzate in materiale plastico di alta qualità e resistenza.

Non assorbono odori né umidità.

Disponibili in diverse misure e forme, per adattarsi alle molteplici esigenze. Disponibili anche con piedini a sfera Ø 25 mm

Altre misure forme realizzabili su richiesta.



MULTI-PURPOSE BOARDS FUNCTIONAL AND USEFUL TABLES

Suitable for moving and storage cakes and other products.

Made of high quality and resistant plastic material.

They do not absorb smells or moisture.

Available in many sizes and shapes, suitable for different needs.

Available with or without plastic feet Ø 25 mm

Other shapes and sizes on request.

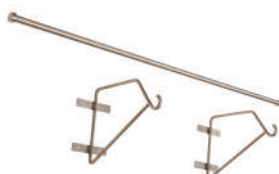


Copertura monouso per carrelli

50CP01

GN 2/1 60x40 h 180 cm
roll 200 pcs - 20 micron

**Copertura carrelli
Trolleys Cover**



Staffa inox da muro porta rotolo

50ST01

Staffa porta rotolo 50CP01



Rettangolare - Rectangular

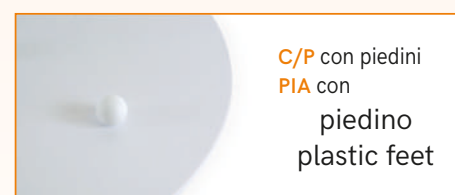
Rotonda - Round

Quadrata - Square

Misura Size cm	Piedini Feet	Codice Code
40x60	5	TAV 40X60 C/P
59x39	no	TAV 59X39
40x60	no	TAV 60X40
50x60	5	TAV 50X60 C/P
50x60	no	TAV 50X60 PIA
60x70	9	TAV 60X70 C/P
60x70	no	TAV 60X70 PIA
60x80	12	TAV 60X80 C/P
60x80	no	TAV 60X80 PIA
70x80	12	TAV 70X80 C/P
70x80	no	TAV 70X80 PIA
80x90	20	TAV 80X90 C/P
80x90	no	TAV 80X90 PIA
80x100	20	TAV 80X100 C/P
80x100	no	TAV 80X100 PIA

Misura Size cm	Piedini Feet	Codice Code
Ø 40	4	TAV D. 40 C/P
Ø 40	no	TAV D. 40 PIA
Ø 50	5	TAV D. 50 C/P
Ø 50	no	TAV D. 50 PIA
Ø 60	5	TAV D. 60 C/P
Ø 60	no	TAV D. 60 PIA
Ø 70	9	TAV D. 70 C/P
Ø 70	no	TAV D. 70 PIA
Ø 80	9	TAV D. 80 C/P
Ø 80	no	TAV D. 80 PIA
Ø 90	9	TAV D. 90 C/P
Ø 90	no	TAV D. 90 PIA
Ø 100	13	TAV D. 100 C/P
Ø 100	no	TAV D. 100 PIA
Ø 120	13	TAV D. 120 C/P
Ø 120	no	TAV D. 120 PIA

Misura Size cm	Piedini Feet	Codice Code
50x50	4	TAV 50 X 50 C/P
50x50	no	TAV 50 X 50 PIA
60x60	5	TAV 60 X 60 C/P
60x60	no	TAV 60 X 60 PIA
70x70	9	TAV 70 X 70 C/P
70x70	no	TAV 70 X 70 PIA
80x80	12	TAV 80 X 80 C/P
80x80	no	TAV 80 X 80 PIA
90x90	16	TAV 90 X 90 C/P
90x90	no	TAV 90 X 90 PIA



Sottotorta rotondi in plastica rigida - Spessore 3 mm
Hard plastic round cake boards - Thickness 3 mm



Kit completo - Complete kit

SETDISK - 8 pcs (PST)
tutte le misure - alle the size

Pezzo singolo - Single piece

Ø 20 - DISCO20
Ø 22 - DISCO22
Ø 24 - DISCO24
Ø 26 - DISCO26
Ø 28 - DISCO28
Ø 30 - DISCO30
Ø 32 - DISCO32
Ø 34 - DISCO34

Rotondi Round

Quadrati Square

Rettangolari Rectangular

Size cm	Codice Code
Ø 16	40-W056
Ø 18	40-W057
Ø 20	40-W058
Ø 22	40-W059
Ø 24	40-W060
Ø 26	40-W061
Ø 28	40-W062
Ø 30	40-W063
Ø 32	40-W064
Ø 34	40-W208
Ø 36	40-W209
Ø 38	40-W210
Ø 40	40-W065

Size cm	Codice Code
18x18	40-W072
20x20	40-W073
23x23	40-W074
25x25	40-W075
28x28	40-W076
30x30	40-W077
33x33	40-W078
35x35	40-W079
38x38	40-W080
40x40	40-W081

Size cm	Codice Code
23x33	40-W066
25x35	40-W067
28x38	40-W068
30x40	40-W069
32x48	40-W070
34x50	40-W071

Sottotorta in plastica cannettata
Cannulated plastic cake boards
20 pcs



DECORATION



SUGAR LAMP

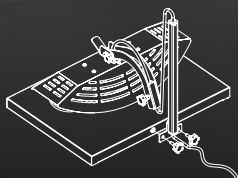
Lampada per Zucchero

Ideata per la lavorazione dello zucchero.
Realizzata in metallo verniciato e acciaio spazzolato.
Regolazione del corpo lampada in altezza ed in inclinazione. Controllo della
potenza su 2 livelli: 600- 1200W.
Piano di lavoro :625 x 450 mm - completa di cablaggio elettrico.

Designed for sugar processing.
Made in varnished metal and brushed steel.
Height and tilt adjustment of the lamp body.
2-level power control: 600- 1200W.
Working plane :625 x 450 mm - complete with electric cable.

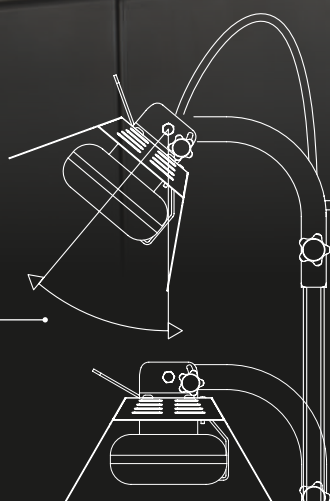
Lampada - Lamp
LAMP01

Smontaggio rapido
Quick disassembly



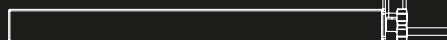
Inclinazione di 40°
del corpo lampada verso l'operatore

40° inclination of the lamp towards the operator



Base perfettamente planare

Perfectly planar base



Cavo di alimentazione posizionato
all'interno per una maggiore sicurezza

The power cable runs inside the pole
for improved safety

Scorrimento verticale

Vertical scrolling

Maniglia per regolare l'inclinazione della lampada

Handle to adjust the lamp inclination

Cannelli multifunzionale per pasticceria, gastronomia e cucina,
ideali per caramellare zucchero e meringhe, gratinare, scaldare e sciogliere.

Multifunctional kitchen torch for pastry, gastronomy and cooking,
ideal for caramelizing sugar and meringues, for gratinating, melting and heating.



CANNELLO PRO

Dimensioni/dimensions 154x74x198 mm
Temperature 1300°C / 2400°F
Volume 140 ml butano/butane
Autonomia gas serbatoio pieno/burning
time full tank 60 min



CANNELLOBL

Dimensioni/dimensions 103x69x142 mm
Temperature 1300°C - 2400°F
Volume 64 ml butano/butane
Autonomia gas serbatoio pieno/burning
time full tank 60 min



CANNELLOBIG

Cartuccia usa e getta, corpo in plastica
Ugello 0,28 mm Potenza 1.90 kW
Disposable cartridge torch, plastic body
Nozzle 0.28 mm Power 1.90 kW

Fiamma regolabile, pulsante fiamma continua. Impugnatura antiscivolo, facilmente ricaricabile. Gas non incluso.
Adjustable flame, continuous flame button. Non-slip grip, easily rechargeable. Gas not included.

Forbici da zucchero
Sugar scissors
50F001



Pompetta
Sugar pump
POMP



Porta phon
Blow dryer holder
50PP01



Paratia antivento acciaio inox
Stainless steel shelter
LAMPLEX



Supporto caramellometro
Caramellometer holder
MRTE
h13,7cm



Caramellometro
Caramellometer
MTE
da +80°C a +200°C
h30cm

Guanti in lattice - Latex gloves

taglia - Size
6 - 6,5
GL6

taglia - Size
7 - 7,5
GL7

taglia - Size
8 - 8,5
GL8

taglia - Size
9 - 9,5
GL9



CAKE DESIGN

Italian[®]
Cake Art



Decoration

SUGAR MATS

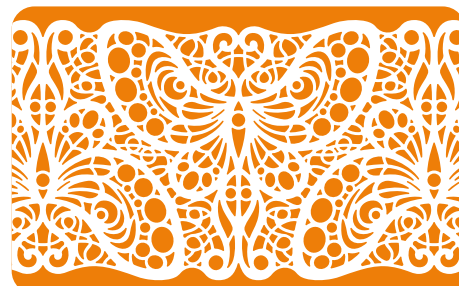
Tappeti in silicone. Ideali per vestire il tuo dolce con un decoro in zucchero di grande effetto.
Silicone mats. Ideal to dress up your cake with an impressive sugar decoration. Misura - Size: 30x40cm



40-WD001 Decorations: 388x88mm



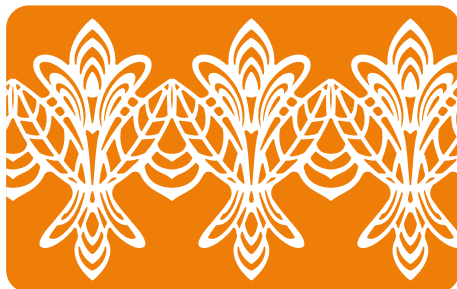
40-WD002 Decorations: Ø88mm



40-WD003 Decorations: 388x86mm



40-WD004 Decorations: Ø79mm



40-WD005 Decorations: 380x86mm



40-WD006 Decorations: 72x72mm

SUGAR DRESS

Preparato per la creazione di pizzi e decorazioni per torte, pasticcini e cup cake.

Sugar dress un sistema facile e veloce per ottenere un decoro raffinato e di grande effetto. È sufficiente aggiungere ai due preparati dell'acqua, mescolare bene il composto e spalmarlo con una spatola nell'apposito tappetino Martellato.

Preparation for the creation of lace and decorations for cakes, pastries and cup cakes.

Sugar dress an easy and fast way to get a refined and impressive decoration. It's enough just to add some water to the two preparations, mix well and spread the mixture with a spatula into the Martellato mat.



EFSD001
SUGAR DRESS
Bianca - White
Secchiello 500 gr
Bucket 500 gr
GLUTEN FREE



EFSD002
SUGAR DRESS
Bianca - White
Secchiello 200 gr
Bucket 200 gr
GLUTEN FREE



EFSD006
SUGAR DRESS
Nero - Black
Secchiello 200 gr
Bucket 200 gr
GLUTEN FREE

SUGAR PEARL

Preparato perlato per la creazione di pizzi e decorazioni alimentari.

Pronte all'uso. Mescolare bene prima dell'uso. Stendere il composto sugli stampi facendolo aderire perfettamente aiutandosi con una spatola.

Preparation with pearled effect for sweet lace and other food decorations.
Ready for use! Mix well before using. Pour the product into the mould and let it penetrate deeply with the help of a palette knife.



EFSP017
SUGAR PEARL
Oro - Gold
Secchiello 200 gr
Bucket 200 gr
AZO FREE



EFSP019
SUGAR PEARL
Argento - Silver
Secchiello 200 gr
Bucket 200 gr
AZO FREE



FIORI - FLOWERS



LILIUM



40-W049S

17x48mm - 24x70mm - 32x90mm - 39x110mm



40-W055

Controstampo - Formers

Ø 160 h60mm - Kit 4 pcs



SURFINIA

40-W193S

66x60 - 38x52 mm



40-W193C

Controstampo - Formers

Ø 75 h50mm - Kit 4 pcs



DAHLIA

40-W206S

Ø90mm - Ø65 mm



40-W206C

Controstampo - Formers

380x280mm - Kit 5 pcs



TULIP

40-W194S

27x46mm - 66x37mm



40-W194B

Supporto - Flower formers

Ø 100 h90mm - Kit 5 pcs



40-W194C

Controstampo - Formers

380x280mm - Kit 5 pcs



POINSETTIA



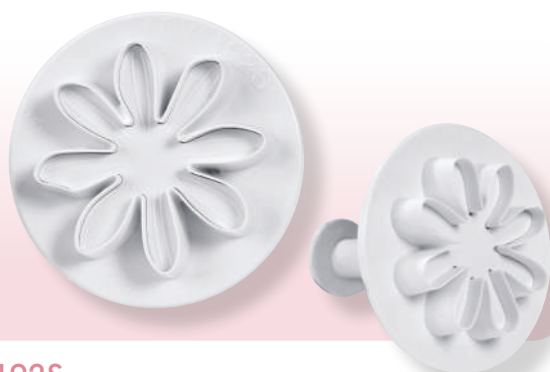
40-W188S
17x32 - 29x52 - 31x62 - 37x60 mm



40-W189
Controstampo - Formers
Ø 126 h35mm - Kit 4 pcs



DAISIES



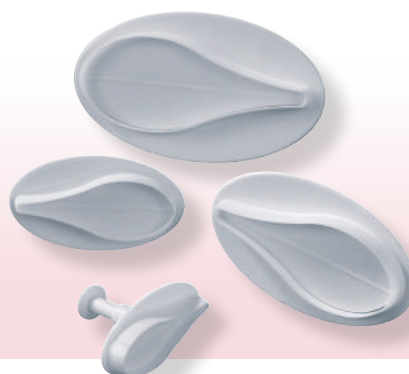
40-W192S
Ø48mm - Ø62 mm



40-W192C
Controstampo - Formers
Ø 55 h30mm - Kit 4 pcs



IBISCUS



40-W051S
19x48mm - 27x70mm - 35x90mm - 44x110mm

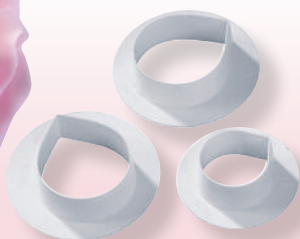


40-W027
Controstampo - Formers
Ø 115 h55mm - Kit 4 pcs



ROSE

40-W028
32x29mm - 39x34mm - 47x40mm



ORCHID

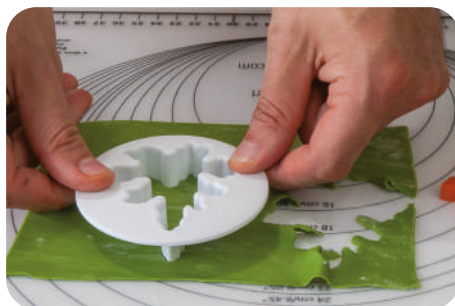
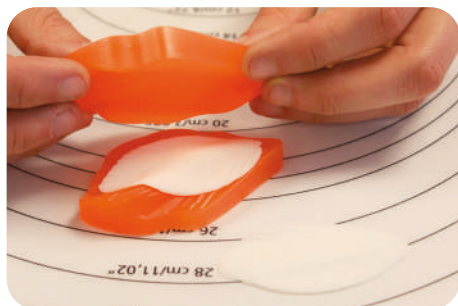
40-W030
72x72mm - 96x66mm
57x31mm



40-W053
Controstampo - Formers
Ø 132 h55mm

VENATORI - VEINERS

Stampo **venatore** in silicone e **cutter** in plastica per venare petali e foglie.
Veiner silicon mould and plastic **cutter** to veiner petals and leaves.



40-WF001 81x55mm



40-WF002 55x46mm



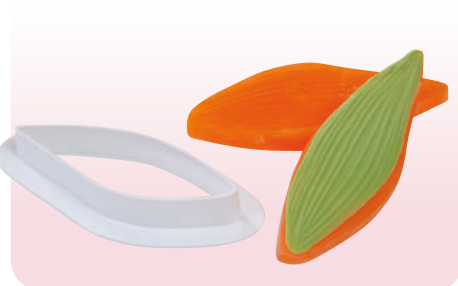
40-WF003 110x97mm



40-WF006 83x46mm



40-WF007 160x69mm



40-WF008 89x31mm



40-WF009 66x39mm



40-WF010 74x69mm



40-WF012 85x34mm

Pantografino - Pantograph

40-WA001V

Il kit include:

4 rotelline lisce - 4 coppie di rotelline ondulate
2 distanziatori da 15 mm - 2 distanziatori da 10 mm
4 distanziatori da 5 mm

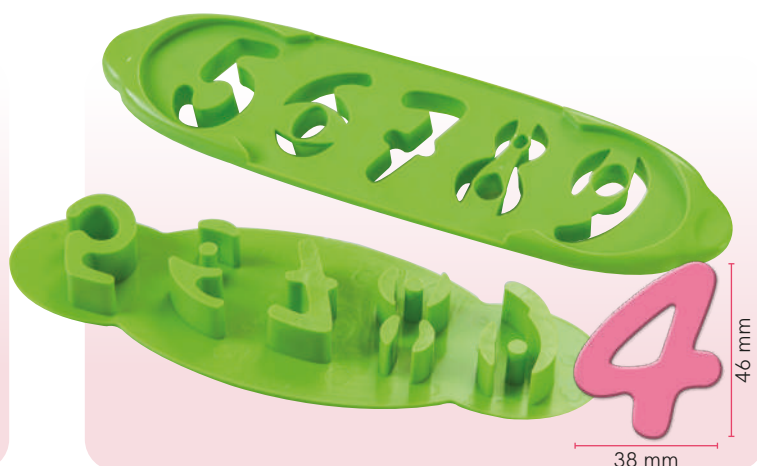
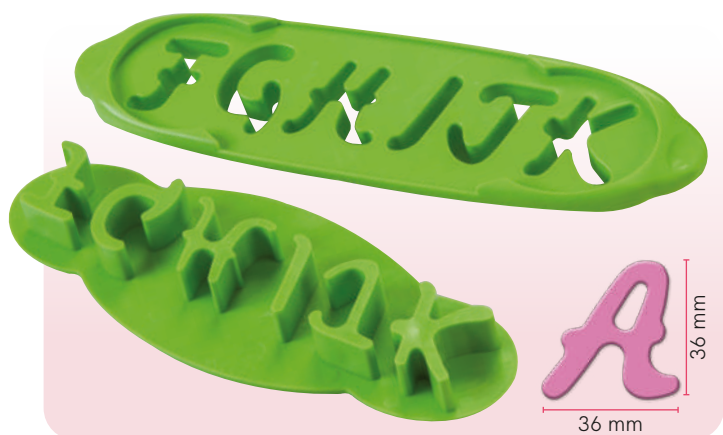
The kit includes:

4 smooth wheels and 4 couples of fluted wheels
2 spacers 15 mm - 2 spacers 10 mm - 4 spacers 5 mm



CUTTER

LETTERE E NUMERI LETTERS AND NUMBERS



Cutter Lettere - GRANDI Letter Cutter - BIG

40-WA002

Il kit include: Stampi lettere dalla A alla Z, set 5 pz

The kit includes: Letters cutters from A to Z, set of 5 pcs



Cutter Letterine Small Letter Cutter

40-WA008

Il kit include: Stampi lettere dalla A alla Z, set 5 pz

The kit includes: Letters cutters from A to Z, set of 5 pcs

Cutter Numeri - GRANDI Numbers Cutter - BIG

40-WA003

Il kit include: Stampi dallo 0 al 9 set 2 pz

The kit includes: Cutters from 0 to 9, set of 2 pcs



Cutter Numerini Small Numbers Cutter

40-WA009

Il kit include: Stampi dallo 0 al 9 set 2 pz

The kit includes: Cutters from 0 to 9, set of 2 pcs

SPECIAL TOOLS



Mattarelli in teflon - Teflon Rolling pin

40-W021

Mattarello piccolo
Small Rolling pin
Ø25mm - 230mm



Set 8 Anelli - Set 8 Ring

40-W164A

spessore thickness
4-5-6-10mm per/for:
40-W021 Ø25mm

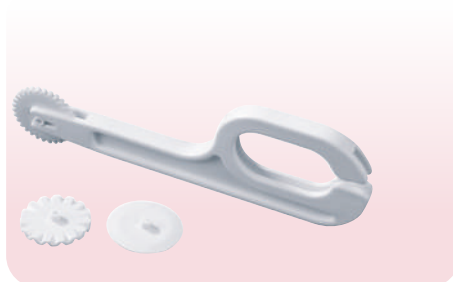
40-W165A

spessore thickness
4-5-6-10mm per/for:
40-W154 Ø45mm



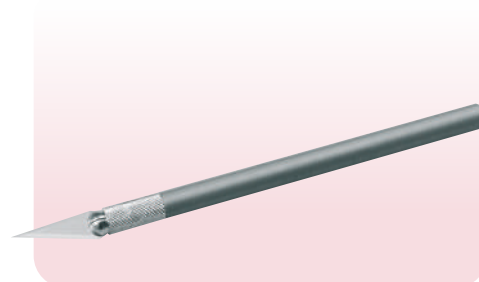
**Paletta per lisciare
Smoother**

40-W004



**Kit 3 rotelline
3 wheels cutter kit**

40-W052



**Cutter Bisturi
Scalpel cutter**

40-W031

Bisturi
Scalpel

40-W031R

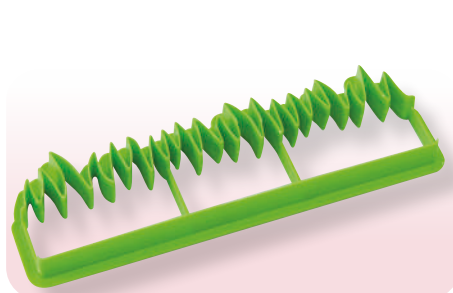
Conf. 3 lame
Pack of 3 blades



**Cutter effetto imbottitura
Quilted effect cutter**

40-W198V

Misura-Size: 120x90mm



Cutter erba - Grass Cutter

40-W199V

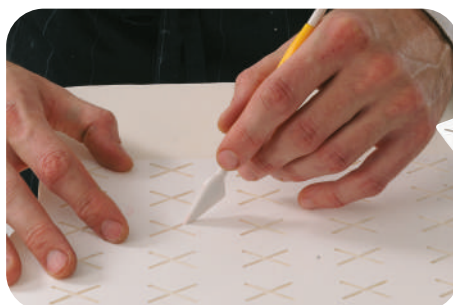
206x58mm



Sugar Gun

40-WA007

Il kit include 20 dischetti intercambiabili
The kit includes 20 interchangeable discs

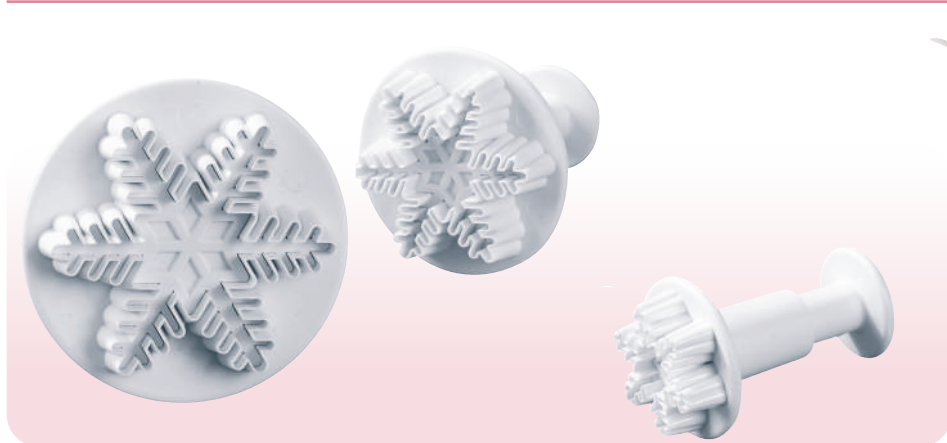


**Stencil rombi per effetto imbottitura
Rhomb stencil for quilted effect**

40-W108

Misura-Size: 200x330mm





Fiocchi neve - Snowflakes

40-W010S

Ø25mm - Ø40mm - Ø56mm



Tappeto per Fiori - Mat for flowers

40-W139

190x190mm



Agrifoglio - Holly

40-W043S

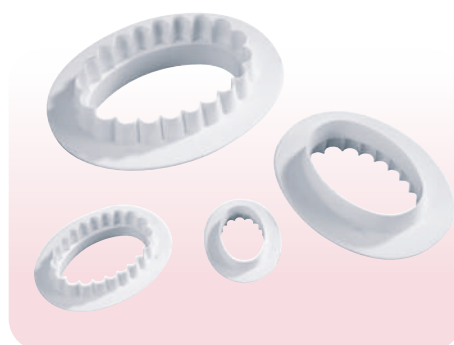
22x20mm - 30x28mm - 45x40mm



Cuoricini - hearts

40-W013S

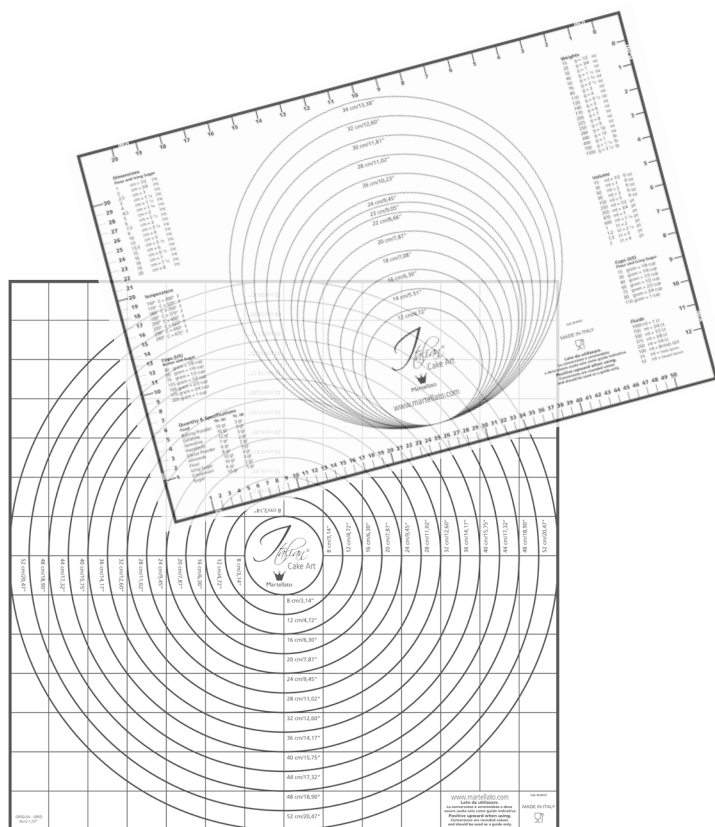
6x7mm - 8x10mm - 13x14mm



Ovali doppio taglio - Double cutter

40-W026

33x23 - 30x20 - 49x33 - 44x28
68x46 - 60x40 - 86x60 - 78x50mm



Tappeto professionale diviso in quadrati con cerchi concentrici per la misurazione facile e veloce dei diametri, strumento funzionale per la pasticceria ed il cake design.

Professional mat divided in squares with concentric circles for fast and easy measurement of diameters, functional tool for pastry and cake design.

Tappeto stendipasta in plastica
Plastic mat for dough rolling out

in plastica con gommatura antiscivolo
Plastic mat with skidproof

40-W167 - 60x58cm

40-W141 - 60x40cm

AMPIA GAMMA DISPONIBILE NEL CATALOGO DEDICATO AL CAKE DESIGN
SEE ALL THE ITEMS ON OUR CAKE DESIGN CATALOGUE

AIRBRUSHES

Aeropenne professionali per colorare cioccolato e dolci. Alimentazione per gravità con forma ad imbuto per una facile pulizia e un flusso di colorante più efficiente, Regolatore di flusso ad azione singola o doppia, disponibili diverse misure di ugelli e capacità di serbatoi, per adattarsi ad ogni esigenza di decorazione e rispondere alle diverse necessità di precisione e velocità.

Professional airbrushes for coloring chocolate and sweets. Gravity feed cup is designed with a new funnel shape for easy clean up and more efficient paint flow, single or double action trigger, different nozzles diameter and cups capacity are available, they adapt to any decoration style and meet the different needs of precision and speed.



DECOAIR2

Cap. 7 CC
Ugello - Nozzle Ø 0,3mm
DUAL ACTION



DECOAIR3

Cap. 2 CC
Ugello - Nozzle Ø 0,2mm
DUAL ACTION



DECOAIR5

Cap. 20 CC - 40 CC
Ugello - Nozzle Ø 0,2mm
DUAL ACTION



DECOAIR6

Cap. 2 CC - 5 CC - 13 CC
Ugello - Nozzle Ø 0,3mm
SINGLE ACTION

Dispositivo professionale portatile per la nebulizzazione del colorante alimentare. Funzionamento con pistone in teflon senza olio di lubrificazione. Pressione di esercizio costante garantita dal regolatore, una soluzione perfetta per tutti i lavori di aerografia e nebulizzazione del colorante alimentare.

Professional equipment for airbrushing food colours. It has a teflon piston that works without lubricant oil.

The air regulator guarantees a constant pressure. The perfect solution for airbrushing food colours.



DECOMP9

6 BAR - Potenza - Power: 1/3 HP
Volume aria min./litres - Air output per min./litres: 30-35L/min
Voltaggio - Voltage: 220-240V / 50HZ
110-120V/60HZ 220V / 60HZ
Pressione Massima - Max.pressure: 6.5bar/95PSI
cavo di collegamento per aerografo incluso
connection cable for airbrush included



DECOMP7

4 BAR Potenza - Power: 1/5 HP
Volume aria min./litres - Air output per min./litres: 23-25L/min
Voltaggio - Voltage: 220-240V / 50HZ
110-120V/60HZ 220V / 60HZ
Pressione Massima - Max.pressure: 6.5bar/95PSI

MINI AIRBRUSH

DECOCPO2

Il kit completo per piccole decorazioni include:

- Penna aerografo a doppia azione, Ø 0,2mm;
- Mini Compressore da 1 BAR;
- Supporto per penna aerografo; • Trousse nera da viaggio.

Complete kit for small decorations includes:

- Airbrush double action, Ø 0.2mm;
- Mini compressor 1 BAR;
- Support for airbrush; • Black travel bag.



ACCESSORIES



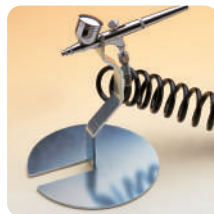
DECOV01

Vaschetta pulizia dell'aerografo.
Container for airbrush cleaning.



DECOF01

Filtro aerografo.
Airbrush filter.



MD 2

Sostegno aerografo.
Airbrushes holder.



DECOH01

Sostegno aerografo.
Airbrushes holder.

STENCIL

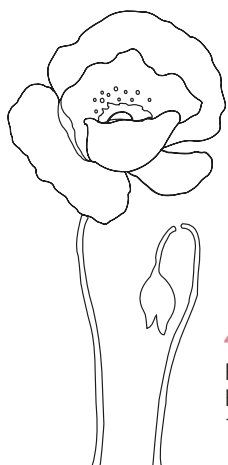
Realizzati in resistente materiale plastico traslucido, gli stencil per aerografia permettono di produrre decorazioni su superfici verticali e curve.

Ideali per decorare torte da ricorrenza personalizzate.

Ampia gamma disponibile nel catalogo dedicato al cake design.

Made of resitant translucent plastic material, the airbrush stencils allow you to produce decorations on vertical surfaces and curves.

Ideal for decorating personalized cakes. Wide range available in the catalog dedicated to cake design.



40-WM038

Papavero grande e bocciolo
Big Poppy and bud stencil
130x65 mm



40-WM039

Papaveri e bocciolo
Big, small and bud Poppy
110x62 mm - 60x30 mm



40-WM007

Farfalle - Butterflies
92x78mm - 50x43mm



40-WM027

Rosa aperta - Open rose
93x150mm



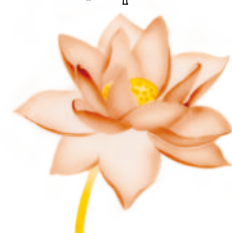
40-WM028

Bocciolo rosa - Blossom
64x140mm



40-WM042

Loto - Lotus Flower
106x101mm



40-WM506

Loto - Lotus Flower
132x152mm
KIT 2 STENCIL



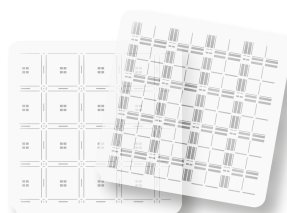
40-WM045

Zebrine
230x230mm



40-WR002

Pois
230x230mm



40-WR003

Tartan
230x230mm
KIT 2 STENCIL



40-WM046

Pied de poule
230x230mm

STENCIL

Decorative

Pratici e veloci stencil per decorare torte, vaschette gelato, piatti e qualsiasi altro dessert. In materiale plastico per alimenti.

Misure: Ø260mm. Spessore 8/10.

Practical and fast stencils to decorate cakes, ice cream, dishes and any other dessert. Made of food safe plastic.

Sizes: Ø260mm. Thickness 8/10.



MASK 194



MASK 197



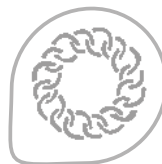
MASK 199



MASK 200



MASK 19



MASK 30



MASK M3



MASK M4



MASK 196



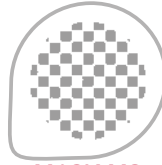
MASK 198



MASK M5



MASK M7



MASK M8



MASK 148



MASK 5



MASK 21



MASK 22



MASK 67



MASK 43



MASK 68



MASK 26



MASK 32



MASK 130



MASK 131



MASK 28



MASK 38



MASK 44



MASK 6



MASK 12



MASK 39



MASK 49



MASK 176



MASK 50



MASK R10



MASK 27



MASK 41



MASK R16



MASK 34



MASK 124



MASK 128



MASK 145



MASK 147



MASK 13



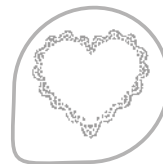
MASK 72



MASK 134



MASK 136



MASK 137



MASK 98



MASK 61



MASK 62



MASK 159



MASK 189



MASK 14



MASK H5



MASK 94



MASK 103

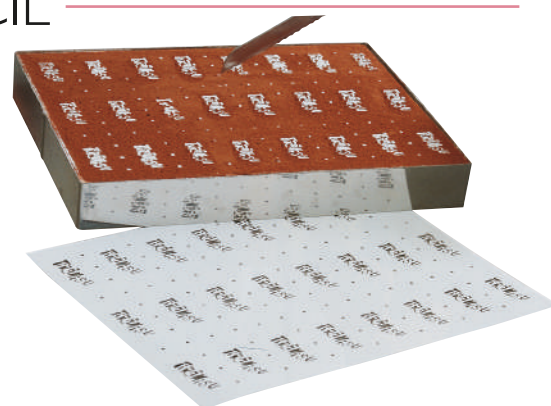
choco and
the CityMASK300
VENICEMASK301
DUBAIMASK302
BARCELONAMASK303
ROMEMASK304
LONDONMASK305
PARISMASK306
MOSCOWMASK307
NEW YORK

TIRAMISÙ STENCIL

Griglia tiramisù per decorare il dolce e segnare le porzioni.
Tiramisù grill to decorate the cake and mark portions.

Stencil porzionatore
Cake marker stencil

GPO22
40x30cm



MINI STENCIL



SETACIOK

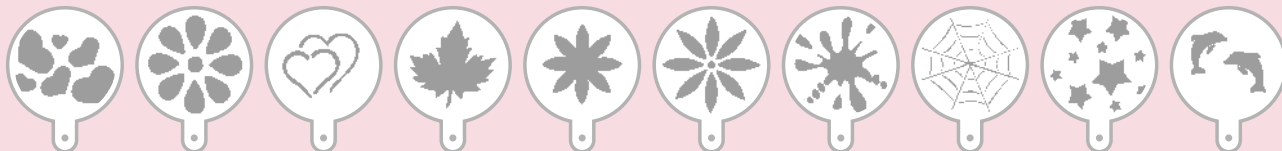
vedi Spargi Polvere a pagina 305
see Mesh Shaker page 305

In materiale plastico per alimenti.
Misure: Ø95mm. Spessore 8/10.
Made of food safe plastic.
Sizes: Ø95mm. Thickness 8/10.

Ideali per monoporzioni
Ideal for single serving



KITMS1
Kit 10 pcs



KITMS2
Kit 10 pcs



KITMS3
Kit 5 pcs



KITMS4
Kit 5 pcs



CREATIVE STENCIL

Plastica bianca.
White plastic stencil.
Misura - Size 295x200mm



PMFORK
30x125 x h1,5mm - 12pcs



PMSPoon
30x130 x h1,5mm - 12pcs



PMKNIFE
20x130 x h1,5mm - 14pcs

Plastica trasparente - Transparent plastic stencil.
Misura - Size 310x510mm



SCSP01
130x30 x h2mm - 30pcs



SCSP03
75x35x h2mm - 40pcs



SCSP04
65x40 x h2mm - 32pcs

DECORATING TOOLS



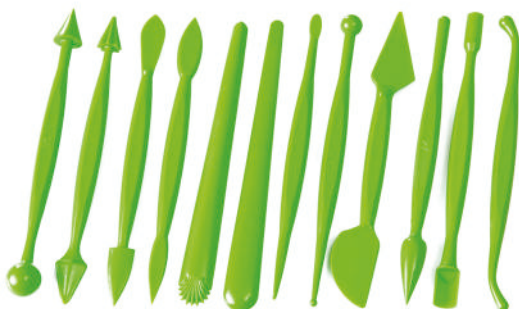
Coltello - Knife
50WA006B
1 coltello / 1 knife



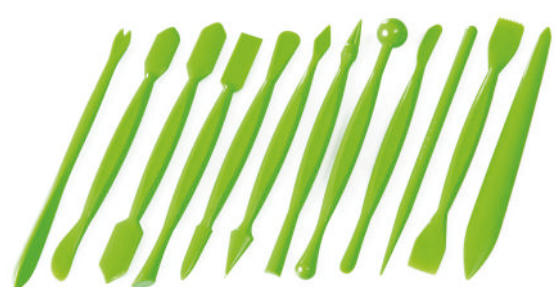
Kit Attrezzi decoro - Modelling Tool set
50WA004B
12 strumenti doppia punta
1 coltello - 1 raschietto
12 dual-heads tools
1 knife - 1 scraper



Kit Attrezzi decoro - Modelling Tool set
50WA005B
12 strumenti doppia punta
1 coltello - 1 raschietto
12 dual-heads tools
1 knife - 1 scraper



Kit Attrezzi decoro - Modelling Tool set
40-WA004V
12 strumenti doppia punta
12 dual-heads tools



Kit Attrezzi decoro - Modelling Tool set
40-WA005V
12 strumenti doppia punta
12 dual-heads tools

DECORATIVE STENCIL

Griglie in materiale plastico per creare decori con il cioccolato e con biscuit.

Plastic grills for chocolate and biscuit decoration.

Spessore - Thickness 8 mm



Size cm	Cod.
30x20	GS01
60x40	GD01



Size cm	Cod.
30x20	GS02
60x40	GD02



Size cm	Cod.
30x20	GS03
60x40	GD03



Size cm	Cod.
30x20	GS04
60x40	GD04



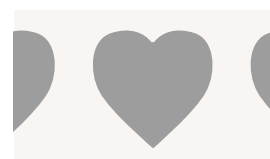
Size cm	Cod.
30x20	GS05
60x40	GD05



Size cm	Cod.
30x20	GS06
60x40	GD06



Size cm	Cod.
30x20	GS07
60x40	GD07



Size cm	Cod.
30x20	GS08
60x40	GD08



Size cm	Cod.
30x20	GS09
60x40	GD09



Size cm	Cod.
60x40	GD10



Size cm	Cod.
30x20	GS11
60x40	GD11



Size cm	Cod.
60x40	GD12



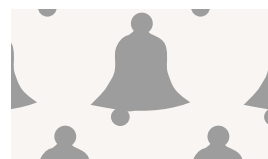
Size cm	Cod.
60x40	GD13



Size cm	Cod.
30x20	GS14
60x40	GD14



Size cm	Cod.
30x20	GS15
60x40	GD15



Size cm	Cod.
30x20	GS16
60x40	GD16



Size cm	Cod.
30x20	GS17
60x40	GD17



Size cm	Cod.
60x40	GD18



Size cm	Cod.
30x20	GS19
60x40	GD19



Size cm	Cod.
60x40	GD20



Size cm	Cod.
30x20	GS21
60x40	GD21



Size cm	Cod.
30x20	GS22
60x40	GD22

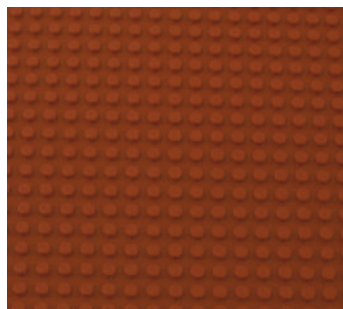
DECORATIVE MATS

Tappeto in silicone per decori in rilievo.
Relief silicone mats for baking.
Size: 60 x 40 cm



RELIEF1

Misura - Size: h 37mm



RELIEF2

Misura - Size: Ø 4mm



RELIEF3

Misura - Size: h 47mm



RELIEF4

Misura - Size: h 30mm



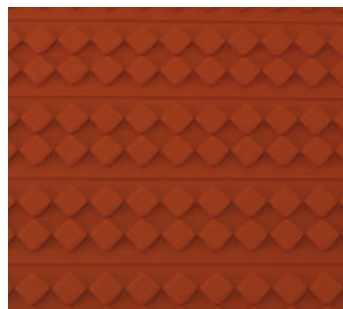
RELIEF5

Misura - Size: h 30mm



RELIEF6

Misura - Size: h 30mm



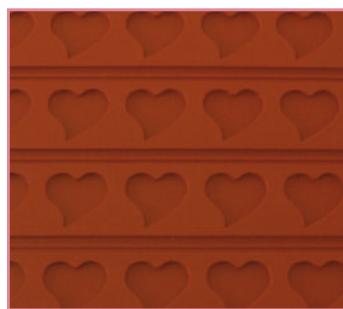
RELIEF7

Misura - Size: h 30mm



RELIEF8

Misura - Size: h 30mm



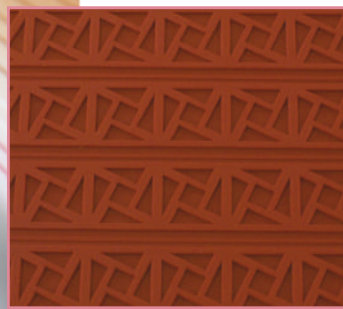
RELIEF9

Misura - Size: h 30mm



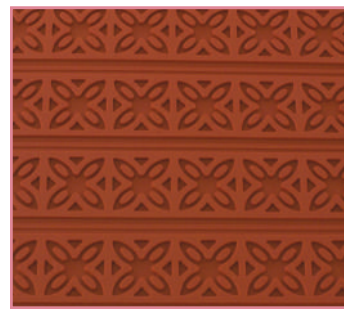
RELIEF10

Misura - Size: h 30mm



RELIEF11

Misura - Size: h 30mm



RELIEF12

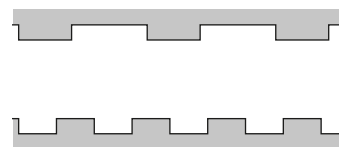
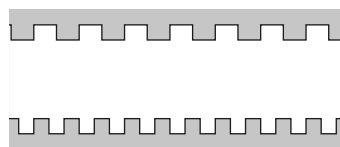
Misura - Size: h 30mm



Decoration

DECORATIVE COMBS

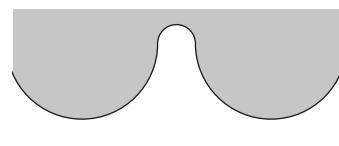
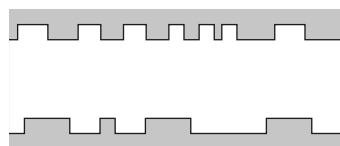
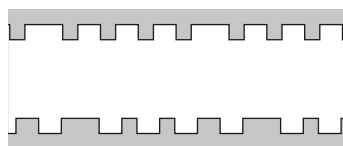
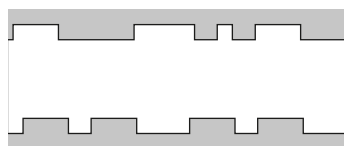
Pettini in materiale plastico e gomma con doppio decoro ideali per biscuit e cioccolato
Plastic and rubber combs with double decoration suitable for biscuit and chocolate



scale 1:1

cm	Cod.
70	PD1/2
34	PDM1/2
17	PDS1/2

cm	Cod.
70	PD3/4
34	PDM3/4
17	PDS3/4



scale 1:1

cm	Cod.
70	PD5/6
34	PDM5/6
17	PDS5/6

cm	Cod.
70	PD7/8
34	PDM7/8
17	PDS7/8

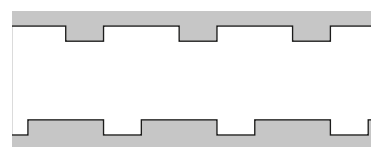
cm	Cod.
70	PD9/10
34	PDM9/10
17	PDS9/10



h cm	Cod.
34	PDM13/14
70	PD13/14

Pettini in materiale plastico per triplo decoro.
Plastic combs for triple decoration.

Pettine 3 colori
Comb 3 colours
PD11/12
70cm



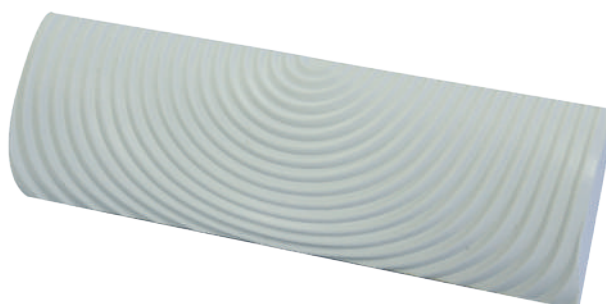
scale 1:1

Tampone effetto legno - Wood comb

In polipropilene per decorazioni in cioccolato.
Made of polypropylene. For chocolate decorations.

TFL10
10cm

TFL15
15cm



FOOD COLOURANT

Martellato propone una linea completa di coloranti alimentari per dolci, in versione spray, in polvere o in gelatina, ideali per impreziosire e dare un tocco di fantasia a dolci, gelati e altri prodotti dolciari.

Martellato offers a full range of edible cake food colouring available in spray, powders or gel pastes ideal to decorate and add a splash of whimsy to cakes, ice-cream and other desserts.



Velvet Spray

GLUTEN FREE



BIANCO
WHITE - AF
400 ml **LCV000**



GIALLO
YELLOW - AF
400 ml **LCV204**



ROSA
PINK - AF
400 ml **LCV207**



LILLA
LILAC - AF
400 ml **LCV210**



VERDE
GREEN - AF
400 ml **LCV209**



AZZURRO
SKY BLUE - AF
400 ml **LCV003**



FUCSIA
FUCHSIA - AF
400 ml **LCV107**



ROSSO
RED
400 ml **LCV208**



ARANCIONE
ORANGE
400 ml **LCV001**



MILK
CHOCO
400 ml **LCV005N**



DARK
CHOCO
400 ml **LCV015N**



NERO
BLACK
400 ml **LCV206**



I coloranti alimentari spray Velvet, a base di burro di cacao, offrono al semifreddo un decoro dall'effetto vellutato. L'articolo può essere spruzzato su tutte le superfici congelate: semifreddi, mousse, torte gelato, cioccolato, creme etc

The Velvet food colouring spray, made with cocoa butter, offer a velvety decor for semifreddi. The product can be sprayed on all frozen surfaces: semifreddos, mousses, ice cream cakes, chocolate, creams, etc.



Powder

LIPOSOLUBLE



Il colorante alimentare in polvere **liposolubile e alcool solubile** è indicato per tutte le masse e basi grasse. Il colorante, solubile in alcool, può essere usato direttamente sulla superficie di cioccolato con un pennello o con le dita, senza essere sciolto, ottenendo così un effetto perlato. Per la colorazione in superficie si può utilizzare la polvere mischiata alla gomma lacca liquida in modo che il prodotto aderisca bene alla superficie una volta decorata. Così facendo si può toccare la superficie e il prodotto non viene intaccato. Per una colorazione in massa versare direttamente il prodotto nell'impasto da colorare.

The **food liposoluble and alcohol soluble** food colouring powder is perfect for all fat masses and bases. As alcohol soluble, the colouring does not need to be dissolved and can be directly used on the chocolate surface either with brush or fingers, in order to obtain a pearl effect. To obtain the surface colouring you can mix the powder with the liquid lacquer to make the product stick well to the surface once decorated. Thus, you can touch the surface without affecting the product. For a mass colouring, just directly pour the product into the paste to be coloured.



WHITE PASTEL - AF
25g **LCP300**
5g **40-WC300**



BLU PASTEL - AF
25g **LCP302**
5g **40-WC302**



YELLOW PASTEL
25g **LCP304**
5g **40-WC304** - AF



BROWN PASTEL
25g **LCP305**
5g **40-WC305** - AF



BLACK PASTEL - AF
25g **LCP306**
5g **40-WC306**



PINK PASTEL - AF
25g **LCP307**
5g **40-WC307**



RED PASTEL
25g **LCP308**
5g **40-WC308**



RED SHOCK PASTEL
25g **LCP308N**



GREEN PASTEL
25g **LCP309**
5g **40-WC309** - AF



ORANGE PASTEL
25g **LCP311**
5g **40-WC311** - AF



VIOLET PASTEL - AF
5g **40-WC310**



CANDY PINK PASTEL - AF
5g **40-WC322**



RED PEARL
25g **LCP008**



GREEN PEARL
25g **LCP009**



BLUE PEARL - AF
25g **LCP003**



RUBY PEARL - AF
25g **LCP018**



VIOLET PEARL
25g **LCP010**



FUCHSIA PEARL
25g **LCP021**



GOLD PEARL - AF
25g **LCP117**



GOLD LUSTRE - AF
25g **LCP017N**
5g **40-WC017**



SILVER PEARL - AF
25g **LCP119**
5g **40-WC119**



SILVER LUSTRE - AF
25g **LCP019N**



BRONZE PEARL - AF
25g **LCP015**
5g **40-WC015**



COPPER PEARL - AF
25g **LCP020**
5g **40-WC020**

POLVERE LIPOSOLUBILE - CONSIGLI D'USO: Il colorante è solubile in alcool, operazione consigliata o in acqua operazione più faticosa. Grazie alla capacità di riflettere la luce dona alla decorazione un effetto metallizzato. Può essere usato direttamente sulla superficie di cioccolato, senza essere sciolto, con un pennello o con le dita ottenendo così un effetto perlato. Per la colorazione in superficie si può utilizzare la polvere mischiata alla gommalacca liquida, in modo che il prodotto aderisca bene alla superficie una volta decorata.

LIPOSOLUBLE POWDER - DIRECTIONS FOR USE: The colouring is soluble in alcohol (suggested operation) or in water (more difficult operation). Thanks to the ability to reflect the light, this powder gives the decoration a metallic effect. It can be used directly on the surface of chocolate, without being dissolved, with a brush or with fingers obtaining in this way a pearled effect to colour the surface you can use the powder mixed with the liquid shellac, so that the product adheres well to the surface once decorated.

Powder

WATER SOLUBLE

Colorante alimentare in polvere **idrosolubile** ad elevato grado di purezza, può essere sciolto con l'aggiunta di acqua o versato direttamente nell'impasto da colorare utilizzabile in qualsiasi tipo di impasto a base acqua. La grana più fine facilita e velocizza lo scioglimento della polvere. Adatto a isomalto, panna, meringhe, macarons, masse al base idro.

High purity water-soluble food colouring powder that can be dissolved either by adding water or can be directly poured into the dough to be coloured - any type of water-based dough. The finer grain facilitates and accelerates the dissolution of the powder. Suitable for isomalt, cream, meringues, macarons, hydro-based masses.



**BLU
PASTEL - AF**
25g **LCP202**



**YELLOW
PASTEL**
25g **LCP204**



**BLACK
PASTEL - AF**
25g **LCP206**



**RED
PASTEL**
25g **LCP208**



**GREEN
PASTEL**
25g **LCP209**



**ORANGE
PASTEL**
25g **LCP211**



**STRAWBERRY
PASTEL**
25g **LCP218**

POLVERE IDROSOLUBILE - CONSIGLI D'USO:

Il colorante può essere sciolto con l'aggiunta di acqua. La grana più fine facilita e velocizza lo scioglimento della polvere.

IDROSOLUBLE POWDER - DIRECTIONS FOR USE:

The colouring can be dissolved with the addition of water. The finer is the grain the faster is the dissolution of the powder.

Pump Powder

Polvere perlescente con pompetta ad aria ideale per decorare prodotti finiti come torte, semifreddi e cioccolato. Pearlescent powder coat with air pump ideal for decorating finished products like cakes, semifreddi and chocolate.



**RED
PEARL**
6g **LCP508**



**PINK
PEARL**
10g **LCP507**



**GOLD
PEARL**
10g **LCP517**



**SILVER
PEARL - AF**
10g **LCP519**



**BLUE
PEARL - AF**
10g **LCP502**



AirBrush

WATER SOLUBLE



Prodotto **idrosolubile** adatto a marzapane, biscotteria, cialde, zucchero tirato soffiato e colato, pasta di zucchero, semifreddi, mousse, gelato, pastigliaggio, pasticceria generale, glasse, panna, pasta frolla. **Non è consigliato l'uso sul cioccolato o altre masse grasse.**

Water-soluble product suitable for marzipan, biscuits, wafers, pulled, blown and melted sugar, sugar paste, semifreddo, mousse, ice-cream, pastillages, general pastry, icings, cream, shortbread. **It's not recommended for use on chocolate or other fat masses.**



WHITE PASTEL - AF
190ml **LCA000**



BLACK PASTEL
190ml **LCA006**



LEMON PASTEL
190ml **LCA011**



GIALLO PASTEL
190ml **LCA004**



BROWN PASTEL
190ml **LCA005**



VIOLET PASTEL
190ml **LCA010**



PINK PASTEL
190ml **LCA007N**



RED PASTEL
190ml **LCA008N**



ORANGE PASTEL
190ml **LCA001**



BLUE PASTEL - AF
190ml **LCA002**



SKY BLUE PASTEL - AF
190ml **LCA003**



GREEN PASTEL
190ml **LCA009**



PISTACHIO PASTEL
190ml **LCA012**



PEARL ORANGE
190ml **LCA201**



PEARL SKY BLUE - AF
190ml **LCA203**



PEARL BLACK
190ml **LCA206**



PEARL PINK
190ml **LCA207N**



PEARL RED
190ml **LCA208N**



PEARL GREEN
190ml **LCA209**



PEARL LEMON
190ml **LCA211**



PEARL GOLD - AF
190ml **LCA217**
45ml **40-WC617**



PEARL SILVER - AF
190ml **LCA219**
45ml **40-WC619**

IDROSOLUBILI AEROGRAFO - CONSIGLI D'USO:

Versare il colorante nel prodotto in base alla gradazione di colore che si vuole ottenere. In caso di utilizzo del colorante con aerografo si consiglia, a lavoro terminato, di lavare la penna con acqua calda, qualora rimanesse residuo di colore secco utilizzare alcool a 90°.

AIRBRUSH WATER-SOLUBLE - DIRECTIONS FOR USE:

Pour the colouring in the product according to the shade of colour you want to obtain. In case of use of the colouring with an airbrush, it is recommended at the end of work to wash the pen with hot water. In case any residuals of colour remain, use alcohol at 90°.

AirBrush

HYDROALCOHOLIC

SPECIAL FOR CHOCOLATE

Prodotto **idroalcolico** con capacità coprente, adatto per masse grasse, marzapane, biscotteria, cialde, pasta mandorle, glasse in particolar modo alla colorazione del **cioccolato** e **pasta zucchero**, può essere usato per colorare l'interno dello stampo, o direttamente sulla superficie di cioccolato a soggetto finito.

Hydroalcoholic product that can easily cover **chocolate** or **sugar paste**, it can be used directly on the mould or on the finished chocolate figure, suitable for fat masses, marzipan, biscuits, wafers, almond paste, icings.



WHITE
SATIN - AF
75ml **LCA300**



YELLOW
SATIN - AF
75ml **LCA304**



PINK
SATIN - AF
75ml **LCA307**



PEARL
RED - AF
100ml **LCA408**



PEARL
GOLD - AF
100ml **LCA417**



PEARL
SILVER - AF
100ml **LCA419**

SHINY AIRBRUSH
LCA5100
Azo free 100 gr



IDROALCOLICI AEROGRAFO - CONSIGLI D'USO:

Agitare bene il flacone prima dell'uso e rimuovere i pigmenti che si depositano nel fondo con l'aiuto di un bastoncino. Se utilizzato con aerografo nebulizzare a circa 10 cm. Il prodotto può essere usato per colorare l'interno dello stampo, o direttamente sulla superficie di cioccolato a soggetto finito.

AIRBRUSH HYDROALCOHOLIC - DIRECTIONS FOR USE:

Shake the bottle well before use and remove the pigments that are deposited in the bottom with the help of a stick. When used with the airbrush, keep 10 cm distance from the chocolate figure. It can be used directly on the mould or on the finished chocolate figure.



WHITE - AF
200g **LCB200**
30g **40-WCB200**



ORANGE
200g **LCB201**



BLUE - AF
200g **LCB202**
30g **40-WCB202**



YELLOW
200g **LCB204**
30g **40-WCB204**



BLACK
200g **LCB206**
30g **40-WCB206**



RED
200g **LCB208**
30g **40-WCB208**



GREEN
200g **LCB209**
30g **40-WCB209**



VIOLET
200g **LCB210**
30g **40-WCB210**



GOLD - AF
30g **40-WCB217**



Cocoa Butter

I coloranti a base di burro di cacao, una volta sciolti a bagnomaria o microonde, risultano perfetti per la colorazione di cioccolato e masse grasse. Il burro di cacao può essere utilizzato puro per piccole decorazioni con con il pennello oppure tal quale o se diluito con il 50% di cioccolato bianco, può essere spruzzato con pistola a caldo producendo così un effetto vellutato. Spruzzato all'interno di stampi per praline o corpi cavi, sciolto a 30°C oltre a colorare, permette di ottenere un effetto maculato, neve, goccia o buccia d'arancia.

Once dissolved in a bain-marie or microwave, cocoa butter based colourings are perfect for coloring chocolate and fat masses. The cocoa butter can be used pure for small decorations with the brush or the like. If diluted with 50% white chocolate, it can be sprayed with a heat gun in order to produce a velvety effect. If sprinkled inside moulds for pralines or hollow bodies, dissolved at 30° C, it allows to obtain a speckled, snowy, drop or orange peel effect as well as to color.

Spray Color

HYDROALCOHOLIC



Coloranti alimentari **idroalcolici** in bombolette spray. Adatto a masse grasse, cioccolato, marzapane, biscotteria, cialde, zucchero tirato, soffiato e colato, pasta di zucchero, semifreddi, mousse, gelato, pastigliaggio, pasticceria generale.

Hydroalcoholic food colouring in spray cans. Suitable for fat masses, chocolate, marzipan, biscuits, wafers, pulled, blown, and melted sugar, sugar paste, semifreddos, mousse, ice-creams, pastillages, general pastry.



**PEARL
BRONZE** - AF
100ml **LCS215**



**PEARL
GOLD** - AF
100ml **LCS217N**



**PEARL
RUBY**
100ml **LCS218N**



**PEARL
SILVER** - AF
100ml **LCS219N**



**PEARL
COPPER** - AF
100ml **LCS220**



**PASTEL
ORANGE**
100ml **LCS001**



**PASTEL
SKY BLUE** - AF
100ml **LCS003**



**PASTEL
YELLOW**
100ml **LCS004**



**PASTEL
BROWN**
100ml **LCS005**



**PASTEL
PINK** - AF
100ml **LCS007**



**PASTEL
RED**
100ml **LCS008**



**PASTEL
GREEN**
100ml **LCS009**

SPRAY IDROALCOLICI - CONSIGLI D'USO: Agitare il prodotto prima dell'uso, mantenersi ad una distanza di circa 15 cm. Non spruzzare in quantità eccessiva per non rischiare di causare macchie indesiderate. Lasciare asciugare per qualche secondo prima di spruzzare nuovamente sul prodotto da decorare.

HYDROALCOHOLIC SPRAY - DIRECTIONS FOR USE: Shake the product before use, keep at a distance of about 15 cm. Do not spray too much in order to avoid unwanted stains. Allow to dry for a few seconds before spraying again on the product to be decorated.

Special Spray



COOLER - Azo free
EUROCHOCK - 400 ml

Refrigerante spray per raffreddamento istantaneo di prodotti a base di zucchero o cioccolato durante la lavorazione artistica.

Cooling spray for the instantaneous cooling of sugar-based products and chocolate, particularly during artistic work.



SHINY - Azo free
LCS201 - 300 ml

Shiny per la lucidatura e protezione di superfici a base di zucchero o cioccolato.

Shiny spray to protect and polish sugar-based products or chocolate.



COATING - Azo free
COATING - 400 ml

Staccante alimentare ideale per velocizzare la rimozione del prodotto da teglie o cinture in acciaio e alluminio, stampi semifreddo, termoformati o altro. Il prodotto è inodore e insapore.

Detaching ideal to remove easily the product from mould trays, steel belts, aluminium moulds, thermoformed moulds and other. The product is odourless and tasteless.



MARZIPAN SHINY - Azo free
LCV100 - 400 ml

Lucidante alimentare neutro a base di burro di cacao ideale per proteggere e lucidare marzapane e pasta di mandorle.

Neutral Food Polishing composed of cocoa butter, ideal to protect and polish marzipan and almond paste

Gel Color

Colorante in gel ad altissima concentrazione, speciale per le colorazioni di pasta zucchero, icing, glasse, creme, zucchero, isomalto e tutte le basi e preparati idrosolubili.

Aggiungere una quantità sufficiente di prodotto direttamente alla massa da decorare e miscelare fino a raggiungere la colorazione desiderata.

Highly concentrated colouring gel, ideal for colouring sugar paste, icing, glazes, creams, sugar, isomalt and all the water-soluble bases and preparations. Directly add a sufficient quantity of product to the mass to be decorated and mix until you obtain the desired colouring.



ORANGE
30g **LCG001**



BLUE - AF
30g **LCG002**



YELLOW
30g **LCG004**



BROWN
30g **LCG005**



BLACK
30g **LCG006**



PINK
30g **LCG007**



RED
30g **LCG008**



GREEN
30g **LCG009**



VIOLET
30g **LCG010**



NAVY
30g **LCG022**



SKIN
30g **LCG025**



La gelatina ad uso alimentare è ideale per guarnire le torte e dare un effetto di lucentezza.

La gelatina può essere colorata con i gel color e con le polveri idrosolubili.

Food jelly is perfect to garnish any kind of cake and give a sparkle effect.

It can be coloured with colourant gels and water-soluble dusts.



TRANSPARENT - AF
1 Kg **LCJ000**



GLITTER - AF
1 Kg **LCJ100**

GELATINE - CONSIGLI D'USO: Una volta ammorbidita con la frusta, la gelatina va stesa sulla superficie della torta per dare un effetto lucido e glassato.

JELLIES - DIRECTIONS FOR USE: Soften the jelly with a whisk, and then spread it onto the cake surface to produce a shiny effect.

Additivo alimentare utilizzato come addensante. Aggiunto alla pasta zucchero si ottiene una pasta più resistente e più facile da modellare. Prodotto inodore e insapore.

Food additive used as a thickener. If added to sugarpaste, you will get a more resistant and easier to shape dough. Odorless and tasteless.



CMC
40-W042
Barattolo 40gr
Jar 40gr



COLLA - GLUE
40-W166
Barattolo 25gr
Jar 25gr

BANQUETING

NATURAL

Catering Solution

Naturalmente MONOUSO

Versione ecologica che rispetta l'ambiente, dei prodotti monouso dedicati al catering. Realizzati in PLA INGEO™, un rivoluzionario biopolimero compostabile e brevettato, derivato da piante e a sua volta prodotto in modo naturale, sono adatti sia nelle pasticcerie che per gli eventi.

Naturally DISPOSABLE

An eco-friendly version of disposable items dedicated to catering. Suitable either for pastry shops and events, they are made of PLA INGEO™, a revolutionary compostable and patented biopolymer that originates from plants and is produced in a natural way.



LA SCELTA CHE RISPETTA L'AMBIENTE

Una volta utilizzati i prodotti sono totalmente compostabili, cioè a determinate condizioni si decompongono completamente, non lasciando nessun residuo visibile o tossico per l'uomo e l'ambiente.

THE CHOICE THAT RESPECTS ENVIRONMENT

Once used, these items are totally compostable, that means they completely decompose under certain conditions without leaving any visible neither toxic remain for environment and man.

QUALITÀ E RISPETTO DEL PIANETA

Grazie all'utilizzo di questo materiale eco-friendly di elevata qualità e versatilità, le caratteristiche che rendono unici i prodotti della linea rimangono inalterate e nel rispetto delle normative europee di idoneità al contatto alimentare.

QUALITY AND RESPECT FOR THE PLANET

By using this high quality and versatility eco-friendly material, the features that make these products range unique remain unchanged and respectful of European laws of suitability for food contact.



PMOTO004N
ø60 h90 mm
100 pcs ~ cap. 170 ml



PMOTO003N
ø55 h70 mm
100 pcs ~ cap. 120 ml



PMOTO002N
ø50 h65 mm
100 pcs ~ cap. 90 ml



PMOTO001N
ø42 h65 mm
100 pcs ~ cap. 65 ml

MOD. CLASSIC COMPOSTABLE

ULTERIORI MODELLI REALIZZABILI SU RICHIESTA

MORE MODELS ON REQUEST



ELEGANT

Catering Solution

Design e qualità contraddistinguono gli eleganti ed infrangibili articoli monouso ideali per ogni professionista del settore HORECA, della pasticceria e gelateria.

Realizzati da Martellato con materiale di alta qualità che gli conferisce oltre alla resistenza anche lucidità e alla trasparenza.

Prodotti in Italia rappresentano la più valida alternativa al vetro.

Design and quality characterize the elegant and unbreakable disposable items ideals for HORECA professionalist, pastry chef and ice cream maker

Made by Martellato with high quality material that gives it not only resistance but also gloss and perfect transparency.

Produced in Italy are the best alternative to glass.



Tolleranza termica - Heat tolerance: -18°C +70°C	Privo di Bisfenolo BPA Free
Lavabile in lavastoviglie: fino a 50 lavaggi Washing Machine Safe: up to 50 washes	Materiale riciclabile al 100% 100% recyclable material



PENTA

CAP. **120** ML
Ø72 h56 mm

PACK 100 **PMOPE001**

PACK 22 **PMOPE0012200**

WAFLE

CAP. **70** ML
64x62 h 59mm

PACK 100 **PMOCO013**

PACK 20 **PMOCO0132000**

SOFT ICE

CAP. **105** ML
Ø70 h 59mm

PACK 100 **PMOCO014**

PACK 30 **PMOCO0143000**



Coperchi - Lids

PACK 100 **PMOCO002/C**



GREEK

CAP. **120** ML
Ø73 h 61mm

PACK 100 **PMOCO009**

PACK 30 **PMOCO0093000**

CAP. **190** ML
Ø92 h 75mm

PACK 100 **PMOCO010**

PACK 20 **PMOCO0102000**

CAP. **50** ML
Ø50 h 57mm

PACK 100 **PMOCO008**

PACK 18 **PMOCO0081800**



CUBÒ

CAP. **58** ML
50x50 h55 mm

PACK 100 **PMOCU004**

PACK 14 **PMOCU0041400**



Coperchi - Lids
PACK 100 **PMOCU002/C**



SQUARE

CAP. **60** ML
40x40 h55 mm

PACK 100 **PMOCU001**

PACK 28 **PMOCU0012800**



Coperchi - Lids
PACK 100 **PMOCU001/C**

CAP. **120** ML
50x50 h70 mm

PACK 100 **PMOCU002**

PACK 12 **PMOCU0021200**



Coperchi - Lids
PACK 100 **PMOCU002/C**

CAP. **175** ML
55x55 h80 mm

PACK 100 **PMOCU003**

PACK 10 **PMOCU0031000**



Coperchi - Lids
PACK 100 **PMOCU003/C**



WAVE

CAP. **200** ML
100x70 h 82mm

PACK 100 **PMOCE003**

PACK 10 **PMOCE0031000**

CAP. **120** ML
85x60 h 70 mm

PACK 100 **PMOCE002**

PACK 12 **PMOCE0021200**

CAP. **50** ML
64x46 h 53 mm

PACK 100 **PMOCE001**

PACK 18 **PMOCE0011800**



VELA

CAP. **200** ML
90x83 h 74mm

PACK 100 **PMOCO015**

PACK 18 **PMOCO0151800**

CAP. **140** ML
73x81 h 67mm

PACK 100 **PMOCO012**

PACK 18 **PMOCO0121800**

CAP. **85** ML
63x69 h 57mm

PACK 100 **PMOCO011**

PACK 20 **PMOCO0112000**



CYLINDER

CAP. **190** ML
Ø75 h85 mm

PACK 100 **PMOCO007**

PACK 20 **PMOCO0072000**

BUBBLE

CAP. **215** ML
Ø90 h75 mm

PACK 100 **PMOCO004**

PACK 25 **PMOCO0042500**

CONE

CAP. **165** ML
Ø90 h75 mm

PACK 100 **PMOCO005**

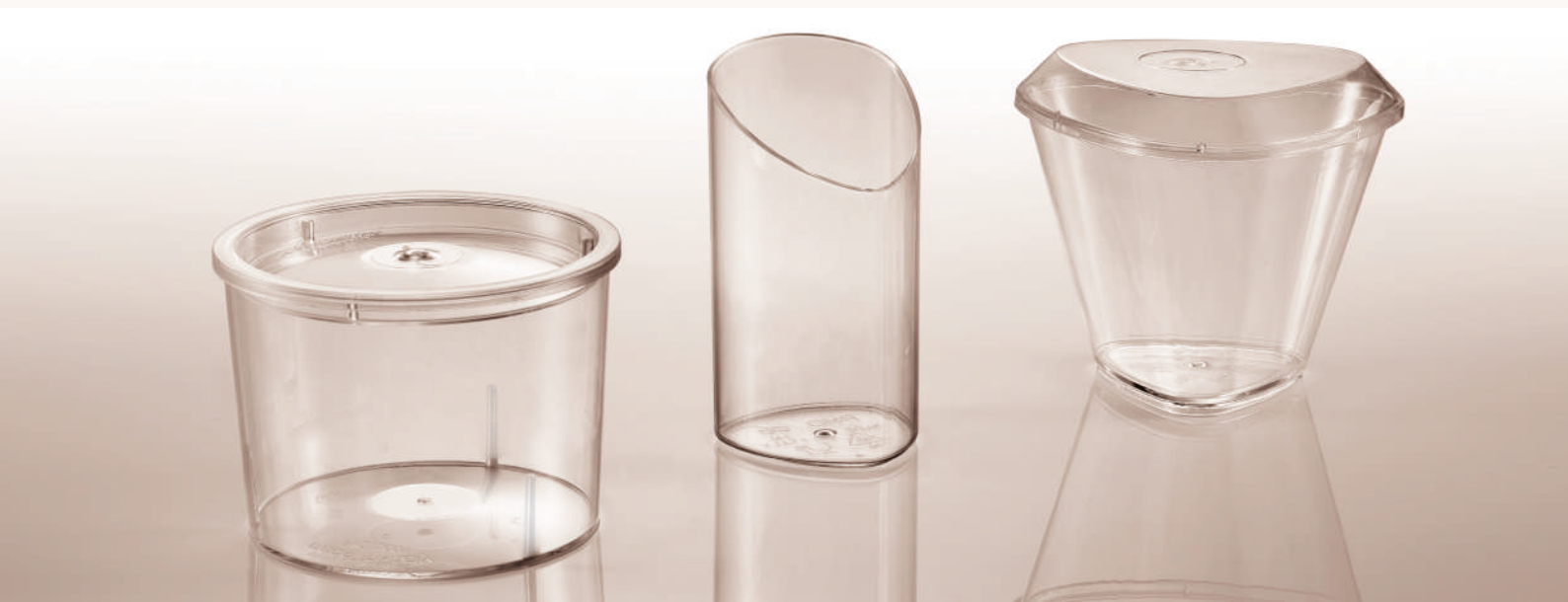
PACK 20 **PMOCO0052000**

DROP

CAP. **190** ML
Ø75 h85 mm

PACK 100 **PMOCO006**

PACK 20 **PMOCO0062000**



BUCKET

CAP. **210** ML
Ø78 h 57mm

PACK 100 **PMOTO005**

PACK 12 **PMOTO0051200**



Coperchi - Lids

PACK 100 **PMOTO005/C**

TUBE

CAP. **80** ML
Ø40 h85 mm

 PACK 100 **PMO08.00**

 PACK 18 **PMO081800**

 PACK 100 **PMO08.01**

 PACK 100 **PMO08.02**

TRIANGLE

CAP. **175** ML
Ø85 h65 mm

 PACK 100 **PMO07.00**

 PACK 18 **PMO071800**

 PACK 100 **PMO07.01**

 PACK 100 **PMO07.02**



Coperchi - Lids

PACK 100 **PMO07/C**



HEART

CAP. **100** ML
73x64 h52 mm

PACK 100 **PMOLO001**

PACK 18 **PMOLO0011800**



Coperchi - Lids
PACK 100 **PMOLO001/C**



CLASSIC

CAP. **65** ML
Ø42 h65 mm

PACK 100 **PMOTO001**

PACK 20 **PMOTO0012000**

CAP. **90** ML
Ø50 h65 mm

PACK 100 **PMOTO002**

PACK 15 **PMOTO0021500**

CAP. **120** ML
Ø55 h70 mm

PACK 100 **PMOTO003**

PACK 10 **PMOTO0031000**

CAP. **170** ML
Ø60 h90 mm

PACK 100 **PMOTO004**

PACK 12 **PMOTO0041200**



Coperchi - Lids
PACK 100 **PMOTO002/C**



JAPAN

CAP. **47** ML
Ø42 h43 mm

PACK 100 **PMOJA001**

PACK 16 **PMOJA0011600**

CAP. **87** ML
Ø50 h54 mm

PACK 100 **PMOJA002**

PACK 15 **PMOJA0021500**



Coperchi - Lids

PACK 100 **PMOTO002/C**



CUP

CAP. **90** ML
Ø65 h55 mm

PACK 100 **PMOCO001**

PACK 30 **PMOCO0013000**

CAP. **135** ML
Ø70 h67 mm

PACK 100 **PMOCO002**

PACK 25 **PMOCO0022500**



Coperchi - Lids

PACK 100 **PMOCO002/C**

CAP. **150** ML
Ø75 h73 mm

PACK 100 **PMOCO003**

PACK 20 **PMOCO0032000**

SMALL PLATE



TONDO

85x96 h20 mm

-  PACK 100 [PL00100](#)
-  PACK 100 [PL00101](#)
-  PACK 100 [PL00102](#)



QUADRO

80x97 h20 mm

-  PACK 100 [PL00200](#)
-  PACK 100 [PL00201](#)
-  PACK 100 [PL00202](#)





BOWL



CAP. **460** ML
100x118 h70 mm

-  PACK 50 **ZENBO00**
-  PACK 50 **ZENBO01**
-  PACK 50 **ZENBO02**

PLATE - LID



Piatto - Coperchio
100x118 h6 mm

-  PACK 50 **ZENBO00C**

PLATE - TRAY



Piatto - Vassoio
110x245 h18 mm

-  PACK 50 **ZENTR00**
-  PACK 50 **ZENTR01**
-  PACK 50 **ZENTR02**

DISPOSABLE FLÛTE

Bicchieri in plastica trasparente
con base predisposta per incastro a piramide.
Transparent plastic flûte with base arranged for pyramid joint.

FLU01

Ø56x h170 mm

Cap. 120 ml

Pack 100 pcs





MINI BOWL

CAP. **50** ML
75x75 h30 mm

- ☒ PACK 100 **PMO11.00**
- ☐ PACK 15 **PMO111500**
- ☐ PACK 100 **PMO11.01**
- ☒ PACK 100 **PMO11.02**



TRIANGLE

CAP. **20** ML
90x90 h15 mm

- ☒ PACK 100 **PMO09.00**
- ☐ PACK 20 **PMO092000**
- ☐ PACK 100 **PMO09.01**
- ☒ PACK 100 **PMO09.02**



BLOW

CAP. **30** ML
85x85 h30 mm

- ☒ PACK 100 **PMO10.00**
- ☐ PACK 10 **PMO101000**
- ☐ PACK 100 **PMO10.01**
- ☒ PACK 100 **PMO10.02**



WING

CAP. **11** ML
105x50 h30 mm

- ☒ PACK 100 **PMO12.00**
- ☐ PACK 20 **PMO122000**
- ☐ PACK 100 **PMO12.01**
- ☒ PACK 100 **PMO12.02**



SINGLE

CAP. **15** ML
65x65 h15 mm

-  PACK 100 **PMO13.00**
-  PACK 50 **PMO135000**
-  PACK 500 **PMO13.01**
-  PACK 500 **PMO13.02**



DOUBLE

CAP. **20** ML
110x65 h20 mm

-  PACK 100 **PMO14.00**
-  PACK 20 **PMO142000**
-  PACK 500 **PMO14.01**
-  PACK 500 **PMO14.02**



TRIPLE

CAP. **30** ML
115x105 h15 mm

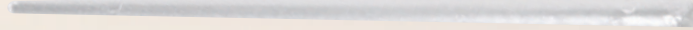
-  PACK 100 **PMO15.00**
-  PACK 25 **PMO152500**
-  PACK 500 **PMO15.01**
-  PACK 500 **PMO15.02**

SKEWERS 90 MM

-  PACK 500 **FW003**

SKEWERS 120 MM

-  PACK 500 **FW004**





FINGER
75_{MM}

☐ PACK 250 FW006.01
☒ PACK 250 FW006.02



FINGER 3
75_{MM}

☒ PACK 250 FW005.00
☒ PACK 250 FW005.02



MINI FORK
85_{MM}

☒ PACK 500 FW001.00
 PACK 100 FW0011000
☐ PACK 500 FW001.01
☒ PACK 500 FW001.02



MINI SPOON
85_{MM}

☒ PACK 500 FW002.00
 PACK 100 FW0021000
☐ PACK 500 FW002.01
☒ PACK 500 FW002.02



CAP. **120** ML
Ø67,5x h58 mm

CAP. **120** ML
Ø72x h51 mm

CAP. **120** ML
Ø75,5x h35 mm



PMOVA001.00
Pack 100 pcs

PMOVA001
Pack 100 pcs



PMOVA002.00
Pack 100 pcs

PMOVA002
Pack 100 pcs



PMOVA003.00
Pack 100 pcs

PMOVA003
Pack 100 pcs



CAP. **70** ML
Ø65x h36 mm
plastic

Pack 100 pcs

CAP. **120** ML
Ø76x h43 mm
plastic

Pack 100 pcs

Color	Code
Transparent	60P00100
Giallo - Yellow	60P00111
Verde - Green	60P00109
Sky blue	60P00102

Color	Code
Rosa - Pink	60P00107
Fucsia - Fuchsia	60P00121
Rosso - Red	60P00108

Color	Code
Transparent	60P00200
Giallo - Yellow	60P00211
Verde - Green	60P00209
Sky blue	60P00202

Color	Code
Rosa - Pink	60P00207
Fucsia - Fuchsia	60P00221
Rosso - Red	60P00208

CATERING DISPLAYS

Eleganti espositori in plexiglass dal **design ricercato e moderno, prodotti in Italia**, sono ideali per allestire raffinati buffet per **cerimonie** o **incontri d'affari**. Resistenti e facili da montare e trasportare sono completamente atossici.

Elegant plexiglass displays with **modern design, produced in Italy**, ideal for setting up refined buffets for **ceremonies** or **business meetings**. Resistant and easy to assemble and transport, they are completely non-toxic.

MADE IN ITALY





COD33201

Misura - Size:
38x53,3 h 71 cm
Piatti - Plate:
(2) 33x26 cm
(2) 29x22 cm

COD33301

Misura - Size:
34x34 h37,5 cm
Piatti - Plate:
Ø34 - Ø26 - Ø15,5 cm
Distanza tra ripiani 11 cm
Distance between shelves 11 cm



COD60501

Misura - Size:
h41 cm
Piatti - Plate:
49x49 - 39x39
29x29 - 19x19 cm
Distanza tra ripiani 12 cm
Distance between shelves 12 cm

COD. 603

Misura - Size:
h 58 cm
Piatti - Plate:
Ø 50 - 42 - 34
Ø 26 - 18 cm



COD. 312

Misura - Size:
h 72 cm
Piatti - Plate:
65x57 - 42x48
34x39 - 25x29 cm

COD33401

Misura - Size:
42x42 h 30,5 cm
Piatti - Plate:
Ø42 - Ø37 - Ø25 cm
Distanza tra ripiani 12 cm





COD33501

Display in plexiglass satinato e bianco

Glaze and white plexiglass display

Misura - Size: h 50,5 cm

Piatti - Plate:

63,5 x 35 - 52,5 x 25,5 - 43x21,5 - 35x19 - 28x14,5 cm

Distanza tra ripiani 12 cm

Distance between shelves 12 cm



COD35101

Misura - Size: h38 cm

Piatti - Plate: 50x50 h.12 - 36x36 h.12 - 22,5x22,5 h. 12 cm



COD. 33001

Misura - Size: 64x64 - h 33 cm

Piatti - Plate: 64x64 - 44x44 - 26 x26 cm



COD. 510

Misura - Size:
41x41 - h 67 cm

Piatti - Plates:
40x40 - 35x35 cm
30x30 - 20x20 cm



COD. 511

Misura - Size:
41x41 - h 67 cm

Piatti - Plates:
40x40 - 35x35 cm
30x30 - 20x20 cm



COD. 305

Misura - Size:

Ø 28 h29 - 38x30 h21
38x30 h13 - 38x30 h5 cm



COD. 307

Misura - Size:

40x27 h29 - 40x27h 21
40x27 h13 - 40x27 h5 cm

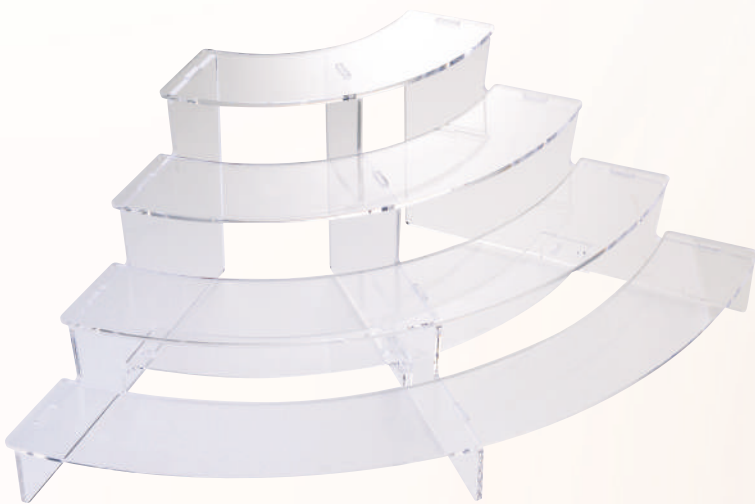


COD. 32901

Misura - Size:

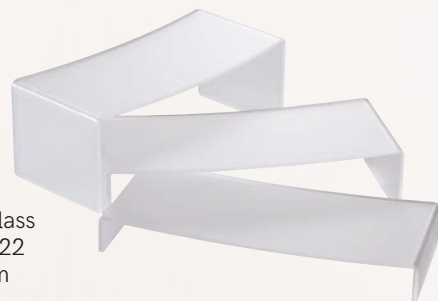
35x55,5 h27 cm

Piatti - Plate: 35x25 - 30x12 - 28x18 cm



COD. 320

Misura - Size: h 22,5 cm
Piatti - Plate: 65x35,5 cm



COD33906

Satinato - Glazed plexiglass
Piatti - Plate: 35,5x17 h22
57x17 h9 - 40x17 h5 cm



COD33701

Piatti - Plate: 50x20 h20,5
50x20 h14 - 50x20 h7 cm



COD. 310

Misura - Size:
40x20 h12 - 40x18 h8
40x16 h4 cm



COD34001

Piatti - Plate:
49x15,5 h18 - 49x15,5 h13 - 49x15,5 h8 cm



COD. 309

Misura - Size:
h 4 - 11 - 18 - 25 cm
Piatti - Plate: 24,5x24,5 cm

MINI CAKE DISPLAY

Piatto - Plate: 210mm



Nero - Black

COD. 80-0108 h 103 mm

COD. 80-0208 h 163 mm

COD. 80-0308 h 223 mm



Satinato - Glazed

COD. 80-0106 h 103 mm

COD. 80-0206 h 163 mm

COD. 80-0306 h 223 mm



Fucsia - Fuchsia

COD. 80-0409 h 103 mm

COD. 80-0509 h 163 mm

COD. 80-0609 h 223 mm

COD. 500

Misura - Size:
h 50 cm
Piatti - Plate:
33x33
28x28
22x22 cm



COD. 503

Misura - Size:
h 50 cm
Piatti - Plate:
36x55
25x50
22x45 cm



COD. 301

Misura - Size:
70x40 - h 62 cm
Piatti - Plate:
70x40 - 63x35
52x26 - 42x21 cm



COD. 32418

Rosa - pink

COD. 32416

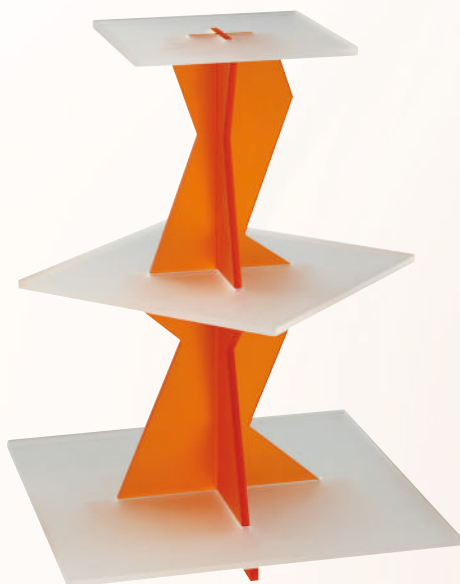
Marrone - Brown

Misura - Size:
45x30 h61 cm
Piatti - Plate:
32x24 (x3) cm



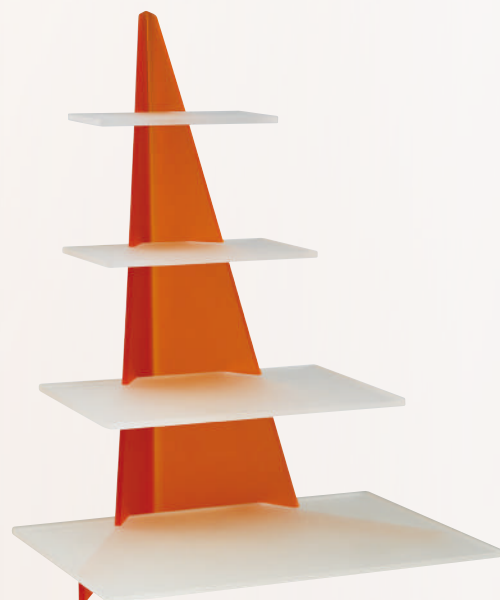
COD. 308

Misura - Size:
40x40 - h 53 cm
Piatti - Plate:
40x40 - 30x30 -
22x22 cm



COD. 300

Misura - Size:
54x47 - h 63 cm
Piatti - Plate:
47x34 - 37x25 -
27x17 - 23x13 cm



COD. 322

Misura - Size:
h 49,5 cm
Piatti - Plate:
Ø40,5 - 39 - 38
35,5 - 31,5 cm



COD. 302

Misura - Size:
Ø 39 - h 62 cm
Piatti - Plate:
Ø 39 - Ø 31
Ø 25 - Ø 19 cm



COD. 32518

Misura - Size: 23x45 - h 74 cm
Piatti - Plate: Ø20 - Ø28 - Ø36 - Ø45 cm



COD. 33118

Rosa - pink

COD. 33101

trasparente - transparent

Misura - Size:
h 3,6 - 11 - 17,6 - 25 cm
Piatti - Plate:
24,5x24,5 cm







COD30400
Bianca - White

COD30408
Nero - Black

COD. 304
Verde - Green

Misura - Size:
56 - h 62 cm
Piatti - Plate:
Ø 56 - Ø 46
Ø 33 - Ø 22 cm



COD. 32717
Lilla - Lilac

COD. 32715
Blu - Blue

Misura - Size:
52x43,5 - h 62 cm
Piatti - Plate:
34x18 - 43x23
46,5x25,5
42,5x23,5 cm



COD. 316
Misura - Size: 33x33 - h 54,5 cm
Piatti - Plate: 33x33 cm



COD. 32816
Misura - Size: 53x46,5 h 57,5 cm
Piatti - Plate: Ø29 - Ø35 - Ø38 - Ø39 cm



COD32108

Nero - Black
Misura - Size:
56x35 - h 59 cm

**COD32100**

Bianco - White
Misura - Size:
56x35 - h 59 cm

**COD. 32508**

Misura - Size:
23x45 - h 74 cm
Piatti - Plate:
Ø20 - Ø28
Ø36 - Ø45 cm

**COD. 321**

Arancione - Orange
Misura - Size:
56x35 - h 59 cm

**COD33608**

Misura - Size:
65x35 h 27 cm
Piatti - Plate: 37x26 - 30x22 - 22x16 cm

**COD. 303**

Misura - Size: 60x50 - h 60 cm
Piatti - Plate: 60x43 - 49x35 - 27x37 - 25x18



STAIRWAY

STAIRWAY e LEVELS: due diversi display per diverse esigenze espositive.
Componibili in infinite varianti per creare originali effetti coreografici.



STAIRWAY

80D1900 - 4 Piani - Levels
35x35 h 26 cm
30x30 h 21 cm
25x25 h 16 cm
20x20 h 12 cm



LEVELS

STAIRWAY and LEVELS: two different displays for different exposition needs.
Combinable in endless variations, they can offer original coreographic effects.



LEVELS

80D2000

5 piani/levels

500x100 h150 mm - 450x100 h125 mm

400x100 h100 mm - 350x100 h75 mm

300x100 h50 mm

LOOP



Serie di alzate in plexiglass **componibili** con elementi **intercambiabili** dal design moderno ed elegante.

Da 3 a 5 piani a cerchio o semicerchio, con **colonne di diverse altezze** che grazie al kit possono comporre diversi disegni estetici.

An elegant and modern design serie of plexiglass **modular** cake stands with **interchangeable** elements.

From 3 to 5 circle or half circle shaped shelves, with little **columns of different heights** that can create different easthetic designs.

LOOP 5

80A1400

5 Piatti - Plates Ø26 cm

Columns:

1x h10 - 2x h18 - 2x h26 cm

Dimension: Ø 77 h26 cm



LOOP 3

80A1500

3 Piatti - Plates Ø26 cm

Columns:

1x h10 - 1x h18 - 1x h26 cm

Dimension: Ø 65 h26 cm



DEMI LOOP

80A1600

3 Piatti - Plates Ø26 cm

Columns:

1x h10 - 1x h22 - 1x h35 cm

Dimension: 65x45,5 h35 cm



Kit complementari disponibili nella pagina seguente
Complementary kits available on the following page

LINEAR



Alzate componibili con elementi intercambiabili essenziali e minimaliste per esaltare l'esposizione delle creazioni. Adatte ai buffet ed alle vetrine. Le diverse misure ed altezze delle colonne le rendono modificabili e adatte a tutte le situazioni.

Essential and minimalist **modular** cake stands with **interchangeable elements** that enhance the exposition of creations. They are suitable either to buffets and showcases. The different sizes and heights of the **columns** make them **changeable** and suitable for all situations.

LINEAR 3

80A1700 - 3 Piatti - Plates
Columns: 1x h10 - 2x h18 - 1x h26 cm
Dimension: 88x26 h26 cm



LINEAR 5

80A1800 - 5 Piatti - Plates
Columns: 2x h10 - 2x h18 - 2x h26 cm
Dimension: 140x26 h26 cm



KIT elementi intercambiabili per le alzate LOOP e LINEAR Interchangeable KITS to LOOP and LINEAR models



80RIC04 - 5 pcs
20x20 cm



80RIC02 - 5 pcs
ø26 cm



80RIC03 - 5 pcs
2x ø20 - 2x ø25 - 1x ø30 cm



80RIC05 - 6 pcs
2x10 - 2x18 - 2x 26 cm

INFINITY



Alzata realizzata completamente in plexiglass,
con un numero di **ripiani regolabili** da 1 a 7
per soddisfare le diverse esigenze.

24 colonnine che grazie alla dima potranno
facilmente essere inserite per comporre la torta.

Catering display entirely made of plexiglass,
with a number of **adjustable shelves** from 1 to 7
in order to satisfy different needs.

24 little columns that can be easily inserted to
compose the cake, thanks to the guide template.



INFINITY 7

80A1300 - 7 Piatti - Plates

Ø16 - Ø20 - Ø24 - Ø28 - Ø32 - Ø36 - Ø40 cm

Columns: 24 x h10 cm

Dimension: Ø 40 h69 cm



dima in plastica per il centraggio delle colonne inclusa
plastic template for columns placement included

80RIC01

KIT 24 colonnine supplementari
24 supplementary columns
h 10 cm



BAROQUE





Romantiche nello stile e moderne nel materiale queste alzate sono perfette per qualsiasi occasione, anche grazie alla gamma di colori. I **singoli elementi** possono, a seconda delle necessità, **comporsi in modo diverso** adattandosi agli spazi ed alle situazioni.

With a romantic style and modern materials, these cake stands are perfect in any occasion, thanks to the wide range of colours too. As composed by **individual elements**, they can be put **together in different ways**, according to the needs, by adapting to spaces and situations.



CRYSTAL BAROQUE

80A1100 - 5 Alzate - Displays
Ø 26 cm - 1 x h35 - 4x h 21cm

80A0900 - 1 Alzata - Display
Ø 26 cm h 21cm

80A1000 - 1 Alzata - Display
Ø 26 cm h 35cm



BLACK BAROQUE

80A1108 - 5 Alzate - Displays
Ø 26 cm - 1 x h35 - 4x h 21cm

80A0908 - 1 Alzata - Display
Ø 26 cm h 21cm

80A1008 - 1 Alzata - Display
Ø 26 cm h 35cm

BAROQUE

Non solo torte, ma monoporzioni, mignon e finger food trovano nella versione display del modello Baroque la loro esaltazione.

Not only cakes, but also individual desserts, mignon and finger food find their celebration in the Baroque Display version.





BLACK BAROQUE DISPLAY

80D1208 - Black
 3 piani - levels - 25 x 52 cm
 primo - first: h 4,8 cm
 secondo - second :h 20 cm
 terzo - third: h 35 cm



CRYSTAL BAROQUE DISPLAY

80D1200 - Transparent

CANDELABRI - CANDELABRUM



5 Bracci / Arms

22,5x22,5 h31cm
 candela/candle ø 20 mm

- **CA008**
Nero/Black
- **CA020**
Bianco/White
- **CA001**
Transparent
- **CA006**
Satinato/Glazed
- **CA004**
Rosso/Red
- **CA019**
Marrone/Brown
- **CA005**
Giallo/Yellow
- **CA015**
Azzurro/Light Blue
- **CA017**
Lilla/Lilac
- **CA018**
Rosa/Pink



3 Bracci / Arms

22,5x9,5 h31 cm
 candela/candle ø 20 mm

- **CA108**
Nero/Black
- **CA120**
Bianco/White
- **CA101**
Transparent
- **CA106**
Satinato/Glazed
- **CA104**
Rosso/Red
- **CA119**
Marrone/Brown
- **CA105**
Giallo/Yellow
- **CA115**
Azzurro/Light Blue
- **CA117**
Lilla/Lilac
- **CA118**
Rosa/Pink

CAKE STANDS



SQUARE

Piatti - Plates:
25 x 25 - 30 x 30 cm
35 x 35 - 40 x 40 cm
Porz. - Portions: 80 - 85



COD. 130

Misura - Size: h 80 cm

ROUND

Piatti - Plates:
Ø 24 - Ø 29 - Ø 34 - Ø 39 cm
Porz. - Portions: 40 - 50



COD. 131

Misura - Size: h 80 cm

HEART

Piatti - Plates:
25 x 21 - 30 x 26 - 35 x 30 - 40 x 34 cm
Porz. - Portions: 40 - 50



COD. 132

Misura - Size: h 80 cm

ELEGANT

Piatti - Plates:
Ø 18 - Ø 22 - Ø 24 - Ø 28 - Ø 32 - Ø 36 cm
Porz. - Portions: 70 - 80



COD. 113/A

Misura - Size:
h 110 cm



ROMANTIC

Piatti - Plates:
Ø 20 - 22 - 26 - 28 - 30 cm

COD. 504

Misura - Size: h 125 cm
Piatti in plexiglass satinato
Glazed plexiglass plate

CARRÈ

Piatti - Plates:
25 x 25 - 30 x 30 - 35 x 35
40 x 40 - 45 x 45 cm
Porz. - Portions: 145 - 155



COD. 102

Misura - Size: h 96 cm



COD. 101

Misura - Size: h 120 cm
FONTANINA non inclusa - not included

FOUNTAIN

Piatti - Plates:
Ø 25 - 48 - 85 cm
Porz. - Portions: 90 - 100



COD. 111

Misura - Size: h 100 cm
FONTANINA non inclusa - not included

CIRCLE

Piatti - Plates:
Ø 25 - 30 - 35 - 40 - 48 cm
Porz. - Portions: 100 - 110



COD. 104

Misura - Size: h 86 cm



COD. 103

Misura - Size: h 120 cm
FONTANINA non inclusa - not included

ACCESSORIES



Small column
COLONNINA
13 cm

Big column
COLONNA
35 cm



Electric fountain
FONTANINA - 12V
Misura - Size: Ø38 - h 40 cm



4 PLATES

Piatti - Plate:
20 - 26 - 32 - 38 cm

COD513
Misura - Size:
70x65 h56 cm

MODULAR DISPLAY



3 PLATES

Piatti - Plate:
20 - 26 - 32 cm

COD512

Misura - Size:
67x37 h21 cm



5 PLATES

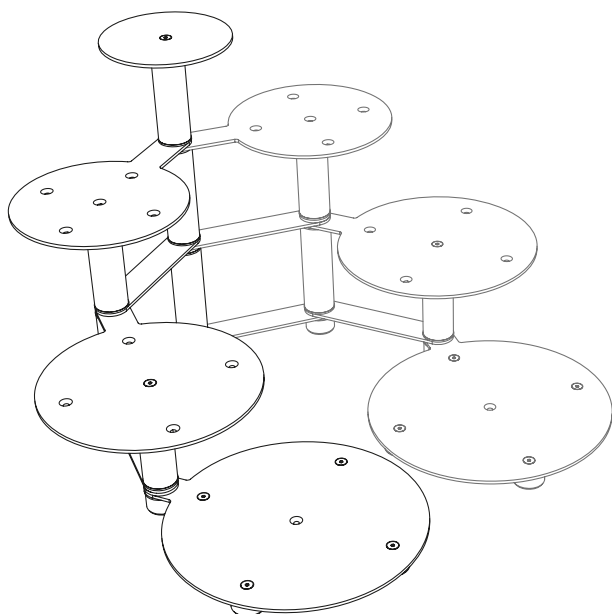
Piatti - Plate:
20 - 26 - 32 cm

COD514

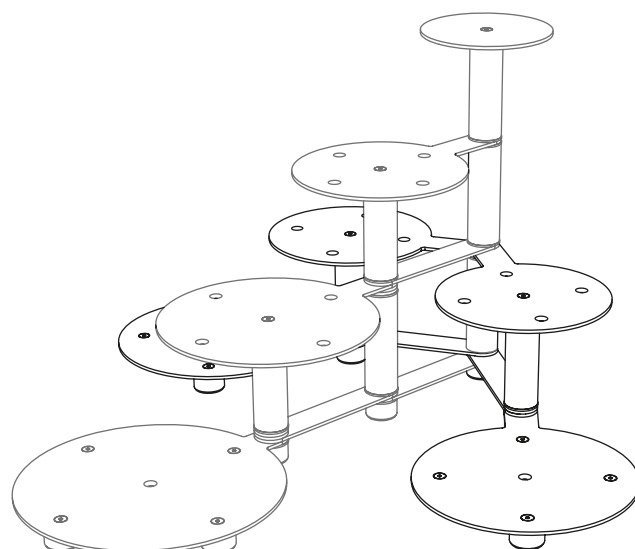
Misura - Size:
100x53 h39,5 cm

ALZATE COMPONIBILI

Combinando tra loro le alzate si possono avere le composizioni più adatte alle proprie necessità
Combining the models you will have the desired compositions



COD513 + COD513



COD513 + COD514

GRADUS

Piatti - Plates:
22 - 22 - 24 - 26 - 28 cm
Porz. - Portions: 45 - 55



COD. 190

Misura - Size: 88 x 30 h 43 cm

MEMPHIS

Porz. - Portions: 50 - 60



COD. 183

Misura - Size: Ø 70 h 50 cm

CLOVER

Piatti - Plates:
3 x Ø 28 - 3 x Ø 20 - 1 xl Ø 22 cm
Porz. - Portions: 40 - 45



COD. 188

Misura - Size: 65x62 h 38 cm

DAISY

Piatti - Plates:
6 x Ø 28 - 1 x Ø 48 - 1 x Ø 30 cm
Porz. - Portions: 120 - 130



COD. 180

Misura - Size: Ø 90 h 45 cm

ROMANTICA

Piatti - Plates:
5 x Ø 26 - 5 x Ø 20 - 1 x Ø 34 cm
Porz. - Portions: 100 - 110



COD. 152

Misura - Size: Ø 80 h 70 cm

SEMIRAMIDE

Piatti - Plates:
3 x Ø 32 - 3 x Ø 26 - 1 x Ø 38 cm
Porz. - Portions: 90 - 100



COD. 153

Misura - Size: 100 x 54 h 88 cm

MANHATTAN

Piatti - Plates:
6 x Ø 26 - 1 x Ø 38 cm
Porz. - Portions: 100 - 110



COD. 159

Misura - Size: Ø 65 h 85 cm

MILANO

Piatti - Plates:
4 x Ø 20 - 1 x Ø 25 cm
Porz. - Portions: 30 - 35



COD. 192

Misura - Size: 62 x 62 h 38 cm

STAIRWAY

Piatti - Plates:
23x18 - 29x17 - 39x19 - 50x22 - 60x25 cm
Porz. - Portions: 75 - 85



COD. 150

Misura - Size: h 80 cm

BABY CARRIAGE

Piatti - Plates: 50 x 30 cm
Porz. - Portions: 25 - 30

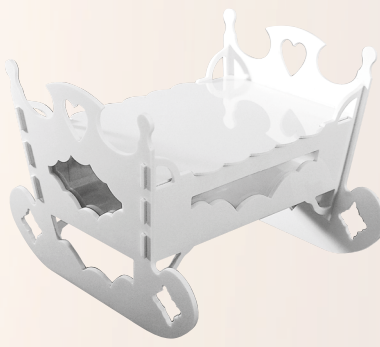


COD. 187

Misura - Size: 70x35 h 62 cm

BABY COT

Piatti - Plates: 55 x 50 cm
Porz. - Portions: 25 - 30

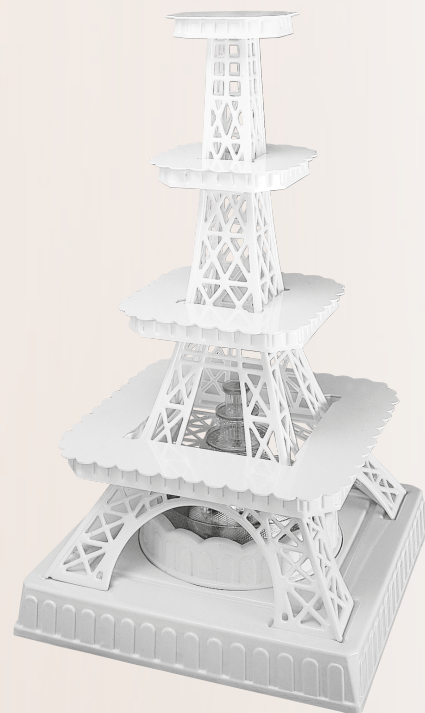


COD. 117

Misura - Size: h 38 cm

PARIS

Piatti - Plates:
62 x 62 - 41 x 41 - 31 x 31 - 19 x 19 cm
Porz. - Portions: 85 - 95



COD. 127

Misura - Size: 73 x 73 h 140 cm
FONTANINA non inclusa - not included
Base with separator ring included

BASE

Piatti - Plates: Ø 85 cm
Porz. - Portions: 85 - 95

COD. 118

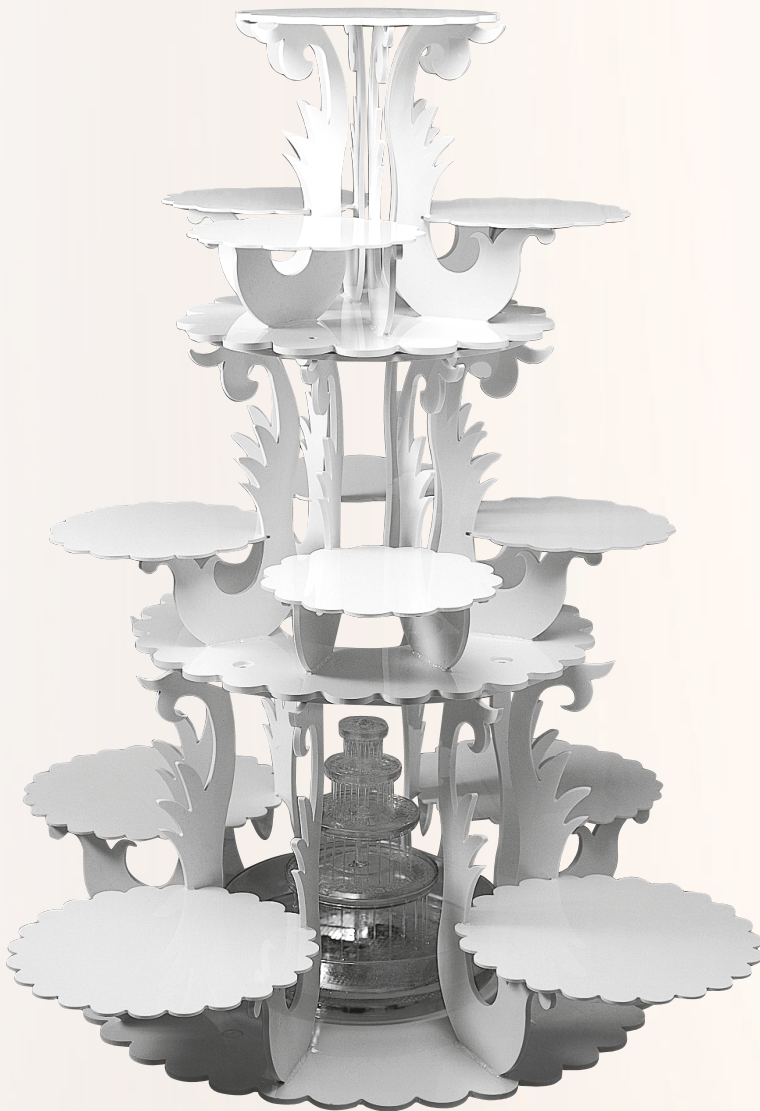
Misura - Size: h 23 cm



Base abbinabile a molte alzate - Base that can be combined with many cakestands

FLORA

Piatti - Plates:
4x Ø 34 - 7 x Ø 26 - 1 x Ø 32 cm
Porz. - Portions: 145 - 155



Complete

COD. 160

Misura - Size: Ø 110 h130 cm
FONTANINA non inclusa - not included



Small

COD. 163

Misura - Size: Ø 40 h45 cm



Medium

COD. 162

Misura - Size: Ø 70 h42 cm



Large

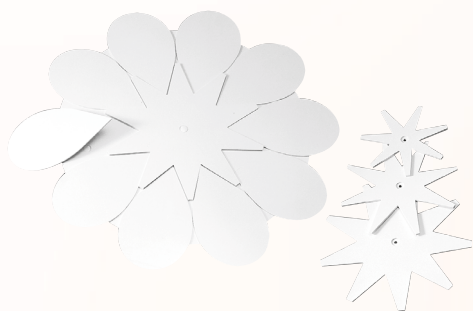
COD. 161

Misura - Size: Ø 110 h51 cm
FONTANINA non inclusa - not included

Unendo le alzate: Cod. 161 - Cod. 162 (senza i piedini) con Cod. 163 (senza i piedini) si ottiene Cod. 160
Combining the cake stands: Cod. 161 - Cod. 162 (no feet) with Cod. 163 (no feet) you get Cod. 160

MARGUERITE

Porz. - Portions: 115 - 125



Fornita con quattro raggiere da 7/8/9/10 petali
Endowed with four sets for 7/8/9/10 petals

COD. 124

Base Ø 90 cm
petalo/petal 40 x 25 cm

CONE

Base: Ø 52 cm



COD. 184

Misura - Size: Ø 52 h 40 cm

BIG CONE

Base: Ø 62 cm



COD. 185

Misura - Size: Ø 62 h 50 cm

THREE

Piatti - Plates:
Ø 26 - h 1,5 cm



COD. 402.01

Misura - Size: Ø 56 - h 57 cm



**Piatto - Plate
P402**

LOTUS

Piatti - Plates:
5 x 32x16 - 5 x 20x10 - 1 x Ø 18 cm
Porz. - Portions: 55 - 60



COD. 196

Misura - Size: Ø 65 h 25 cm

BIG LOTUS

Piatti - Plates:
5 x 40x20 - 5 x 24x13 - 1 x Ø 22 cm
Porz. - Portions: 60 - 80



COD. 196/B

Misura - Size: Ø 80 h 25 cm

PLEXI HEART

Piatti - Plates:
Ø 25

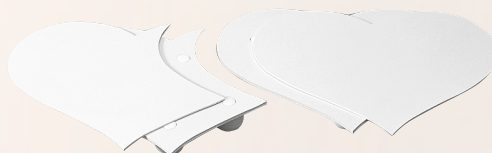


COD. 311

Misura - Size: 60x70 h 79 cm

DOUBLE HEARTS

È possibile usare singolarmente il cuore intero.
It is possible to use the whole heart separately.



COD. 126/B

Piatti - Plates: 85 x 45 cm
Porz. - Portions: 40 - 45



COD. 126/A

Piatti - Plates: 120 x 65 cm
Porz. - Portions: 80 - 90

PLASTIC DUMMIES



Tamburi in plastica. Ideali per realizzare wedding cake di grandi dimensioni.
Plastic cake dummies. Ideal for creating large wedding cakes.

Tamburi Dummies

Size cm	Codice - Code
h 10 - Ø20	40-W110
h 10 - Ø30	40-W111
h 10 - Ø40	40-W112
h 10 - Ø50	40-W113

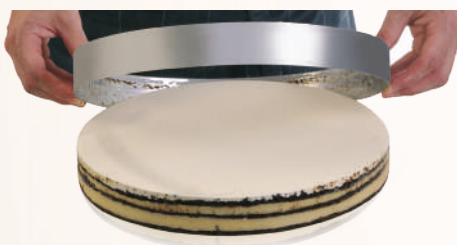
Set 4 tamburi Set 4 dummies

40-W106

Misura - Size: Ø 50- 40 - 30 - 20 cm

Cerchi inox per tamburi St steel rings for dummies

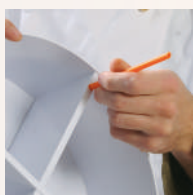
Size cm	Codice - Code
h 5 - Ø19,5	40-W087
h 5 - Ø29,5	40-W088
h 5 - Ø39,5	40-W089
h 5 - Ø49,5	40-W090



Piatto antiscivolo Non-slip plate

40-W124

Misura - Size: Ø58 cm



Pioli per torta - Cake dowel rods

40-W101

Misura - Size: Ø6 mm
Pack 50 pcs

Pioli per torta - Cake dowel rods

40PI01

Ø 16 - 300mm
Pack 12Pz



Kit taglia pioli - Cutter kit

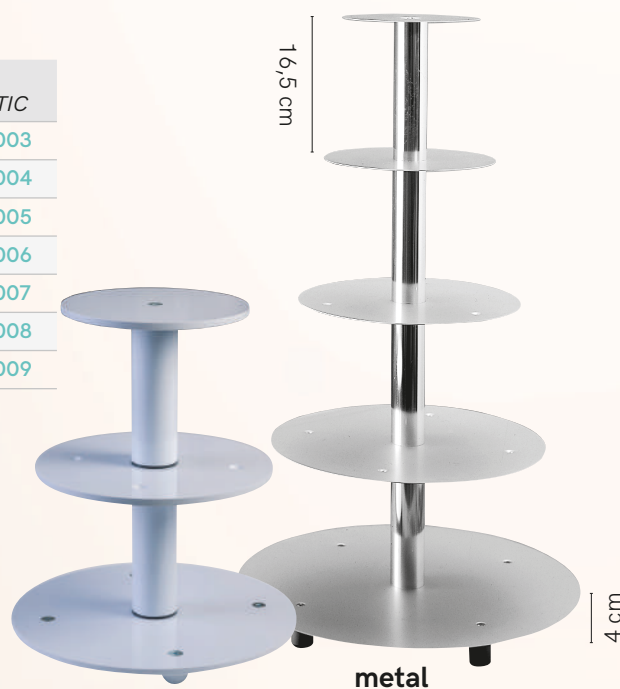
40KIT01

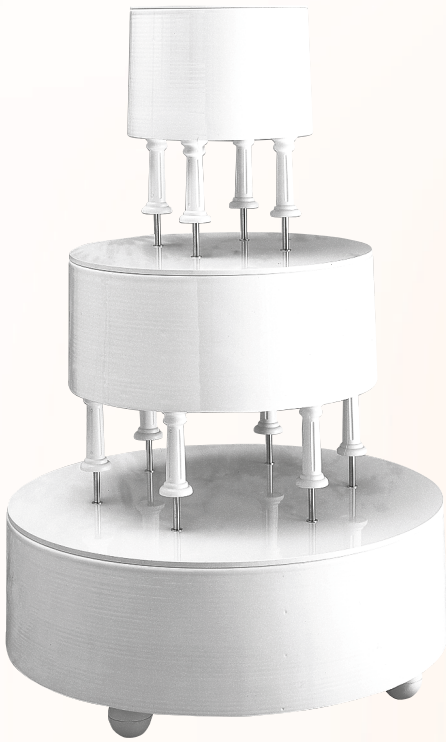
Pioli, seghetto e dima
Plastic dowel rods, hacksaw and support

Misura Size cm	Porzioni Portions	Piani Levels	Code METAL	Code PLASTIC
Ø 20 - 26 - 32	34-36	3	METAL3	80-2003
Ø 20 - 26 - 32 - 40	60-62	4	METAL4	80-2004
Ø 20 - 26 - 32 - 40 - 45	90-92	5	METAL5	80-2005
Ø 20 - 26 - 32 - 40 - 45 - 50	130-132	6	METAL6	80-2006
Ø 16 - 20 - 26 - 32 - 40 - 45 - 50	175-180	7	METAL7	80-2007
Ø 16 - 20 - 26 - 32 - 40 - 45 - 50 - 55	220-225	8	METAL8	80-2008
Ø 16 - 20 - 26 - 32 - 40 - 45 - 50 - 55 - 60	270-280	9	METAL9	80-2009

Alzate multipiano disponibili nella versione in metallo (METAL)
e in resistente plastica bianca (PLASTIC).

Multi level cake stands available in metal version (METAL)
or in resistant white plastic (PLASTIC)





COD. 158

Misura - Size: h 105 cm

Piatti - Plates:
Ø 28 - 48 - 68 cm
Porz. - Portions: 105 - 115

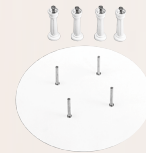


COD. 155

Misura - Size: h 65 cm

Piatti - Plates:
Ø 28 - 48 - 68 cm
Porz. - Portions: 60 - 70

Accessori e ricambi Accessories and spare parts



KIT 1

Kit 4 columns and 1
plate Ø48 cm



KIT 2

Kit 4 columns and 1
plate Ø68 cm



Tonda - Round

COD. 201

Misura - Size: Ø 49 h 58 cm

Piatti - Plates:
Ø 49 - Ø 33 - Ø 17 cm



Ovale - Oval

COD. 202

Misura - Size: 51x41 h 58 cm

Piatti - Plates:
51x41 - 35x25,5 - 19,5x10 cm



Rettangolare - Rectangular

COD. 203

Misura - Size: 50x41 h 58 cm

Piatti - Plates:
50x41 - 35x25 - 19x9 cm

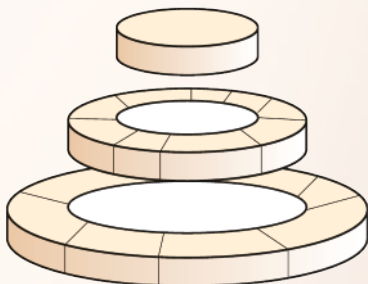


Quadrata - Square

COD. 204

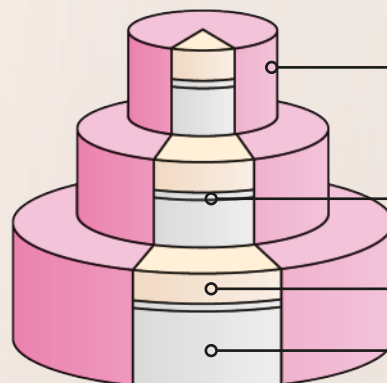
Misura - Size: 49x49 h 58 cm

Piatti - Plates:
49x49 - 33x33 - 17x17 cm



Preparare la base del pan di spugna da sagomare con l'aiuto dei piatti in plastica in dotazione in ogni little wedding cake;

Prepare the sponge cake base to be shaped by using the plastic plates supplied with every Little Wedding Cake;



Copertura di pasta zucchero
Sugarpaste coat

Piatto in plastica
Plastic plate

Dolce / Cake

Tamburi / Dummies

MULTI ICE revolution



Multi Ice Revolution. Stampi in speciale materiale plastico con l'aggiunta di uno strato esterno di resina arancione che conferisce ai due gusci più elasticità e resistenza durante l'espansione del ghiaccio. La guarnizione siliconica posizionata all'interno del guscio ed il sistema di fissaggio composto da un kit di volantini non permettono la fuoriuscita dell'acqua e consentono di riutilizzare più volte lo stampo.

Multi Ice Revolution. Moulds made of special plastic with an additional external orange resin layer which makes the two shells more elastic and more resistant against ice expansion.

The silicone packing inside the shell and the fixing screws do not let the water come out and assure that the mould can be reused many times.



MIRO3

Sculpture: 37x25 h 58cm
Mould: 65x25 h 69cm - 7kg



MIRO4

Sculpture: 48x56 h 15cm
Mould: 60x61 h 15cm - 7kg



MIRO7

Sculpture: 41x41 h 83cm
Mould: 51x41 h 96cm - 9kg



MIR13

Sculpture: Ø48 h 19cm
Mould: Ø62 h 20cm - 5kg



MIR16

Sculpture: Ø40 h 20cm
Mould: Ø52 h 23cm - 4kg



MIR17

Sculpture: Ø39 h 15cm
Mould: Ø53 h 19cm - 4,5kg



MIR01

Sculpture: 42x26 h 53cm
Mould: 60x25 h 65cm - 7kg



MIR02

Sculpture: 47x26 h 56cm
Mould: 67x29 h 62cm - 8kg



MIR05

Sculpture: 36x26 h 67cm
Mould: 50x26 h 78cm - 7,5kg



MIR08

Sculpture: 58x25 h 56cm
Mould: 69x25 h 70cm - 8kg



MIR10

Sculpture: 46x33 h 86cm
Mould: 60x33 h 100cm - 8kg



MIR11

Sculpture: 35x25 h 71cm
Mould: 53x26 h 82cm - 6kg



MIP

La pompetta tiene in movimento l'acqua all'interno dello stampo durante il processo di congelazione. Con l'aiuto di questi accessori la scultura di ghiaccio risulterà più trasparente.

The Air pump makes the water circulate inside the mould during the process of freezing. With the help of this accessory, the resulting ice sculpture will be more transparent.

Supporto per pompetta Air pump support



Suitable for	Code
MIR01	MIS01
MIR02	MIS02
MIR03	MIS03
MIR05	MIS05
MIR08	MIS08
MIR11	MIS11



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Martellato srl, ai sensi della Legislazione Comunitaria vigente:

Regolamento CE n. 1935/2004

Materiali e oggetti destinati a venire a contatto con i prodotti alimentari.

Regolamento UE n. 10/2011

Riguardante i materiali e gli oggetti di materia plastica destinati a venire a contatto con i prodotti alimentari.

Regolamento CE n. 2023/2006

Buone pratiche di fabbricazione (GMP) dei materiali e degli oggetti destinati a venire a contatto con i prodotti alimentari.

E alla seguente Legislazione Nazionale vigente:

D.M. Italiano 21/03/1973 e successive modifiche

Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire a contatto con le sostanze alimentari o con sostanze d'uso personale.

D.P.R. 777/82 e successivi aggiornamenti e modifiche

Ha emesso uno specifico Capitolato che obbliga i suoi fornitori al rispetto di determinate precauzioni igieniche durante la fabbricazione, lavorazione e imballo degli articoli Monouso elencati nel presente catalogo. Per tutti gli altri articoli la Martellato srl richiede all'utilizzatore la precauzione di lavarli accuratamente con acqua e detergente neutro prima dell'uso.

Martellato srl, accordingly to EC laws:

EC Regulation no. 1935/2004

Materials and articles intended to come into contact with food.

EU Regulation no. 10/2011

Regarding the materials and plastic articles intended to come into contact with food.

EC Regulation no. 2023/2006

Good Manufacturing Practices (GMP) of materials and articles intended to come into contact with food.

And to the following National Legislation in force:

Italian Ministerial Decree 21/03/1973 and subsequent updates and changes

Hygiene regulation for packaging, containers, utensils, intended to come into contact with food or with substances for personal use.

Presidential Decree 777/82 and subsequent updates and changes

Issued a specification that requires its suppliers to comply with certain hygienic precautions during manufacture, processing and packaging of the disposable items listed in this catalogue. For all other items Martellato srl asks users to wash thoroughly with water and mild detergent before use, as a precaution.

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