

NEW RELEASE
F/W 2024



silikomart
PROFESSIONAL
MADE IN ITALY



TPlusX: il nuovissimo materiale antiaderente per la cottura di lievitati perfetti.

Gli stampi in TPlusX sono creati dai designer di Silikomart Professional con un innovativo ed esclusivo materiale completamente antiaderente, il TPlusX, perfetto per la cottura e resistente alle alte temperature fino ai 250°C. Questo materiale ha un tale potere di antiaderenza che non necessita di teflonatura, evitando quindi il processo di riteflonatura periodica a cui questa tipologia di stampi è soggetto, con un enorme risparmio di tempo e costi. È inoltre indeformabile, resistente agli urti e alle cadute accidentali, e non perde mai la sua forma originale. Il materiale TPlusX può essere lavato in lavastoviglie ed è resistente alle macchie e all'utilizzo di detersivi, rendendo la sua manutenzione molto semplice.



TPlusX: the brand new non-stick material for baking perfect leavened products.

The TPlusX moulds are created by Silikomart Professional designers with an innovative and exclusive completely non-stick material, TPlusX, which is perfect for baking and resistant to high temperatures up to 250°C/482°F. This material has such non-stick power that it does not need to be teflon-coated, thus avoiding the periodic re-staining process to which this type of mould is subject, with enormous savings in time and costs. It is also non-deformable, resistant to shocks and accidental falls, and never loses its original shape. The TPlusX material can be washed in the dishwasher and is resistant to stains and the use of detergents, making it very easy to maintain.



TPlusX: le tout nouveau matériau antiadhérent pour la cuisson de produits au levain parfaits.

Les moules TPlusX sont créés par les designers de Silikomart Professional avec un matériau innovant et exclusif, totalement antiadhérent, TPlusX, parfait pour la cuisson et résistant à des températures élevées jusqu'à 250°C. Ce matériau a un tel pouvoir antiadhésif qu'il n'a pas besoin d'être recouvert de téflon, ce qui permet d'éviter le processus de réapplication périodique auquel ce type de moule est soumis, avec d'énormes économies de temps et d'argent. Il est également indéformable, résistant aux chocs et aux chutes accidentelles, et ne perd jamais sa forme originale. Le matériau TPlusX peut être lavé au lave-vaisselle et résiste aux taches et à l'utilisation de détergents, ce qui le rend très facile à entretenir.



NEW YORK ²⁷⁰



New York 270

TPlusX mould size: 65x65 h 65 mm /
2.56 x 2.56 h 2.56"
Volume: 270 ml / 9.13 oz

1 pcs - Item: 53.012.20.0165	24 pcs - Item: 53.012.20.0003
EAN: 8051085382194	EAN BASE: 8051085385423
Pcs/Master: 4	EAN LID: 8051085385447
6 pcs - Item: 25.012.20.0165	Pcs/Master: 24
EAN: 8051085383771	48 pcs - Item: 53.012.20.0000
Pcs/Master: 6	EAN BASE: 8051085383573
	EAN LID: 8051085385430
	Pcs/Master: 48

Stampo in **TPLUSX** antiaderente **non teflonato**

- NON TEFLONATO, SICURO PER LA SALUTE
- Evita la riteflonatura
- Antiaderente e senza rivestimenti*
- Resistente ad alte temperature (-30°C+250°C)
- Cottura uniforme
- Riduce i tempi e la temperatura di cottura
- Indefornabile
- Passa dal freezer al microonde/forno
- Lavabile in lavastoviglie
- Riciclabile
- Conforme FDA/FCN

Non-stick and **non-teflon-coated TPLUSX** mould

- NON TEFLON-COATED, HEALTH-SAFE
- Teflon-coat not needed
- Non-stick, no coatings*
- Resistant to high temperatures (-30°C/-22°F +250°C/482°F)
- Even baking
- Reduce baking time and temperature
- Non-deformable
- Freezer to microwave /oven
- Dishwasher safe
- Recyclable
- FDA/FCN compliant

Moule en **TPLUSX** anti-adhérent et **sans teflon**

- SANS TÉFLON, SANS DANGER POUR LA SANTÉ
- Evite le revêtement en téflon
- Antiadhésive et sans revêtement*
- Résistant aux températures élevées (-30°C +250°C)
- Cuisson uniforme
- Réduit le temps et la température de cuisson
- Indéformable
- Passe du congélateur au micro-ondes/four
- Lavable au lave-vaisselle
- Recyclable
- Conforme aux normes FDA/FCN

*Si consiglia l'utilizzo dello staccante per impasti a bassa percentuale di grassi / We recommend the use of the non-stick spray for baking low-fat doughs / Nous recommandons l'utilisation de spray antiadhésif pour la cuisson des pâtes à faible teneur en matières grasses



Fori per una lievitazione completa che eliminano l'umidità in eccesso
Holes for complete leavening that eliminate excess moisture
Les trous pour un levage complet éliminent l'excès d'humidité



Stampo leggerissimo per agevolare grandi produzioni
Lightweight mould to facilitate large productions
Moule léger pour faciliter les grandes productions



VERONA 3300



Verona 3300

for 1 kg Pandoro

Item: 53.013.20.0165

TPlusX mould size: Ø 218 h 180 mm

Volume: 3300 ml

Pcs/Master: 12

EAN: 8051085384976



TPlusX mould



Ricetta esclusiva con
Exclusive recipe with
recette exclusive avec

Andrea Tortora

Verona 1900

for 500 g Pandoro

Item: 53.008.20.0165

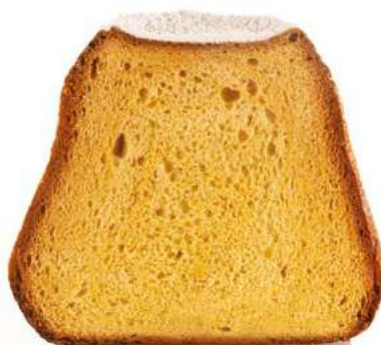
TPlusX mould size:

Ø 175 h 140 mm

Volume: 1900 ml

Pcs/Master: 10

EAN: 8051085366927



NEBULA



Nebula⁸⁵

Item: 36.424.87.0065

Size: 75 x 52 h 47 mm / 2.95 x 2.04 h 1.85"

Volume: 85 ml / 2.87 oz x 6

Tot.: 510 ml / 17.24 oz

Pcs/Master: 8

EAN: 8051085382842



Conceived with
**Alessandro
Tiscione**

Nebula³⁰

Item: 36.430.87.0065

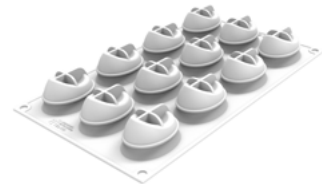
Size: 51 x 37 h 32 mm / 2.95 x 2.04 h 1.85"

Volume: 30 ml / 1 oz x 12

Tot.: 360 ml / 12.17 oz

Pcs/Master: 10

EAN: 8051085382897



Conceived with
**Alessandro
Tiscione**



Givré⁹⁰

Item: 36.428.87.0065

Size: Ø 60 h 45 mm / Ø 2.36 h 1.77"

Volume: 90 ml / 3.04 pz x 6

Tot.: 540 ml / 18.26 oz

Pcs/Master: 10

EAN: 8051085381890



Conceived with
**Michael
Bartocetti**



Givré³⁰

Item: 36.429.87.0065

Size: Ø 40 h 30 mm / Ø 1.57 h 1.18"

Volume: 30 ml / 1 oz x 15

Tot.: 450 ml / 15.21 oz

Pcs/Master: 10

EAN: 8051085381845



Conceived with
**Michael
Bartocetti**





Kaleido 1100

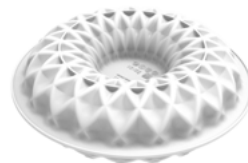
Item: 30.477.87.0065

Size: Ø 190 h 60 mm / Ø 7.48 h 2.36"

Volume: 1100 ml / 37.19 oz

Pcs/Master: 6

EAN: 8051085381791



Conceived with
**Jessica
Prealpato**

Kaleido 75

Item: 36.427.87.0065

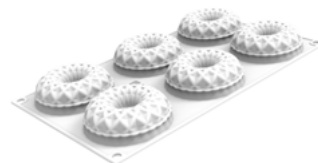
Size: Ø 75 h 25 mm / Ø 2.95 h 0.98"

Volume: 75 ml / 2.53 oz x 6

Tot.: 450 ml / 15.21 oz

Pcs/Master: 10

EAN: 8051085381739



Conceived with
**Jessica
Prealpato**



Ocean 1050

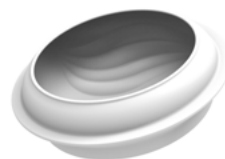
Item: 30.476.87.0065

Size: Ø 180 h 53 mm / Ø 7.08 h 2.08"

Volume: 1050 ml / 35.50 oz

Pcs/Master: 6

EAN: 8051085381630



Conceived with
**Julien
Dugourd**



Ocean 100

Item: 36.423.87.0065

Size: Ø 70 h 30 mm / Ø 2.75 h 1.18"

Volume: 100 ml / 3.38 oz x 6

Tot.: 600 ml / 20.28 oz

Pcs/Master: 10

EAN: 8051085381685



Conceived with
**Julien
Dugourd**

Charlotte XS ¹⁶

Item: 36.425.87.0065

Size: Ø 38 h 18 mm / Ø 1.49 h 0.70"

Volume: 16 ml / 0.54 oz x 18

Tot.: 288 ml / 9.73 oz

Pcs/Master: 10

EAN: 8051085381548



Éclair XS ¹⁴

Item: 36.426.87.0065

Size: 55 x 17 h 17 mm / 2.16 x 0.67 h 0.67"

Volume: 14 ml / 0.47 oz x 20

Tot.: 280 ml / 9.47 oz

Pcs/Master: 10

EAN: 8051085381593





Atome ¹²⁰

Item: 36.422.87.0065

Size: Ø 63 h 55 mm / Ø 2.48 h 2.16"

Volume: 120 ml / 4.05 oz x 6

Tot.: 720 ml / 24.34 oz

Pcs/Master: 8

EAN: 8051085382538



Conceived with
**François
Daubinet**



Samurai ⁶⁰⁰

Item: 30.478.87.0065

Size: Ø 145 h 43 mm / Ø 5.7 h 1.7"

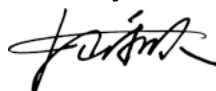
Volume: 600 ml / 20.28 oz

Pcs/Master: 6

EAN: 8051085381937



Recipe by
**Kazuhiro
Nakayama**





Bûche Signature⁸²⁰

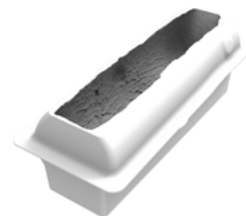
Item: 30.475.87.0065

Size: 230 x 80 x 80 mm / 9.05 x 3.15 x 3.15"

Volume: 820 ml / 27.72 oz

Pcs/Master: 4

EAN: 8051085383115



Conceived with
Philippe
Conticini



Kit North Pole⁹⁴⁰

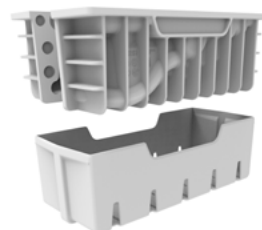
Size: 210 x 87 x 80 mm / 8.26 x 3.42 x 3.15"

Volume: 940 ml / 31.78 oz

Disponibile da luglio 2024

Available from July 2024

Disponible à partir de juillet 2024





Chablon Tree

Item: 25.009.86.0065

Size: 35 x 25 h 2 mm / 1.37 x 0.98 h 0.07"

Volume: 1 ml / 0.03 oz x 36

Tot.: 36 ml/1.21 oz

Pcs/Master: 6

EAN: 8051085382040



Chablon Rudolph

Item: 25.010.86.0065

Size: 40 x 40 h 2 mm / 1.57 x 1.57 h 0.07"

Volume: 1,2 ml / 0.04 oz x 24 Tot.: 29 ml / 0.98 oz

Pcs/Master: 6

EAN: 8051085381982





Ghirlanda Decor

Item: 33.130.87.0065

Pcs/Master: 6

EAN: 8051085385393

Mould size: Ø 180 mm / Ø 7.08"

Decoration size: Ø 145 / Ø 5.71"

Volume: 10 ml / 0.33 oz

Disponibile da luglio 2024

Available from July 2024

Disponibile à partir de juillet 2024



Usalo con/Use it with/Utiliser avec:

27.180.87.0060 Tor h 40 mm

27.618.87.0060 Tor h 50 mm



SQ094 Mid Donuts

Item: 70.494.20.0098

Bulk: 40.494.20.0000

Size: Ø 70 h 32 mm / Ø 2.75 h 1.26"

Volume: 100 ml / 3.38 oz x 28

Tot.: 2800 ml / 94.67 oz

Pcs/Master: 10

EAN: 8051085382927





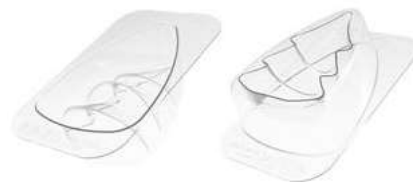
Winter Joy

Item: 70.615.99.0065

Size: Ø 110 h 160 mm / Ø 4.33 h 6.30"

Pcs/Master: 4

EAN: 8051085382385



Inverno

Item: 33.325.36.0065

Size: 67 x 47 mm / 2.63 x 1.85" - Ø 60 mm / Ø 2.36"

Volume: 1,5 ml / 0.05 oz x 12 - 1,4 ml / 0.05 oz x 12

Tot.: 34,8 ml / 1.17 oz

Pcs/Master: 10

EAN: 8051085384006



chocado

LA GAMMA CHOCADO

Dal laboratorio di innovazione di Silikomart Professional nasce Chocado: la nuova gamma di forme progettate da cioccolatieri per i cioccolatieri.

Silikomart Professional approda nel settore dell'alta cioccolateria portando con sé tutti i plus che caratterizzano il nuovo materiale Tritan™ e il silicone platinum liquido: dall'alta performance alla resistenza termica e all'estrema durezza.

I designer Silikomart Professional con la gamma Chocado mirano inoltre ad ampliare gli orizzonti del cioccolato: alcune delle forme vengono abbinate a stampi in silicone platinum dando così la possibilità ai cioccolatieri di realizzare inserti perfetti, unendo nuovi sapori e consistenze al cioccolato. I cioccolatini estivi ne sono l'esempio, perfetti da proporre anche nei mesi in cui il consumo del cioccolato si riduce.

All'interno della gamma Chocado nasce inoltre una collezione signature dove alcuni tra i più acclamati professionisti del panorama internazionale danno vita a diverse forme per realizzare Praline, Snack Bar e Tablettes.

THE CHOCADO RANGE

From the innovative laboratory of Silikomart Professional comes Chocado: the new range of shapes designed by chocolatiers for chocolatiers.

Silikomart Professional lands in the haute chocolaterie sector bringing with it all the advantages that characterize the new Tritan™ material and the platinum liquid silicone. From high performance, to thermal resistance and extreme durability.

Through the Chocado collection, Silikomart Professional designers aim to broaden the horizons of chocolate: some shapes match with platinum silicone moulds, in order to give chocolatiers the chance to create perfect inserts, combining new flavours and textures and giving life to the so called "summer chocolates". These chocolates will be perfect to be created in those months where the chocolate consumption decreases.

Within the Chocado range there is a collection designed and conceived with by some of the most acclaimed professionals on the international scene to create pralines, snack bars and tablettes.

LA GAMME CHOCADO

Du laboratoire d'innovation de Silikomart Professional naît Chocado : la nouvelle gamme de moules conçue par des chocolatiers pour des chocolatiers.

Silikomart Professional débarque dans le secteur de la haute chocolaterie en apportant tous les plus qui caractérisent le nouveau matériau Tritan™ et le silicone platinum liquide : de la haute performance à la résistance thermique et à l'extrême durabilité.

Avec la gamme Chocado, les designers de Silikomart Professional visent également à élargir les horizons du chocolat : certains des moules sont combinés avec des moules en silicone platinum, donnant ainsi aux chocolatiers la possibilité de créer des inserts parfaits, associant de nouvelles saveurs et textures au chocolat. Les chocolats d'été en sont un exemple, parfaits pour être offerts même pendant les mois où la consommation de chocolat est réduite.

La gamme Chocado comprend également une collection de signatures où certains des professionnels les plus acclamés sur la scène internationale créent différentes formes pour fabriquer des pralines, des barres de snacks et des tablettes.

tritan™
from eastman



CLARITY



DURABILITY



SAFETY



STYLE

TRITAN™: MEGLIO DI QUALSIASI ALTRA PLASTICA

Gli stampi Chocado sono realizzati con il materiale innovativo Tritan™ che garantisce un eccellente grado di durezza e sicurezza. La superiorità di Tritan™ rispetto alle altre materie plastiche è stata chiaramente dimostrata e la qualità dei nostri stampi garantisce un ottimo livello di stampaggio ed un'eccellente purezza del materiale.

DURATA

I prodotti realizzati con Tritan™ hanno un'estrema durezza. Infatti, hanno una resistenza agli urti di gran lunga maggiore rispetto ad altre plastiche o al vetro, resistendo straordinariamente agli urti e alle ammaccature, mantenendo queste proprietà anche dopo anni di utilizzo e migliaia di lavaggi in lavastoviglie.

SICUREZZA

Tritan™ non contiene BPA, BPS (bisfenolo S) o altri bisfenoli: è questa peculiarità a rendere Tritan™ un materiale adatto al contatto con gli alimenti.

TRITAN™: BETTER THAN ANY OTHER PLASTIC

Chocado moulds are made of the innovative Tritan™ material that provides an excellent level of durability and safety. The superiority of Tritan™ over other plastics has been clearly proven and the quality of our moulds guarantees an excellent degree of mould and material purity.

DURABILITY

Products made with Tritan™ have extreme durability. In fact, they have a greater impact resistance than other plastics and glass, impressively resisting to bumps, and dents, retaining these properties even after years of use and thousands of dishwasher washes.

SAFETY

Tritan™ does not contain BPA, BPS (bisphenol S) or other bisphenols. This fact ensures the absolute reliability of the Tritan™ products for food contact.

TRITAN™ : MEILLEUR QUE TOUT AUTRE PLASTIQUE

Les moules à Chocado sont fabriqués à partir du matériau innovant Tritan™, qui garantit un excellent degré de durabilité et de sécurité. La supériorité du Tritan™ sur les autres plastiques a été clairement démontrée, et la qualité de nos moules garantit un excellent moulage et une grande pureté du matériau.

DURABILITÉ

Les produits fabriqués en Tritan™ ont une durabilité extrême. En fait, ils présentent une résistance aux chocs bien supérieure à celle des autres plastiques ou du verre, supportant remarquablement bien les impacts et les bosses, et conservant ces propriétés même après des années d'utilisation et des milliers de lavages au lave-vaisselle.

SÉCURITÉ

Le Tritan™ ne contient pas de BPA, de BPS (bisphénol S) ou d'autres bisphénols : c'est cette particularité qui fait du Tritan™ un matériau adapté au contact alimentaire.

NUOVA COLLEZIONE 2024

THE NEW 2024 COLLECTION
NOUVELLE COLLECTION 2024



KIT SEMISFERA 02

Vol. 12 ml

Praline Size:
Ø 35 h 18 mm

24 Pralines / Mould
Item: 52.937.86.0065
Pcs/Master: 10
EAN: 8051085379255

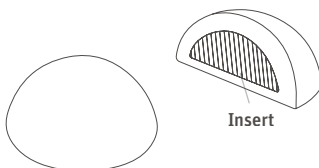


Tritan™ Mould

+



Platinum
silicone Mould



KIT QUENELLE 01

Vol. 8 ml

Praline Size:
42 x 26 h 17 mm

24 Snack Bars / Mould
Item: 52.938.86.0065
Pcs/Master: 10
EAN: 8051085379316

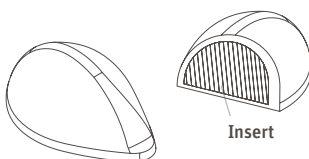


Tritan™ Mould

+



Platinum
silicone Mould

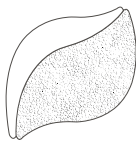


RIFLESSO -P

Vol. 8 ml

Praline Size:
43 x 28 h 14 mm

24 Pralines / Mould
Item: 52.939.86.0065
Pcs/Master: 10
EAN: 8051085379583



By Lluç Crusellas

Lluç Crusellas



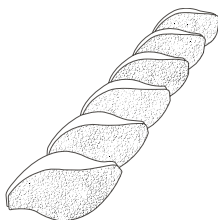
Double-textured
Tritan™ Mould

RIFLESSO -B

Vol. 25 ml

Snack Bar Size:
120 x 25 h 12 mm

8 Snack Bars / Mould
Item: 52.940.86.0065
Pcs/Master: 10
EAN: 8051085379637



By Lluç Crusellas

Lluç Crusellas



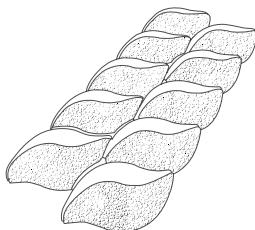
Double-textured
Tritan™ Mould

RIFLESSO -T

Vol. 77 ml

Tablette Size:
142 x 60 h 13 mm

3 Tablettes / Mould
Item: 52.941.86.0065
Pcs/Master: 10
EAN: 8051085379682



By Lluç Crusellas

Lluç Crusellas



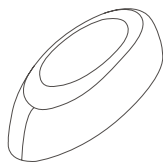
Double-textured
Tritan™ Mould

SOGNO -P

Vol. 8 ml

Praline Size:
46 x 19 h 14 mm

24 Pralines / Mould
Item: 52.942.86.0065
Pcs/Master: 10
EAN: 8051085379101



By Lauren Van Haas



Tritan™ Mould

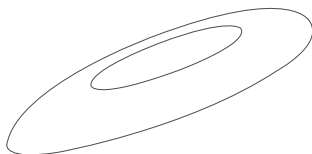


SOGNO -B

Vol. 28 ml

Snack Bar Size:
115 x 25 h 15 mm

10 Snack Bars / Mould
Item: 52.943.86.0065
Pcs/Master: 10
EAN: 8051085379156



By Lauren Van Haas



Tritan™ Mould

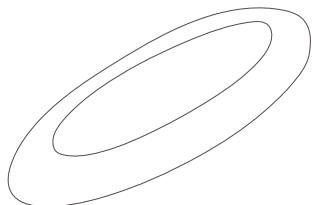


SOGNO -T

Vol. 82 ml

Tablette Size:
156 x 58 h 14 mm

4 Tablettes / Mould
Item: 52.944.86.0065
Pcs/Master: 10
EAN: 8051085379200

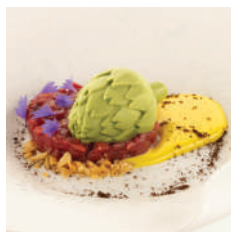


By Lauren Van Haas



Tritan™ Mould





La natura come non l'avete mai vista.

Un'originale interpretazione degli elementi naturali per dare forma ad un'inedita versione del gusto.

Dal laboratorio di innovazione di Silikomart Professional nasce la nuova gamma Naturae, sviluppata grazie alla visione creativa e avanguardista di alcuni degli chef più acclamati del panorama nazionale e internazionale.

Silikomart Professional approda nel settore HO.RE.CA portando con sé tutti i plus che caratterizzano il silicone platinum. Dall'alta performance, alla resistenza termica e all'estrema flessibilità.

Una linea di stampi in silicone platinum dedicata interamente ai professionisti della ristorazione: le forme di Madre Natura danno vita a piatti esclusivi come antipasti, entrées e portate principali.

La gamma Naturae è composta da stampi in silicone platinum alimentare appositamente sviluppati per la ristorazione.

The nature as you have never seen it.

An original interpretation of elements of nature to shape an innovative version of taste.

From Silikomart Professional innovation lab the new range Naturae develops thanks to the creative and avant-garde vision of some of the most acclaimed chefs in the national and international scenario.

Silikomart Professional lands in the HO.RE.CA sector bringing all the platinum silicone benefits in this new journey. From high performance, to thermal stability and great flexibility of the material.

A range of silicone moulds entirely dedicated to haute cuisine professionals: the shapes of Mother Nature bring to life exclusive plates like starters, entrées and main courses.

Naturae is composed of platinum silicone moulds specifically developed for the haute cuisine.

La nature comme vous ne l'avez jamais vue.

Une interprétation originale des éléments naturels pour façonner une nouvelle version du goût.

Du laboratoire d'innovation de Silikomart Professional naît la nouvelle gamme Naturae, développée grâce à la vision créative et avant-gardiste de quelques-uns des chefs les plus renommés de la scène nationale et internationale.

Silikomart Professional arrive dans le secteur HO.RE.CA en apportant tous les avantages qui caractérisent le silicone platinum. De la haute performance à la résistance thermique et à l'extrême flexibilité.

Une ligne de moules en silicone platinum entièrement dédiée aux professionnels de la restauration : les formes de Mère Nature donnent vie à des plats exclusifs tels que les entrées, les plats principaux et les hors-d'œuvre.

La gamme Naturae se compose de moules en silicone platinum de qualité alimentaire spécialement conçus pour le secteur de la restauration.

NUOVA COLLEZIONE 2024

THE NEW 2024 COLLECTION
NOUVELLE COLLECTION 2024



GRANCHIO⁶

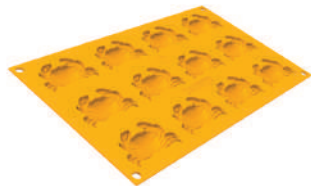
Item: 36.419.36.0065

Size: 61 x 41 h 7 mm

Volume: 12 x 6 ml Tot.: 72 ml

Pcs/Master: 10

EAN: 8051085378753



Conceived with
Kazuyuki Tanaka

情熱
Tanaka

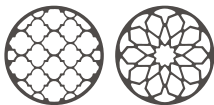
**AMBRA**

Item: 33.320.36.0065

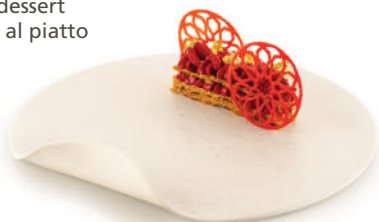
Size: Ø 68 h 1,2 mm

Pcs/Master: 10

EAN: 8051085378845



Plated dessert
Dessert al piatto



THE DECORS | IDECORI



SPIGA

Item: 33.324.36.0065

Size: 55 x 17 h 2,8 mm

Pcs/Master: 10

EAN: 8051085381319



Conceived with
Andrea Berton



Plated dessert
Dessert al piatto



GIARDINO

Item: 33.323.36.0065
 Size: 42 x 33 h 1,5 mm
 42 x 27 h 1,5 mm
 40 x 25 h 1,5 mm
 40 x 49 h 1,5 mm
 Pcs/Master: 10
 EAN: 8051085378807



Conceived with
 Jimmi Eriksson

Jimmi Eriksson



Plated dessert
 Dessert al piatto

**CORALLO**

Item: 33.321.36.0065
 Size: 68 x 63 -
 50 x 63 h 1,5 mm
 Pcs/Master: 10
 EAN: 8051085378944



Plated dessert
 Dessert al piatto



ARANCIA & LIMONE

Item: 33.319.36.0065

Size: Ø 60 h 1,5 mm

Pcs/Master: 10

EAN: 8051085378883



Plated dessert
Dessert al piatto



BANANA

Item: 33.322.36.0065

Size: 103 x 51 -

62 x 31 h 1.5 mm

Pcs/Master: 10

EAN: 8051085379019



Plated dessert
Dessert al piatto



Naturae®





silikomart
PROFESSIONAL

Via Tagliamento 78, 30030 Pianiga - Venezia - Italy - Tel. +39 041 519 0550
silikomart@silikomart.com | www.silikomart.com