



Martellato

Il successo è un viaggio, non la destinazione

Ben Sweetland



Un ringraziamento particolare a **Gian Paolo Panizzolo** il quale con estrema professionalità ed infinito entusiasmo ha realizzato per noi tutte le decorazioni e ha collaborato per il compimento di questa pregevole collezione.

Special thanks to **Gian Paolo Panizzolo** who, with the great professionalism and incredible enthusiasm, realized all the decorations and worked for the fulfillment of this wonderful collection.

Interpretazione, creatività, passione e tante idee avvincenti che coinvolgono il pasticciere artigiano trasformandolo in un artista in grado di proporre dolci di incantevole qualità!

Martellato importa l'arte e la fa propria attingendo dal mondo della Sugar Art alcune meravigliose tecniche da riadattare alle reali esigenze del pasticciere professionale.

L'azienda padovana, preponendosi come obiettivo il compimento di un progetto di pregio, inventa e seleziona per la propria clientela, con estrema cura e attenzione, una gamma di prodotti studiata nel dettaglio. L'intento principale è fornire tutta la strumentazione necessaria affinché l'operatore professionista possa realizzare decorare e presentare una torta di grande effetto in tempi e a costi contenuti.

La linea Italian Cake Art include, oltre a tutta la strumentazione base come tools, tappeti, cutter e decori vari, una nuovissima serie di stampi per la realizzazione di deliziosi fiori in pasta di zucchero. In abbinata abbiamo studiato dei controstampi che permettono un veloce assemblaggio, dove necessario, e una rapida asciugatura del fiore finito con o senza gambo.

Gli stencil a fascia in plastica, dotati di maniglie che velocizzano e semplificano la realizzazione del decoro, sono adatti per una rapida ma originale decorazione in rilievo dei bordi.

Per chi invece desidera abbinare l'aerografia alla Sugar Art, Martellato propone un'innovazione che, considerati i facili sistemi d'impiego, saprà conquistare non solo esperti aerografisti ma chiunque voglia reinventarsi proponendo ai propri clienti dolci originali per tutte le occasioni (S.Valentino, Natale, Pasqua, Compleanni etc..).

Trattasi di inediti stencil che riproducono soggetti tematici come cicogna e neonati, zucche e fantasmi di Halloween, colombe Pasquali, fedi nuziali e decorazioni varie di grande effetto.

I nuovi stencil Martellato permettono di realizzare il decoro sia su superficie piana che sui bordi verticali del dolce ricoperto di pasta zucchero.

Martellato esporrà tutta la gamma nelle più importanti fiere nazionali ed internazionali del settore.



Interpretation, creativity, passion and a lot of exciting ideas that involve the artisan pastry chef and transform him into an artist able to offer lovely cakes!

Martellato loves art and makes it his own, by drawing from the world of Sugar Art some wonderful techniques, and readjust them to the real needs of the professional pastry chef.

The company based in Padova, aiming to realize a project value, creates and selects for its customers, with great care and attention, a range of products studied in detail. The intent is to provide all necessary equipment for the professional for making, decorating and presenting a cake with great effect as quick as possible.

Italian Cake Art line includes, as well as all the instruments as basic tools, rags, different cutters and decorations, a new set of moulds to create wonderful sugar paste flowers. We also projected special moulds which will let you a fast assembly and a rapid drying of the flowers, both with or without stem.

Our plastic band stencils, with handles that will simplify the construction of your decoration, are suitable for rapid and original relief decorations of the edges.

For those who want to combine airbrush technique and Sugar Art, Martellato srl proposes an innovation that, thanks to its versatility, will be appreciated by both airbrush experts and those who want to use their own fantasy to present original cakes for all occasions (S. Valentine, Christmas, Easter, Birthdays etc. ..). They are new and innovative stencils depicting thematic subjects such as Storks for babies, ghosts for Halloween, Easter doves, wedding rings and various decorations of great effect.

Martellato new stencils allow the creation of decorations both on flat surfaces and on vertical edges of cakes covered with sugarpaste.

Martellato will present its entire new line in the most important exhibitions of this field in Italy and abroad.







Italian[®]
Cake Art

Cod. 40-W188S

Set 4 pcs

Stantuffi **Stella di Natale**
Poinsettia plunger cutter

misure-sizes:

17x32mm

29x52mm

31x62mm



Utilizzare il controstampo cod. 40-W189 per comporre il fiore
Use the sugar flower formers cod. 40-W189 to create your flower



Cod. 40-W093

Stencil decoro bordi aerografato
Decorative stencil for edge

Cod. 40-W108

Stencil rombi per effetto imbottitura
Rhomb stencil for quilted effect

Cod. LCG005

Gel colour marrone per colorare il Bianco Fondant
o la Smart Sugar

Brown gel colour for Bianco Fondant
and Smart Sugar

Cod. 40-W052

Rotellina effetto cucitura
Roller clothing motif



Cod. 40-0304

Set 2 pcs

Stampi **Girasole**

Sunflower moulds

misure-sizes:

Ø 80mm

Ø 70mm



Comporre i fiori usando teglie alveolari: grande EFT02-EFT10 piccolo EFT04-EFT11
Use the alveolar tray to create flower: big EFT02-EFT10 small EFT04-EFT11
vedi pagine / see pages 42-43



Cod. 40-0102

Set 2 pcs

Stampi **Gerbera**

Gerbera moulds

misure-sizes:

Ø 90mm

Ø 70mm

Comporre i fiori usando teglie alveolari: grande EFT02-EFT10 piccolo EFT04-EFT11
Use the alveolar tray to create flower: big EFT02-EFT10 small EFT04-EFT11
vedi pagine / see pages 42-43





Cod. 40-0910

Set 2 pcs

Stampi **Fiore e Quadrifoglio**

Flower or Four-leaf clover moulds

misure-sizes:

Ø 55mm

Ø 45mm

Comporre i fiori usando teglie alveolari: EFT05-EFT12
Use the alveolar trays to create flower: EFT05-EFT12



Cod. 40-1112

Set 2 pcs

Stampi **Calla**

Calla moulds

misure-sizes:

76x55mm

62x45mm



Comporre i fiori usando teglie alveolari: EFT02-EFT10
Use the alveolar trays to create flower: EFT02-EFT10

Cod. 40-W003

Stampo **Anthurium**

Anthurium mould

misure-sizes:

67X67mm



Comporre i fiori usando teglie alveolari: EFT02-EFT10
Use the alveolar trays to create flower: EFT02-EFT10



Cod. 40-0708

Set 2 pcs

Stampi **Fiori a sei petali**

Six petals flowers moulds

misure-sizes:

Ø 75mm

Ø 65mm



Comporre i fiori usando teglie alveolari: grande EFT02-EFT10 piccolo EFT04-EFT11
Use the alveolar tray to create flower: big EFT02-EFT10 small EFT04-EFT11



Cod. 40-W028

Set 3 pcs

Stampi petali **Rose**

Roses petals moulds

misure petalo - petal size:

32x29mm

39x34mm

47x40mm



Cod. 40-W001

Set 3 pcs

Stampi **Corolla**

Corolla moulds

misure - sizes:

Ø21mm

Ø34mm

Ø40mm



Cod. 40-W098
Stencil decoro bordi aerografato
Airbrush side decoration stencil



Cod. 40-W011S

Kit 2 pcs

Stantuffo **Decoro due fregi**

Two friezes decoration plunger mould

misure - sizes:

73x43mm



Cod. 40-W033
Bordo inglese
English style border

Cod. 40-W029

Set 3 pcs

Stampi **Petunie**

Petunia moulds

misure - sizes:

Ø 21mm

Ø 36mm

Ø 41mm



Comporre i fiori usando il controstampo cod. 40-W082

Use the sugar flower formers cod. 40-W082 to create your flower

vedi pagine / see page 37

Cod. 40-W005

Stampo petalo **Cosmos**

Cosmos petal mould

misure petalo - petal size:

35x20mm



Comporre i fiori usando teglie alveolari: EFT02-EFT10

Use the alveolar trays to create flower: EFT02-EFT10

vedi pagine / see pages 42-43

Cod. 40-0015

Set 2 pcs

Stampi **Foglie zigrinate**

Serrated leaves moulds

misure-sizes:

55x35mm

45x26mm



Comporre le foglie usando teglie alveolari: EFT07-EFT13

Use the alveolar trays to create leaves: EFT07-EFT13

vedi pagine / see pages 42-43

Cod. 40-0016

Set 2 pcs

Stampi **Foglie liscie**

Smooth leaves moulds

misure-sizes:

55x35mm

45x26mm



Comporre le foglie usando teglie alveolari: EFT07-EFT13

Use the alveolar trays to create leaves: EFT07-EFT13

vedi pagine / see pages 42-43





Cod. 40-W007

Stampo petalo **Peonia**

Peony petal mould

misure petalo - petal size:
40x40mm

Comporre i fiori usando teglie alveolari: EFT02-EFT10
Use the alveolar trays to create flower: EFT02-EFT10
vedi pagine / see pages 42-43



Cod. DS9006

Foglia silicone - Silicon leaf

Misure - size: 115x55mm



Cod. DS9009

Foglia silicone - Silicon leaf

Misure - size: 83x55mm



Cod. 40-0506

Set 2 pcs

Stampi **Margherita****Daisy** moulds

misure-sizes:

Ø 80mm

Ø 70mm



Comporre i fiori usando teglie alveolari: grande EFT02-EFT10 piccolo EFT04-EFT11

Use the alveolar tray to create flower: big EFT02-EFT10 small EFT04-EFT11

vedi pagine / see pages 42-43

Cod. 40-WM032

Stencil aerografia margherita

Daisy airbrush stencil

**Cod. 40-1314**

Set 2 pcs

Stampi **Farfalla****Butterfly** moulds

misure-sizes:

50x38mm

40x30mm



Per comporre la farfalla utilizzare la teglia alveolare EFT07

Use the alveolar tray EFT07 to create the butterfly

vedi pagine / see pages 42-43

**Cod. 40-WM034**

Stencil aerografia farfalla

Butterfly airbrush stencil



Cod. 40-W002

Stampo petalo **Giglio Tigrato**

Tiger Lily petals mould

misure petalo - petal size:

85x34mm



Utilizzare il controstampo cod. 40-W055 per comporre il fiore
Use the sugar flower formers cod. 40-W055 to create your flower
vedi pagine / see pages 42-43



Cod. 40-W085

Tappeto decoro

Relief decoration mat

misure - size: 60x40cm

Cod. 40-W051S

Set 4 pcs

Stampi stantuffo petali **Ibiscus**

Ibiscus petals plunger cutter moulds

misure petali - petals sizes:

19x48mm

27x70mm

35x90mm

44x110mm



Utilizzare il controstampo cod. 40-W027 per comporre il fiore
Use the sugar flower formers cod. 40-W027 to create your flower



Cod. 40-WM031

Stencil aerografia giglio

Lily airbrush stencil



Cod. 40-W030

Stampo Orchidea Pansè
Orchid Pansy moulds



Cod. 40-W053

Controstampo Orchidea Pansè
Orchid Pansy the sugar flower formers



Cod. 40-W049S

Set 4 pcs

Stampi stantuffo petali **Giglio**

Lily petals plunger cutter moulds

misure petali - petals sizes:

17x48mm

24x70mm

32x90mm

39x110mm



Utilizzare il controstampo cod. 40-W055 per comporre il fiore

Use the sugar flower formers cod. 40-W055 to create your flower

vedi pagine / see pages 42-43



Cod. 40-W095

Stencil decoro bordi ghiaccia
Icing decoration stencil



Cod. BOS26

conf. bocchette 26 pezzi

Decorazione realizzata a mano con bocchette piccole

kit composed by 26 tips

Handmade decoration created with small tips



Cod.TAV D.60 PIA

Tavola in plastica bianca

White plastic tray

misure - size: Ø60cm h8mm

Cod. 40-W050S

Set 4 pcs

Stampi stantuffo **Ortensia**

Hydrangea plunger cutter moulds

misure - sizes:

25x20mm

34x28mm

45x37mm

54x45mm



Comporre i fiori usando teglie alveolari: EFT05-EFT12

Use the alveolar trays to create flower: EFT05-EFT12

vedi pagine / see pages 42-43



Cod. 40-W084

Tappeto decoro

Relief decoration mat

misure - size: 60x40cm



Cod. 40-W008

Set 3 pcs

Stampi **Garofano**

Carnation moulds

misure - sizes:

Ø 40mm

Ø 50mm

Ø 60mm



Comporre i fiori usando teglie alveolari: grande EFT02-EFT10 piccolo EFT04-EFT11

Use the alveolar tray to create flower: big EFT02-EFT10 small EFT04-EFT11

vedi pagine / see pages 42-43



LeOrchidee

Cod. 40-W006

Kit 3 pcs

Stampo tre petali **Orchidea a tre petali**

Three petals Orchid three petals moulds

misure petali - petals sizes:

105x85mm

48x48mm

60x30mm



Utilizzare il controstampo cod. 40-W053 per comporre il fiore
Use the sugar flower formers cod. 40-W053 to create your flower



Cod. 40-W030

Kit 3 pcs

Stampo tre petali **Orchidea Pansè**

Pansy Orchid three petals moulds

misure petali - petals sizes:

72x72mm

96x66mm

57x31mm



Utilizzare il controstampo cod. 40-W053 per comporre il fiore
Use the sugar flower formers cod. 40-W053 to create your flower



Visualizza la gamma dei controstampi a pg. 41
See the range of flowers formers at the page 41

Cod. 40-W045

Kit 3 pcs

Stampo tre petali **Orchidea Cymbidum**

Cymbidum Orchid three petals moulds

misure petali - petals sizes:

85x35mm

65x35mm

41x39mm



Cod. 40-W009

Kit 3 pcs

Stampo tre petali **Orchidea Cinese piccola**

Small Cinese Orchid three petals moulds

misure petali - petals sizes:

55x20mm

37x40mm

47x15mm

Utilizzare il controstampo cod. 40-W053 per comporre il fiore
Use the sugar flower formers cod. 40-W053 to create your flower



Cod. 40-W044

Kit 3 pcs

Stampo tre petali **Orchidea Cinese grande**

Big Cinese Orchid three petals moulds

misure petali - petals sizes:

75x35mm

51x55mm

66x20mm

Utilizzare il controstampo cod. 40-W053 per comporre il fiore
Use the sugar flower formers cod. 40-W053 to create your flower







Cod. 40-W155S Set 3 pcs

Stantuffi **Pinguino**

Pinguin plunger cutter

20x29mm - 34,5x34mm - 54x32mm



Cod. 40-W187

Stencil decoro Ø100mm

Decorative stencil Ø100mm

Cod. 40-W179

coro Ø200mm

Stencil Ø200mm



Cod. 40-W172

Stencil decoro bordi 340x90mm

Decorative stencil for edge 340x90mm





Cod. 40-W157S Set 3 pcs

Stantuffi **Renne e pacco regalo**

Reindeers and gift wrap plunger

couuter

24x23mm - 39x29mm - 53x37mm



Cod. 40-W180

Stencil decoro Ø200mm

Decorative stencil Ø200mm



Cod. 40-W173

Stencil decoro bordi 340x90mm

Decorative stencil for edge 340x90mm



Cod. 40-W171

Stencil decoro bordi 340x90mm

Decorative stencil for edge 340x90mm



Cod. 40-W010S Set 3 pcs
Stantuffi **Fiocchi di neve**
Snowflakes plunger cutter
Ø25mm - Ø40mm - Ø56mm

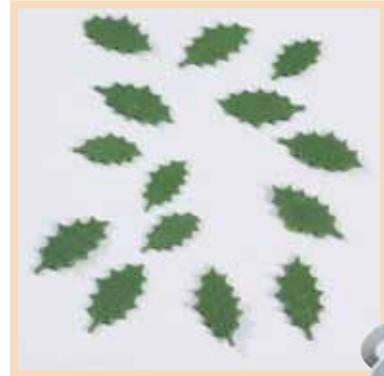


Cod. 40-W043S Set 3 pcs
Stantuffi **Agrifoglio tre petali**
Holly three petals plunger cutter
22x20mm - 30x28mm - 45x40mm



Cod. 40-W018S Set 3 pcs
Stantuffi **Stelle**
Stars plunger cutter
Ø6,5mm - Ø11mm - Ø12,5mm





Cod. 40-W091S Set 3 pcs

Stantuffi **Agrifoglio un petalo**
Holly one petal plunger cutter
10x20mm - 16x28mm - 20x35mm



Cod. 40-W014S Set 4 pcs

Stantuffi **Margherite**
Daisies plunger cutter
Ø12 - Ø20 - Ø28 - Ø35mm



Cod. 40-W015S Set 4 pcs

Stantuffi **Fiore 5 petali**
5 petals flower plunger cutter
Ø6 - Ø9 - Ø14 - Ø24mm



Cod. 40-W016S Set 3 pcs

Stantuffi **Foglie di rosa**
Roses leaves plunger cutter
17x27mm - 20x33mm - 25x40mm



Cod. 40-W017S Set 3 pcs

Stantuffi **Foglie Edera**
Ivy leaves plunger cutter
20x20mm - 30x27mm - 37x37mm





Cod. 40-W158S Set 3 pcs

Stantuffi **Fiocco**

Boow plunger cutter

20x22mm - 32x35mm - 43x47mm



Cod. 40-W178

Stencil decoro Ø200mm

Decorative stencil Ø200mm



Cod. 40-W171

Stencil decoro bordi 340x90mm

Decorative stencil for edge 340x90mm

Cod. 40-WB001 | pc

Stampo **Omino pan di zenzero**

Gingerbread man mould

69x90mm





Cod. 40-W156S Set 3 pcs

Stantuffi **Orso**

Bear plunger cutter

19x21mm 31x34mm - 43x47mm



Cod. 40-W013S Set 3 pcs

Stantuffi **Cuori**

Hearts plunger cutter

6x7mm - 8x10mm - 13x14mm



Cod. 40-W052

Kit cutter 3 rotelline

3 wheels cutter kit



Cod. EFF000**BIANCO FONDANT 5 Kg**

Grazie alla sua elasticità, resistenza e stabilità è ideale per la copertura di dolci da ricorrenza anche di grandi dimensioni. Vedi pg 46.
White Fondant is ideal to produce flowers, leaves and various decorations using traditional techniques that require longer drying times. See pg 46.

COLORANTI ICING**ICING COLOURS**

Vedi pg - See pg 75



COLORANTI GEL**GEL COLOURS**

Colorante in gel ad altissima concentrazione, speciale per le colorazioni di pasta zucchero, masse grasse e royal ice.

Conf. 30 gr - Vedi pg 75

Highly concentrated colour in gel or the colouring of sugar paste, fat masses and royal icing. Conf. 30 gr - See pg 75





Cod. 40-W162S Set 4 pcs

Stantuffi **Fiore 5 petali**

5 petals flower plunger cutter
 $\varnothing 15 - \varnothing 18 - \varnothing 25 - \varnothing 30\text{mm}$



Cod. 40-W161S Set 4 pcs

Stantuffi **Fiore 6 petali**

6 petals flower plunger cutter
 $\varnothing 13 - \varnothing 18 - \varnothing 24 - \varnothing 32\text{mm}$





Cod. 603

Display in plexiglass
Plexiglass display

Ø18 - Ø26 - Ø34 - Ø42 - Ø50cm
h 58 cm





Cod. 40-W163S Set 3 pcs

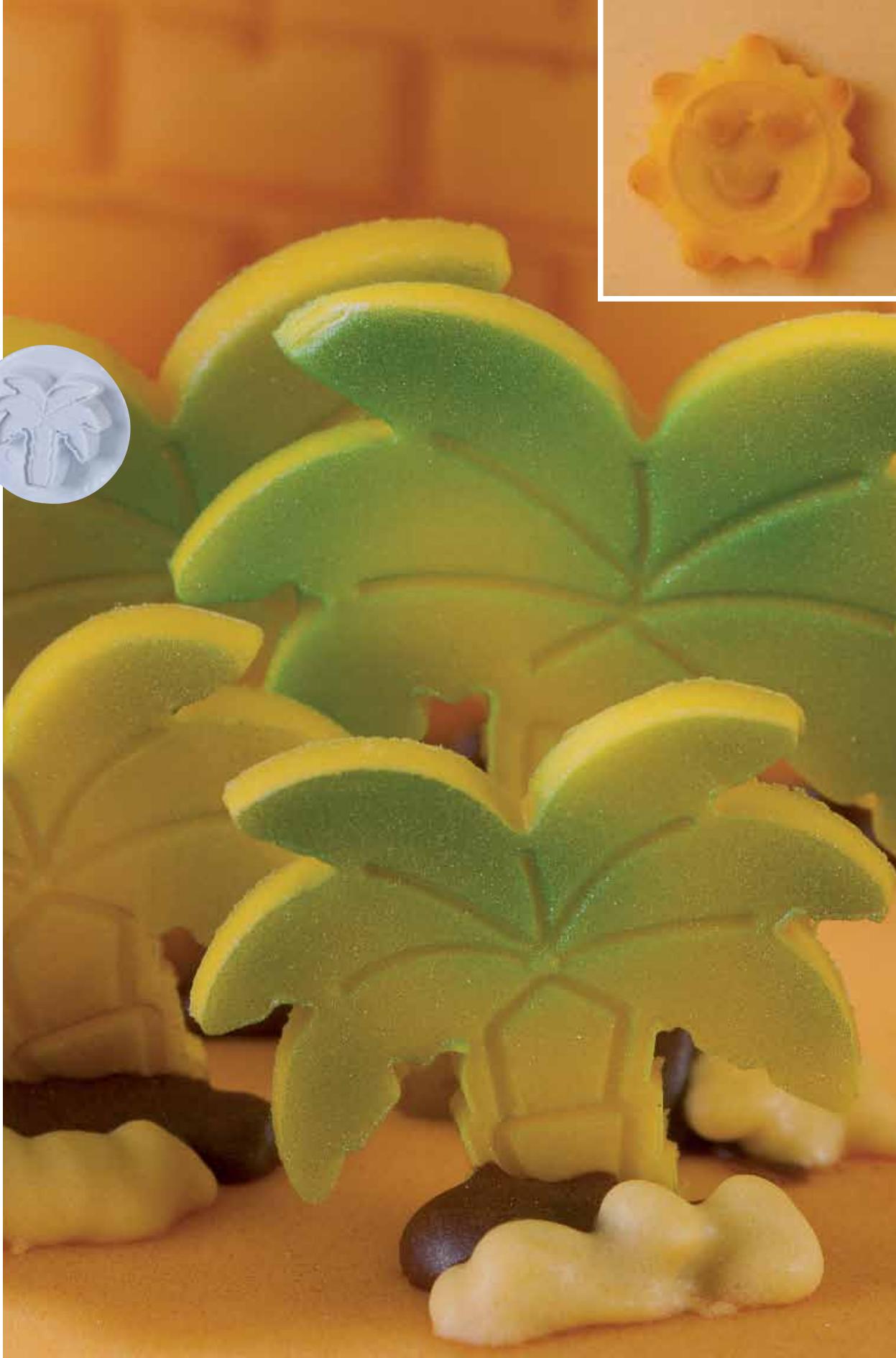
Stantuffi **Palme e sole**

Palm trees and sun plunger cutter
23x23mm -32x32mm - 50x43mm



Cod. 40-W127

Tappeto decoro
Relief decoration mat
misure - size: 60x40cm



Cod. MARSET6

Set marzapane 9 pz
Marzipan tools 9 pcs





Cod. 40-W159S Set 3 pcs

Stantuffi **Ape**

Bee plunger cutter

20x21mm - 31x34mm - 43x47mm



Cod. 40-W160S Set 3 pcs

Stantuffi **Coccinella**

Ladybug plunger cutter

19x14mm - 28x21mm - 35x27mm



Cod. 40-W170

Stencil decoro bordi 340x90mm

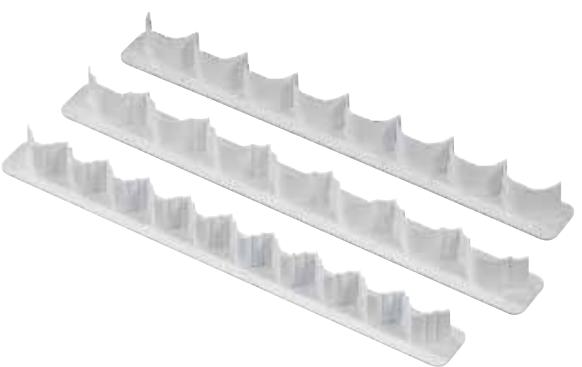
Decorative stencil for edge 340x90mm



Cod. 40-W032

Marcatori e tagliapasta

Set 3 pcs







Cod. 40-0102 Set 2 pcs
Stampi **Gerbera**
Gerbera moulds
Ø 90mm - Ø 70mm

Cod. 40-0304 Set 2 pcs
Stampi **Girasole**
Sunflower moulds
Ø 80mm - Ø 70mm

Cod. 40-0506 Set 2 pcs
Stampi **Margherita**
Daisy moulds
Ø 80mm - Ø 70mm



Cod. 40-0708 Set 2 pcs
Stampi **Fiori a sei petali**
Six petals flowers moulds
Ø 75mm - Ø 65mm

Cod. 40-0910 Set 2 pcs
Stampi **Fiore e Quadrifoglio**
Flower or Four-leafclover moulds
Ø 55mm - Ø 45mm

Cod. 40-1112 Set 2 pcs
Stampi **Calla**
Calla moulds
76x55mm - 62x45mm

Cod. 40-1314 Set 2 pcs
Stampi **Farfalla**
Butterfly moulds
50x38mm - 40x30mm



Cod. 40-0015 Set 2 pcs
Stampi **Foglie zigrinate**
Serrated leaves moulds
55x35mm - 45x26mm

Cod. 40-0016 Set 2 pcs
Stampi **Foglie lisce**
Smooth leaves moulds
55x35mm - 45x26mm

Cod. 40-W002
Stampo petalo **Giglio Tigrato**
Tiger Lily petals mould
85x34mm

Cod. 40-W003
Stampo **Anthurium**
Anthurium mould
67X67mm



Cod. 40-W005

Stampo petalo **cosmos**
Cosmos petal mould
 35x20mm



Cod. 40-W006 Kit 3 pcs

Stampo **Orchidea a tre petali**
Three petals Orchid moulds
 105x85mm - 48x48mm - 60x30mm



Cod. 40-W007

Stampo petalo **Peonia**
Peony petal mould
 40x40mm



Cod. 40-W008 Set 3 pcs

Stampi **Garofano**
Carnation moulds
 Ø 40mm - Ø 50mm - Ø 60mm



Cod. 40-W009 Kit 3 pcs

Stampo **Orchidea Cinese piccola**
Small Chinese Orchid moulds
 55x20mm - 37x40mm - 47x15mm



Cod. 40-W029 Set 3 pcs

Stampi **Petunie**
Petunia moulds
 Ø 21mm - Ø 36mm - Ø 41mm



Cod. 40-W082 Set 10 pcs

Controstampi **Petunie**
Petunia flowers formers



Cod. 40-W028 Set 3 pcs

Stampi petali **Rose**
Roses petals moulds
 32x29mm - 39x34mm - 47x40mm



Cod. 40-W030 Kit 3 pcs

Stampo tre petali **Orchidea Pansè**
Orchid Pansy three petals moulds
 72x72mm - 96x66mm - 57x31mm



Cod. 40-W044 Kit 3 pcs

Stampo **Orchidea Cinese grande**
Big Chinese Orchid moulds
 75x35mm - 51x55mm - 66x20mm



Cod. 40-W045 Kit 3 pcs

Stampo **Orchidea Cymbidium**
Cymbidium Orchid moulds
 85x35mm - 65x35mm - 41x39mm



Cod. 40-WB001 1 pcs

Stampo **Omino pan di zenzero**
Gingerbread man mould
 69x90mm



Cod. 40-W188S Set 4 pcs
Stantuffi **Stella di Natale**
Poinsettia plunger cutter
17x32mm - 29x52mm - 31x62mm



Cod. 40-W155S Set 3 pcs
Stantuffi **Pinguino**
Pinguin plunger cutter
20x29mm - 34,5x34mm - 54x32mm



Cod. 40-W156S Set 3 pcs
Stantuffi **Orso**
Bear plunger cutter
19x21mm 31x34mm - 43x47mm



Cod. 40-W157S Set 3 pcs
Stantuffi **Renne e pacco regalo**
Reindeers and giftwrap plunger cutter
24x23mm - 39x29mm - 53x37mm



Cod. 40-W158S Set 3 pcs
Stantuffi **Fiocco**
Boow plunger cutter
20x22mm - 32x35mm - 43x47mm



Cod. 40-W159S Set 3 pcs
Stantuffi **Ape**
Bee plunger cutter
20x21mm - 31x34mm - 43x47mm



Cod. 40-W160S Set 3 pcs
Stantuffi **Coccinella**
Ladybug plunger cutter
19x14mm - 28x21mm - 35x27mm



Cod. 40-W161S Set 4 pcs
Stantuffi **Fiore 6 petali**
6 petals flower plunger cutter
Ø13 - Ø18 - Ø24 - Ø32mm



Cod. 40-W162S Set 4 pcs
Stantuffi **Fiore 5 petali**
5 petals flower plunger cutter
Ø15 - Ø18 - Ø25 - Ø30mm



Cod. 40-W163S Set 3 pcs
Stantuffi **Palme e sole**
Palm trees and sun plunger cutter
23x23mm - 32x32mm - 50x43mm



Cod. 40-W043S Set 3 pcs
Stantuffi **Agrifoglio tre petali**
Holly three petals plunger cutter
22x20mm - 30x28mm - 45x40mm



Cod. 40-W010S Set 3 pcs
 Stantuffi **Fiocchi di neve**
Snowflakes plunger cutter
 $\varnothing 25\text{mm}$ - $\varnothing 40\text{mm}$ - $\varnothing 56\text{mm}$



Cod. 40-W011S Kit 2 pcs
 Stantuffo **Decoro due fregi**
2friezesdecoration plungermould
 $73 \times 43\text{mm}$



Cod. 40-W013S Set 3 pcs
 Stantuffi **Cuori**
Hearts plunger cutter
 $6 \times 7\text{mm}$ - $8 \times 10\text{mm}$ - $13 \times 14\text{mm}$



Cod. 40-W014S Set 4 pcs
 Stantuffi **Margherite**
Daisies plunger cutter
 $\varnothing 12$ - $\varnothing 20$ - $\varnothing 28$ - $\varnothing 35\text{mm}$



Cod. 40-W015S Set 4 pcs
 Stantuffi **Fiore 5 petali**
5 petals flower plunger cutter
 $\varnothing 6$ - $\varnothing 9$ - $\varnothing 14$ - $\varnothing 24\text{mm}$



Cod. 40-W016S Set 3 pcs
 Stantuffi **Foglie di rosa**
Roses leaves plunger cutter
 $17 \times 27\text{mm}$ - $20 \times 33\text{mm}$ - $25 \times 40\text{mm}$



Cod. 40-W017S Set 3 pcs
 Stantuffi **Foglie Edera**
Ivy leaves plunger cutter
 $20 \times 20\text{mm}$ - $30 \times 27\text{mm}$ - $37 \times 37\text{mm}$



Cod. 40-W018S Set 3 pcs
 Stantuffi **Stelle**
Stars plunger cutter
 $\varnothing 6,5\text{mm}$ - $\varnothing 11\text{mm}$ - $\varnothing 12,5\text{mm}$



Cod. 40-W049S Set 4 pcs
 Stampi stantuffo petali **Giglio**
Lily petals plunger cutter moulds
 17×48 - 24×70 - 32×90 - 39×110



Cod. 40-W050S Set 4 pcs
 Stampi stantuffo **Ortensia**
Hydrangea plunger cutter moulds
 25×20 - 34×28 - 45×37 - $54 \times 45\text{mm}$



Cod. 40-W051S Set 4 pcs
 Stampi stantuffo petali **Ibiscus**
Ibiscus petals plunger cutter moulds
 19×48 - 27×70 - 35×90 - $44 \times 110\text{mm}$



Cod. 40-W091S Set 3 pcs
 Stantuffi **Agrifoglio un petalo**
Holly one petal plunger cutter
 $10 \times 20\text{mm}$ - $16 \times 28\text{mm}$ - $20 \times 35\text{mm}$



Cod. EFSS000 Secchiello - Bucket 5 Kg

Smart Sugar

Grazie alla sua plasticità e stabilità è ideale per la **realizzazione di foglie, fiori** e decorazioni varie.

Cod. EFSS001 1 Kg

Smart Sugar

Thanks to its plasticity and stability this product is ideal to **produce leaves, flowers** and various decorations.

Coloranti gel Gel colours

Colorante in gel ad altissima concentrazione, speciale per le colorazioni di pasta zucchero, masse grasse e royal ice. Conf. 30 gr - Vedi pg 75.
Highly concentrated colour in gel for the colouring of sugar paste, fat masses and royal icing. Conf. 30 gr - See pg 75.





Cod. 40-W027 Ø 115 h55mm

Kit 4 controstampi per: / 4 Flowers formers for:
Ibiscus cod. 40-W051S



Cod. 40-W054 Ø 150 h55mm

Kit 4 controstampi per: / 4 Flowers formers for:
Cymbidum Orchid cod. 40-W045



Cod. 40-W055 Ø 160 h60mm

Kit 4 controstampi per: / 4 Flowers formers for:
Giglio - Lily cod. 40-W002 / 40-W049S



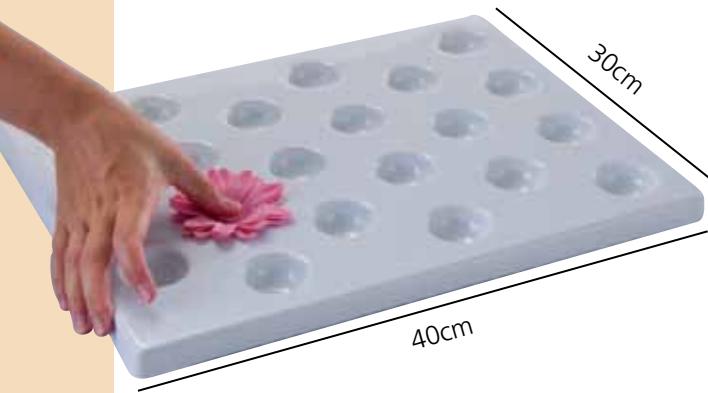
Cod. 40-W053 Ø 132 h55mm

Kit 4 controstampi per: / 4 Flowers formers for:
Chinese Orchid cod. 40-W009 / 40-W044
Three petals Orchid cod. 40-W006
Pansy Orchid cod. 40-W030



Cod. 40-W189 Ø 126 h35mm

Kit 4 controstampi per: / 4 Flowers formers for:
Poinsettia plunger cutter cod. 40-W188S



Ideali per piccole produzioni di fiori.
Teglie alveolari 40x30cm

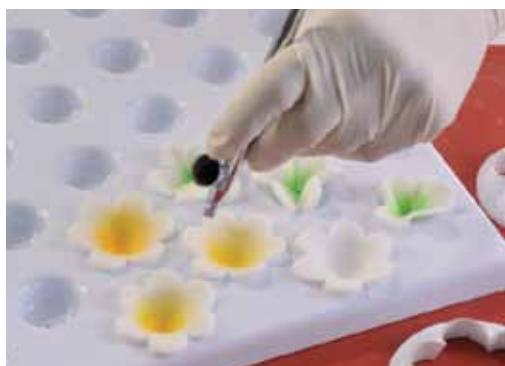
Ideal for little production of flower.
Alveolar tray 40x30cm



Cod. EFT13

Larghezza - width 19mm
Altezza - high 14mm

Per gli stampi - For the moulds:
40-0015 serrated leaves
40-0016 smooth leaves
40-1314 butterfly



Cod. EFT10

Misura alveolo Alveolus size
 \varnothing 50mm h 25mm

Per gli stampi - For the moulds:
40-0304 big sunflower
40-0102 big gerbera
40-0506 big daisy
40-0708 big six petals flower
40-1112 calla
40-W003 athurium
40-W005 cosmos
40-W008 small carnation
40-W007 peony

Cod. EFT11

Misura alveolo Alveolus size
 \varnothing 40mm h 20mm

Per gli stampi - For the moulds:
40-0304 small sunflowers
40-0102 small gerbera
40-0506 small daisy
40-0708 small six petals flower
40-W008 small carnation

Cod. EFT12

Misura alveolo Alveolus size
 \varnothing 30mm h 20mm

Per gli stampi - For the moulds:
40-0910 flower and four-leaf clover
40-W050 hydrangea

Ideali per grandi produzioni di fiori.

Teglie alveolari 60x40cm

Ideal for largest production of flower.

Alveolar tray 60x40cm



Cod. EFT07

Larghezza - width 19mm

Altezza - high 14mm

Per gli stampi - For the moulds:

40-0015 serrated leaves

40-0016 smooth leaves

40-1314 butterfly



Cod. EFT02

Misura alveolo Alveolus size

Ø50mm h 25mm

Per gli stampi - For the moulds:

40-0304 big sunflower

40-0102 big gerbera

40-0506 big daisy

40-0708 big six petals flower

40-1112 calla

40-W003 athurium

40-W005 cosmos

40-W008 small carnation

40-W007 peony



40cm



Cod. EFT04

Misura alveolo Alveolus size

Ø40mm h 20mm

Per gli stampi - For the moulds:

40-0304 small sunflowers

40-0102 small gerbera

40-0506 small daisy

40-0708 small six petals flower

40-W008 small carnation

Cod. EFT05

Misura alveolo Alveolus size

Ø30mm h 20mm

Per gli stampi - For the moulds:

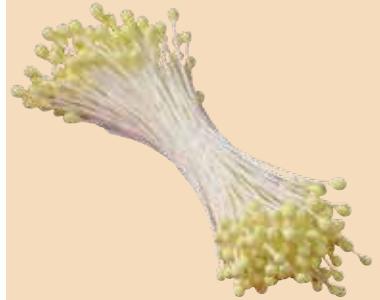
40-0910 flower and four-leaf clover

40-W050 hydrangea



Cod. 40-W114

Pistilli piccoli perlati bianchi - 144 pz
Stamen small pearl-white - 144 pcs



Cod. 40-W115

Pistilli medi gialli - 144 pz
Stamen medium yellow - 144 pcs



Cod. 40-W116

Pistilli neri per giglio - 144 pz
Stamen lily tip-black - 144 pcs



Cod. 40-W117

Pistilli punta bianca - 144 pz
Stamen tiny point white - 144 pcs



Cod. 40-W118

Pistilli bianchi punta lunga - 144 pz
Stamen long point dull-white - 144 pcs



Cod. 40-W119

Pistilli bianchi per giglio - 144 pz
Stamen large lily-white - 144 pcs



Cod. 40-W120

Pistilli piccoli perlati rosa - 144 pz
Stamen small pearl pink - 144 pcs



Cod. 40-W121

Pistilli piccoli perlati gialli - 144 pz
Stamen small pearl yellow - 144 pcs



Cod. 40-W122

Pistilli neri piccoli - 144 pz
Stamen small dull-black - 144 pcs



Cod. 40-W123

Pistilli bianchi medi - 144 pz
Stamen medium dull-white - 144 pcs





Cod. 40-W023

Attrezzi marzapane 8 pz
Marzipan tools 8 pcs



Cod. 40-W190

Attrezzi marzapane 9 pz
Marzipan tools 9 pcs



Cod. 40-W139

Tappeto fiori - Mat for flowers
Misure-Size: 190x190mm



Cod. 40-W031

Cutter bisturi
Scalpel bisturi



Cod. 40-W039

Gombo per fiore - Floral wire
1,3mm - pack 100 gr



Cod. 40-W046

Rotolo nastro verde coprigambo
Green roll to cover stems flowers

Cod. 40-W040

Gombo per fiore - Floral wire
0,9mm - pack 100 gr



Cod. 40-W041

Gombo per fiore - Floral wire
0,6mm - pack 100 gr



Cod. EFF000 Secchiello - Bucket 5 Kg

Bianco Fondant

Grazie alla sua elasticità, resistenza e stabilità è **ideale per la copertura** di dolci da ricorrenza anche di grandi dimensioni.

Con il Bianco Fondant è possibile produrre fiori, foglie e decorazioni varie utilizzando le tecniche tradizionali che prevedono tempi di asciugatura più lunghi.

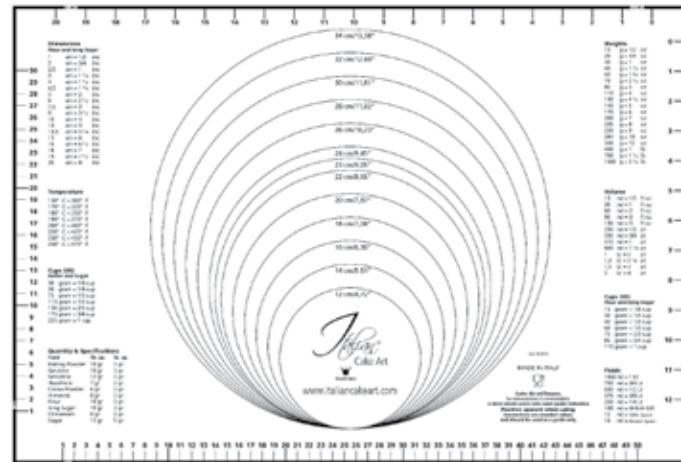


Cod. EFF001 Sacchetto - Bag 1 kg

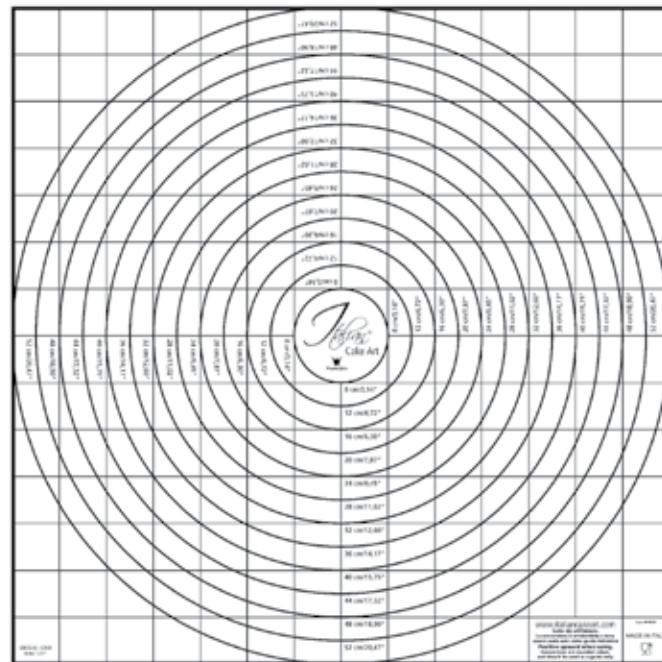
Bianco Fondant

Thanks to its elasticity, strength and stability it is ideal **for covering cakes** even of big dimensions.

White Fondant is ideal to produce flowers, leaves and various decorations using traditional techniques that require longer drying times.

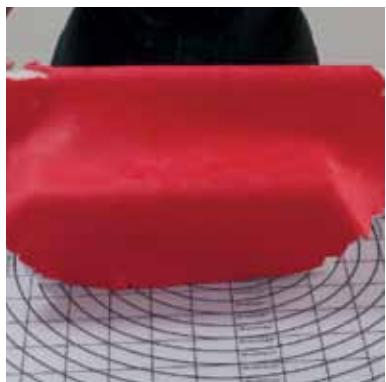


Cod. 40-W141 Tappeto stendipasta in plastica 60x40cm
Plastic mat 60x40cm



Cod. 40-W167 Tappeto stendipasta in plastica 60x58cm
Plastic mat 60x58cm





Cod. 40-W200

Stendipasta - Rolling machine
48x35,5 - h43cm
per stendere la pasta a:
to roll out the dough:
1-2-3-4 e 5 mm

Potenza motore monofase
Single-phase motor power
KW 0,25

Alimentazion
Power supply
230 1ph 50Hz



**Cod. 40-W022**

Mattarello grande
Big rolling pin
misure - sizes:
 $\varnothing 45\text{mm} - 500\text{mm}$

Cod. 40-W154

Mattarello medio
Medium rolling pin
misure - sizes:
 $\varnothing 45\text{mm} - 350\text{mm}$

Cod. 40-W021

Mattarello piccolo
Small rolling pin
misure - sizes:
 $\varnothing 25\text{mm} - 230\text{mm}$

**Cod. SETAC21**

Settaccio - Sifter
misure - sizes:
 $\varnothing 210\text{mm}$

Cod. SETAC19

Settaccio - Sifter
misure - sizes:
 $\varnothing 190\text{mm}$

Cod. SETAC16

Settaccio - Sifter
misure - sizes:
 $\varnothing 160\text{mm}$

**TAGLIAPASTA INOX
INOX DOUGH CUTTER**

ROTAPINOX 5 O	5 elementi ondulati
ROTAPINOX 5 P	5 elementi lisci
ROTAPINOX 7 O	7 elementi ondulati
ROTAPINOX 7 P	7 elementi lisci
ROTINOX 5 P/O	5 lisci + 5 ondulati
ROTINOX 7 P/O	7 lisci + 7 ondulati





Cod. 40-W164A

Set 8 anelli spessore 4-5-6-10mm
per mattarello Ø25mm
Kit 8 rings. thickness 4-5-6-10mm
for rolling pin Ø25mm



Cod. 40-W165A

Set 8 anelli spessore 4-5-6-10mm
per mattarello Ø45mm
Kit 8 rings. thickness 4-5-6-10mm
for rolling pin Ø45mm



Cod. 40-W125

Ripiano girevole inclinabile
Tourning stand
Ø32cm - h9,5cm



Cod. 40-W004

Paletta per lisciare
Smoothener
Misure - sizes: 82x148mm



Cod. GIRA

Ripiano girevole - Tourning stand
Ø32cm - h10cm



Cod. GIRA2

Ripiano girevole - Tourning stand
Ø31cm - h10cm



Cod. RTKIT

kit 4 raschietti in plastica
Kit 4 plastic scrapers



Cod. GIRA3

Ripiano girevole - Tourning stand
41x31cm - h9,5cm



Cod. GIRA4

Ripiano girevole - Tourning stand
Ø32cm - h9,5cm

Riassuntiva pinzette



Cod. 001 OA D
Dentellato - Serrated



Cod. 001 OA L
Liscio - Plain



Cod. 002 OC D
Dentellato - Serrated



Cod. 002 OC L
Liscio - Plain



Cod. 003 VA D
Dentellato - Serrated



Cod. 003 VA L
Liscio - Plain



Cod. 004 VC D
Dentellato - Serrated



Cod. 004 VC L
Liscio - Plain



Cod. 005 CA D
Dentellato - Serrated



Cod. 005 CA L
Liscio - Plain



Cod. 006 CC D
Dentellato - Serrated



Cod. 006 CC L
Liscio - Plain



Cod. 007 LD D
Dentellato - Serrated



Cod. 007 LD L
Liscio - Plain



Cod. 008 CU D
Dentellato - Serrated



Cod. 008 CU L
Liscio - Plain



Cod. 009 AG D
Dentellato - Serrated



Cod. 009 AG L
Liscio - Plain



Cod. 010 LO D
Dentellato - Serrated



Cod. 010 LO L
Liscio - Plain



Cod. MARSET12

Set marzapane 15 pz
Marzipan tools 15 pcs



Cod. MARSET6

Set marzapane 9 pz
Marzipan tools 9 pcs



Cod. 40-W052

Kit cutter 3 rotelline
3 wheels cutter kit



Cod. 40-W108

Stencil rombi per effetto imbottitura 20x33cm
Rhomb stencil for quilted effect 20x33cm







È possibile imprimere la pasta con il tappeto utilizzando un mattarello o inserendo la pasta precedentemente stesa ed il tappeto all'interno della STENDIPASTA Martellato Vedi Pg 47.

It is possible to imprint the dough with a rolling pin or inserting the dough with the mat inside Martellato's machine. See pg 47.



Cod. 40-W126 Misure - Sizes: 60x40cm

Cod. 40-W131 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo legno
Relief decoration mat, Wood motif



Cod. 40-W127 Misure - Sizes: 60x40cm

Cod. 40-W132 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo mattone regolare
Relief decoration mat, Regular brick motif



Cod. 40-W128 Misure - Sizes: 60x40cm

Cod. 40-W133 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo mattone irregolare
Relief decoration mat, Irregular brick motif



Cod. 40-W129 Misure - Sizes: 60x40cm

Cod. 40-W134 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo pietra
Relief decoration mat, Stone motif



Cod. 40-W130 Misure - Sizes: 60x40cm

Cod. 40-W135 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo tegola
Relief decoration mat, Tiles motif



Cod. 40-W083 Misure - Sizes: 60x40cm

Cod. 40-W150 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Farfalle
Relief decoration mat, Butterfly motif



Cod. 40-W084 Misure - Sizes: 60x40cm

Cod. 40-W151 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo Fiori
Relief decoration mat, Flowers motif





Cod. 40-W085 Misure - Sizes: 60x40cm

Cod. 40-W152 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo Quadri

Relief decoration mat, Square motif



Cod. 40-W086 Misure - Sizes: 60x40cm

Cod. 40-W153 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo Cerchi

Relief decoration mat, Circle motif



Cod. 40-W142 Misure - Sizes: 60x40cm

Cod. 40-W146 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo floreale

Relief decoration mat, Floreal motif



Cod. 40-W143 Misure - Sizes: 60x40cm

Cod. 40-W147 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo margherite

Relief decoration mat, Daisies motif

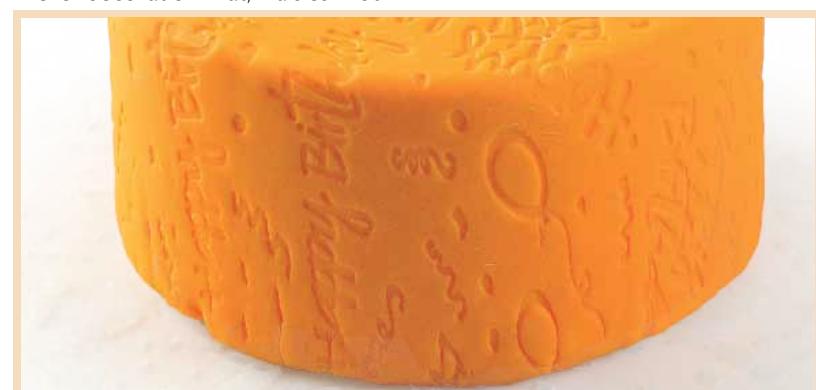


Cod. 40-W144 Misure - Sizes: 60x40cm

Cod. 40-W148 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo stelle

Relief decoration mat, Stars motif



Cod. 40-W145 Misure - Sizes: 60x40cm

Cod. 40-W149 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Happy Birthday

Relief decoration mat, Happy Birthday motif



Cod. 40-W026

Set 4 pcs

Ovali doppio taglio - liscio e dentellato

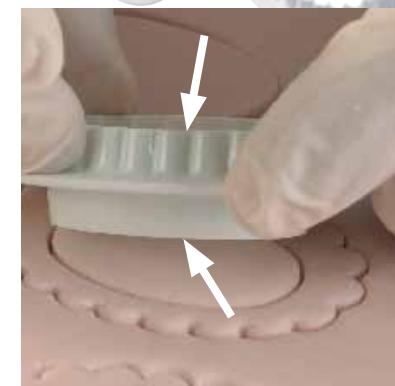
Oval double cutter - Smooth and serrated

33x23 - 30x20mm

49x33 - 44x28mm

68x46 - 60x40mm

86x60 - 78x50mm



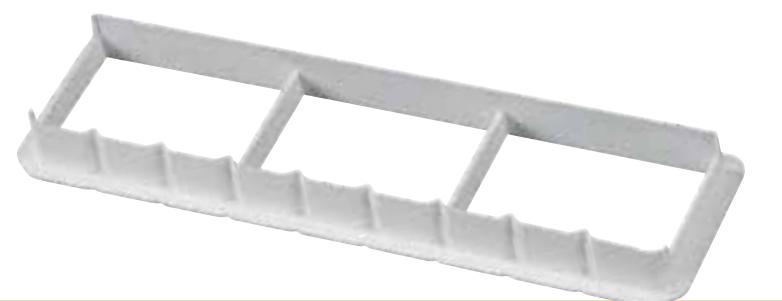
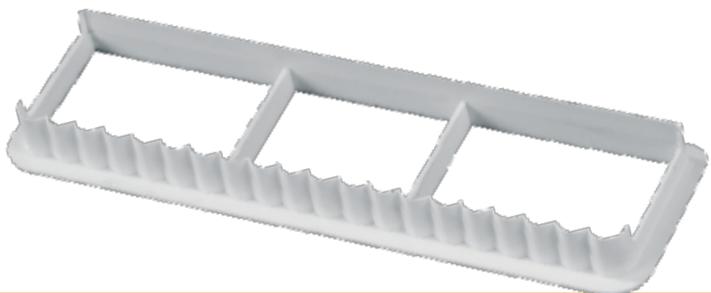
Cod. 40-W052

Kit cutter 3 rotelline
3 wheels cutter kit



Cod. RIGA64

Riga in plastica trasparente
Transparent plastic ruler



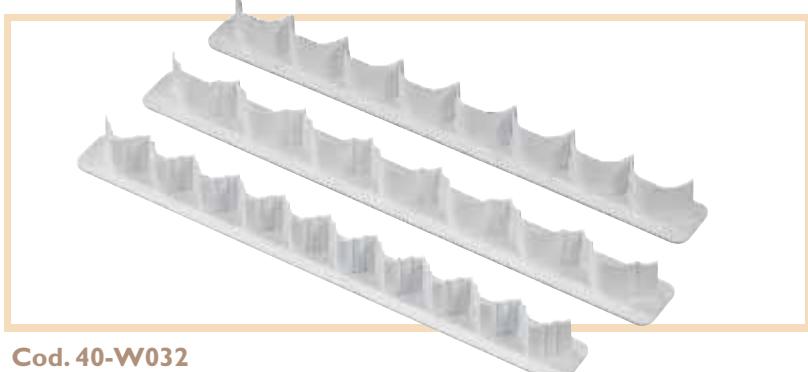
Cod. 40-W033

204x50mm

Cod. 40-W034

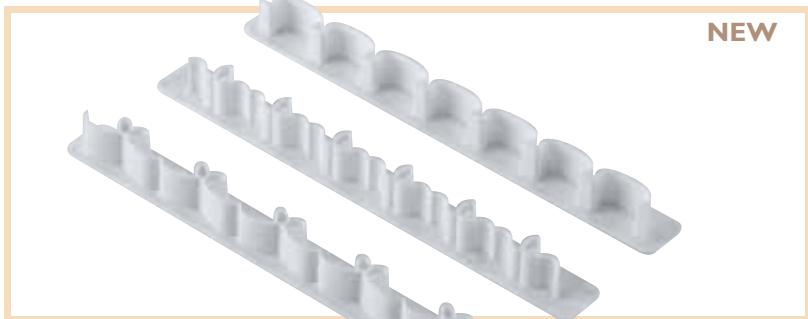
210x50mm

Riassuntiva Cornici e Marcatori



Cod. 40-W032

Set 3 pcs
205x11mm



Cod. 40-W137

Set 3 pcs
205x12mm



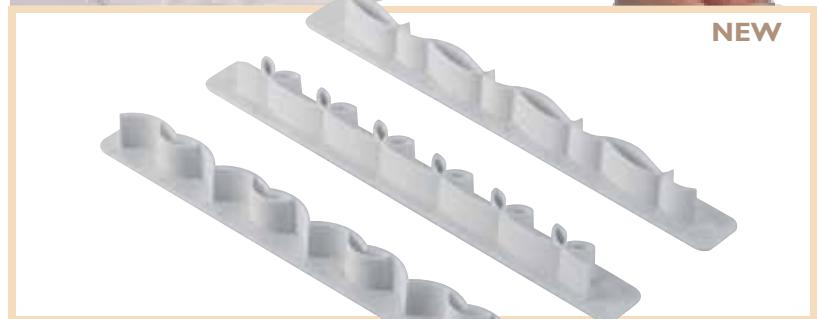
Cod. 40-W035

200x50mm



Cod. 40-W037

207x50mm



Cod. 40-W138

Set 3 pcs
205x12mm



Cod. 40-W036

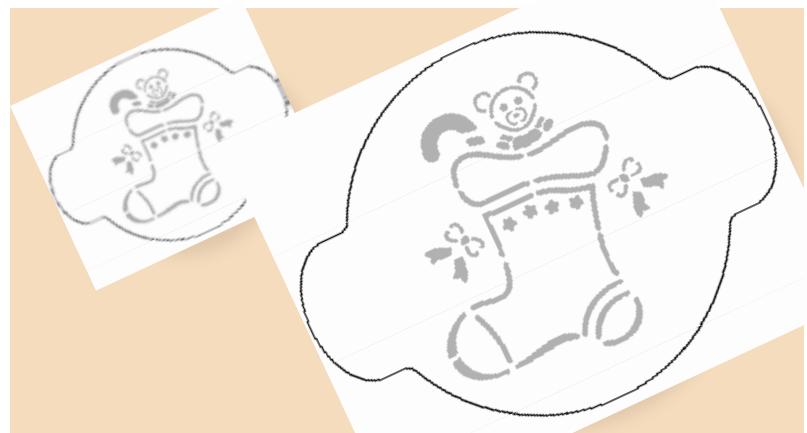
207x50mm



Cod. 40-W038

200x50mm

Stencil in plastica per decoro



Cod. 40-W178 Stencil Ø200mm

Cod. 40-W186 Stencil Ø100mm



Cod. 40-W171 Stencil 340x90mm



Cod. 40-W179 Stencil Ø200mm

Cod. 40-W187 Stencil Ø100mm



Cod. 40-W172 Stencil 340x90mm



Cod. 40-W180 Stencil Ø200mm

Cod. 40-W185 Stencil Ø100mm



Cod. 40-W173 Stencil 340x90mm





Cod. 40-W174 Stencil Ø200mm

Cod. 40-W182 Stencil Ø100mm



Cod. 40-W168 Stencil 340x90mm



Cod. 40-W169 Stencil 340x90mm

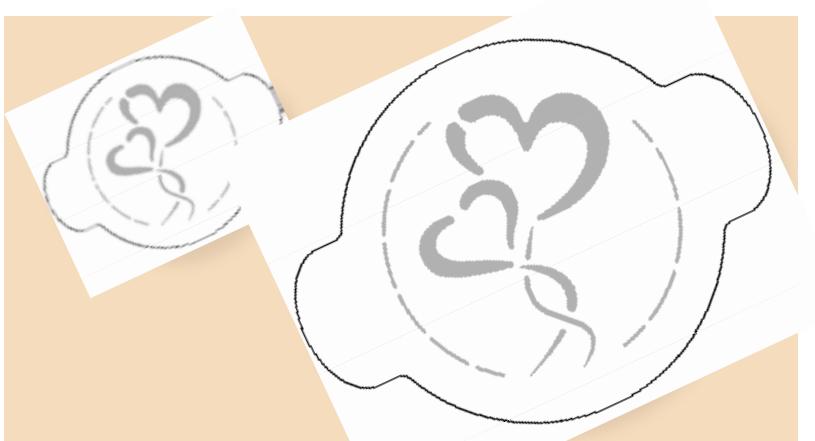


Cod. 40-W175 Stencil Ø200mm

Cod. 40-W181 Stencil Ø100mm



Cod. 40-W170 Stencil 340x90mm



Cod. 40-W176 Stencil Ø200mm

Cod. 40-W183 Stencil Ø100mm



Cod. 40-W177 Stencil Ø200mm

Cod. 40-W184 Stencil Ø100mm





Cod. 40-W092 Stencil 347x127mm



Cod. 40-W093 Stencil 347x127mm



Cod. 40-W094 Stencil 347x127mm



Cod. 40-W095 Stencil 347x127mm



Cod. 40-W096 Stencil 347x127mm



Cod. 40-W097 Stencil 347x127mm



Cod. 40-W098 Stencil 347x127mm



Cod. 40-W099 Stencil 347x127mm



Cod. 40-W100 Stencil 347x127mm





Decoro con aerografia.
Decoration with airbrush.



Decoro con ghiaccia.
Decoration with royal icing.

STENCIL AEROGRAFIA

Uno dei punti di forza dell'Italian Cake Art è la linea di stencil per l'aerografia realizzata in collaborazione con **Mario Romani**.

Martellato promuove un inedito sistema di personalizzare le torte utilizzando degli eccezionali stencil che permettono infinite possibilità di decorazione.

Gli stencil sono facilmente utilizzabili anche da chi non dispone di buone conoscenze sull'uso dell'aerografo.

I tempi stretti di esecuzione favoriscono un contenimento dei costi delle decorazioni pur mantenendo creazioni di forte impatto e di eccellente qualità.

A differenza di altre tecniche di decoro i nuovi stencil permettono di realizzare decorazioni su superfici curve e verticali.

E per finire Martellato con questa linea appoggia con estrema convinzione i pregi della produzione artigianale che contraddistinguono i professionisti pasticceri, veri e propri artisti artigiani, da quanto è invece la produzione in serie industriale.

Caratteristiche e suggerimenti d'uso:

Gli stencil sono realizzati in uno speciale materiale plastico opalescente, idoneo al contatto alimentare.

È consigliabile prestare particolare attenzione durante la nebulizzazione del colore cercando di iniziare con piccole velature sovrapposte in modo progressivo, per non creare gocciolature sul bordo che potrebbero colare sulla decorazione, sporcandola. Ogni stencil contiene al suo interno istruzioni dettagliate di utilizzo, suggerimenti sulle colorazioni consigliate e sulle tecniche da utilizzare.

Lo stencil è facilmente lavabile con acqua alcool o con un detergente specifico per i colori alimentari è inoltre consigliato eseguire un'accurata asciugatura prima di riporlo.

Al primo utilizzo controllare che la sagoma non contenga possibili piccole sbavature sul bordo del taglio, qualora si dovessero presentare devono essere rimosse con una leggera pressione oppure con l'ausilio di un bisturi.



AIRBRUSH STENCILS

One of the main characteristics of Italian Cake Art line are our stencils for airbrushing realized in collaboration with **Mario Romani**.

Martellato srl promotes an incredibly new system of cake decorating by presenting some stencils projected for endless possibilities for decoration:

Our stencils are very easy to use even by those who do not have a strong experience in airbrushing;

The shorter time you will need for your decorations will favour less expensive costs for decorations, even if they will remain high-impact designs and creations of excellent quality;

Unlike other decorative techniques, with Martellato new stencils it is possible to decorate vertical surfaces and curves;

Martellato srl strongly supports the work of professional pastry chefs, real artists and artisans, so far from industrial production.

Caratteristiche e suggerimenti d'uso:

Our stencils are made of a special opaque, foodsafe plastic material. We recommend to be careful when spraying the colour, trying to start with small superimposed designs on a progressive basis, to avoid drips on the board, which may damage your decoration. Each stencil contains detailed instructions, suggestions on colours and techniques for a correct use.

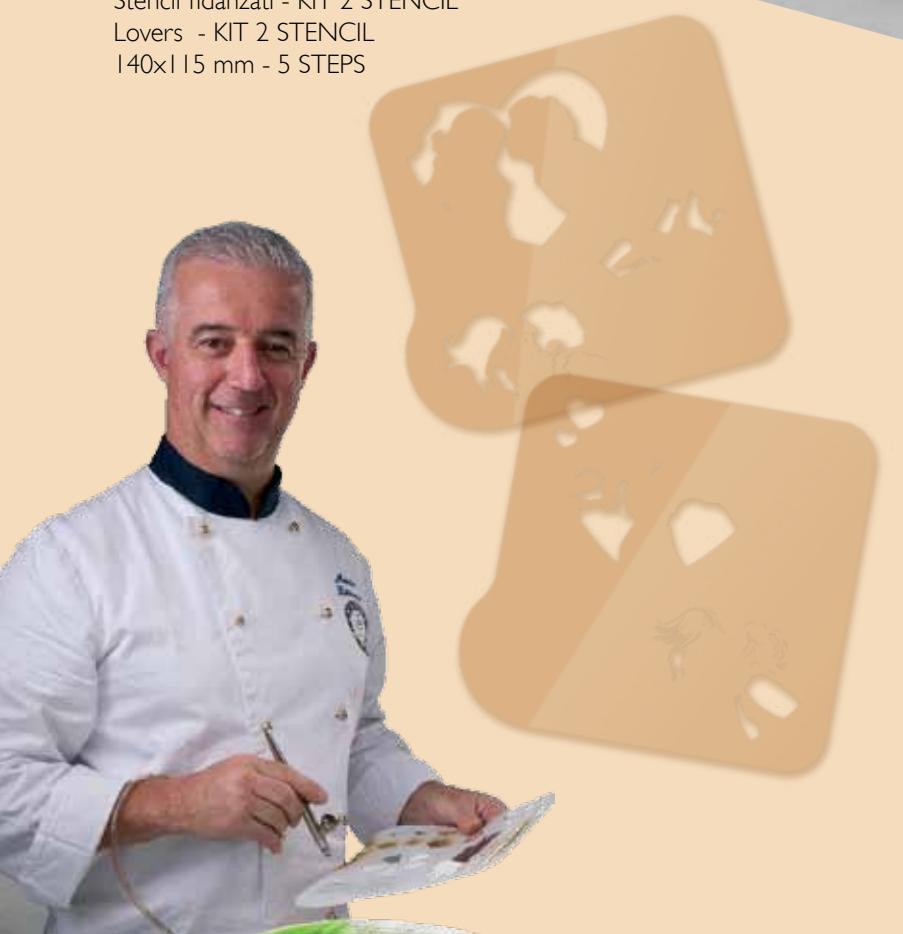
Our stencils can be easily cleaned with alcohol or water with a specific detergent for colored food. It is recommended to dry the stencils before putting them away.

At first use, check that the article you are working with does not have small smudges on the edge of the cut. In case they are present, remove them with a soft pressure, or by using a scalpel.



Cod. 40-WM502

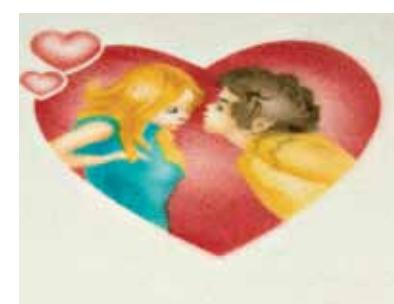
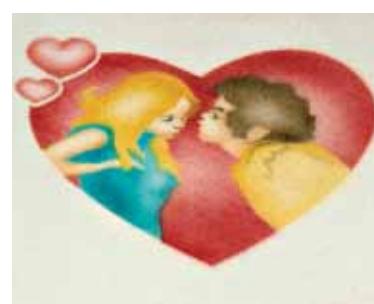
Stencil fidanzati - KIT 2 STENCIL
Lovers - KIT 2 STENCIL
140x115 mm - 5 STEPS



Con il rosso brillante colorare ruotando attorno al cuore.
Use the bright red color rotating around the heart.



Colorare i capelli di entrambi e i dettagli degli occhi con colori diversi, in modo che contrastino.
With different colours paint hairs and eyes, so that they can contrast.



Colorare i due vestitini e anche i cuoricini in alto a sinistra.
Color the dresses and the small hearts on the top left side.

L'ultimo livello serve a creare pieghe e contrasti con le zone d'ombra. Nei capelli di entrambi usare lo stesso colore di base, scurendo per sovrapposizione. Stessa cosa nella manica del vestito del fidanzatino.

The last level is necessary to create some shady areas. use the base colour for the hairs, rendering dark for overlap. Use the same procedure for the fiancé's sleeve.

I colori sono indicativi e possono essere variati a piacimento.
The colours are indicative and they can be chosen following your personal taste.



Cod. 40-WM001

Stencil ape con cuore
Bee with heart stencil
130X133mm - 4 STEPS



Cod. 40-WM002

Stencil strega con scopa
Witch with broom stencil
124X100mm - 4 STEPS



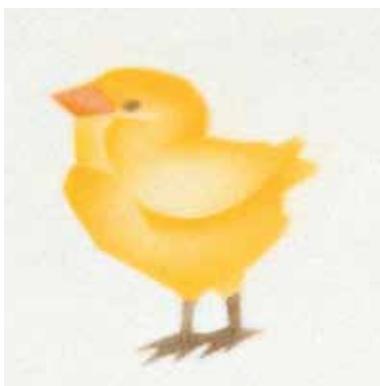
Cod. 40-WM003

Stencil coniglietto
Bunny stencil
78x112mm - 4 STEPS



Cod. 40-WM004

Stencil gallo gallina
Rooster / hen stencil
192x103mm - 2 STEPS



Cod. 40-WM005

Stencil pulcini - 2 misure
Chick stencil - 2 sizes
52x80mm - 36x56mm - 4 STEPS



Cod. 40-WM006

Stencil sei uova pasquali
Six easter eggs stencil
misure miste - variuos sizes - 2 STEPS



Cod. 40-WM007

Stencil farfalle - 2 misure
Butterflies stencil - 2 sizes
92x78mm - 50x43mm - 4 STEPS



Cod. 40-WM008

Stencil cigni
Swans stencil
168x88mm - 2 STEPS



Cod. 40-WM009

Stencil campana
Bell stencil
92x84mm - 63x60mm - 3 STEPS



Cod. 40-WM010

Stencil ramo fiori di pesco e 2 fiori
Peach blossom stencil and 2 flowers
50x82mm - 40x40mm - 21x25mm



Cod. 40-WM011

Stencil fedi nuziali - 2 misure
Wedding rings stencil - 2 sizes
172x58mm - 120x40 mm - 3 STEPS





Cod. 40-WM023

Stencil zucca
Pumpkin stencil
94x63mm - 4 STEPS



Cod. 40-WM024

Stencil accessori rosa e pacco
Stencil rose and gift
60x52mm - 4 STEPS pacco - gift
44x100mm- 3 STEPS rosa - rose



Cod. 40-WM025

Stencil sole e nuvole - elementi misti
Sun and clouds stencil - various subj.



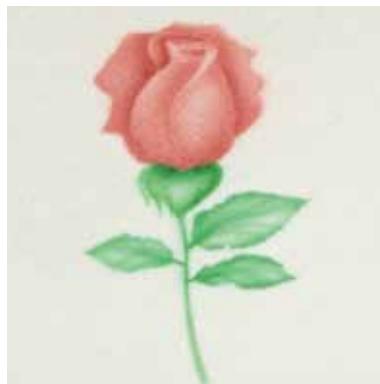
Cod. 40-WM026

Stencil orchidea
Orchid stencil
90x132mm - 4 STEPS



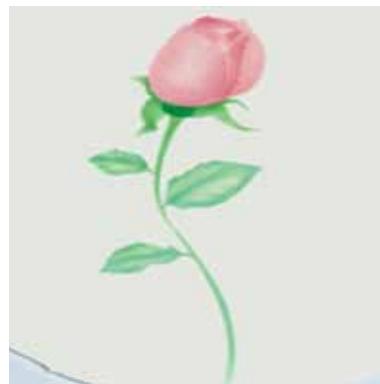
Cod. 40-WM027

Stencil rosa aperta
Open rose stencil
93x150mm - 7 STEPS



Cod. 40-WM028

Stencil bocciolo rosa
Rose blossom stencil
64x140mm - 6 STEPS



Cod. 40-WM029

Stencil bocciolo rosa
Rose blossom stencil
51x107mm - 6 STEPS



Cod. 40-WM030

Stencil ibiscus - 2 misure
Ibiscus stencil - 2 sizes
92x100mm - 58x62mm - 3 STEPS



Cod. 40-WM031

Stencil giglio tigrato
Lily tiger stencil
98x102mm - 5 STEPS



Cod. 40-WM032

Stencil margherita - 2 misure
Daisy stencil - 2 sizes
77x205mm - 53x105mm - 3 STEPS



Cod. 40-WM033

Stencil ramoscello mimosa
Mimosa stencil
100x99mm - 3 STEPS



Cod. 40-WM034

Stencil farfalla piccola rif cutter 40-1314
Small butterfly stencil ref cutter 40-1314
51x40mm - 5 STEPS



Cod. 40-WM500

Stencil angeli e cuore - KIT 2 STENCIL
Angels and heart - KIT 2 STENCIL
150x104mm - 4 STEPS



Cod. 40-WM502

Stencil fidanzati - KIT 2 STENCIL
Lovers - KIT 2 STENCIL
140x115 mm - 5 STEPS



Cod. 40-WM504

Stencil colomba e ulivo - KIT 2 STENCIL
Dove and olive-branch - KIT 2 STENCIL
160x115mm - 5 STEPS



Cod. 40-WM501

Stencil colomba spighe e calice - KIT 2 STENCIL
Dove spike and cup - KIT 2 STENCIL
160x160mm - 50x85 calice



Cod. 40-WM503

KIT 2 STENCIL natura - elementi misti
KIT 2 STENCIL nature - various subjects



Cod. 40-WM505

Stencil girasole - KIT 2 STENCIL
Sunflower - KIT 2 STENCIL
105x165mm - 6 STEPS



Cod. 40-WM012

Stencil cicogna
Stork stencil
203x113mm - 3 STEPS



Cod. 40-WM013

Stencil neonata
Baby girl stencil
93x119mm - 6 STEPS



Cod. 40-WM014

Stencil neonato
Baby boy stencil
116x135mm - 4 STEPS



Cod. 40-WM015

Stencil orsetto cuore
Little bear with heart
102X143mm - 4 STEPS



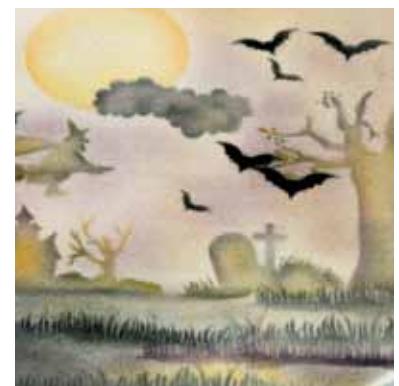
Cod. 40-WM016

Stencil coniglietto
Boy bunny stencil
77X132mm - 4 STEPS



Cod. 40-WM017

Stencil coniglietta
Girl bunny stencil
78X133mm - 4 STEPS



Cod. 40-WM018

Stencil halloween - elementi misti
Halloween stencil - various subjects



Cod. 40-WM019

Stencil clown
Clown stencil
95x91mm - 4 STEPS



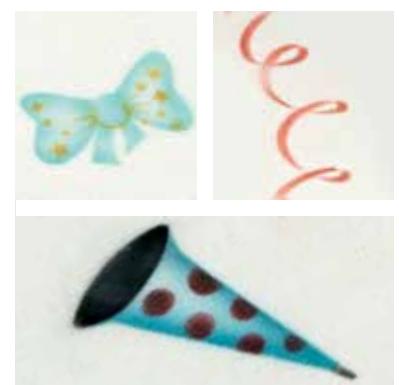
Cod. 40-WM020

Stencil clown
Clown stencil
123X100mm - 4 STEPS



Cod. 40-WM021

Stencil maschera veneziana
Venetian mask stencil
108x95mm - 4 STEPS



Cod. 40-WM022

Stencil carnevale - elementi misti
Carnival stencil - various subjects
2 STEPS

Sweet Airbrush

Frutto del lavoro di un Pasticcere e un Docente di Tecnica Aerografica, l'opera si presenta come primo e unico volume che tratti questa materia in modo dettagliato e completo, con grande risalto alle immagini e ai suggerimenti per i lettori.

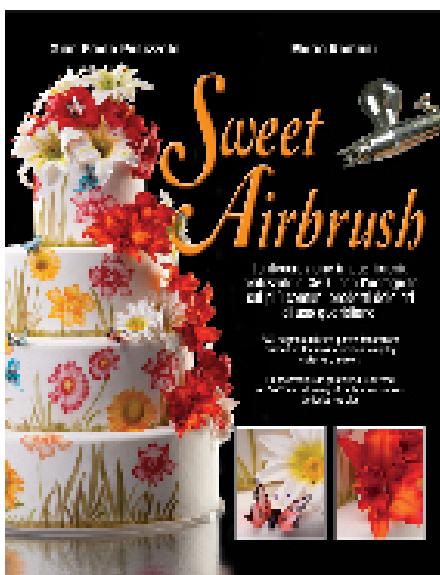
Il manuale si divide in due parti: nella prima parte compare una stringata ma rappresentativa scelta di attrezzature, una sezione dedicata agli esercizi di base, e alcune tecniche per realizzare effetti molto frequenti, oltre a una pratica sezione sintetica dei problemi che si verificano, con i suggerimenti per la loro risoluzione.

Nella seconda parte si sviluppano step by step le applicazioni decorative in Pasticceria, relative a soggetti prescelti, riproducibili sulla stragrande maggioranza dei prodotti dolciari di uso quotidiano; step by step che forniscono le basi anche per la successiva realizzazione di creazioni proprie su pasta di zucchero, cioccolato, panna ecc.

The result of the work of a Pastry Chef and a master of Airbrush Technique, this is the first and only book that deals with this matter in a detailed and comprehensive way, with great emphasis to the images and suggestions for readers.

The manual is divided in two parts: in the first part you can find a small but representative selection of equipment, a section devoted to the basic exercises and techniques to create frequent effects, as well as a section of concise practical problems that occur with suggestions for their solution.

In the second part you can see step by step decorative applications in Pastry, relating to subjects selected for reproduction on the vast majority of confectionery products of daily use, step by step that provide the foundation also for the subsequent realization of your own creations



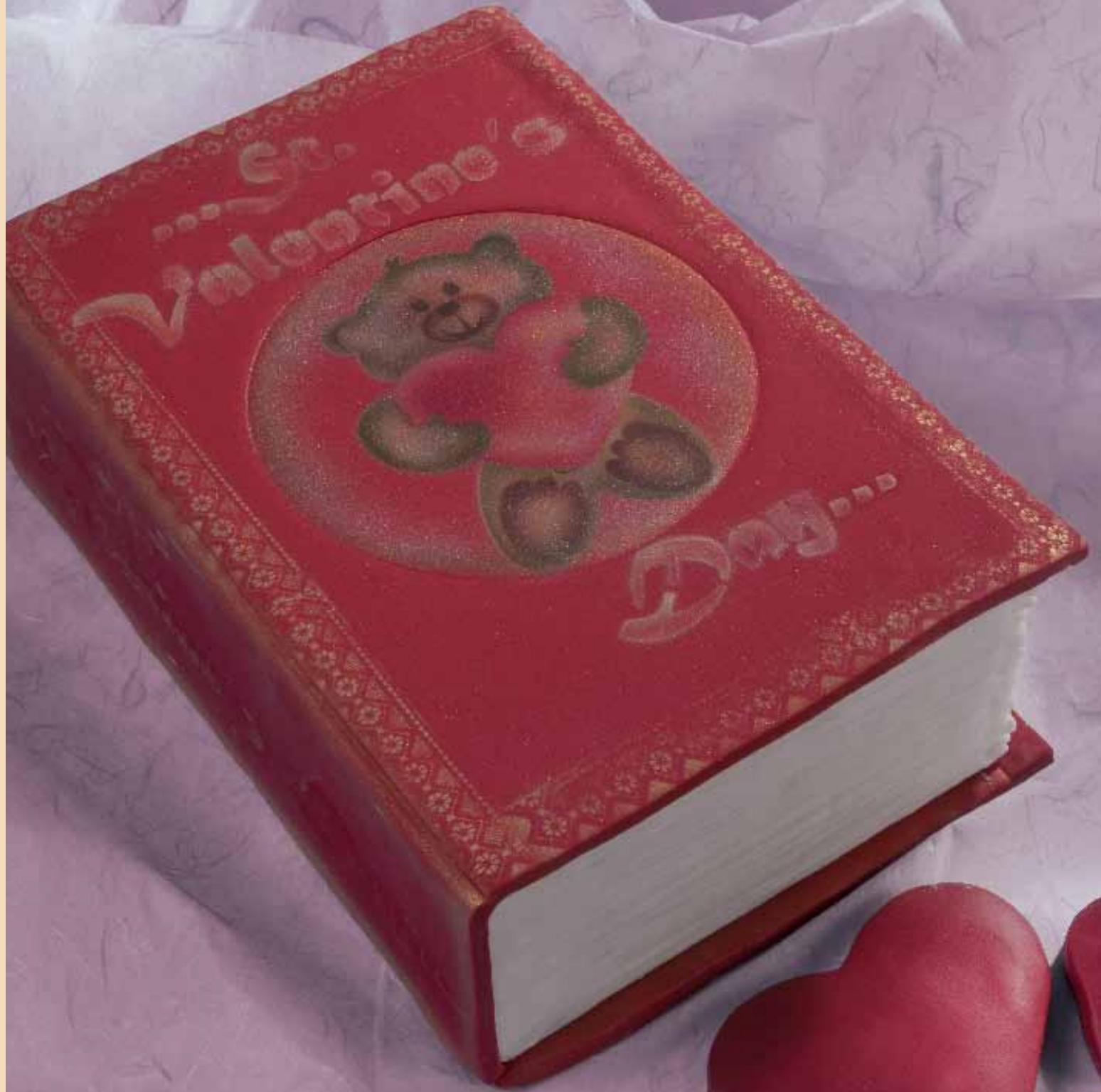
Cod. 40-W109

Manuale Sweet Airbrush

Sweet Airbrush manual

di **Gian Paolo Panizzolo e Mario Romani**







Cod. DECOMP8

Compressore
Air pump
2,5 bar



Cod. DECOAIR2

Penna aerografa doppia azione
Airbrush double action
foro - nozzle 0,3mm



Cod. DECOF01

Filtro per penna aerografa
airbrush filter



Cod. DECOMP7

Compressore
Air pump
4 bar



Cod. DECOAIR3

Penna aerografa doppia azione
Airbrush double action
foro - nozzle 0,2mm



Cod. DECOH01

Sostegno per penne aerografe
Airbrushes holder



Cake Paint

Cod. DECOP01

Ideale per piccole decorazioni.

Il kit include:

Penna aerografa a doppia azione
Compressore con supporto
Borsa, cintura e tracolla elastica, adatte
per il trasporto

Ideal for small decorations.

Kit includes:

Airbrush double action
Airpump with holder
Bag, waistband and elastic strap,
suitable for mobile working;



Coloranti aerografo - Azo Colours for airbrush - Azo

Il colorante alimentare idrosolubile "Air Brush" è adatto a qualsiasi tipo di impasto o alimento come: semifreddi, mousse , glasse, panna, pasta frolla, pasta di zucchero, pastigliaggio, marzapane e prodotti di pasticceria in genere. Non è consigliato l'uso sul cioccolato o altre masse grasse.

The water-soluble food colors "Air Brush" are suitable for any type of dough or food such as ice creams, mousses, icings, cream, short pastry, sugarpaste, marzipan and pastries in general. It is not recommended for use on chocolate or other fat mass.

LCA000	Bianco - White	190gr
LCA001	Arancio - Orange	190gr
LCA002	Blu - Blue	190gr
LCA003	Azzurro - Sky blue	190gr
LCA004	Giallo uovo - Egg yellow	190gr
LCA005	Bruno - Brown	190gr
LCA006	Nero - Black	190gr
LCA007N	Rosa - Pink	190gr
LCA008N	Rosso - Red	190gr
LCA009	Verde - Green	190gr
LCA010	Viola - Violet	190gr
LCA011	Limone - Lemon	190gr
LCA012	Pistacchio - Pistachio	190gr



Coloranti satinati per aerografo - Azo Free Glazed colours for airbrush - Azo Free

Il colorante alimentare "Satinato per Aerografo" è un prodotto liposolubile adatto in particolar modo alla colorazione del cioccolato e pasta zucchero.

Dona un effetto satinato opaco.

SATIN AIRBRUSH

The food colour "Satin Airbrush" is a liposoluble product especially indicated to colour chocolate and sugar paste.

It gives a satin effect.

LCA300	Bianco - White	60gr
LCA303	Azzurro - Sky blue	60gr
LCA304	Giallo uovo - Egg yellow	60gr
LCA307	Rosa - Pink	60gr
LCA308	Rosso - Red	60gr
LCA309	Verde - Green	60gr



Coloranti aerografo perlato - Azo Pearl colours for airbrush - Azo

Il colorante alimentare "Air Brush Pearl" è un prodotto idrosolubile adatto a qualsiasi tipo di impasto o alimento come: semifreddi, mousse , glasse, panna, pasta frolla, pasta di zucchero, pastigliaggio, marzapane e prodotti di pasticceria in genere.

LCA201	Arancio - Orange	190gr
LCA203	Azzurro - Sky blue	190gr
LCA205	Bruno - Brown	190gr
LCA206	Nero - Black	190gr
LCA207N	Rosa - Pink	190gr
LCA208N	Rosso - Red	190gr
LCA209	Verde - Green	190gr
LCA210	Viola - Violet	190gr
LCA211	Limone - Lemon	190gr
LCA212	Pistacchio - Pistachio	190gr
LCA217	Oro - Gold	190gr
LCA219	Argento - Silvier	190gr



Coloranti perlati per aerografo - Azo Free Pearl colours for airbrush - Azo Free

Il colorante alimentare "Perlato per Aerografo" è un prodotto liposolubile adatto in particolar modo alla colorazione del cioccolato e pasta zucchero.

Dona un effetto perlato.

LCA403	Azzurro - Sky blue	100gr
LCA404	Giallo uovo - Egg yellow	100gr
LCA407	Rosa - Pink	100gr
LCA408	Rosso - Red	100gr
LCA409	Verde - Green	100gr
LCA417	Oro - Gold	100gr
LCA419	Argento - Silvier	100gr

The food colour "Air Brush Pearl" is a liposoluble colour suitable to work with chocolate and sugar paste. It gives a pearlescent effect.



Coloranti gel - Azo Gel colours - Azo

Colorante in gel ad altissima concentrazione, speciale per le colorazioni di pasta zucchero, masse grasse e royal ice. Conf. 30 gr
Highly concentrated colour in gel for the colouring of sugar paste, fat masses and royal icing. Conf. 30 gr



LCG001	Arancione - Orange
LCG002	Blu - Blue AZO FREE
LCG004	Giallo - Yellow
LCG005	Marrone - Brown
LCG006	Nero - Black
LCG007	Rosa - Pink
LCG008	Rosso - Red
LCG009	Verde - Green
LCG010	Violet - Violet

Coloranti polvere Perlate - Azo free Pearled powder colours



LCP003	Azzurro - Sky blue	25 gr
LCP008	Rosso - Red	25 gr
LCP009	Verde - Green	25 gr
LCP010	Viola - Violet	25 gr
LCP015	Bronzo - Bronze	25 gr
LCP017N	Oro lustre - Gold	25 gr
LCP018	Rubino - Ruby	25 gr
LCP019N	Argento lustre - Silver	25 gr
LCP020	Rame - Copper	25 gr
LCP021	Fucsia - Fuchsia	25 gr
LCP117	Oro - Gold	25 gr
LCP119	Argento - Silver	25 gr

Coloranti polvere Lacche Lake powder colours



40-WC300	Bianco - White	5 gr
40-WC302	Blu - Blue	5 gr
40-WC304	Giallo - Yellow	5 gr
40-WC305	Marrone - Brown	5 gr
40-WC306	Nero - Black	5 gr
40-WC307	Rosa - Pink	5 gr
40-WC308	Rosso - Red	5 gr
40-WC309	Verde - Green	5 gr
40-WC310	Viola - Violet	5 gr
40-WC311	Arancione - Orange	5 gr
40-WC322	Candy pink	5 gr

Coloranti ICING - Azo Free ICING - Azo Free

Prodotto ideale per decorare, guarnire e scrivere su torte, mousse, semifreddi e prodotti da forno fini. Ideal product to decorate, garnish and write on cakes, mousse, ice-cream, semifreddi cakes and baked products.



40-WC500	Bianco - White	25 gr
40-WC502	Blu - Blue	25 gr
40-WC503	Azzurro - Sky blue	25 gr
40-WC504	Giallo - Yellow	25 gr
40-WC506	Nero - Black	25 gr
40-WC507	Rosa - Pink	25 gr
40-WC508	Rosso - Red	25 gr
40-WC509	Verde - Green	25 gr
40-WC511	Arancione - Orange	25 gr

Pennarelli Marking pen

Ideali per prodotti di pasticceria come cialde, pasta da zucchero, confetti, biscotti e wafer.

Arancione, verde, nero, giallo, azzurro, rosso, rosa, marrone.
Ideal for confectionary products such as wafers, sugar pastry, sugared almonds, biscuits and marzipan.

Orange, green, black, yellow, blue, red, pink and brown.

40-WC100 Kit 8 colours



Coloranti polvere Perlate - Azo free Pearled powder colours



40-WC015	Bronzo - Bronze	5 gr
40-WC017	Oro lustre - Gold	5 gr
40-WC020	Rame - Copper	5 gr
40-WC119	Argento - Silver	5 gr

Cod.40-W042

CMC 40 gr



Cod. LCV100

Lucidante marzapane
Marzipan shiny



Cod. 40-W166

Colla edibile 25 gr
Edible glue 25 gr

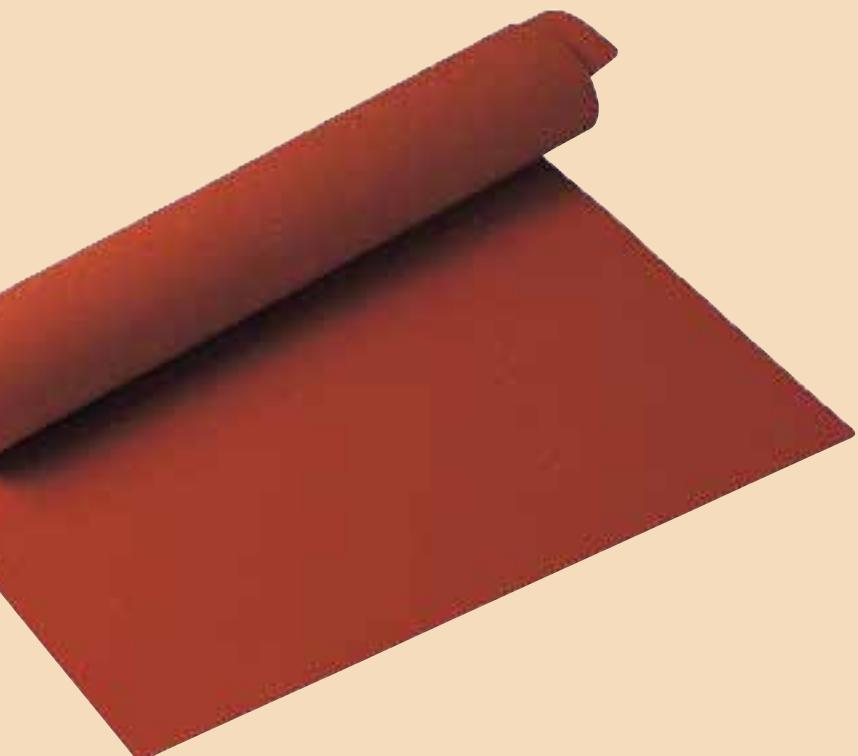


**Cod.TS1**

Pala per dolci

Cake shovel

misura - sizes: Ø280mm

**TAPPETO ANTIADERENTE
BAKING SHEET****SILICOPAT 1/R** 395x595mm**SILICOPAT 2/R** 310x510mm**SILICOPAT 5/R** 270x420mm**SILICOPAT 6/R** 360x430mm**SILICOPAT 7/R** 300x430mm

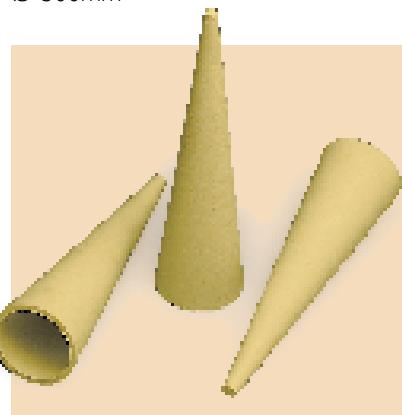
Tappeto antiaderenti in silicone per cottura e surgelazione di **qualsiasi prodotto alimentare**.
No stick silicon mats for baking and freezing **every kind of foods.**

-60°C / + 230°C**SPATOLE LISCE
STRAIGHT SPATULAS****SPA16** spatola inox 16 cm**SPA21** spatola inox 21 cm**SPA26** spatola inox 26 cm**SPA31** spatola inox 31 cm**SPA36** spatola inox 36 cm**SPATOLE ANGOLARI
ANGLED SPATULAS****SPANG 16** spatola inox 16 cm**SPANG 21** spatola inox 21 cm**SPANG 26** spatola inox 26 cm**SPANG 31** spatola inox 31 cm



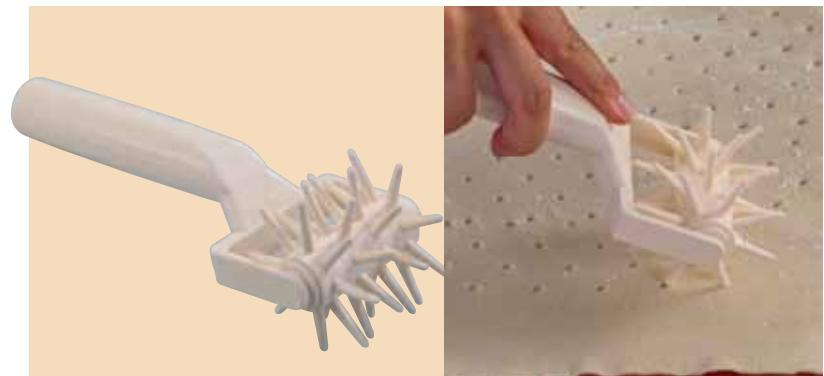
Cod. DECOR30

Stampo per decoro crostate.
Cutter mould for tart.
Ø 300mm



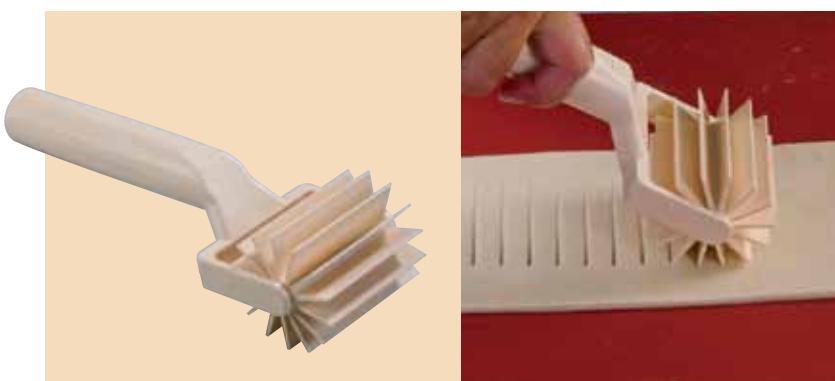
Cod. CANNOLO

Stampo cottura per cannoli.
Baking moulds for cannoli.
kit 10 pcs



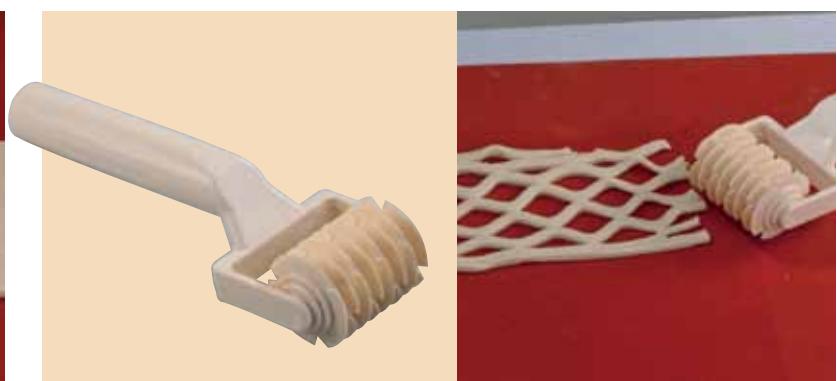
Cod. RFP6

Rullo forapasta.
Roller dockers
Largh. - Width 60 mm



Cod. RPS6

Rullo per strudel
Cutting wheel
Largh. - Width 60 mm



Cod. RPL6

Rullo per losanghe
Lattice cutting rollers
Largh. - Width 60 mm



Cod. BOS 26

conf. bocchette piccole - 26 pezzi
kit 26 small piping tips



Cod. BOS 52

conf. bocchette piccole - 52 pezzi
kit 52 small piping tips



SUPERFLEX
materiale indistruttibile

Cod. SPR034 Misure - Sizes: 34cm

Cod. SPR045 Misure - Sizes: 45cm

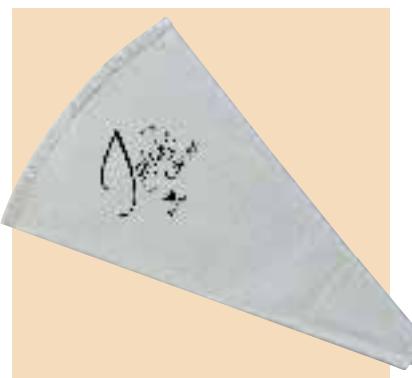
Cod. SPR050 Misure - Sizes: 50cm



Sac a poches usa e getta in rotolo
Disposable pastry bags - Conf 20 pcs

Cod. ROLL30ICA Misure - Sizes: 30cm

Cod. ROLL55ICA Misure - Sizes: 55cm



Sac a poches 100% cotone - 1 pz
Thick cotton pastry bags - 1 pcs

Cod. STD025CMICA Sizes: 25cm

Cod. STD028CMICA Sizes: 28cm

Cod. STD034CMICA Sizes: 34cm

Cod. STD040CMICA Sizes: 40cm

Cod. STD046CMICA Sizes: 46cm

Cod. STD050CMICA Sizes: 50cm

Cod. STD055CMICA Sizes: 55cm



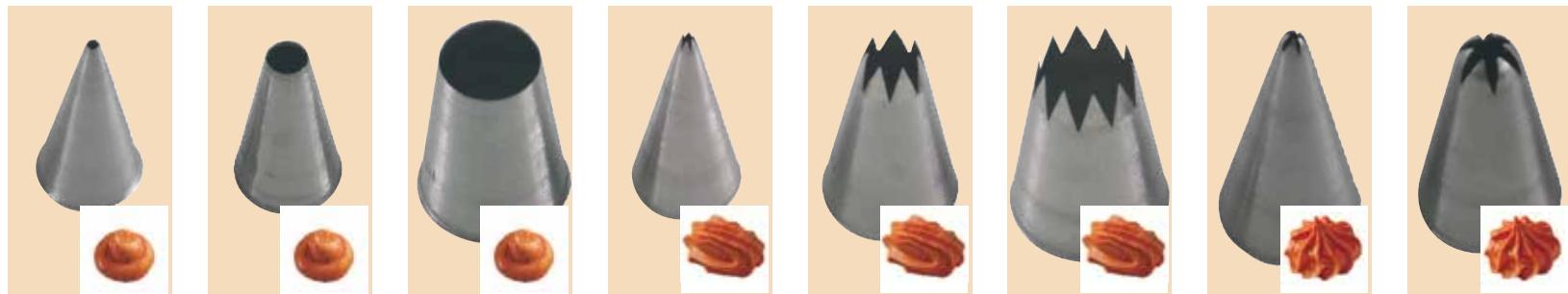
Cod. BOSPL1

conf. 12 bocchette in plastica
kit 12 plastic piping tips



Cod. BOSPL2

conf. 12 bocchette in plastica
kit 12 plastic piping tips



40-BT202

Ø 2mm

40-BT210

Ø 10mm

40-BT216

Ø 16mm

40-BS102

Ø 2mm

40-BS108

Ø 8mm

40-BS114

Ø 14mm

40-BC320

Ø 2mm

40-BC326

Ø 8mm

40-BT204

Ø 4mm

40-BT212

Ø 12mm

40-BT218

Ø 18mm

40-BS104

Ø 4mm

40-BS110

Ø 10mm

40-BS116

Ø 16mm

40-BC322

Ø 4mm

40-BC328

Ø 10mm

40-BT206

Ø 6mm

40-BT214

Ø 14mm

40-BT222

Ø 22mm

40-BS106

Ø 6mm

40-BS112

Ø 12mm

40-BS118

Ø 18mm

40-BC324

Ø 6mm

40-BC330

Ø 12mm

40-BT208

Ø 8mm



40-BF310

Ø 4mm

40-BF315

Ø 12mm

40-BR330

15 h48 mm

40-BA411

15 h50 mm

40-BD300

16x2 h40 mm

40-BX1013

Ø 13 h43mm

40-BX5017

Ø 17 h47mm

40-BX7020

Ø 20 h52mm

40-BF312

Ø 7mm

40-BF317

Ø 15mm

40-BR331

18 h48 mm

40-BA413

17 h50 mm

40-BD301

20x3 h45 mm

40-BF314

Ø 10mm

40-BF319

Ø 18mm

40-BR332

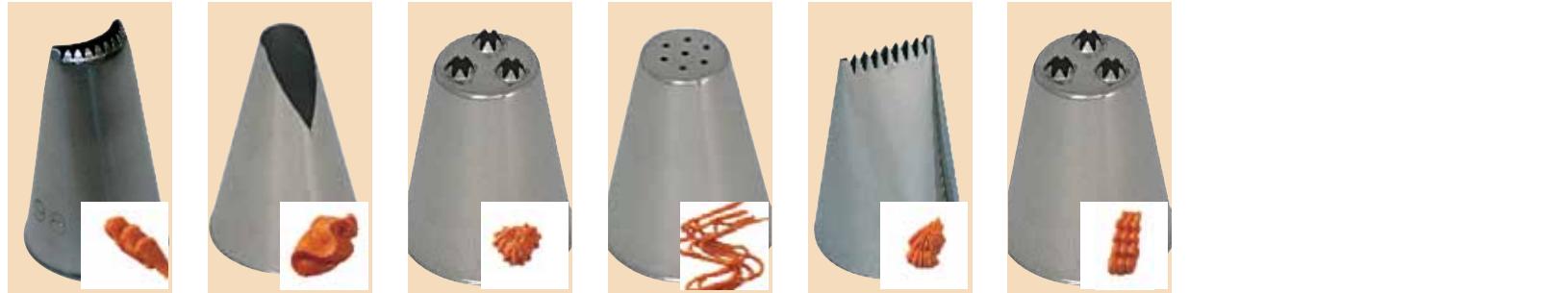
20 h50 mm

40-BA415

20 h50 mm

40-BD302

28x4 h45 mm



40-BX8019

Ø 19 h52mm

40-BX1510

10x22 h52mm

40-BX1820

Ø 20 h42mm

40-BX2117

Ø 17 h45mm

40-BX9022

3x22 h53mm

40-BX1906

17x6 h47mm



CUTIFM12 Ø12x h2cm
CUTIFM14 Ø14x h2cm



CUTILM12 Ø12x h2cm
CUTILM14 Ø14x h2cm



CUTI2LM1 Ø8,9x h2cm



CUT15LM1 Ø10x h2cm



CUT17LM2 7,3x5,5x h2cm
2pz 6x4,5x h2cm



CUT19LM3 3pz
Ø8,0x h2cm
Ø6,5x h2cm
Ø5,0x h2cm



CUT23LM1 Ø9,1x h2cm



CUT27LM1 Ø7,9x h2cm



CUT27LM3 8,0x h2cm
6,5x h2cm
5,5x h2cm



CUT50LM1 Ø10x h2cm



CUT50LM2 Ø9x h2cm
Ø6x h2cm



CUT60LM1 10x h2cm



CUT60LM2 8,0x h2cm
6,5x h2cm



CUT70LM1 Ø10x h2cm



CUT70LM2 Ø8,0x h2cm
Ø6,5x h2cm



CUT80LM3 Ø8,5x h2cm
Ø6,0x h2cm
Ø4,5x h2cm



CUT1L7 Ø cm
3-4-5-6-7-8-9



CUT1L9 Ø cm
3-4-5-6-7
8-9-10-11



CUT1L12 Ø cm
3-4-5-6-7-8-9
10-11-12-13-14



CUT1L16 Ø cm
3-4-5-6-7-8-8,5-9
9,5-10-11-12-12,5-14



CUT2L7 8,5x7,0 - 6,5x7,5 - 6,5x5,5
5,5x4,5 - 4,5x3,5 - 3,5x2,5
2,3x1,8 cm



CUT2L9 2,7x3,4 - 3,3x4,6 - 4,2x5,7
5,1x6,8 - 6,2x7,8 - 7,1x8,7
8,2x9,7 - 9,2x10,7 - 10,2x11,7 cm



CUT2L12 4x3 - 5x4 - 6x5 - 7x6 - 8x7
9x8 - 10x90 11x10 - 12x11
13x12 - 14x12 - 15x13 cm



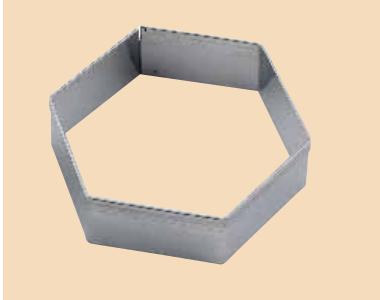
CUT7L7
7pz Ø cm
8,5 - 7,5 - 6,5 - 5,5
4,5 - 4 - 3,5 cm



CUT7L9
9pz Ø cm
3,6 - 4,3 - 5,2 - 6 - 7
8 - 9 - 10 - 11 cm



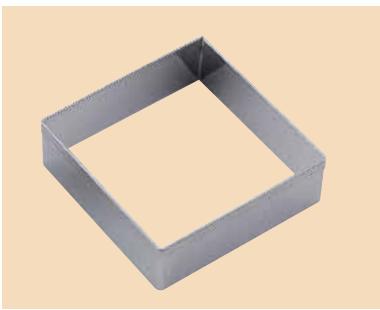
CUT7L12
9pz Ø cm
3,6 - 4,3 - 5,2 - 6 - 7 - 8
9 - 10 - 11 - 12 13 - 14 cm



CUT3L7
7pz Ø cm
7,5 - 6,7 - 6,3 - 5,7
5,2 - 4,7 - 4,2



CUT4L7
7pz Lato - Side:
7,5 - 7 - 6,5
6 - 5,5 - 5 - 4,5



CUT5L7
7pz Lato - Side:
6,5 - 5,7 - 5 - 4,5
40 - 3,5 - 2,7 cm



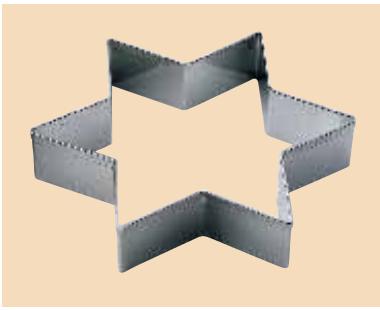
CUT6L7
7pz Lato - Side:
9x7 - 8x5 - 7x4,5
6x4 - 5x3 - 4x2,5 3x2 cm



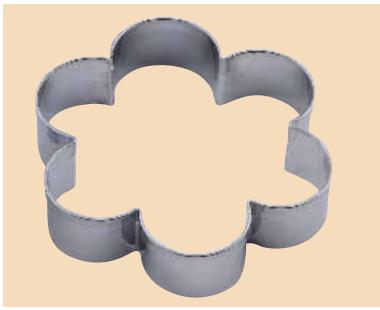
CUT8L7
7pz 9x6 - 8x5 - 7x4,5 - 6,5x4
5,5x3,3 - 4,5x2,5 - 3,5x2 cm



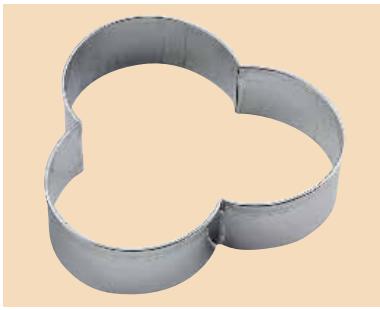
CUT9L7
7pz 9x6 - 8,5x5,5 - 7,5x5 - 6,5x4,3
5,5x4 - 5x3,2 - 4x2,5 cm



CUT10L9
9pz Lato - Side:
3,7 - 5,1 - 6,6 - 8,2 - 9,6
11 - 12,5 - 13,7 - 15



CUT12L7
7pz Ø cm
9 - 8 - 6,5 - 5,3
4,2 - 5,5 - 3



CUT14L7
7pz Ø cm
8,5 - 8 - 7,5 - 7
6,5 - 5,5 - 4,5



CUT15L7
7pz 8,6x4,5 - 7,6x3,8 - 6,8x3,3
6,1x3 - 5,5x2,5 - 4,9x2,1
4,2x1,7 cm



CUT16L7
7pz Ø cm
8 - 7,5 - 6,7 - 6
5 - 4 - 3,3



CUT17L7
7pz 7,5x5,5 - 7x5 - 5x4,5 - 5,5x4,5
5x3,7 - 4,5x3,3 - 3,5x2,7



CUT18L7
7pz 9x6,5 - 8x6 - 7x5 - 5,5x4
4,5x3 - 3,3x2,3 - 2,5x1,8



CUT19L7
7pz Ø cm
9,5 - 8,5 - 7,5
7 - 6 - 5 - 4,5



CUT20L7
7pz Ø cm
9 - 7,5 - 7 - 5,5
4,5 - 4 - 2,5



CUT21L7
7pz 9x6,5 - 8x5,5 - 7x5 - 5,5x4
- 4,5x3,3 - 3,5x2,5 - 2,7x2



CUT22L7
7pz 6,5x5 - 6x4,5 - 5,5x4 - 5x3,5
4,7x3,2 - 4,3x2,8 - 3,7x2,5



CUT23L7
7pz Ø cm
9,5 - 8,5 - 7,5 - 6
4,5 - 3,5 - 3



CUT24L7
7pz 9x5 - 8x4,6 - 7,5x4,3 - 7x4
6x3,5 - 5,5x3,3 - 5x3 cm



CUT25L7
7pz 9x5 - 8x4,6 - 7,5x4,3 - 7x4
6x3,5 - 5,5x3,3 - 5x3 cm



CUT26L7
7pz Ø cm
9 - 8 - 7 - 5,5 - 4 - 3,5 - 3



CUT27L7
7pz Ø cm
9 - 8 - 7 - 5,5 - 4 - 3,5 - 3



CUT28L7
7pz 10x5 - 9x4,5 - 8,5x4,3
7,5x4 - 7x3,5 - 6x3 - 5,5x2,5



CUT29L7
7pz 8x4,5 - 7,5x4 - 7x4
6x3,5 - 5,5x3 - 5x2,5 cm



CUT30L7
7pz 9x6 - 8x5,5 - 6,5x4,5
5,5x3,8 - 4,5x3
4,5x3 - 2,5x1,8 cm



CUT31L7
7pz Ø cm
9 - 8 - 7 - 6 - 5 - 4 - 3







Trasp. - Transparent

cod. 60P00100 Pack 100 pcs

cod. 60P00100/12 Pack 12 pcs

Ø65x h36 mm - **Cap. 70 gr**

cod. 60P00200 Pack 100 pcs

cod. 60P00200/12 Pack 12 pcs

Ø76x h43 mm - **Cap. 120 gr**



Rosso - Red

cod. 60P00108 Pack 100 pcs

cod. 60P00108/12 Pack 12 pcs

Ø65x h36 mm - **Cap. 70 gr**

cod. 60P00208 Pack 100 pcs

cod. 60P00208/12 Pack 12 pcs

Ø76x h43 mm - **Cap. 120 gr**



Rosa - Pink

cod. 60P00107 Pack 100 pcs

cod. 60P00107/12 Pack 12 pcs

Ø65x h36 mm - **Cap. 70 gr**

cod. 60P00207 Pack 100 pcs

cod. 60P00207/12 Pack 12 pcs

Ø76x h43 mm - **Cap. 120 gr**



Fucsia - Fuchisia

cod. 60P00121 Pack 100 pcs

cod. 60P00121/12 Pack 12 pcs

Ø65x h36 mm - **Cap. 70 gr**

cod. 60P00221 Pack 100 pcs

cod. 60P00221/12 Pack 12 pcs

Ø76x h43 mm - **Cap. 120 gr**





Giallo - Yellow

cod. 60P00111 Pack 100 pcs

cod. 60P00111/12 Pack 12 pcs

Ø65x h36 mm - **Cap. 70 gr**

cod. 60P00211 Pack 100 pcs

cod. 60P00211/12 Pack 12 pcs

Ø76x h43 mm - **Cap. 120 gr**



Verde - Green

cod. 60P00109 Pack 100 pcs

cod. 60P00109/12 Pack 12 pcs

Ø65x h36 mm - **Cap. 70 gr**

cod. 60P00209 Pack 100 pcs

cod. 60P00209/12 Pack 12 pcs

Ø76x h43 mm - **Cap. 120 gr**



Azzurro - Light Blue

cod. 60P00102 Pack 100 pcs

cod. 60P00102/12 Pack 12 pcs

Ø65x h36 mm - **Cap. 70 gr**

cod. 60P00202 Pack 100 pcs

cod. 60P00202/12 Pack 12 pcs

Ø76x h43 mm - **Cap. 120 gr**



Nero - Black
Piatto - Plate: Ø210mm

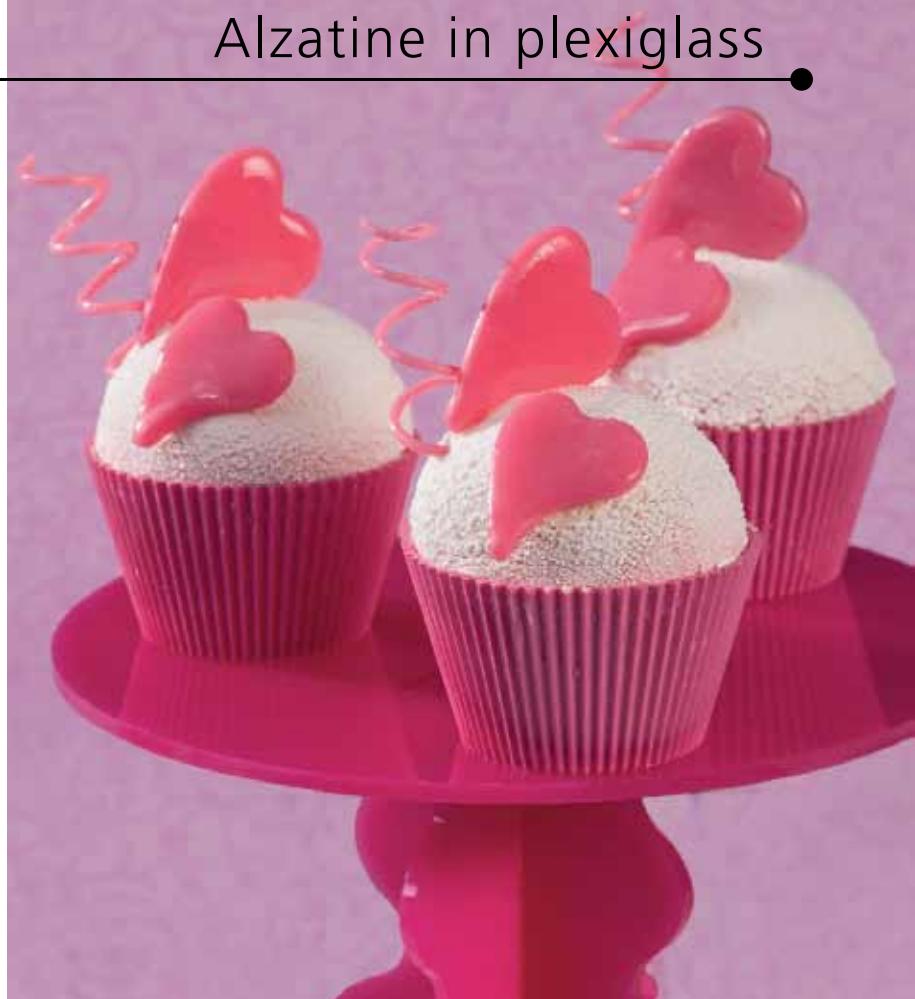
cod. 80-0108	h 103 mm
cod. 80-0208	h 163 mm
cod. 80-0308	h 223 mm

Satinato - Glazed	
Piatto - Plate: Ø210mm	
cod. 80-0106	h 103 mm
cod. 80-0206	h 163 mm
cod. 80-0306	h 223 mm



Fucsia - Fuchsia	
Piatto - Plate: Ø210mm	
cod. 80-0409	h 103 mm
cod. 80-0509	h 163 mm
cod. 80-0609	h 223 mm

Satinato - Glazed	
Piatto - Plate: Ø210mm	
cod. 80-0406	h 103 mm
cod. 80-0506	h 163 mm
cod. 80-0606	h 223 mm



Grigio - Gray	
Piatto - Plate: Ø210mm	
cod. 80-1010	h 103 mm
cod. 80-1110	h 163 mm
cod. 80-1210	h 223 mm



Arancione - Orange	
Piatto - Plate: Ø210mm	
cod. 80-0703	h 103 mm
cod. 80-0803	h 163 mm
cod. 80-0903	h 223 mm

Satinato - Glazed	
Piatto - Plate: Ø210mm	
cod. 80-0706	h 103 mm
cod. 80-0806	h 163 mm
cod. 80-0906	h 223 mm







Cod. I30

Portatorta **colonna quadrata**
Square column cake stand

misure-sizes:

h 80cm

25x25 - 30x30 - 35x35 - 40x40cm

Porzioni (indicative) 80-85
Portions (approx) 80-85

Cod. I31

Portatorta **colonna tonda**
Round column cake stand

misure-sizes:

h 80cm

Ø24 - 29 - 34 - 39cm

Porzioni (indicative) 40-50
Portions (approx) 40-50

Cod. I32

Portatorta **colonna cuore**
Heart column cake stand

misure-sizes:

h 80cm

25x21 - 30x26 - 35x30 - 40x34cm

Porzioni (indicative) 40-50
Portions (approx) 40-50

cod. ARTISTIK3

Grande manuale
delle torte artistiche



Little Wedding Cake

La Wedding Cake è la torta nuziale in stile anglosassone, una vera e propria opera d'arte che attinge dall'esperienza dell'alta pasticceria per esibire decorazioni originali e personalizzate, dall'aspetto moderno minimalista o acceso e sgargiante.

Più passa il tempo e più la torta nuziale assume un ruolo importante all'interno del banchetto gastronomico.

Martellato rivisita un classico proponendo le **Little Wedding Cake** porta torta in plastica a tre piani di dimensioni più piccole, adatte quindi a banchetti con un minor numero di invitati, facili da trasportare, misure di ingombro contenute.

cod. 201

Rotonda a 3 piani
Round 3 levels
Ø 52 - 35 - 18 h 58 cm



cod. 202

Ovale a 3 piani
Oval 3 levels
51x43 - 36x26 - 20x10 h 58 cm



cod. 203

Rettangolare a 3 piani
Rectangular 3 levels
51x43 - 36x26 - 20x10 h 58 cm



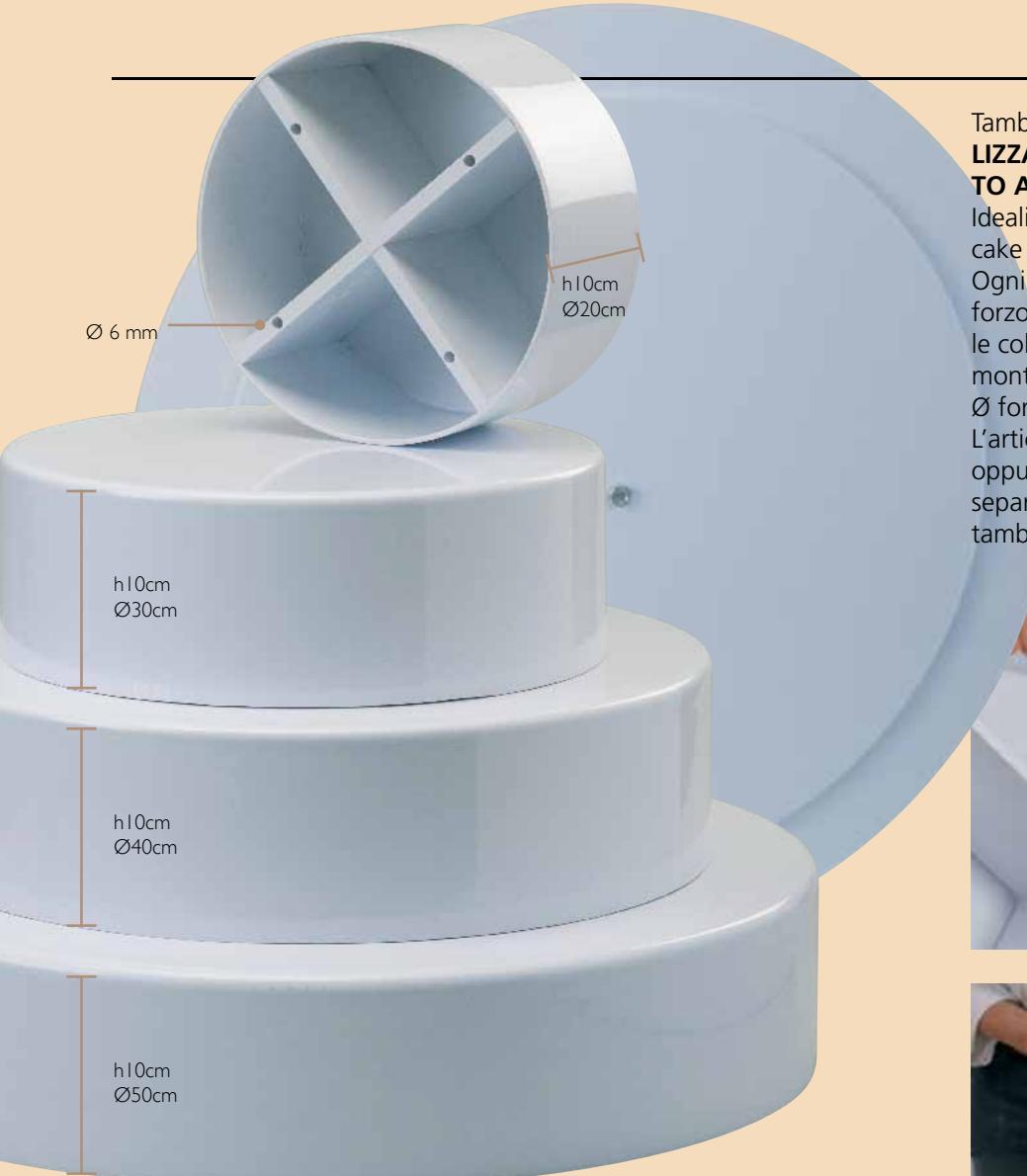
cod. 204

Quadrata a 3 piani
Square 3 levels
49x49 - 34x34 - 18x18 h 58 cm



The Wedding Cake in Anglo-Saxon style, is a true work of art that draws on the experience of the haute pâtisserie to show off original and personalized decorations, modern and minimalist or instead striking and bright. As time goes by, the wedding cake takes on a more important role in banquets.

Martellato revisits a classic offering the **Little Wedding Cake**, a stand made of plastic with three small levels, therefore suitable for banquets with fewer guests. It is also easy to transport and does not occupy much space.



Tamburi in plastica bianca RIUTILIZZABILI IDONEI AL CONTATTO ALIMENTARE.

Ideali per realizzare wedding cake di grandi dimensioni.

Ogni tamburo è dotato di rinforzo interno dove poter inserire le colonnine necessarie per il montaggio del dolce (40-W101 Ø foro 6 mm).

L'articolo è acquistabile in kit oppure è possibile richiedere separatamente ogni singolo tamburo.

White plastic **REUSABLE** cake dummies **SUITABLE FOR FOOD CONTACT**.

Ideal for creating large wedding cakes.

Each cake dummy has internal reinforcement where to insert the columns needed for the assembly of the cake (40-W101 Ø hole 6 mm).

The item is purchased as a kit or you can request separately every single cake dummy.



Cod. 40-W106

Struttura completa 4 tamburi in plastica.
Set 4 plastic dummies.

Port. 100/110

misure-sizes:

Ø50 - h10cm

Ø40 - h10cm

Ø30 - h10cm

Ø20 - h10cm

Cod. 40-W110

Tamburo - Dummy
misure-sizes: Ø20 - h10cm

Cod. 40-W111

Tamburo - Dummy
misure-sizes: Ø30 - h10cm

Cod. 40-W112

Tamburo - Dummy
misure-sizes: Ø40 - h10cm

Cod. 40-W113

Tamburo - Dummy
misure-sizes: Ø50 - h10cm



Cod. 40-W124

Supporto per tamburo grande
misure-sizes: Ø58cm

Il piatto facilita il trasporto
della torta evitando spiacevoli
cadute.

The plate makes the **transport easier** and reduce the risk of
cake damage.



Cinture Ovali - Oval Bands

2H4X10	40 mm	115x85 mm	2H5X10	50 mm	115x85 mm
2H4X12	40 mm	135x100 mm	2H5X12	50 mm	135x100 mm
2H4X14	40 mm	160x120 mm	2H5X14	50 mm	160x120 mm
2H4X16	40 mm	185x135 mm	2H5X16	50 mm	185x135 mm
2H4X18	40 mm	205x155 mm	2H5X18	50 mm	205x155 mm
2H4X20	40 mm	225x175 mm	2H5X20	50 mm	235x165 mm
2H4X22	40 mm	253x190 mm	2H5X22	50 mm	253x190 mm
2H4X24	40 mm	270x210 mm	2H5X24	50 mm	275x200 mm
2H4X26	40 mm	300x220 mm	2H5X26	50 mm	300x220 mm
2H4X28	40 mm	320x250 mm	2H5X28	50 mm	315x250 mm
2H4X30	40 mm	345x260 mm	2H5X30	50 mm	335x270 mm

Cinture per tamburi Bands for dummies

40-W087	50 mm	Ø 19,5 cm
40-W088	50 mm	Ø 29,5 cm
40-W089	50 mm	Ø 39,5 cm
40-W090	50 mm	Ø 49,5 cm

Cinture Quadrate - Square bands

5H4X10	40 mm	lato 10 cm	5H5X10	50 mm	lato 10 cm
5H4X12	40 mm	lato 12 cm	5H5X12	50 mm	lato 12 cm
5H4X14	40 mm	lato 14 cm	5H5X14	50 mm	lato 14 cm
5H4X16	40 mm	lato 16 cm	5H5X16	50 mm	lato 16 cm
5H4X18	40 mm	lato 18 cm	5H5X18	50 mm	lato 18 cm
5H4X20	40 mm	lato 20 cm	5H5X20	50 mm	lato 20 cm
5H4X22	40 mm	lato 22 cm	5H5X22	50 mm	lato 22 cm
5H4X24	40 mm	lato 24 cm	5H5X24	50 mm	lato 24 cm
5H4X26	40 mm	lato 26 cm	5H5X26	50 mm	lato 26 cm
5H4X28	40 mm	lato 28 cm	5H5X28	50 mm	lato 28 cm
5H4X30	40 mm	lato 30 cm	5H5X30	50 mm	lato 30 cm

Cinture Tonde - Round bands

IH2X10	20 mm	Ø 100 mm
IH2X12	20 mm	Ø 120 mm
IH2X14	20 mm	Ø 140 mm
IH2X16	20 mm	Ø 160 mm
IH2X18	20 mm	Ø 180 mm
IH2X20	20 mm	Ø 200 mm
IH2X22	20 mm	Ø 220 mm
IH2X24	20 mm	Ø 240 mm
IH2X26	20 mm	Ø 260 mm
IH2X28	20 mm	Ø 280 mm
IH2X30	20 mm	Ø 300 mm

IH4X10	40 mm	Ø 100 mm
IH5X10	50 mm	Ø 100 mm
IH4X12	40 mm	Ø 120 mm
IH5X12	50 mm	Ø 120 mm
IH4X14	40 mm	Ø 140 mm
IH5X14	50 mm	Ø 140 mm
IH4X16	40 mm	Ø 160 mm
IH5X16	50 mm	Ø 160 mm
IH4X18	40 mm	Ø 180 mm
IH5X18	50 mm	Ø 180 mm
IH4X20	40 mm	Ø 200 mm

IH5X20	50 mm	Ø 200 mm
IH4X22	40 mm	Ø 220 mm
IH5X22	50 mm	Ø 220 mm
IH4X24	40 mm	Ø 240 mm
IH5X24	50 mm	Ø 240 mm
IH4X26	40 mm	Ø 260 mm
IH5X26	50 mm	Ø 260 mm
IH4X28	40 mm	Ø 280 mm
IH5X28	50 mm	Ø 280 mm
IH4X30	40 mm	Ø 300 mm
IH5X30	50 mm	Ø 300 mm

Altre forme disponibili nel catalogo generale Martellato

Sottotorta monouso in plastica
idonea al contatto alimentare.

Disposable plastic cake boards
suitable for food contact.



Cod. 40-W101

Colonnine arancioni - conf 50pz
Orange column - pack 50 pcs



Sottotorta tondi

Round cake boards

40-W056	Ø 16 cm conf. 20 pz
40-W057	Ø 18 cm conf. 20 pz
40-W058	Ø 20 cm conf. 20 pz
40-W059	Ø 22 cm conf. 20 pz
40-W060	Ø 24 cm conf. 20 pz
40-W061	Ø 26 cm conf. 20 pz
40-W062	Ø 28 cm conf. 20 pz
40-W063	Ø 30 cm conf. 20 pz
40-W064	Ø 32 cm conf. 20 pz
40-W065	Ø 40 cm conf. 20 pz



Sottotorta rettangolari

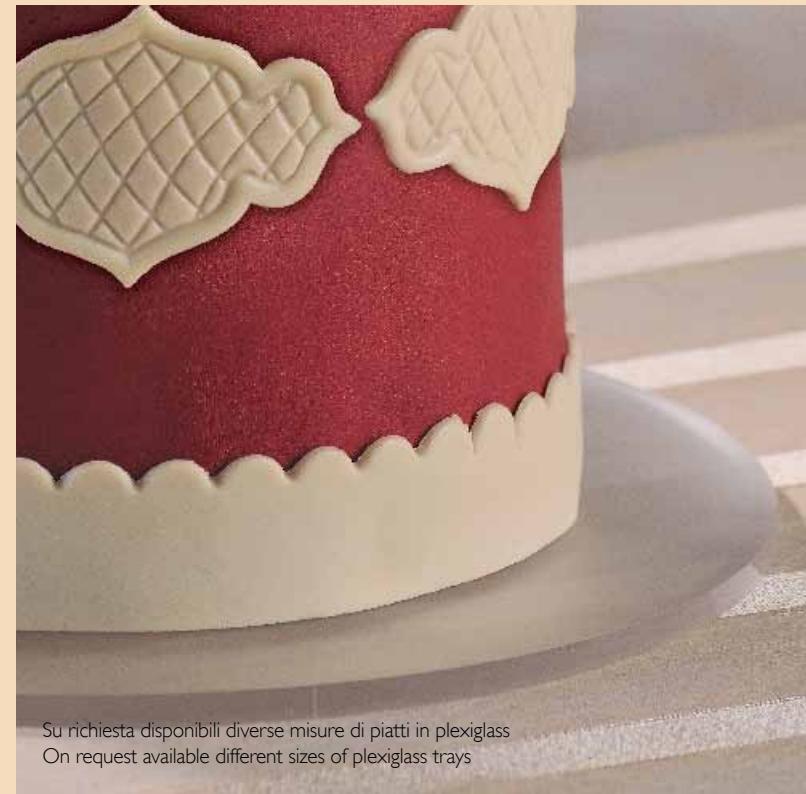
Rectangular cake boards

40-W066	23x33 cm conf. 20 pz
40-W067	25x35 cm conf. 20 pz
40-W068	28x38 cm conf. 20 pz
40-W069	30x40 cm conf. 20 pz
40-W070	32x48 cm conf. 20 pz
40-W071	34x50 cm conf. 20 pz

Sottotorta quadrati

Square cake boards

40-W072	18x18 cm conf. 20 pz
40-W073	20x20 cm conf. 20 pz
40-W074	23x23 cm conf. 20 pz
40-W075	25x25 cm conf. 20 pz
40-W076	28x28 cm conf. 20 pz
40-W077	30x30 cm conf. 20 pz
40-W078	33x33 cm conf. 20 pz
40-W079	35x35 cm conf. 20 pz
40-W080	38x38 cm conf. 20 pz
40-W081	40x40 cm conf. 20 pz



Tavole Rotonde spessore 8mm Round trays thickness 8mm

COD.TAV Ø 40 PIA	Ø 40 cm
COD.TAV Ø 50 PIA	Ø 50 cm
COD.TAV Ø 60 PIA	Ø 60 cm
COD.TAV Ø 70 PIA	Ø 70 cm
COD.TAV Ø 80 PIA	Ø 80 cm
COD.TAV Ø 90 PIA	Ø 90 cm
COD.TAV Ø 100 PIA	Ø 100 cm
COD.TAV Ø 120 PIA	Ø 120 cm

Disponibili anche in versione rettangolare e quadrata.

Su richiesta è possibile avere la tavola con piedini e di spessori differenti.

Available also square and rectangular shapes. - Trays with feet or different thickness on request

Cod. 40-W102

Rotolo carta goffrata giallo scuro
Dark yellow embossed paper roll



Cod. 40-W103

Rotolo carta goffrata rossa
Red embossed paper roll



Cod. 40-W104

Rotolo carta goffrata blu
Blue embossed paper roll



Cod. SET DISK

Serie otto dischi sottotorta
Eight trays set



Cod. 40-W105

Rotolo carta goffrata fucsia
Fuchsia embossed paper roll





La nuova moda del dessert da passeggio arriva dall'America, ma il prodotto è tutto italiano!

È con orgoglio che Martellato introduce uno dei prodotti di maggior successo negli Stati Uniti: PUSH UP POPS.

Trattasi di uno sfizioso sistema per presentare un dessert da gustare in modo originale. Facilmente adattabile a tutte le stagioni, lo stampo in plastica a stantuffo, offre svariate possibilità di presentare desserts di ogni genere: semifreddi, sorbetti e gelati.

Arricchendolo con decorazioni a tema il Push Up Pops diventa il protagonista dei tuoi ricevimenti, feste di compleanno, merende in giardino, eleganti aperitivi etc...

America is now crazy for walking desserts, but the product is completely Italian!

Martellato srl is very proud to introduce one of its most successful products in the U.S.: PUSH UP POPS.

This is a delicious way to provide a dessert in an original way. They are easily adaptable to all seasons and the piston plastic moulds offer a lot of possibilities to present all kinds of desserts: semifreddo, sorbets and ice creams.

Enrich your Push Up Pops with theme decorations and make them the protagonist of your receptions, birthday parties, picnics in the garden, elegant appetizers, etc. ...

cod. GST01/20

Conf. 20 pz

cod. GST01

Conf. 100 pz

cod. GST02/20

Cuore - Heart. Conf. 20 pz

cod. GST02

Cuore - Heart. Conf. 100 pz





cod. GSTESPO08

Mini espositore in plastica per Push Up Pops. 8 sedi.
Adatto per la produzione e per l'esposizione dei dessert.

Mini display for Push Up Pops. 8 hole.

Useful to produce and display the dessert



Stampi per ghiaccioli a forma di simpatici animaletti.
Ice moulds animals shape.

Cagnolino - Dog



Mucca - Cow



Maialino - Pig



Orsetto - Bear



Ippopotamo - Hippo



Gattino - Cat



Pulcino - Chick



Topolino - Mouse



cod. SBISET

Pack 8 pcs
assortiti - assorted



cod. SBIKIT

Pack 80 pcs
assortiti - assorted



Stampi in polietilene per cioccolato

Vari soggetti a disposizione.
consultare il catalogo generale
o il sito www.martellato.com

Polyethylene chocolate moulds

Different
subjects available
please check
our catalogue or visit the website
www.martellato.com



Cod. 90-6604

80x80 h14mm
200x18 h10mm



90-4020
40x47 h10mm



90-4021
42x48 h10mm



90-4109
4 pcs
50x30 h6mm

4 pcs
48x25 h6mm

4 pcs
48x30 h6mm

4 pcs
45x30 h6mm



90-4103

1 pc
60x48 h10mm

1 pc
42x50 h5mm

1 pc
65x40 h13mm

1 pc
60x43 h10mm

1 pc
38x42 h5mm

1 pc
60x48 h10mm

1 pc
45x50 h10mm

1 pc
45x30 h10mm



90-1001
Ø23 h9mm

90-1004
Ø33 h9mm

90-1005
29x26 h14mm

90-1015
43x30 h9mm

90-1018
Ø23 h5mm







Lo stampo in polietilene è sufficientemente flessibile per permettere una facile sformatura del soggetto di cioccolato, ma allo stesso tempo la plastica ha uno spessore tale da garantire molti usi senza il rischio di rottura.

The polyethylene mould is flexible enough to make the removing easy and at the same time the plastic has a thickness that guarantees a long lasting usage.



Martellato mette a disposizione dell'operatore tutta **l'attrezzatura** necessaria per una buona **lavorazione artigianale** del cioccolato: termometro, scioglitori, stampi e coloranti.

Martellato provides the user with all the **equipment** necessary for the **artisan chocolate production**: thermometer, dry melting containers, moulds and chocolate colouring.



cod. 50T001

Termometro digitale per cioccolato.
Misurazione Celsius e Fahrenheit.
Digital thermometer for chocolate, measures in both Celsius and Fahrenheit.

**cod. PMO09.00/25**

trasparente
90x90 h 15 mm
Cap. 20 ml - 25 pcs

- cod. PMO09.01/25
 cod. PMO09.02/25

**cod. PMO10.00/25**

trasparente
85x85 h 30 mm
Cap. 30 ml - 25 pcs

- cod. PMO10.01/25
 cod. PMO10.02/25

**cod. PMO11.00/25**

trasparente
75x75 h 30 mm
Cap. 50 ml - 25 pcs

- cod. PMO11.01/25
 cod. PMO11.02/25

**cod. PMO12.00/25**

trasparente
105x105 h 15 mm
Cap. 11 ml - 25 pcs

- cod. PMO12.01/25
 cod. PMO12.02/25

**cod. PMO13.00/25**

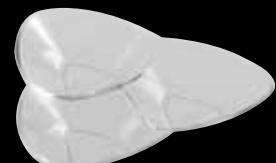
trasparente
65x65 h 15 mm
Cap. 15 ml - 25 pcs

- cod. PMO13.01/25
 cod. PMO13.02/25

**cod. PMO14.00/25**

trasparente
116x65 h 20 mm
Cap. 20 ml - 25 pcs

- cod. PMO14.01/25
 cod. PMO14.02/25

**cod. PMO15.00/25**

trasparente
115x105 h 15 mm
Cap. 15 ml - 25 pcs

- cod. PMO15.01/25
 cod. PMO15.02/25

**cod. FW001.00/100**

trasparente
85 mm - 100 pcs

- cod. FW001.01/100
 cod. FW001.02/100

**cod. FW002.00/100**

trasparente
85 mm - 100 pcs

- cod. FW002.01/100
 cod. FW002.02/100

**cod. FW005.00/50**

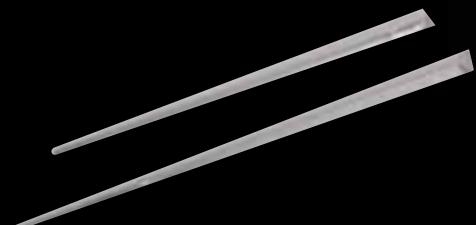
trasparente
h75 mm - 50 pcs

- cod. FW005.01/50
 cod. FW005.02/50

**cod. FW006.00/50**

trasparente
h75 mm - 50 pcs

- cod. FW006.01/50
 cod. FW006.02/50

**cod. FW003.00/250**

trasparente
90 mm - 250 pcs

- cod. FW004.00/250**
trasparente
120 mm - 250 pcs





cod. PMOCO004 100 pcs
Misure - Size:
Ø90 - h 75 mm - Cap. 175 ml



cod. PMOCO005 100 pcs
Misure - Size:
Ø90 - h 75 mm - Cap. 125 ml



cod. PMOCO006 100 pcs
Misure - Size:
Ø75 - h 85 mm - Cap. 150 ml



cod. PMOCO007 100 pcs
Misure - Size:
Ø65 - h 85 mm - Cap. 150 ml



cod. PMOCO001 100 pcs
Misure - Size:
Ø65 - h 55 mm - Cap. 70 ml



cod. PMOCU001/24 24 pcs
cod. PMOCU001 100 pcs
Misure - Size:
40x40 - h 55 mm - Cap. 50 ml



cod. PMOTO001/24 24 pcs
cod. PMOTO001 100 pcs
Misure - Size:
Ø42 - h 65 mm - Cap. 50 ml

cod. PMOCO002 100 pcs
Misure - Size:
Ø70 - h 67 mm - Cap. 120 ml

cod. PMOCU002/24 24 pcs
cod. PMOCU002 100 pcs
Misure - Size:
50x50 - h 70 mm - Cap. 100 ml

cod. PMOCO003 100 pcs
Misure - Size:
Ø75 - h 73 mm - Cap. 150 ml

cod. PMOCU003/24 24 pcs
cod. PMOCU003 100 pcs
Misure - Size:
55x55 - h 80 mm - Cap. 150 ml

cod. PMOTO003/24 24 pcs
cod. PMOTO003 100 pcs
Misure - Size:
Ø55 - h 70 mm - Cap. 100 ml

cod. PMOTO004/24 24 pcs
cod. PMOTO004 100 pcs
Misure - Size:
Ø60 - h 90 mm - Cap. 160 ml



cod. PMO08/25 25 pcs
cod. PMO08 100 pcs
Misure - Size:
Ø40 - h 85 mm - Cap. 70 ml

<input type="checkbox"/>	cod. PMO08.01/25 25 pcs
<input type="checkbox"/>	cod. PMO08.01 100 pcs
<input checked="" type="checkbox"/>	cod. PMO08.02/25 25 pcs
<input checked="" type="checkbox"/>	cod. PMO08.02 100 pcs



cod. PMO07/25 25 pcs
cod. PMO07 100 pcs
Misure - Size:
Ø85 - h 65 mm - Cap. 120 ml

<input type="checkbox"/>	cod. PMO07.01/25 25 pcs
<input type="checkbox"/>	cod. PMO07.01 100 pcs
<input checked="" type="checkbox"/>	cod. PMO07.02/25 25 pcs
<input checked="" type="checkbox"/>	cod. PMO07.02 100 pcs



Espositori per la vendita

Display per esporre la gamma **Italian Cake Art**

Crown personalizzabile su richiesta.

Display to show **Italian Cake Art** range

Customizable crown on request.



Cod. ESPOICA

In robusto materiale plastico.

Made of strong plastic material.

57,5x30 h 200 cm



Cod. ESPOICA2

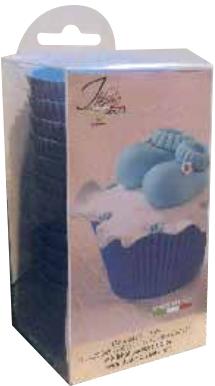
In robusto materiale plastico.

Made of strong plastic material.

108x30 h 200 cm

Imballi con euroforo per espositori

Packaging with standard hole for displays





Display per esporre l'intera gamma di **Take Away**

Crowner personalizzabile su richiesta.

Display to show **Take Away** range.

Customizable crowner on request.



Cod. ESPOSC

In robusto materiale plastico.

Made of strong plastic material.

57,5x30 h 200 cm

Cod. ESPOSC2

In robusto materiale plastico.

Made of strong plastic material.

108x30 h 200 cm



Display per esporre la gamma

Elegant Dessert

Crowner personalizzabile su

richiesta.

Display to show

Elegant Dessert range

Customizable crowner

on request.



Cod. ESPOED

In robusto materiale plastico.

Made of strong plastic material.

67,2x35 h 177 cm

