

Silikowart[®]
professional

NEW PRODUCTS
2021

**THE NEW BAKED
BOUNDARIES**

MADE IN ITALY

05

Gâteaux de Voyage



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Viennoiserie



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Tarte Ring



AIRPLUS®

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Airplus Strips



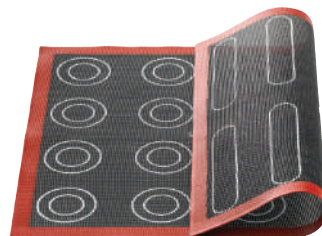
24

Airplus



27

Air Mat



Materiale totalmente fornabile proveniente da una lunga e attenta ricerca da parte del laboratorio di innovazione Hangar78.

Specific oven-ready material as a result of an accurate research by hangar78 Innovation Lab.



- + Materiale di altissima qualità resistente ad alte temperature (fino a 180°C).

High quality material resistant to high temperatures (up to 356°F).

- + Può essere usato direttamente in forno, per una riuscita della forma precisa al 100%.

Oven-ready for a 100% accurate shape in the result.

- + Facile sformatura grazie alle proprietà antiaderenti del materiale

Easy unmoulding thanks to the non-stick characteristics of the material

- + Resistente agli urti, anche nel caso di cadute accidentali.

Impact resistant, even from accidental drops.

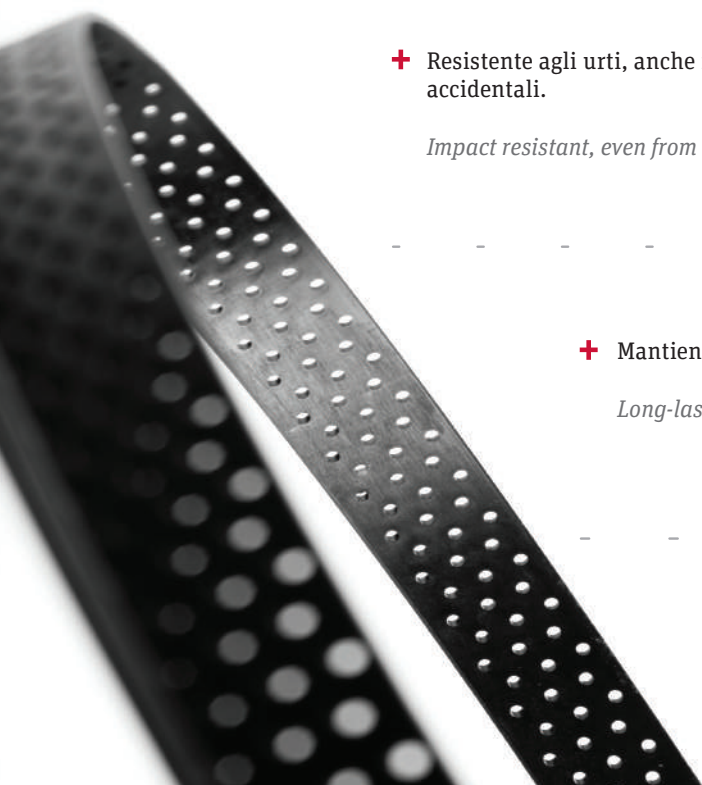


- + Mantiene perfettamente la forma nel tempo.

Long-lasting shape.

- + Lavabile in lavastoviglie, lo stampo rimane inalterato.

Dishwasher safe, the mould remains unaltered.





GÂTEAUX DE VOYAGE

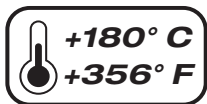
TORTE DA VIAGGIO

Rome ⁵²⁵

Size: 230x55 h 50 mm

Volume 525 ml

53.001.20.0165



- + Forma 3D innovativa unica nel panorama della pasticceria cotta, non realizzabile con gli stampi in metallo tradizionale.

Innovative 3D shape in the baking pastry, impossible to obtain with traditional steel moulds.

- + Dimensione del finito studiata per realizzare torte moderne per 4-6 persone, che permettono di ottimizzare il ritorno economico della produzione.

Cake size conceived to create modern cakes for 4-6 portions, optimizing the production financial return.

- + Foro per permettere di appendere lo stampo, per una razionalizzazione dello stoccaggio.

The practical hole allows to hang the mould up, for a rationalization of the stocking.



Side A



Side B

Lo stampo Rome ⁵²⁵ è composto da 2 elementi totalmente fornabili per realizzare prodotti perfettamente cilindrici che si sformano con estrema facilità grazie alle proprietà antiaderenti del materiale con cui è realizzato.

Mould Rome ⁵²⁵ is made of 2 oven-ready elements to create cylindrical products easy to unmould thanks to the non-stick characteristics of the material.

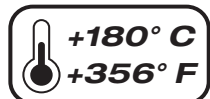


Paris⁵⁵⁰

Size: 230x50 h 50 mm

Volume 550 ml

53.002.20.0165



- + Doppio utilizzo dello stampo, con e senza inserto, per realizzare due creazioni diverse.

Double usage of the mould, with and without insert, to obtain two different creations.

- + Utilizzando lo stampo con l'inserto si ottengono dolci perfettamente identici in cui la decorazione sarà perfetta ed omogenea.

Using the mould with the insert you will obtain perfectly equal cakes whose decoration will be perfect and homogeneous.

- + Dimensione del finito studiata per realizzare torte moderne per 4-6 persone, ottimizzando il ritorno economico della produzione.

Cake size conceived to create modern cakes for 4-6 portions, optimizing the production financial return.

- + Foro per permettere di appendere lo stampo, per una razionalizzazione dello stoccaggio.

The practical hole allows to hang the mould up, for a rationalization of the stocking.



Removable insert



Base



Insert

Lo stampo è totalmente fornabile, i prodotti da forno realizzati con Paris⁵⁵⁰ sono infatti unici e perfetti, si sformano con estrema facilità grazie alle proprietà antiaderenti del materiale con cui è realizzato.

The mould is completely oven-ready. The products made with Paris⁵⁵⁰ mould are actually perfect and unique. The cake unmoulds easily thanks to the non-stick characteristics of the material.



ROME⁵²⁵ & PARIS⁵⁵⁰

AROUND THE WORLD

Non essendo possibile viaggiare, abbiamo deciso di far viaggiare i nostri Gâteaux de Voyage!

Gli stampi **TPLUS+ Rome⁵²⁵ & Paris⁵⁵⁰** hanno fatto il giro del mondo viaggiando con i migliori pastry chef, che ci hanno fornito ricette con ingredienti tipici della loro zona per realizzare travel cake dal sapore internazionale.

Tutti i consigli e gli spunti di viaggio sono stati raccolti in un leaflet digitale interattivo in un viaggio digitale attorno al globo attraverso i nostri stampi!

We are not able to travel these days, that's why we made our Travel Cakes do it!

TPLUS+ moulds Rome⁵²⁵ & Paris⁵⁵⁰ have travelled around the world with the best pastry chefs, who delighted us creating recipes made with typical ingredients from their native country to reinterpretate travel cakes with an international taste.

All the tips and ideas have been collected in a digital leaflet, an interactive digital journey around the globe through our moulds!



Christophe Morel
Canada



Markus Bohr
Great Britain



Luciano García
Argentina



Scan the QR code or visit the following link:
<http://silikom.art/gateauxdevoyage>

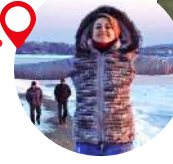
Gâteaux de Voyage



David Vidal
Sweden



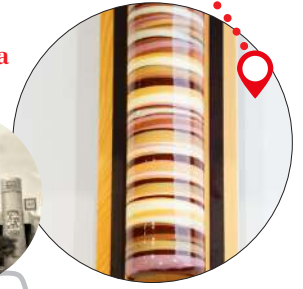
Nina Tarasova
Russia



Marike Van Beurden
Netherlands



Kohei Ogata
Japan



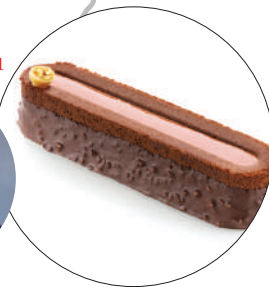
Luca Bernardini
Italy



Shay Hanoch
Israel



Sébastien Serveau
France



VIENNOISERIE

TAGLIAPASTA PER VIENNOISERIE



Viennoiserie

I tagliapasta **TPLUS+**, ideati per coppare e cuocere direttamente nello stampo impasti sfogliati lievitati, pasta sfoglia e pasta frolla, sfruttano la tecnologia dell'innovativo materiale **TPLUS+**, che garantisce una cottura e una creazione perfetta fino a 180°C .

TPLUS+ cutters are developed to cut and bake puff pastry, leavened dough and shortcrust pastry directly from the mould taking advantage of the innovative TPLUS+ material, guaranteeing a perfect baking and creation up to 180°C (356°F).



- + Ottima proprietà di incisione, per un taglio netto e preciso.

Great engraving properties, for an accurate and clean cut.

- + Realizzazione di viennoiserie farcite con un unico kit di cutter, che permette di creare un match perfetto tra la base ripiena e la sagoma ritagliata superiore.

Stuffed viennoiserie with a single cutters kit, creating a perfect match between stuffed base and the top cut-out.





Lunettes

Size: 172x78 mm
53.103.20.0165



Marguerite

Size: Ø 130 mm
53.101.20.0165



Papillon

Size: 177x80 mm
53.102.20.0165





TARTE RING

CROSTATE

THE TARTE PROJECT: A NEW ERA OF TARTE MAKING

The new TARTE RING project renews the concept of tarts through innovative materials and designs.

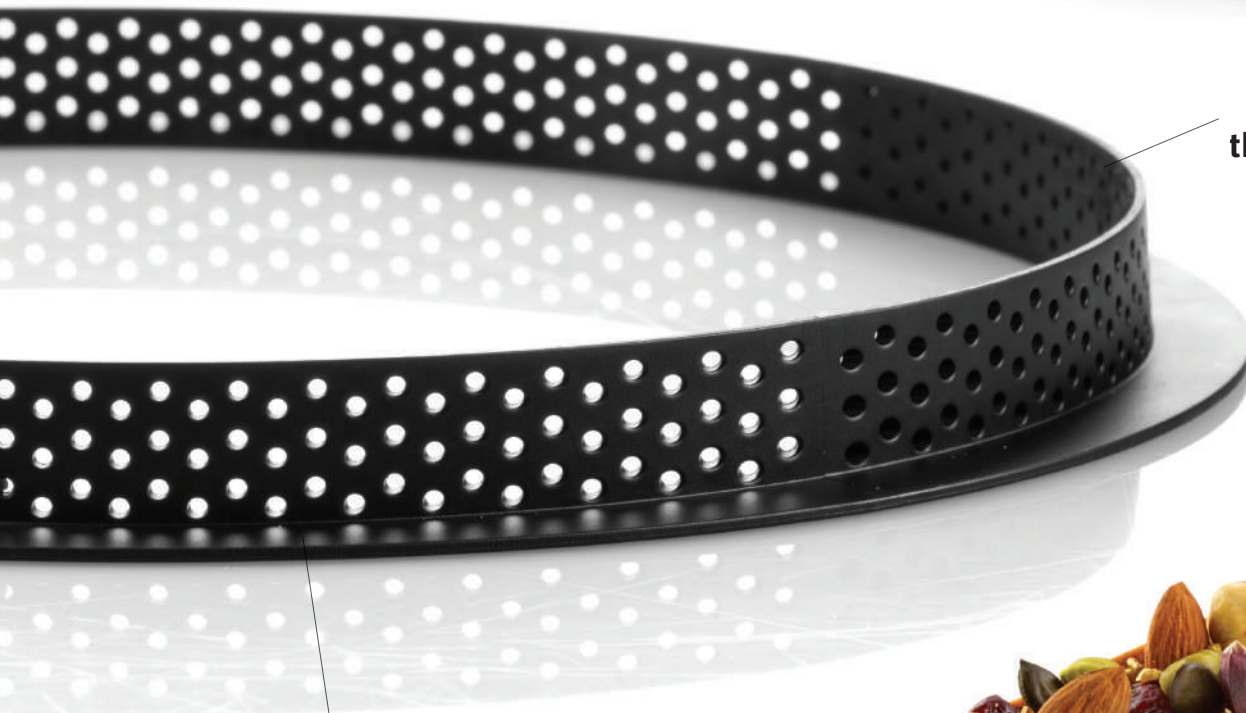
- + Microfori per l'evaporazione dell'umidità
Micro holes for the evaporation of humidity
- + I microfori rimangono sempre puliti
Micro holes always remain clean
- + La frolla si stacca con facilità dall'anello
The shortcrust pastry is easily removable from the ring
- + Bordo che conferisce maggiore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

Non-stick
Underformable



How to use:





Microperforated thermoplastic ring



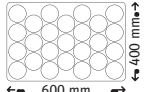


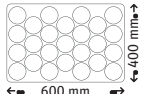


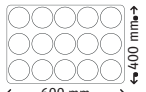


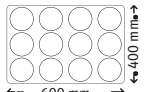


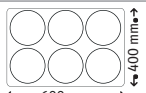





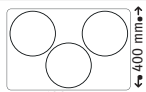








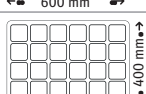





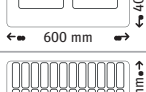


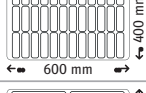


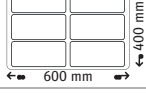


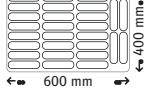



Can be used up to +180°C/+356°F



TARTE RING

Anelli microforati da forno
Micro perforated baking rings



Size mm:	Description	Pcs for pack	Pcs for master	Pcs for Tray 60x40 cm
Ø 70	52.306.20.0165 Size Ring: Ø 70 h 20 mm Size Real Tarte: Ø 70 mm	 6 pcs	52.306.20.0000  350 pz	25 pcs  600 mm x 400 mm
Ø 80	52.243.20.0165 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	 6 pcs	52.243.20.0000  300 pz	25 pcs  600 mm x 400 mm
Ø 100	52.277.20.0165 Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm	 4 pcs	52.277.20.0000  200 pz	15 pcs  600 mm x 400 mm
Ø 120	52.285.20.0165 Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm	 4 pcs	52.285.20.0000  150 pz	12 pcs  600 mm x 400 mm
Ø 150	52.244.20.0165 Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm	 2 pcs	52.244.20.0000  52 pz	6 pcs  600 mm x 400 mm
Ø 190	52.369.20.0065 Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm	 1 pcs	52.369.20.0000  28 pz	4 pcs  600 mm x 400 mm
Ø 210	52.385.20.0065 Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm	 1 pcs	52.385.20.0000  50 pz	3 pcs  600 mm x 400 mm
Ø 230	52.386.20.0065 Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm	 1 pcs	52.386.20.0000  50 pz	2 pcs  600 mm x 400 mm
Ø 250	52.387.20.0065 Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm	 1 pcs	52.387.20.0000  28 pz	2 pcs  600 mm x 400 mm
80x80	52.286.20.0165 Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm	 6 pcs	52.286.20.0000  300 pz	24 pcs  600 mm x 400 mm
200x200	52.388.20.0065 Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm	 1 pcs	52.388.20.0000  28 pz	2 pcs  600 mm x 400 mm
120x35	52.276.20.0165 Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm	 6 pcs	52.276.20.0000  300 pz	36 pcs  600 mm x 400 mm
265x105	52.390.20.0065 Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm	 1 pcs	52.390.20.0000  100 pz	6 pcs  600 mm x 400 mm
146x35	52.287.20.0165 Size Ring: 146x35 h 20 mm Size Real Tarte: 146x35 h 20 mm	 6 pcs	52.287.20.0000  300 pz	28 pcs  600 mm x 400 mm
80x70	52.317.20.0165 Size Ring: 80x70 h 20 mm Size Real Tarte: 146x35 h 20 mm	 8 pcs	52.317.20.0000  350 pz	30 pcs  600 mm x 400 mm
205x190	52.407.20.0065 Size Ring: 205x190 h 20 mm Size Real Tarte: 205x190 h 20 mm	 1 pcs	52.407.20.0000  28 pz	4 pcs  600 mm x 400 mm



AIRPLUS

STAMPI MICROFORATI

AIRPLUS®

NUOVO MATERIALE MICROFORATO

Nuovo materiale microforato in silicone e fibra di vetro ideale per la cottura. Questo innovativo materiale grazie alla sua trama microforata consente una diffusione uniforme del calore, riducendo i tempi di cottura e garantendo un risultato perfetto. Ideale sia per creazioni dolci che salate. Ideale per creare crostate, prodotti lievitati e sfoglie. Gli stampi con questo materiale sono antiaderenti e possono essere utilizzati su entrambi i lati per preparare tartellette vuote o ripiene.

Range di temperatura: - 40° C + 230° C

NEW MICRO-PERFORATED MATERIAL

New micro-perforated material with a glass fiber ideal for baking. This innovative material thanks to its micro-perforated texture allows a uniform diffusion of the heat and the moisture output, reducing cooking times and ensuring a perfect result. Perfect both for sweet and savory creations. Ideal to create tarts, leavened products, short pastry and crust. The moulds developed with this material are non-stick and can be used on both sides to prepare empty or stuffed tartlets.

Temperature range: - 40° C + 230° C (- 40° F + 446° F)

- + Ideali per tutti i tipi di impasto, texture e consistenze: dalle masse montate ai lievitati sfogliati, alle paste friabili.

Ideal for all kind of batters, pastries and doughs: perfect for sponge cakes, shortcrust, flaky textures, puff pastry and yeasted dough.

- + L'impasto rimane contenuto nella cavità dello stampo microforato e non fuoriesce.

The dough remains inside the micro-perforated mould cavity and does not leak out.

- + Stampo antiaderente.
Non stick mould.

- + Smodellamento semplice e perfetto.

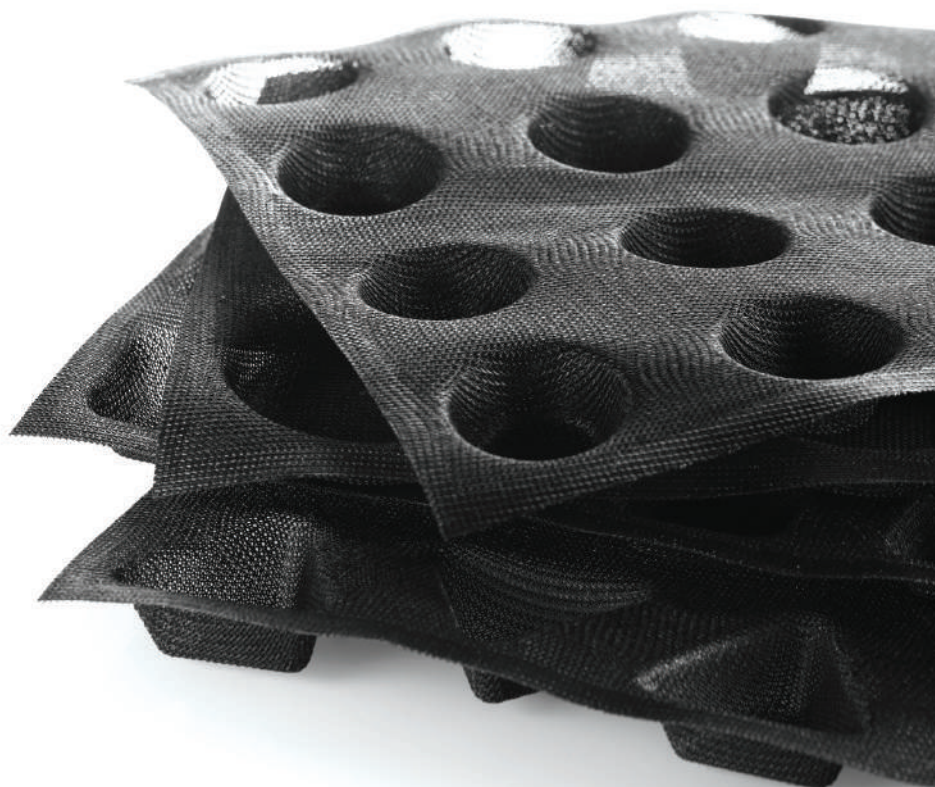
Easy and perfect unmoulding.

- + Stampo utilizzabile su entrambi i lati per preparare gusci di pasta frolla o pasta brisée e tartellette ripiene.

The mould can be used on both sides to prepare shortcrust pastry or brisée pastry shells and stuffed tartlets

- + I cake ad alto contenuto di grasso potrebbero leggermente fuoriuscire dalla base dello stampo durante la cottura, garantendo comunque un risultato finale impeccabile.

High fat cake doughs could slightly leak out from the base of the mould during baking, ensuring in any case an excellent final result.



AIRPLUS® STRIPS

Pratiche e funzionali fasce microforate ideali per la cottura della pasta frolla e dei lievitati. Airplus Strips sfrutta la tecnologia e l'antiaderenza della fibra di vetro intrecciata, che rende le fasce perfettamente antiaderenti. I microfori consentono una diffusione uniforme del calore per una cottura perfetta e una sfornatura veloce senza la necessità di ungerle. Airplus Strips è l'ideale per una facile gestione di stoccaggio in laboratorio, le fasce sono facilmente lavabili e riutilizzabili. Set da 5 strips.

Range di temperatura: - 40°C +230°C

Practical and functional micro-perforated strips ideal for baking shortcrust pastry for tarts and leavened pastry. Airplus Strips take advantage of the technology of the fiberglass texture, which makes the strips completely non-stick. The micro-holes allow a uniform diffusion of the heat for a perfect baking and an quick unmoulding without the necessity of greasing them. Airplus Strips are ideal for an easy stocking in the lab. The strips are washable and reusable. 5 pcs set.

Temperature range: - 40°C + 230°C (-40°F +446°F) .



Ø 140 - 160 mm



Ø 160 - 180 mm



Ø 180 - 200 mm



Airplus Strip Ø 140-160

Size: da Ø 140 a Ø 160 h 40 mm
5 pz/pcs
70.550.20.0065



Airplus Strip Ø 160-180

Size: da Ø 160 a Ø 180 h 40 mm
5 pz/pcs
70.551.20.0065



Airplus Strip Ø 180-200

Size: da Ø 180 a Ø 200 h 40 mm
5 pz/pcs
70.552.20.0065



Airplus 02 Plumcake

Size mould: 195x290 mm
Size: 270 x 70 h 30 mm
Set 4 pz/pcs
70.502.20.0465



Tray 600x400 mm



Airplus 03 Mini Plumcake

Size mould: 195x290 mm
Size: 40 x 95 h 25 mm
Set 4 pz/pcs
70.503.20.0465

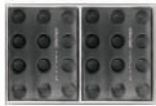


Tray 600x400 mm



Airplus 13 Round

Size mould: 300x400 mm
Size: Ø 60 h 40 mm
Set 2 pz/pcs
70.513.20.0265



Tray 600x400 mm

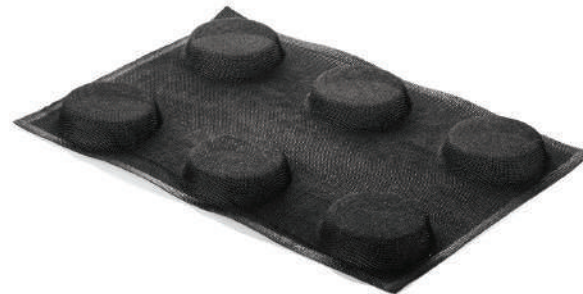


Airplus 14 Round

Size mould: 300x400 mm
Size: Ø 85 h 20 mm
Set 2 pz/pcs
70.514.20.0265



Tray 600x400 mm



Airplus 15 Round

Size mould: 300x400 mm
Size: Ø 40 h 16 mm
Set 2 pz/pcs
70.515.20.0265



Tray 600x400 mm



Airplus 16 Round

Size mould: 300x400 mm
Size: Ø 50 h 16 mm
Set 2 pz/pcs
70.516.20.0265

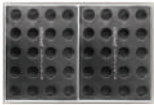


Tray 600x400 mm



Airplus 18 Round

Size mould: 300x400 mm
Size: Ø 48 h 22 mm
Set 2 pz/pcs
70.518.20.0265



Tray 600x400 mm



Airplus 12 Round

Size mould: 300x400 mm
Size: Ø 120 h 30 mm
Set 2 pz/pcs
70.512.20.0265



Tray 600x400 mm



Airplus 17 Square

Size mould: 300x400 mm
Size: 50 x 50 h 20 mm
Set 2 pz/pcs
70.517.20.0265



Tray 600x400 mm



Airplus 19 Square

Size mould: 300x400 mm
Size: 85 x 85 h 20 mm
Set 2 pz/pcs
70.519.20.0265



Tray 600x400 mm



Airplus 20 Square

Size mould: 300x400 mm
Size: 35 x 35 h 16 mm
Set 2 pz/pcs
70.520.20.0265

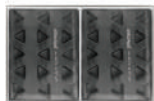


Tray 600x400 mm



Airplus 21 Triangle

Size mould: 300x400 mm
Size: 60x60x60 h 25 mm
Set 2 pz/pcs
70.521.20.0265



Tray 600x400 mm



Airplus 11 Eclair

Size mould: 300x400 mm
Size: 25 x 125h 5 mm
Set 2 pz/pcs
70.511.20.0265



Tray 600x400 mm



Airplus 31 Eclair

Size mould: 600x400 mm
Size: 25 x 125h 5 mm
Set 1 pz/pcs
70.531.20.0065



Tray 600x400 mm



Airplus 32 Midi Plumcake

Size mould: 600x400 mm
Size: 130 x 48 h 20 mm
Set 1 pz/pcs
70.532.20.0065



Tray 600x400 mm



Air Mat Éclair

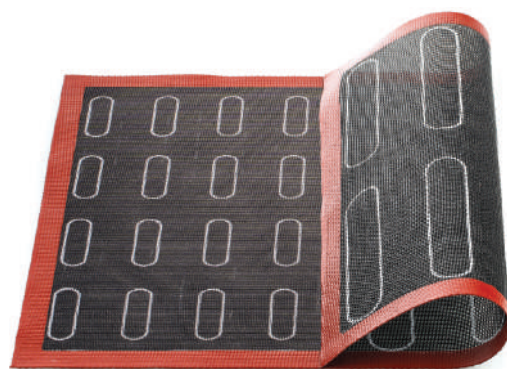
Size: 583x384 mm

40.111.99.0000

Lato A - Side A - Mini Éclairs



Lato B - Side B - Éclairs



Air Mat Choux

Size: 583x384 mm

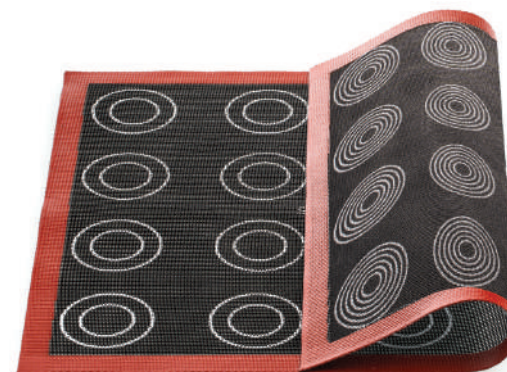
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From Ø 2 cm to Ø 7 cm

Lato A - Side A - Mini Choux



Lato B - Side B - Choux



Air Mat Éclair & Choux

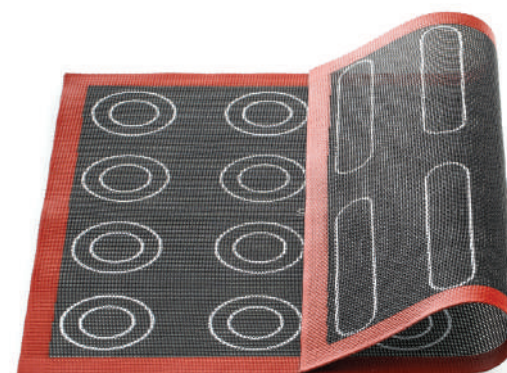
Size: 300x400 mm

40.113.99.0000

Lato A - Side A - Choux



Lato B - Side B - Éclairs



Air Mat

Small Size: 300x400 mm

40.109.99.0000

Gastronorm Size: 520x315 mm

40.110.99.0000

Big Size: 583x384 mm

40.107.99.0000



MADE IN ITALY



ISO 9001
BUREAU VERITAS
Certification



ISO 45001
BUREAU VERITAS
Certification



FSSC22000
BUREAU VERITAS
Certification



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