

SUPREME

PROFESSIONAL CHOCOLATE MOULDS



PASSION FOR CHOCOLATE DESIGN

A wide range of chocolate products is collected in this catalogue: Supreme, the line of professional moulds for pralines, snacks, bars and subjects, also includes moulds for one-shot and rotary machines, moulds for single subjects or for the production of 3D figures such as Easter eggs, spheres and Christmas trees, and much more to be discovered.

With this range, Martellato offers to pastry chefs and chocolatiers a complete selection of products with which realize great aesthetic impact showcases, without missing quality and made-in-Italy design.

In questo catalogo è raccolta un'ampia gamma di prodotti per il cioccolato: Supreme, la linea di stampi professionali per praline, snack, tavolette e soggetti, comprende anche gli stampi per macchine one shot e rotative, stampi per singoli soggetti o per la produzione di figure 3D come uova di Pasqua, sfere e alberi di Natale e molto altro tutto da scoprire.

Con questa gamma, Martellato offre ai pasticceri e ai cioccolatieri un assortimento completo di prodotti ideali per creare vetrine di grande impatto estetico, senza rinunciare alla qualità e al design made in Italy.



PRALINES



SPECIALS/SPECIALI

Vip | VERY IMPORTANT PRALINE

WHEN CREATIVITY MEETS TECHNIQUE

When the creativity of the world's best pastry chefs meets the skill and technique of our R&D department, the result is a line of praline moulds with iconic shapes and the highest quality. Be seduced by the moulds of the VIP, Very Important Praline line and experiment with your personal touch for a unique result. This year the collaboration expands with two new pralines: Aurora by Kirsten Tibballs and Pod by Philip Khoury.

Quando la creatività dei migliori Pastry Chef di tutto il mondo incontra l'abilità e la tecnica del nostro reparto R&S il risultato è una linea di stampi per praline dalle forme iconiche e dalla qualità elevatissima. Fatti sedurre dagli stampi della linea VIP, Very Important Praline e sperimenta con il tuo tocco personale per un risultato unico. Quest'anno la collaborazione si amplia con due nuove praline: Aurora di Kirsten Tibballs e Pod di Philip Khoury.

Professional chocolate moulds 275 x 175 mm



Camila Garcia Elizalde



Melissa Coppel



Massimo Carnio



Javier Guillén

Vip | VERY IMPORTANT PRALINE



Nicolas Nikolakopoulos



Philip Khoury



Julien Alvarez



David Pallas



Kirsten Tibballs



Wei Loon Tan



Karim Bourgi



Anna Gerasi



KIRSTEN TIBBALLS

Kirsten Tibballs, 'The Queen of Chocolate', is a renowned Australian pastry chef and chocolatier. She travels the world demonstrating her craft, has competed in and judged prestigious international competitions, authored three cookbooks, stars in The Chocolate Queen TV show, and founded Savour School, where she shares her expertise worldwide.

Kirsten Tibballs, "La Regina del Cioccolato", è una rinomata pasticciera e cioccolatiere australiana. Gira il mondo per dimostrare il suo mestiere, ha partecipato e fatto da giudice in prestigiosi concorsi internazionali, è autrice di tre libri di cucina, è protagonista del programma televisivo The Chocolate Queen e ha fondato la Savour School, dove condivide la sua esperienza in tutto il mondo.





New

Aurora

27 x 27 h 19,5 mm
 Weight ~ 10,5 gr - Prod. 28 pcs
 Layout 7 x 4
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1070

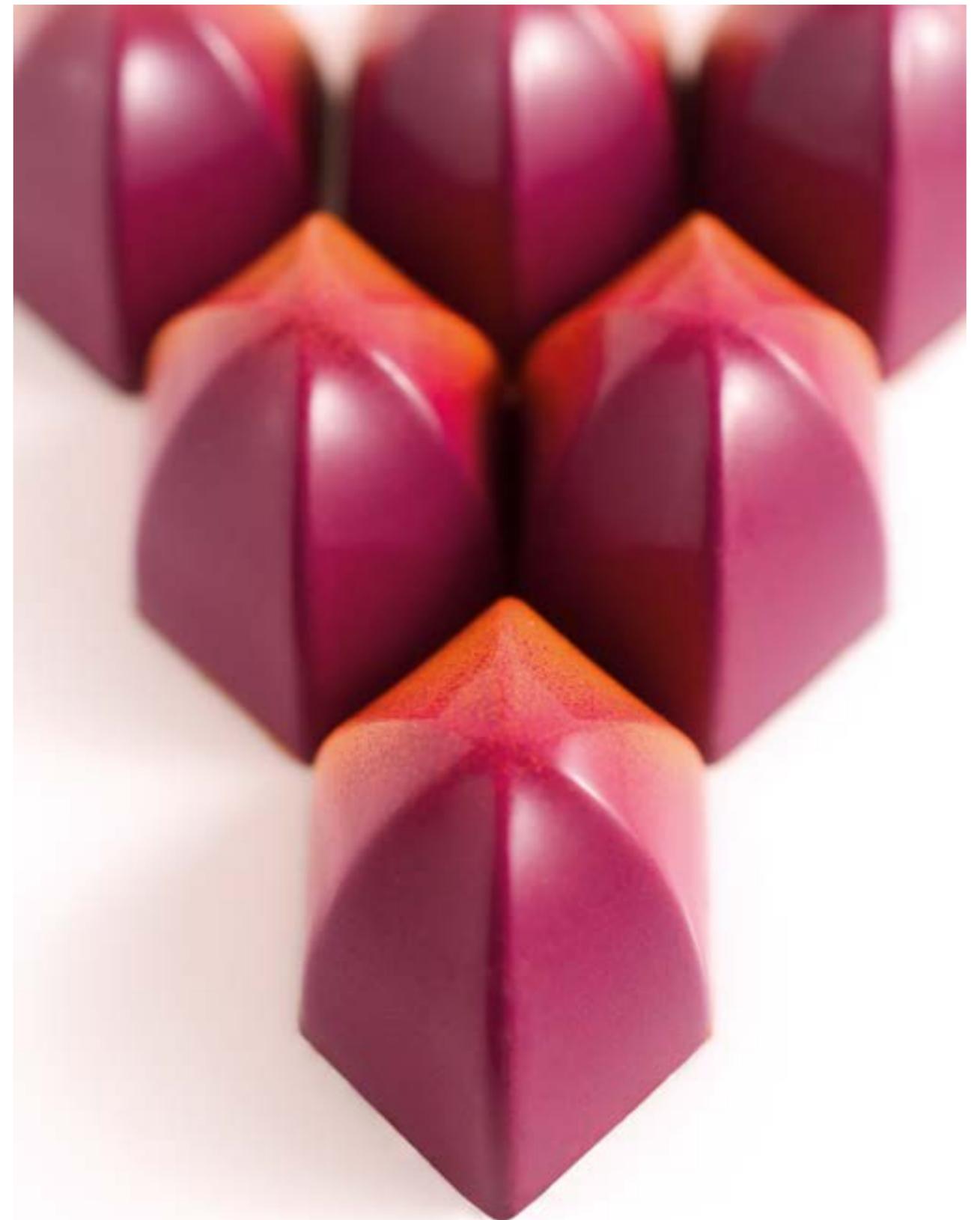
CREATED WITH
Kirsten Tibballs



PHILIP KHOURY

Award-winning pastry chef and author Philip Khoury is known for his expertise in reformulating and reinventing classic desserts. Classically trained, Philip brings innovation to pastry by focusing on what he calls “the holy trinity” of dessert enjoyment: flavor, texture, and beautiful presentation.

Philip Khoury, premiato pasticciere e autore, è noto per la sua esperienza nella riformulazione e reinvenzione dei dessert classici. Di formazione classica, Philip porta innovazione nella pasticceria concentrandosi su quella che chiama “la santa trinità” del piacere del dessert: sapore, consistenza e una presentazione raffinata.





New

Pod

40 x 24 h 19 mm
 Weight ~ 9,2 gr - Prod. 25 pcs
 Layout 5 x 5
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1072

CREATED WITH
Philp Khoury



JULIEN ALVAREZ

Julien Alvarez is Executive Pastry Chef at Maison Ladurée. His career as a great pastry chef began when he joined The Peninsula in Paris in 2014, before becoming Executive Pastry Chef at Café Pushkin in 2016. But it was at The Bristol, working alongside Éric Frechon, that his reputation took root and he became one of the most talented chefs of his generation.

Julien Alvarez è Executive Pastry Chef per Maison Ladurée. La sua carriera di grande pasticciere è iniziata quando è entrato al The Peninsula di Parigi nel 2014, per poi diventare Executive Pastry Chef al Café Pushkin nel 2016. Ma è al Bristol, lavorando al fianco di Éric Frechon, che la sua reputazione si è radicata ed è diventato uno degli chef più talentuosi della sua generazione.





CREATED WITH
Julien Alvarez

Étoile *New*

38 x 38 h 15 mm
Weight ~ 12,5 gr - Prod. 15 pcs
Layout 5 x 3
Professional mould 275 x 175 mm - BPA free

21MA1067



DAVID PALLÀS

Award-winning Master Chocolatier born in Barcelona. His career began at the age of 16 in the Santa Oliva chocolate factory. Then he worked under Antonio Escrivá and as technical director at Ludomar, creative director at Chocolat Factory and currently directs his own school in Granollers (Barcelona) and his online school We Love Chocolate and Pastry. He is also known for his appearances on MasterChef Spain.

Maestro cioccolatiere pluripremiato nato a Barcellona. La sua carriera è iniziata all'età di 16 anni nella fabbrica di cioccolato Santa Oliva. In seguito ha lavorato sotto la guida di Antonio Escrivá e come direttore tecnico presso Ludomar, direttore creativo presso Chocolat Factory e attualmente dirige la sua scuola a Granollers (Barcellona) e la sua scuola online We Love Chocolate and Pastry. È conosciuto anche per le sue partecipazioni a MasterChef Spagna.





Quartus *New*

27 x 27 h 26,5 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould 275 x 175 mm - BPA free

21MA1066

CREATED WITH
David Pallas



PHILIP KHOURY

Award-winning pastry chef Philip Khoury is Head Pastry Chef at the prominent Harrods in London. Classically trained, he works to innovate through reformulation and reinvention. His philosophy aims to marry flavour, texture and beautiful presentation in what he calls the holy trinity of dessert enjoyment.

Il pluripremiato chef pasticciere Philip Khoury è capo pasticciere presso l'importante Harrods di Londra. Di formazione classica, lavora per innovare attraverso la riformulazione e la reinvenzione. La sua filosofia mira a coniugare sapore, consistenza ed estetica in quella che lui chiama la santa trinità del piacere del dessert.



Slope

60 x 20 h 17 mm
 Weight ~ 11 gr - Prod. 20 pcs
 Layout 4 x 5 - BPA Free
 Professional mould 275 x 175 mm

21MA1065

CREATED WITH

Philip Khoury



CAMILA GARCÍA ELIZALDE

Camila G. Elizalde is a Chilean pastry chef with many years of experience, and the owner and founder of StudioPas Academy, a specialized high-level pastry school with over 27,000 students. She has a community of over 190K followers, and in 2022, as the director of the Chilean national pastry selection, she became the American Pastry Champion, taking the first place in the Coupe du Monde Pâtisserie America 2022.

Camila G. Elizalde è una pastry chef cilena con molti anni di esperienza, fondatrice di StudioPas Academy, scuola di specializzazione in pasticceria di alto livello con più di 27.000 studenti. Ha una community di oltre 190K followers, e nel 2022 diventa American Pastry Champion come direttrice del national pastry team cileno, conquistando il primo posto alla Coupe du Monde Pâtisserie America 2022.



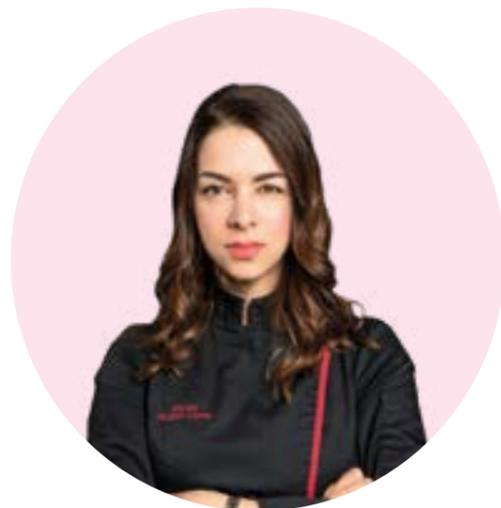
Aotrom

29 x 29 h 19 mm
Weight ~ 9,5 gr - Prod. 28 pcs
Layout 7 x 4 - BPA Free
Professional mould 275 x 175 mm

21MA1063

CREATED WITH

*Camila Garcia
Elizalde*



MELISSA COPPEL

World-renowned Chocolatier and one of the few women at the top of her field, Melissa Coppel had many high-level experiences: she worked in Las Vegas at Joel Robuchon at the Mansion (3* Michelin), Caesars Palace and the Bellagio, before starting her own school in 2016.

Her creations earned her several accolades and she was also named one of the Top 10 Chocolatiers in North America by Dessert Professional.

Ciocolatiera di fama mondiale e una delle poche donne ai vertici del settore, Melissa Coppel ha avuto molte esperienze di alto livello: con Joel Robuchon It The Mansion (3 Michelin), Caesars Palace e Bellagio a Las Vegas, prima di avviare la sua scuola nel 2016.*

Le sue creazioni le sono valse vari riconoscimenti ed è stata nominata tra i 10 Migliori Cioccolatieri del Nord America da Dessert Professional Magazine.



CREATED WITH

Melissa Coppel

Origami

45,5 x 46 h 16 mm

Weight ~ 10 gr - Prod. 15 pcs

Layout 5 x 3

Professional mould 275 x 175 mm

MA1058



NICOLAS NIKOLAKOPOULOS

Nicolas is Greek Chocolate Master 2022 and ranked 3rd place at World Chocolate Masters. Throughout his career, he had gained invaluable experience in various hospitality establishments.

He is professor at Le Monde Institute of Tourism Studies in Athens, where his journey began, and he also provides master classes and consulting around the world. He also works as Pastry Chef at the NZ Dessert Designers.

Nicolas è Greek Chocolate Master 2022 e si è classificato al 3° posto al World Chocolate Masters. Nel corso della sua carriera, ha acquisito una preziosa esperienza in diverse strutture ricettive.

È professore al Le Monde Institute of Tourism Studies di Atene, dove è iniziato il suo percorso, e tiene consulenze e corsi di perfezionamento in tutto il mondo. È anche Pastry Chef di NZ Dessert Designers.



Crystal

55 x 25 h 14 mm
Weight ~ 7,6 gr - Prod. 16 pcs
Layout 4 x 4
Professional mould 275 x 175 mm

MA1060

CREATED WITH

*Nicolas
Nikolakopoulos*



ANNA GERASI

Anna Gerasi is Italian Chocolate Master 2022 and ranked 4th in the World Chocolate Master, the only woman to reach the final.

"Chocolate is my favourite material: through it I create and communicate my art." An entrepreneur born in 1976, she runs the historic Piccinelli pastry shop in Brescia with her brother.

Anna Gerasi è Italian Chocolate Master 2022 e si classifica al 4° posto al World Chocolate Master, unica donna ad accedere alla finale.

"Il cioccolato è la mia materia preferita: attraverso di lui creo e comunico la mia arte." Imprenditrice classe 1976, guida la storica pasticceria Piccinelli di Brescia il fratello.



Hope

32 x 32 h 18 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4
Professional mould 275 x 175 mm

MA1057

CREATED WITH

Anna Gerasi



MASSIMO CARNIO

World Champion, Italian Chocolate Champion and finalist at the World Chocolate Master, Massimo Carnio is a chocolatier and pastry chef by passion.

A Cacao Barry ambassador, he collaborates as a consultant with many companies in the pastry sector, as well as running with his wife the Villa dei Cedri pastry shop in Valdobbiadene (Treviso - Italy).

Campione del mondo e Campione Italiano di Cioccolateria, finalista al World Chocolate Master, Massimo Carnio è cioccolatiere e pasticcere per passione. Ambasciatore Cacao Barry, collabora come consulente con varie aziende del settore pasticceria, oltre a gestire con la moglie la pasticceria Villa dei Cedri a Valdobbiadene (Treviso).



Beat

30 x 30 h 17,5 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Professional mould 275 x 175 mm

MA1062

CREATED WITH
Massimo Carnio



Flora

30 x 31 h 18 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould
 275 x 175 mm

MA1050



CREATED WITH

Javier Guillén



Dune

ø 31 h 21 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould
 275 x 175 mm

MA1052



CREATED WITH

Karim Bourgi



flow



mount



Flow

29 x 29 h 18 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould
 275 x 175 mm

MA1051



CREATED WITH

Wei Loon Tan



Mount

32 x 32 h 23 mm
 Weight ~ 9 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould
 275 x 175 mm

MA1047



CREATED WITH

Philip Khoury



New

Croissant

45 x 31,5 h 15,5 mm
 Weight ~ 10,5 gr - Prod. 16 pcs
 Layout 4 x 4
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1068



New

Madeleine

43 x 27 h 14,5 mm
 Weight ~ 9,8 gr - Prod. 20 pcs
 Layout 5 x 4
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1071



New

Biscuit

38 x 25,5 h 13,5 mm
 Weight ~ 10,5 gr - Prod. 20 pcs
 Layout 5 x 4
 Mould 275 x 175 x 25,5 mm
 BPA free

21MA1069



Venere

ø 31 h 22 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4 - BPA Free
 Professional mould 275 x 175 mm

21MA1059



Jems Diamond

6 square - 30 x 30 h 15 mm - Weight ~ 11 gr
 6 oval - 42 x 24 h 15 mm - Weight ~ 10 gr
 6 round - ø 32 h 15 mm - Weight ~ 10 gr
 Layout 6 x 3
 Professional mould 275 x 175 mm

MA1994



Theobroma

52 x 26 h 14 mm
 ~ 9 gr - 21 pcs
 Layout 7 x 3
 Professional mould
 275 x 175 mm

MA1018





Pavillon

27 x 27 h 20 mm
 Weight ~ 10 gr - Prod. 28 pcs
 Layout 7 x 4
 Professional mould 275 x 175 mm

MA1041



Vault

26,5 x 26,5 h 20 mm
 Weight ~ 9 gr - Prod. 28 pcs
 Layout 7 x 4
 Professional mould 275 x 175 mm

MA1042



Cross

26,5 x 26,5 h 18 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4
 Professional mould 275 x 175 mm

MA1043

Sweet 1



ø 32 h 23 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould 275 x 175 mm

MA1021

Sweet 2



ø 32 h 21 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould 275 x 175 mm

MA1022

Sweet 3



ø 32 h 19,5 mm
 Weight ~ 11 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould 275 x 175 mm

MA1023

Sweet 4



ø 33 h 22 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould 275 x 175 mm

MA1024





Quadrato



25 x 25 h 15,5 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4
 Professional mould 275 x 175 mm

MA1008

Cerchio



ø 30 h 15,5 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4
 Professional mould 275 x 175 mm

MA1007

Ottagono



ø 30 h 15,5 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4
 Professional mould 275 x 175 mm

MA1010

Triangolo



33 x 29 h 15,5 mm
 Weight ~ 8 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould 275 x 175 mm

MA1009



Wave 1

26,9 x 59 h 16 mm
 Weight ~ 10,4 gr - 14 pcs
 Layout 7 x 2
 Professional mould 275 x 175 mm

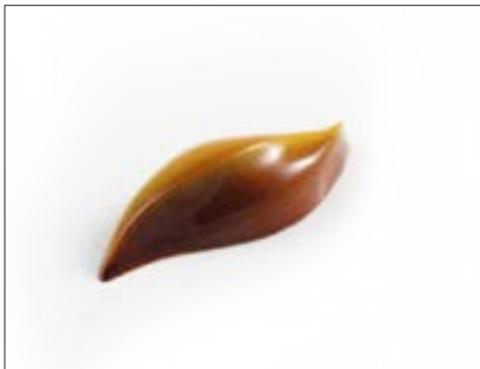
MA1003



Wave 2

27 x 59 h 17 mm
 Weight ~ 7,9 gr - 16 pcs
 Layout 8 x 2
 Professional mould 275 x 175 mm

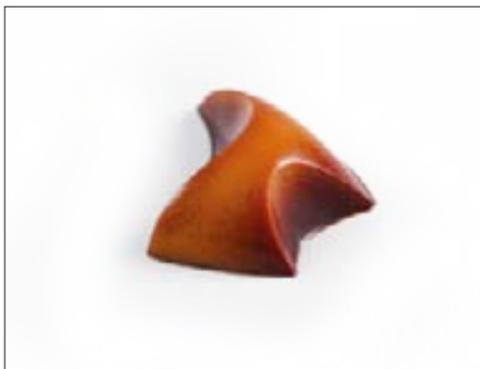
MA1004



Wave 3

24,3 x 61,5 h 15,4 mm
 Weight ~ 9,8 gr - 16 pcs
 Layout 8 x 2
 Professional mould 275 x 175 mm

MA1005

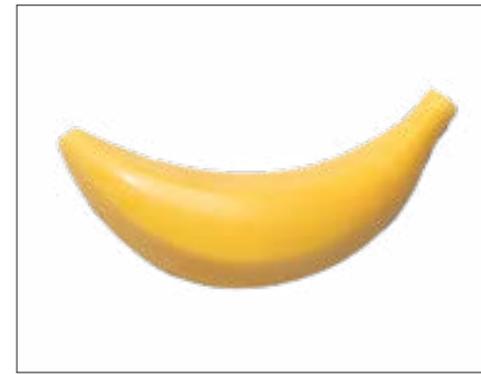


Wave 4

43,8 x 38,1 h 14,1 mm
 Weight ~ 9,4 gr - 15 pcs
 Layout 5 x 3
 Professional mould 275 x 175 mm

MA1006





Banana

64 x 19 h 15 mm
 Weight ~ 10 gr - 16 pcs
 Layout 8 x 2
 Professional mould 275 x 175 mm

MA1033



Pera

44 x 32 h 17 mm
 Weight ~ 11 gr - 18 pcs
 Layout 6 x 3
 Professional mould 275 x 175 mm

MA1034



Noce

37 x 29 h 17,5 mm
 Weight ~ 11 gr - 18 pcs
 Layout 6 x 3
 Professional mould 275 x 175 mm

MA1035



Arachide

50 x 23 h 15,5 mm
 Weight ~ 11 gr - 20 pcs
 Layout 4 x 5
 Professional mould 275 x 175 mm

MA1036



Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm

Domes



38 x 26 h 19 mm
 Weight ~ 11 gr - 24 pcs
 Layout 6 x 4

MA4010

Cubes



36 x 25 h 16 mm
 Weight ~ 10 gr - 24 pcs
 Layout 6 x 4

MA4011

Hearts



43 x 26 x h 16 mm
 Weight ~ 11 gr - 20 pcs
 Layout 5 x 4

MA4012

Dome XL



ø 43 h 33 mm
 Weight ~ 40 gr - Prod. 12 pcs
 Layout 4 x 3

MA1038

Stud XL



45 x 45 h 33 mm
 Weight ~ 34 gr - Prod. 12 pcs
 Layout 4 x 3

MA1039

Pastry XL



ø 45 h 33 mm
 Weight ~ 38 gr - Prod. 12 pcs
 Layout 4 x 3

MA1040

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



Triangular

25 x 26 h 55 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4

MA4005



Octagonal

25 x 25 h 55 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4

MA4006



Cone

25 x 25 h 55 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4

MA4007



MODERN/MODERNE



Rocket

ø 23 h 29 mm
 Weight ~ 9 gr - Prod. 28 pcs
 Layout 7 x 4
 Professional mould 275 x 175 mm

MA1044

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm

Turn



40 x 19 h 16 mm
 ~ 10 gr - Prod. 25 pcs
 Layout 5 x 5

MA1013

Twist



39,5 x 19 h 16 mm
 ~ 11 gr - Prod. 25 pcs
 Layout 5 x 5

MA1014

Flat



40 x 18 h 16 mm
 ~ 11 gr - Prod. 25 pcs
 Layout 5 x 5

MA1015

Pill



40,5 x 18 h 16 mm
 ~ 10 gr - Prod. 25 pcs
 Layout 5 x 5

MA1016

Thimble



ø 23 h 28,5 mm
 ~ 11,5 gr - Prod. 28 pcs - Layout 7 x 4

MA1045

Oblio



ø 32 h 23 mm
 ~ 8 gr - Prod. 24 pcs
 Layout 6 x 4

MA1049

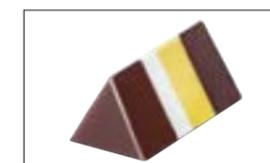
Side



32 x 32 h 23 mm
 ~ 9 gr - Prod. 24 pcs
 Layout 6 x 4

MA1048

Triangle



39 x 20 h 16 mm
 ~ 7 gr - Prod. 27 pcs
 Layout 9 x 3

MA1999

Plain



39 x 18 h 15,5 mm
 ~ 10 gr - Prod. 30 pcs
 Layout 10 x 3

MA1998

Curvy



39 x 18 h 15,5 mm
 ~ 10 gr - Prod. 30 pcs
 Layout 10 x 3

MA1997



CLASSIC/CLASSICHE

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



ø 30 h 19 mm
 ~ 12 gr - 28 pcs
 Layout 7 x 4
MA1002



50 x 25 h 15 mm
 ~ 9 gr - 21 pcs
 Layout 7 x 3
MA1011



54 x 24 h 16 mm
 ~ 9 gr - 21 pcs
 Layout 7 x 3
MA1012



25 x 25 h 23 mm
 ~ 13 gr - 40 pcs
 Layout 8 x 5
MA1019



25 x 25 h 18 mm
 ~ 11 gr - 28 pcs
 Layout 7 x 4
MA1020



33 x 22 h 20 mm
 ~ 15 gr - 30 pcs
 Layout 6 x 5
MA1025



ø 29 h 21 mm
 ~ 8 gr - 40 pcs
 Layout 8 x 5
MA1037



37 x 31 h 16 mm
 ~ 12 gr - 28 pcs
 Layout 7 x 4
MA1046



35 x 23 h 16 mm
 ~ 9 gr - 36 pcs
 Layout 6 x 6
MA1064



38 x 28 h 18 mm
 ~ 15 gr - 30 pcs
 Layout 6 x 5
MA1074



35 x 20 h 17 mm
 ~ 12 gr - 30 pcs
 Layout 6 x 5
MA1082



ø 28 h 23 mm
 ~ 10 gr - 40 pcs
 Layout 8 x 5
MA1091



ø 30 h 22 mm
 ~ 14 gr - 28 pcs
 Layout 7 x 4
MA1094



17 x 12 h 5 mm
 ~ 1 gr - 130 pcs
 Layout 13 x 12
MA1281



27 x 27 h 18 mm
 ~ 11 gr - 28 pcs
 Layout 7 x 4
MA1303



ø 25,5 h 21,5 mm
 ~ 11 gr - 30 pcs
 Layout 6 x 5
MA1350



ø 28 h 18 mm
 ~ 10 gr - 28 pcs
 Layout 7 x 4
MA1521



31 x 24 h 13 mm
 ~ 8 gr - 35 pcs
 Layout 7 x 5
MA1527



32 x 22 h 15 mm
 ~ 8 gr - 42 pcs
 Layout 7 x 6
MA1529



ø 26 h 19 mm
 ~ 9 gr - 40 pcs
 Layout 8 x 5
MA1530



30 x 25 h 15 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1604	30 x 30 h 12 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1606	ø 28 h 17,5 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1607	30 x 23 h 18 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1609	ø 29 h 18 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1610
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ø 30 h 15 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1611	38 x 30 h 15 mm ~ 9 gr - 20 pcs Layout 5 x 4 MA1612	ø 30 h 20 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1618	29 x 29 h 12 mm ~ 9 gr - 18 pcs Layout 6 x 3 MA1619	33 x 25 h 12 mm ~ 8 gr - 24 pcs Layout 6 x 4 MA1620
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33 x 33 h 15 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1621	30 x 24 h 12 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1622	28 x 32 h 15 mm ~ 8 gr - 32 pcs Layout 8 x 4 MA1624	30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 MA1625	30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 MA1629
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30 x 18 h 15 mm ~ 7 gr - 30 pcs Layout 6 x 5 MA1631	30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 MA1632	34 x 25 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 MA1638	48 x 18,5 h 19 mm ~ 9 gr - 16 pcs Layout 4 x 4 MA1640	21 x 21 h 18,5 mm ~ 8 gr - 28 pcs Layout 7 x 4 MA1800
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26 x 20 h 21 mm ~ 8 gr - 28 pcs Layout 7 x 4 MA1801	ø 23 h 18,5 mm ~ 7 gr - 28 pcs Layout 7 x 4 MA1802	26 x 20 h 21 mm ~ 8 gr - 28 pcs Layout 7 x 4 MA1803	ø 25 h 18,5 mm ~ 8 gr - 28 pcs Layout 7 x 4 MA1804	29 x 19 h 16 mm ~ 8 gr - 28 pcs Layout 7 x 4 MA1900
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28 x 20 h 17 mm ~ 7 gr - 28 pcs Layout 7 x 4 MA1903	29,5 x 19 h 17 mm ~ 7 gr - 28 pcs Layout 7 x 4 MA1907	27 x 31 h 18 mm 9,5 gr - 28 pcs Layout 7 x 4 MA1925	ø 26 h 23 mm ~ 11 gr - 28 pcs Layout 7 x 4 MA1927	ø 27 h 20 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1963
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ø 27 h 20 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1964	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1965	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1966	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 MA1968	40 x 20 h 18 mm ~ 8 gr - Prod. 30 pcs Layout 10 x 3 MA1969
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40 x 18 h 15 mm ~ 9 gr - 30 pcs Layout 10 x 3 MA1970	40 x 18 h 16 mm ~ 8 gr - 30 pcs Layout 10 x 3 MA1971	26 x 26 h 20 mm ~ 7 gr - 30 pcs Layout 6 x 5 MA1972	25 x 25 h 13 mm ~ 9 gr - 24 pcs Layout 6 x 4 MA1980	ø 32 h 15 mm ~ 10 gr - 24 pcs Layout 6 x 4 MA1981
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28 x 28 h 16 mm ~ 11 gr - 28 pcs Layout 7 x 4 MA1982	24 x 24 h 18 mm ~ 10 gr - 28 pcs Layout 7 x 4 MA1983	41 x 24 h 20 mm ~ 10 gr - 20 pcs Layout 5 x 4 MA1985	30 x 30 h 11 mm ~ 11 gr - 28 pcs Layout 7 x 4 MA1986	35 x 23 h 17 mm ~ 10 gr - 24 pcs Layout 6 x 4 MA1987
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30 x 30 h 8 mm ~ 8 gr - 24 pcs Layout 6 x 4 MA1988	ø 35 h 8 mm ~ 8 gr - 24 pcs Layout 6 x 4 MA1989	20 x 20 h 16 mm ~ 6 gr - 28 pcs Layout 7 x 4 MA2003	26 x 26 h 12 mm ~ 8,5 gr - 28 pcs Layout 7 x 4 MA3007
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TRIDIMENSIONAL/TRIDIMENSIONALI



For artisanal production. The kit includes: 3D mould and plate to remove excess chocolate.
 Per produzione artigianale. Il kit include: stampo 3D e placca per togliere il cioccolato in eccesso.

Sphere



26 x 26 h 26 mm
 ~ 8 gr - 28 pcs
 Layout 7 x 4

20-3D2001

Egg



23 x 32 h 23 mm
 ~ 8 gr - 28 pcs
 Layout 7 x 4

20-3D1002

Apple



ø 28 h 27 mm
 ~ 12 gr - 28 pcs
 Layout 7 x 4

20FRUIT01



Pear



ø 26 h 36 mm
 ~ 12 gr - 28 pcs
 Layout 7 x 4

20FRUIT02

Strawberry



ø 28 h 32 mm
 ~ 12 gr - 28 pcs
 Layout 7 x 4

20FRUIT03

Lemon



ø 25 h 31 mm
 ~ 12 gr - 28 pcs
 Layout 7 x 4

20FRUIT04

Orange



ø 27 h 30 mm
 ~ 12 gr - 28 pcs
 Layout 7 x 4

20FRUIT05

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



Ideal for praline production with dispensing machine
 Ideali per la produzione di praline con macchine dosatrici

[ONE SHOT]



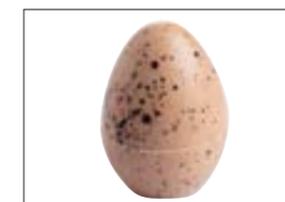
Heart



30 x 28 h 19 mm
 ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4

203D03

Egg



ø 23,5 h 32 mm
 ~ 10 gr - Prod. 28 pcs
 Layout 7 x 4

203D04

Truffle 26



ø 26 h 24 mm
 ~ 10 gr - Prod. 28 pcs
 Layout 7 x 4

203D01

Truffle 23



ø 23 h 20,6 mm
 ~ 7 gr - Prod. 28 pcs
 Layout 7 x 4

203D02



CHRISTMAS/NATALE

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm

Gift



26 x 26 h 20 mm
 Weight ~ 11 gr - Prod. 28 pcs
 Layout 7 x 4

MA1991

Pandorino



ø 30 h 25 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4

MA1990

Spheres



30 x 26 h 16,5 mm
 Weight ~ 7 gr - Prod. 30 pcs
 Layout 6 x 5

MA1974

Trees



31 x 22 h 22 mm
 Weight ~ 7 gr - Prod. 30 pcs
 Layout 6 x 5

MA1975



Star

40 x 42 h 16 mm
 Weight ~ 10 gr - Prod. 15 pcs
 Layout 5 x 3
 Professional mould 275 x 175 mm

MA1984



Small Bottle

60 x 20,5 h 16 mm
 Weight ~ 12 gr - Prod. 18 pcs
 Layout 9 x 2
 Professional mould 275 x 175 mm

MA3011

VALENTINE'S & MUM'S DAY

SAN VALENTINO E FESTA DELLA MAMMA



Diamond

33 x 33 h 15 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4
 Professional mould 275 x 175 mm

MA1993

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm



Weave

34 x 33 h 11 mm
 Weight ~ 7 gr - Prod. 28 pcs
 Layout 7 x 4

MA1513



Intense

40 x 42 h 15 mm
 Weight ~ 9 gr - Prod. 15 pcs
 Layout 5 x 3

MA1613



Braid

31 x 27 h 14 mm
 Weight ~ 8 gr - Prod. 30 pcs
 Layout 6 x 5

MA1962



Smoothy

30,5 x 28 h 16,5 mm
 Weight ~ 8 gr - Prod. 35 pcs
 Layout 7 x 5

MA1526



FATHER'S DAY/FESTA DEL PAPÀ

Professional chocolate mould
Stampi professionali per cioccolato
275 x 175 mm



Snapback

82 x 59 x 37 mm
Weight ~ 45 gr - Prod. 6 pcs
Layout 3 x 2

MA7003



Dafne

ø 35 h 16 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Professional mould 275 x 175 mm

MA1055



Bolt

31 x 27 h 16 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4

MA1054



Deep Heart

27 x 27 h 16 mm
Weight ~ 11 gr - Prod. 28 pcs
Layout 7 x 4
Professional mould 275 x 175 mm

MA1056



Joe

16 x 54 h 16 mm
Weight ~ 10 gr - Prod. 16 pcs
Layout 4 x 4

MA1053

HALLOWEEN DAY/HALLOWEEN

Professional chocolate mould
Stampi professionali per cioccolato
275 x 175 mm



Whisky

34 x 26 h 17 mm
Weight ~ 8,6 gr - Prod. 20 pcs
Layout 5 x 4

MA1031



Skull

37 x 28 h 18 mm
Weight ~ 10 gr - Prod. 20 pcs
Layout 5 x 4

MA1017



Pumpkin

34 x 31 h 15 mm
Weight ~ 9 gr - Prod. 24 pcs
Layout 6 x 4

MA1992



Spooky

34 x 32,5 h 17 mm
Weight ~ 9,3 gr - Prod. 20 pcs
Layout 5 x 4

MA1061

SPECIAL BARS

Among the many novelties for the new fall-winter collection, we find round bars!

Perfect for accommodating a ganache inside, they bring a touch of originality to the showcase of every professional.

This year, waiting for Christmas will be sweet with the special advent calendar bar, to approach December 25th by savoring a little piece of goodness every single day.

In this section, you will also find the complete line of tablets designed by Martellato.

Tra le tante novità per la nuova collezione autunno inverno troviamo le tavolette tonde!

Perfette per accogliere all'interno una ganache, portano un tocco di originalità alla vetrina di ogni professionista.

Quest'anno aspettare il Natale sarà dolcissimo con la speciale tavoletta calendario dell'avvento, per avvicinarsi al 25 Dicembre assaporando ogni giorno un pezzettino di bontà.

In questa sezione, troverai inoltre la linea completa di tavolette disegnate da Martellato.





New

Giga

signed by **Ciro Fraddanno**

180 x 100 h 32 mm
 Weight ~ 550 gr - Prod. 2 pcs
 Layout 2 x 1
 Mould 205 x 275 x 35,5 mm
 BPA free

21MA6050



New

Yummy

155 x 75 h 20 mm
 Weight ~ 250 gr - Prod. 3 pcs
 Layout 3 x 1
 Mould 275 x 205 x 26 mm
 BPA free

21MA2034



Countdown

100 x 180 h 10,5 mm
 Weight ~ 200 gr - Prod. 1 pc
 Mould 275 x 175 x 26 mm
 BPA free

21MA2032

Decorated by **Nicolas Nikolakopoulos**



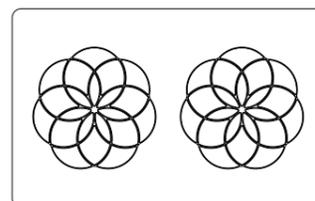
Decorated by **Nicolas Nikolakopoulos**



Life Flower *New*

109 x 107 h 12,5 mm
 Weight ~ 90 gr - Prod. 2 pcs
 Layout 2 x 1
 Professional mould 275 x 175 mm - BPA free

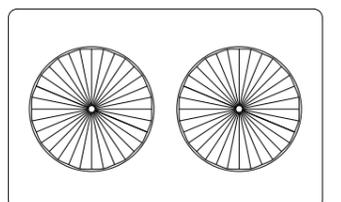
21MA2030



Plissé *New*

ø 110 h 12 mm
 Weight ~ 95 gr - Prod. 2 pcs
 Layout 2 x 1
 Professional mould 275 x 175 mm - BPA free

21MA2031





Peak

142 x 68 h 12 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

MA2027



Swing

142 x 68 h 10,5 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

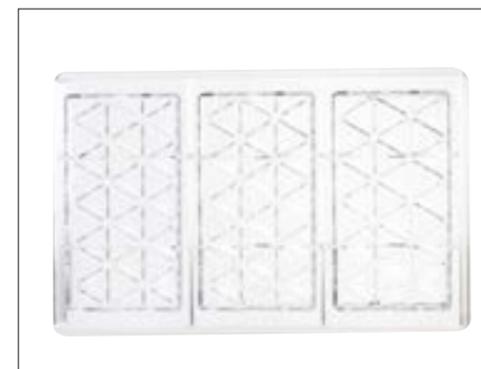
MA2028



Weave

140 x 70 h 11 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

MA2029



Pyramid

138 x 72 h 11 mm
 Weight ~ 80 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

MA2009



Mirror

138 x 72 h 9 mm
 Weight ~ 86 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

MA2022

Kit



138 x 69 h 11 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

MA2023

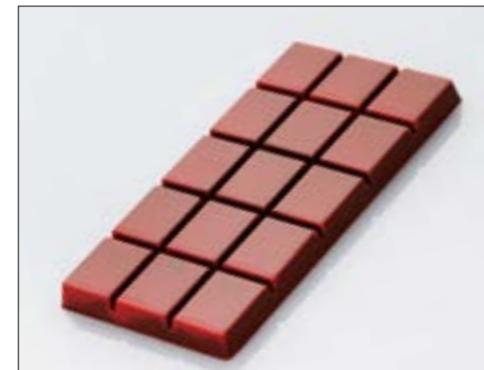
Log



140 x 69,5 h 11 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

MA2024

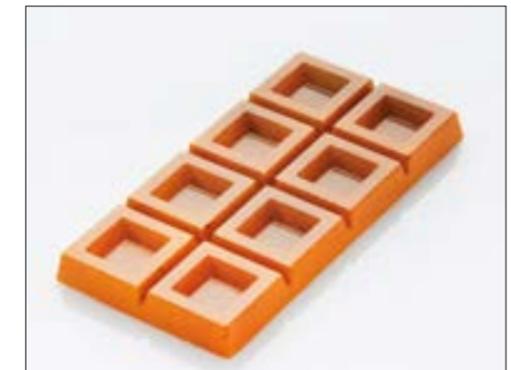
Slot



140 x 70,5 h 10 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

MA2026

Block



139 x 69,5 h 11,5 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould 275 x 175 mm

MA2025



Mini Quilted

133 x 70 x h 10 mm
 Weight ~ 82 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould
 275 x 175 mm

MA2020



Quilted

132 x 66 h 10 mm
 Weight ~ 80 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould
 275 x 175 mm

MA2021

Stone



70 x 70 h 11 mm
 Weight ~ 50 gr - Prod. 6 pcs
 Layout 3 x 2
 Professional mould
 275 x 175 mm

MA2013

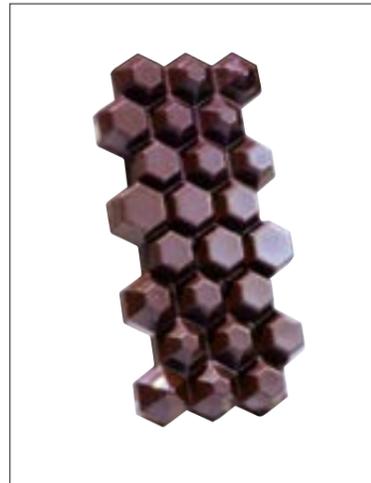
Square



70 x 70 h 11 mm
 Weight ~ 50 gr - Prod. 6 pcs
 Layout 3 x 2
 Professional mould
 275 x 175 mm

MA2014

Exagon



140 x 68,5 h 13,5 mm
 Weight ~ 100 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould
 275 x 175 mm

MA2015

Kaleidos



130 x 75 h 9 mm
 Weight ~ 85 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould
 275 x 175 mm

MA2019

Liquid



117 x 71 h 13 mm
 Weight ~ 80 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould
 275 x 175 mm

MA2008

Cocoa



130 x 70 x h 8 mm
 Weight ~ 83 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould
 275 x 175 mm

MA2012



City

105 x 76 h 7 mm
 Weight ~ 80 gr - Prod. 3 pcs
 Layout 3 x 1
 Professional mould
 275 x 175 mm

MA2011

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm

Bubble



132 x 68 h 11 mm
 Weight ~ 80 gr
 Prod. 3 pcs - Layout 3 x 1

MA2010

Classic 70



150 x 70 h 11 mm
 Weight ~ 110 gr
 Prod. 3 pcs - Layout 3 x 1

MA2000

Kube



137 x 72 h 10 mm
 Weight ~ 100 gr
 Prod. 3 pcs - Layout 3 x 1

MA2016

Classic 75



160 x 75 h 8 mm
 Weight ~ 110 gr
 Prod. 3 pcs - Layout 3 x 1

MA2001

Classic 78



157 x 78 h 7 mm
 Weight ~ 65 gr
 Prod. 3 pcs - Layout 3 x 1

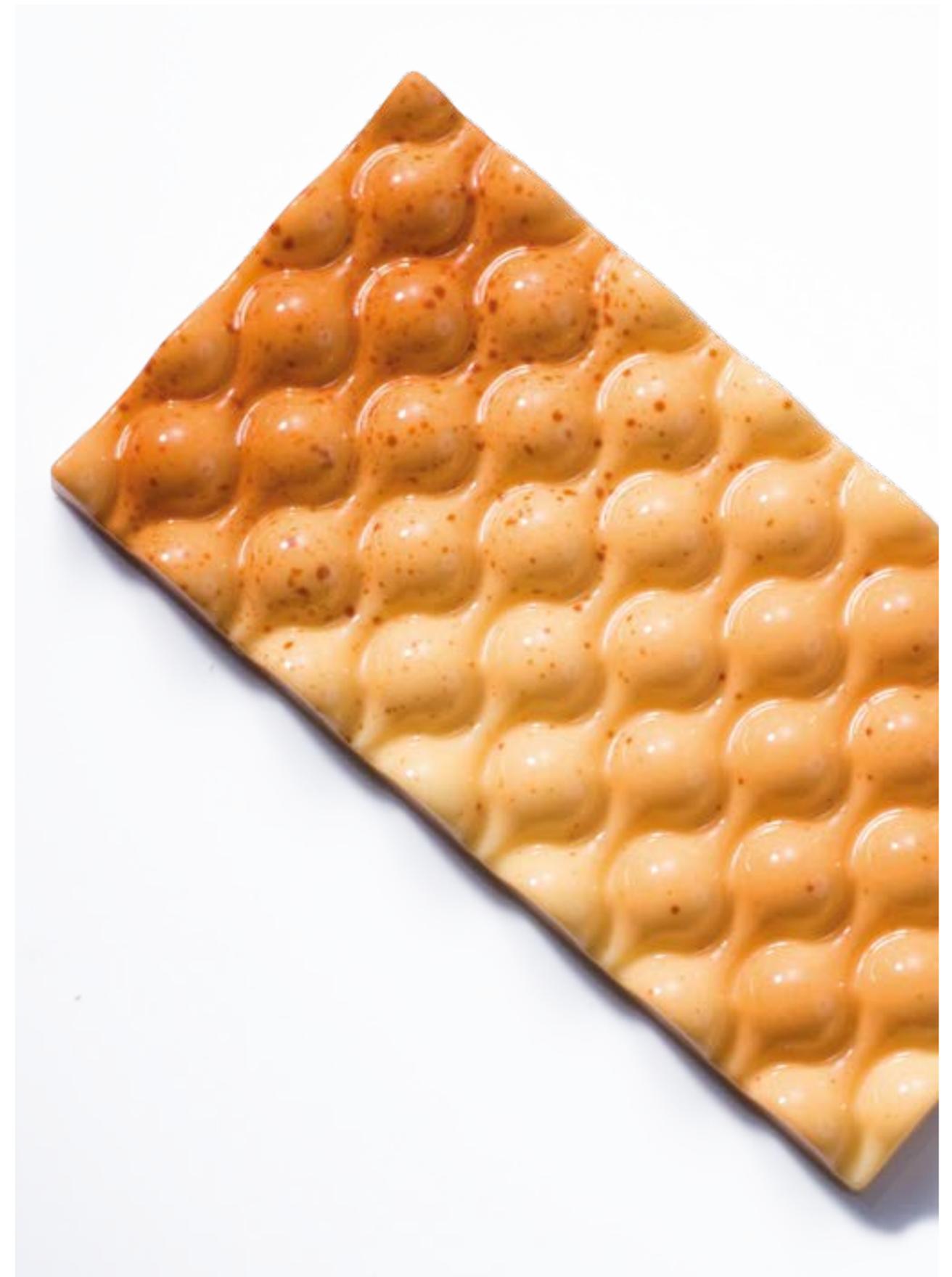
MA2005

Love



137 x 71 h 9,5 mm
 Weight ~ 100 gr
 Prod. 3 pcs - Layout 3 x 1

MA2017





CHOCOLATE DISPLAYS/ESPOSITORI PER CIOCCOLATO

Vertical



91 x 226 h 73/93 mm
Cap. ~ 16 pcs
Plexiglass

80ET007

Double



180 x 220 h 255 mm
Cap. ~ 16 pcs (standing)/
~ 32 pcs (laying) - Plexiglass

80ET009

Classic



245 x 300 h 290 mm
Cap. ~ 45 pcs
Plexiglass

ET004

Traditional



315 x 410 h 370 mm
Cap. ~ 80 pcs
Plexiglass

ET004B

Horizontal

181 x 226 h 43/156 mm
Cap. ~ 16 pcs (standing)/
~ 32 pcs (laying) - Plexiglass

With removable pocket to
insert customized graphics/
con taschina removibile
per inserire grafica
personalizzata

80ET008



SNACKS



CLASSIC/CLASSICI

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm

Snack



112 x 32,5 h 15,5 mm
 Weight ~ 33 gr - Prod. 8 pcs
 Layout 2 x 4
 BPA free

21MA1912

Liquid



100 x 26 h 16 mm
 Weight ~ 30 gr - Prod. 8 pcs
 Layout 2 x 4
 BPA free

21MA1914

Pyramid



123 x 27 h 12 mm
 Weight ~ 30 gr - Prod. 8 pcs
 Layout 2 x 4

MA1915

Stairs



100 x 29 h 14 mm
 Weight ~ 30 gr - Prod. 8 pcs
 Layout 2 x 4
 BPA free

21MA1916





Modern Bon

86,6 x 31,6 h 18 mm
 Weight ~ 34,5 gr - Prod. 8 pcs
 Layout 2 x 4
 Professional mould 275 x 175 mm

MA1924

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm

Curvy



96 x 22 h 17 mm
 Weight ~ 34 gr - Prod. 10 pcs
 Layout 2 x 5

MA1920

Triangle



96 x 22 h 17 mm
 Weight ~ 23 gr - Prod. 10 pcs
 Layout 2 x 5

MA1922

Plain



96 x 22 h 15,5 mm
 Weight ~ 34 gr - Prod. 10 pcs
 Layout 2 x 5

MA1921

Classic Bon



90 x 30,8 h 16,5 mm
 Weight ~ 30 gr - Prod. 8 pcs
 Layout 2 x 4

MA1926

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



City

113 x 39 h 10 mm
 Weight ~ 45 gr - Prod. 6 pcs
 Layout 2 x 3

MA1919



Choco

120 x 24 h 11 mm
 Weight ~ 33 gr - Prod. 8 pcs
 Layout 2 x 4

MA1923

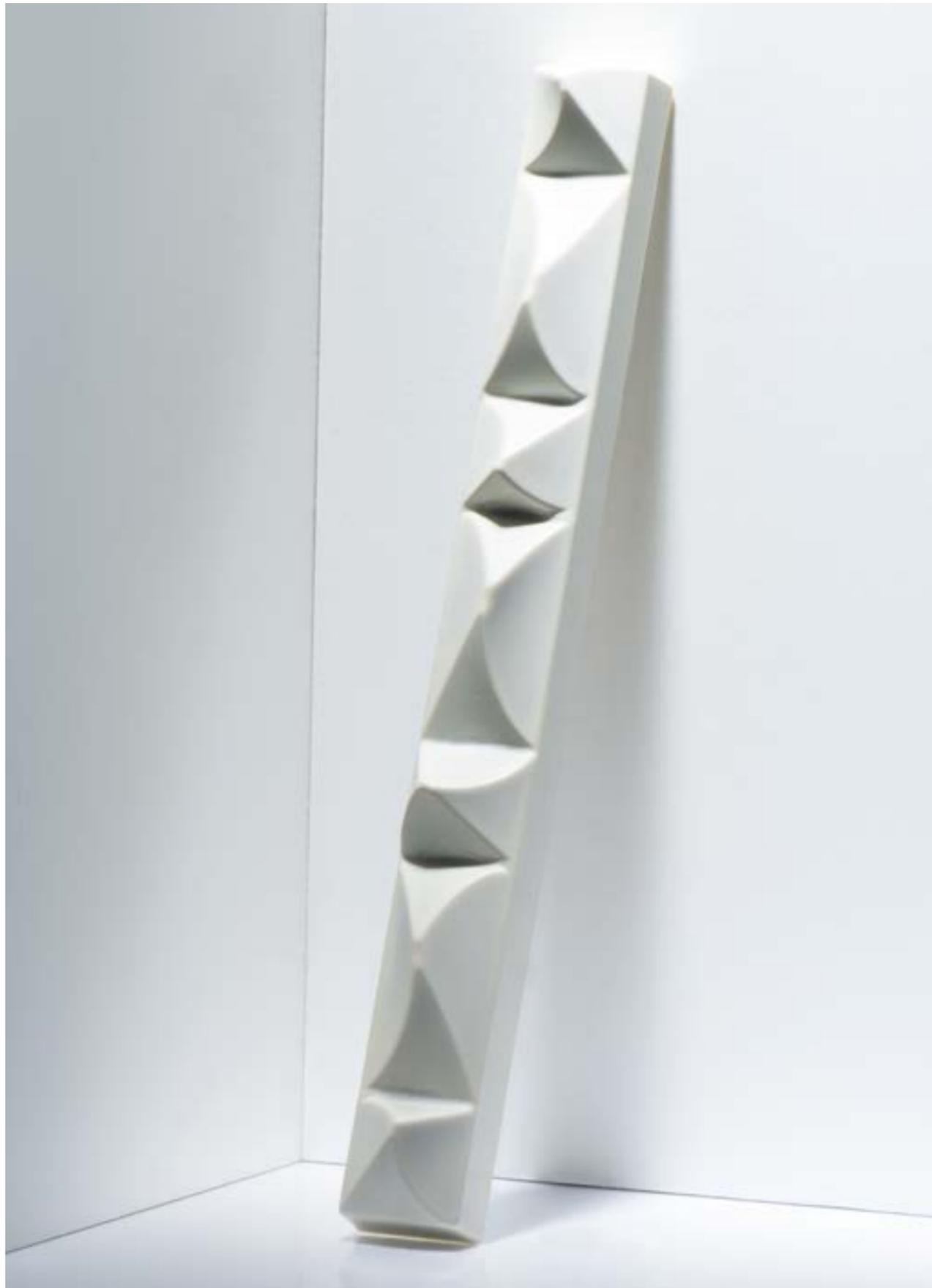


Brick

81 x 27 h 15 mm
 Weight ~ 30 gr - Prod. 12 pcs
 Layout 3 x 4

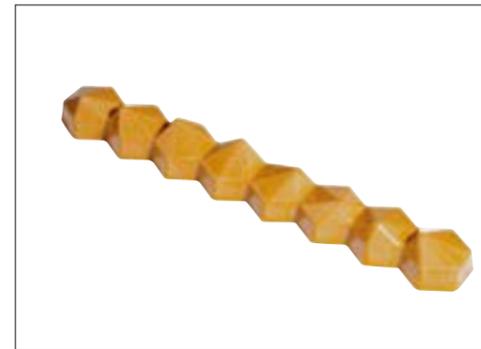
MA1918





SHARING SNACK/SNACK DA CONDIVIDERE

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



Prisma XL

202 x 32 h 19 mm
 Weight ~ 70 gr - Prod. 4 pcs
 Layout 1 x 4

MA7002



Bubble XL

200 x 23 h 17 mm
 Weight ~ 70 gr - Prod. 4 pcs
 Layout 1 x 4

MA7001



Kite XL

200 x 23 h 18 mm
 Weight ~ 62 gr - Prod. 4 pcs
 Layout 1 x 4

MA7000

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm



Flat

198 x 35 h 23 mm
 Weight ~ 160 gr - Prod. 4 pcs
 Layout 1 x 4

MA6100



Round

198 x 35 h 23 mm
 Weight ~ 150 gr - Prod. 4 pcs
 Layout 1 x 4

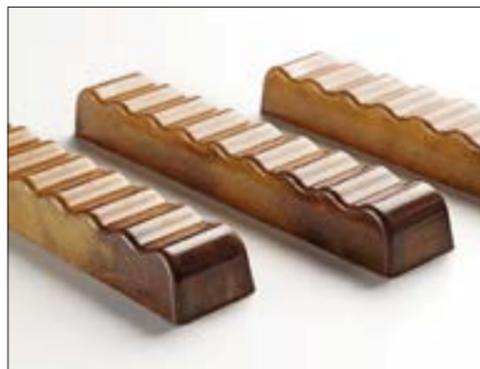
MA6101



Curvy

198 x 35 h 23 mm
 Weight ~ 150 gr - Prod. 4 pcs
 Layout 1 x 4

MA6102



Wavy

198 x 35 h 23 mm
 Weight ~ 150 gr - Prod. 4 pcs
 Layout 1 x 4

MA6103



FIGURES



WINTER TIME

Let's celebrate together the most beautiful time of the year with two new winter subjects: Balloon, a Christmas tree with soft shapes, and the friendly penguin Ice. Both subjects are available in both 3D version with hooks, for artisanal production, and in 3D version with hooks and plate, for use on rotating machines.

Celebriamo insieme il periodo più bello dell'anno con due nuovi soggetti invernali:

Balloon, un albero di Natale dalle forme morbide e il simpatico pinguino Ice. Entrambi i soggetti sono disponibili sia nella versione 3D con ganci, per la produzione artigianale, che in quella 3D con ganci e placca, per l'utilizzo sulle macchine rotative.





CHRISTMAS/NATALE TREES/ALBERI

Professional chocolate mould
Stampi professionali per cioccolato
275 x 175 mm



Chiffon

120 x 123 h 150 mm
Weight ~ 250 gr - Prod. 1 pc
Layout 2 x 1

MA3017



Treesmas

ø 75 h 120 mm
Weight ~ 45 gr - Prod. 2 pcs
Layout 4 x 1

MA3009



Diamond Tree

ø 104 h 180 mm
Weight ~ 160 gr - Prod. 1 pc
Layout 2 x 1

MA3012

CHRISTMAS/NATALE TREES/ALBERI

Professional chocolate mould
Stampi professionali per cioccolato
275 x 175 mm



Decorated by **Nicolas Nikolakopoulos**



Professional moulds 275 x 205 mm
BPA free



Balloon **New**

ø 118 h 172,5 mm - Weight ~ 85 gr
Prod. 2 + 2 pcs - Layout 2 x 1
Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

21SR109G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR109AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Professional moulds/stampi
275 x 175 mm



Merry Christmas

154 x 151 h 184 mm
Weight ~ 500 gr - Prod. 1 pc

20SR108 - Mould for artisanal production
Stampi per produzione artigianale

20SR108A - Mould for rotating machines
Stampi per rotativa



Professional moulds/stampi
275 x 175 mm



Hula Tree

ø 110 h 152 mm
Weight ~ 200 gr - Prod. 2 pcs

20SR100 - Mould for artisanal production
Stampi per produzione artigianale

20SR100A - Mould for rotating machines
Stampi per rotativa



Decorated by **Nicolas Nikolakopoulos**



Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.



Ice

79,5 x 75,5 h 114 mm - Weight ~ 45 gr
 Prod. 4 + 4 pcs
 2 moulds 275 x 205 x 48 mm - BPA free



21SR110G - 2 moulds for artisanal production with hooks
 2 stampi per produzione artigianale con ganci

21SR110AG - 2 moulds for rotating machines with hooks
 2 stampi per rotativa con ganci



XMAS BAUBLES/PALLE DI NATALE

Professional chocolate mould
Stampi professionali per cioccolato
275 x 175 mm



Diamantine

ø 62 h 72 mm
Weight ~ 50 gr - Prod. 6 pcs - Layout 3 x 2

20SR103 - Mould for artisanal production
Stampi per produzione artigianale

20SR103A - Mould for rotating machines
Stampi per rotativa



Snow

ø 60 h 72 mm
Weight ~ 47 gr - Prod. 6 pcs - Layout 3 x 2

20SR104 - Mould for artisanal production
Stampi per produzione artigianale

20SR104A - Mould for rotating machines
Stampi per rotativa



Classic

ø 60 h 72 mm
Weight ~ 47 gr - Prod. 6 pcs - Layout 3 x 2

20SR105 - Mould for artisanal production
Stampi per produzione artigianale

20SR105A - Mould for rotating machines
Stampi per rotativa



Bottle

ø 65,4 h 220 mm
 closer/tappo ø 26,8 mm
 Weight ~ 120 gr - Prod. 1 pc
 Professional mould 275 x 175 mm

MA3010





BEARS/ORSETTI

Professional chocolate mould
Stampi professionali per cioccolato
275 x 175 mm

Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.



Cuddly Bear

67 x 54 h 105 mm - Weight ~ 90 gr
Prod. 4 + 4 pcs
2 moulds 275 x 175 mm

20SR107 - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

20SR107A - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.



Surprise Bear

63 x 54 h 101 mm - Weight ~ 74 gr
Prod. 4 + 4 pcs
2 moulds 275 x 175 mm

20SR106 - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

20SR106A - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Teddy

97 x 64 h 130 mm
 Weight ~ 110 gr - Prod. 1 pc
 Layout 2 x 1

MA3014

SANTA CLAUS/BABBO NATALE



Santa

ø 70 h 120 mm
 Weight ~ 55 gr - Prod. 2 pcs
 Professional mould 275 x 175 mm

MA3008



Diamond Santa

68 x 61 h 130 mm
 Weight ~ 120 gr - Prod. 2 pcs
 Professional mould 275 x 175 mm

MA3013



Santa & Snowman

Santa Claus: ø 46 h 79 mm
 Snowman: 42 x 46 h 72 mm
 Prod. 4+4 pcs
 Professional mould 275 x 175 mm

20-C1010





Rudolph

88 x 56 h 120 mm - Weight ~ 70 gr
 Prod. 2 pcs
 Mould 275 x 175 mm



20SR101 - Mould for artisanal production
 Stampi per produzione artigianale

20SR101A - Mould for rotating machines
 Stampi per rotativa



Sir Toy

53 x 44 h 120 mm - Weight ~ 65 gr
 Prod. 4 pcs
 Mould 275 x 175 mm



20SR102 - Mould for artisanal production
 Stampi per produzione artigianale

20SR102A - Mould for rotating machines
 Stampi per rotativa

TRICK OR TREAT?

Jack and Bob pumpkins enrich the range of subjects designed to celebrate Halloween night.

Jack is the diamond-cut pumpkin achievable with the classic artisanal production mould, and then there's Bob, with his sinister grin, available in two versions: 3D with hooks for artisanal production and 3D with hooks and plate, for use on rotating machines

Le zucche Jack e Bob arricchiscono la gamma dei soggetti pensati per festeggiare la notte di Halloween.

Jack è la zucca diamantata realizzabile con lo stampo per produzione artigianale classica e poi c'è Bob, con il suo ghigno sinistro, disponibile in due versioni: 3D con ganci per la produzione artigianale e 3D con ganci e placca, per l'utilizzo sulle macchine rotative.





Professional moulds 275 x 175 mm
BPA free



Jack

90 x 89 h 77,5 mm
Weight ~ 120 gr - Prod. 2 pcs

21MA3019



Professional moulds 275 x 205 mm
BPA free



Bob

80 x 78 h 105 mm - Weight ~ 45 gr
Prod. 4 + 4 pcs
Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

21SR111G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR111AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



HALLOWEEN



Amleto

96 x 75 h 100 mm
 Weight ~ 137 gr - Prod. 2 pcs
 Layout 2 x 2
 Professional mould 275 x 175 mm

MA3018



EASTER/PASQUA



Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.



New

Soulmate

ø 102 h 165 mm - Weight ~ 200 gr
Prod. 2 + 2 eggs - Layout 2 x 1
2 moulds 275 x 205 x 102,2 mm - BPA free

21SR023G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR023AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Blossom

signed by Philip Houry

ø 105 h 165 mm
 Weight ~ 200 gr - Prod. 1 egg
 Layout 2 x 1
 Mould 275 x 175 x 56 mm
 BPA free
 base not included/base non inclusa

21U505



Cocoa

signed by Alberto Simionato

ø 93,5 h 165 mm
 Weight ~ 275 gr - Prod. 1 egg
 Layout 2 x 1
 Mould 275 x 175 x 50 mm
 BPA free
 base not included/base non inclusa

21U506



Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



Happy Easter

ø 156 h 228 mm
 Prod. 1 egg/uovo ~ 330 gr
 base not included/base non inclusa

20SR022 - Mould for artisanal production
 Stampi per produzione artigianale

20SR022A - Mould for rotating machines
 Stampi per rotativa



Crack

ø 100 h 150 mm
 Prod. 2 eggs/uova ~ 160 gr
 base not included/base non inclusa

20SR021 - Mould for artisanal production
 Stampi per produzione artigianale

20SR021A - Mould for rotating machines
 Stampi per rotativa



Suave

ø 113 h 150 mm
 Prod. 2 eggs/uova ~ 220 gr
 base not included/base non inclusa

20SR020 - Mould for artisanal production
 Stampi per produzione artigianale

20SR020A - Mould for rotating machines
 Stampi per rotativa





Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm



Bond

ø 101 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg/uovo
 Layout 2 x 1

20U504



Diamond

ø 99 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg/uovo
 Layout 2 x 1

20U502



Diamond Base

68 x 68 h 5,5 mm
 Weight ~ 16 gr - Prod. 6 pcs
 Layout 3 x 2

20U503



Drip

ø 100 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg/uovo
 Layout 2 x 1
 Professional mould 275 x 175 mm

20U501



Puzzle

ø 105 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg/uovo
 Layout 2 x 1
 Professional mould 275 x 175 mm

20U500



SMOOTH EGGS/ UOVA LISCE



Egg 15

ø 104 h 150 mm
Weight ~ 230 gr - Prod. 2 eggs/uova
Professional mould 275 x 175 mm

20SR001 - Mould for artisanal production
Stampi per produzione artigianale

20SR001A - Mould for rotating machines
Stampi per rotativa



Egg 17

ø 120 h 175 mm
Weight ~ 260 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

20SR003 - Mould for artisanal production
Stampi per produzione artigianale

20SR003A - Mould for rotating machines
Stampi per rotativa



Egg 20

ø 141 h 204 mm
Weight ~ 380 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

20SR002 - Mould for artisanal production
Stampi per produzione artigianale

20SR002A - Mould for rotating machines
Stampi per rotativa



Egg 23

ø 160 h 230 mm
Weight ~ 430 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

20SR004 - Mould for artisanal production
Stampi per produzione artigianale

20SR004A - Mould for rotating machines
Stampi per rotativa



SMOOTH HALF EGG/MEZZE UOVA LISCE

Gli stampi per realizzare uova lisce sono composti da due metà unite da magneti, ideali per realizzare 2 uova. Il materiale scelto per lo stampo garantisce un risultato perfetto anche con forme e dimensioni sofisticate.

The mould for making plain eggs consists of two halves joined by magnets, ideal for making 2 eggs. The material chosen for the mould guarantees a perfect result even with sophisticated shapes and sizes.

Professional chocolate mould
Stampi professionali per cioccolato



Cod.	Size (mm)	Mould (mm)	Prod.	~ gr
20U032N	22 x 32	275 x 175	32 pcs	7
20U064N	44 x 64	275 x 175	10 pcs	25
20U105N	72 x 105	275 x 175	4 pcs	70
20U130N	90 x 130	275 x 175	2 pcs	150
20U150N	104 x 150	275 x 175	2 pcs	230
20U175N	121 x 175	275 x 175	1 pc	260
20U204N	141 x 204	275 x 175	1 pc	380
20U227N	157 x 227	275 x 175	1 pc	430

Cod.	Size (mm)	Mould (mm)	Prod.	~ gr
20U258	258 x 175	365 x 200	1 pc	500
20U320	320 x 210	365 x 275	1 pc	850

EASTER FIGURES/SOGGETTI DI PASQUA



Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

New

Minou

77 x 75,5 h 155 mm - Weight ~ 160 gr
Prod. 2 + 2 pcs
2 moulds 275 x 205 x 86,6 mm - BPA free

21SR010G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR010AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

New

Charlie

73 x 73 h 80 mm - Weight ~ 70 gr
Prod. 6 + 6 pcs
2 moulds 275 x 175 x 72,4 mm - BPA free

21SR009G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR009AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

Ms Hen

126 x 81 h 150 mm - Weight ~ 145 gr
Prod. 2 + 2 pcs - Layout 2 x 1
2 moulds 275 x 205 x 88 mm - BPA free

21SR005G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR005AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

Lil Chick

94 x 62 h 108,5 mm - Weight ~ 110 gr
Prod. 4 + 4 pcs - Layout 2 x 2
2 moulds 275 x 205 x 70 mm - BPA free

21SR006G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR006AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

Peter

89 x 89 h 110 mm - Weight ~ 125 gr
Prod. 4 + 4 pcs - Layout 2 x 2
2 moulds 275 x 205 x 96 mm - BPA free



21SR007G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR007AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.

Fluffy

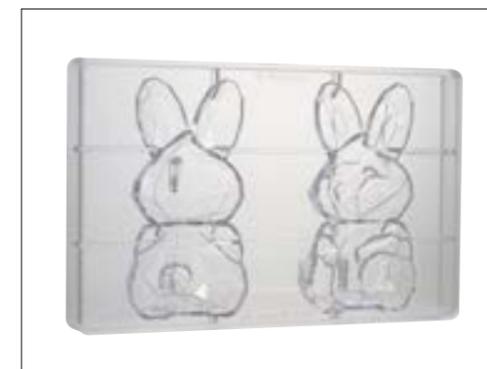
75 x 81 h 62,5 - Weight ~ 95 gr
Prod. 6 + 6 pcs - Layout 3 x 2
2 moulds 275 x 205 x 92 mm - BPA free



21SR008G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR008AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Roger

78 x 73 h 150 mm
 Weight ~ 130 gr - Prod. 1 pc
 Professional mould 275 x 175 mm

MA3016



Rabbit

Chick



120 x 120 h 220 mm
Weight ~ 480 gr - Prod. 1 pc
Thermoformed 3D moulds

160 x 120 h 210 mm
Weight ~ 460 gr - Prod. 1 pc
Thermoformed 3D moulds

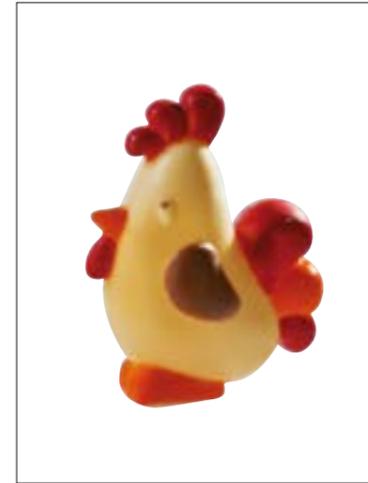
MAC604S

MAC602S



Rooster

Chick



100 x 160 h 126 mm
Weight ~ 80 gr - Prod. 2 pcs
Professional mould
275 x 175 mm

65 x 84 h 80 mm
Weight ~ 45 gr - Prod. 6 pcs
Professional mould
275 x 175 mm

20-C1955

20-C1957



Smooth Heart

75 x 70 h 22 mm
 Weight ~ 27 gr
 Prod. 6 pcs
 Layout 3 x 2
 Professional mould
 275 x 175 mm

MA1996

45 x 42 h 16 mm
 Weight ~ 14 gr
 Prod. 12 pcs
 Layout 4 x 3
 Professional mould
 275 x 175 mm

MA1995



Diamond Heart

70 x 66 h 20 mm
 Weight ~ 17 gr
 Prod. 6 pcs
 Layout 3 x 2
 Professional mould
 275 x 175 mm

MA3015

SPECIALS & NAPOLITAINS





CIRCLE DISK/DISCHETTI

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm

Circle 30



ø 30 h 3 mm
 Weight ~ 2,5 gr - Prod. 24 pcs
 Layout 6 x 4

MA1026

Circle 33



ø 33 h 4 mm
 Weight ~ 4 gr - Prod. 24 pcs
 Layout 6 x 4

MA1027

Circle 40



ø 40 h 4 mm
 Weight ~ 5,5 gr - Prod. 15 pcs
 Layout 5 x 3

MA1028

Circle 75



ø 75 h 5 mm
 Weight ~ 25 gr - Prod. 6 pcs
 Layout 3 x 2

MA1030

CUPS & SPOON/TAZZE & CUCCHIAINO

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm

Spoon



92 x 26 h 7 mm
 Weight ~ 6 gr
 Prod. 13 pcs

MA3006

Big Cup



55 x 69 h 34 mm
 Weight ~ 20 gr
 Prod. 7 pcs

MA1951

Small Cup



47 x 59 h 30 mm
 Weight ~ 17 gr
 Prod. 7 pcs

MA1953





CHOCOLATE MIGNON

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm

A chocolate mignons moulds collection for making pralines or exquisite small mignon holders. Some of the collection models were inspired by the ice-cream waffle cones and mini-cups. Besides making shiny and uniform chocolates, the professional moulds of Martellato helps remove the pralines with greater ease and minimises any risk of breaking them.

Una collezione di stampi per mignon di cioccolato ideale per preparare praline o piccoli contenitori per mignon dal grande sapore: Martellato ha realizzato una serie di modelli ispirati ai coni cialda e alle coppette per gelato. Oltre a conferire al cioccolato brillantezza e uniformità, lo stampo professionale made in Martellato agevola la sformatura e minimizza ogni rischio di rottura.

Cornetto



ø 32 h 37 mm
 Weight ~ 10 gr - Prod. 20 pcs
 Layout 5 x 4

20GU001

Stella



ø 40 h 17 mm
 Weight ~ 10 gr - Prod. 15 pcs
 Layout 5 x 3

20GU002

Flora



33 x 31 h 20 mm
 Weight ~ 10 gr - Prod. 24 pcs
 Layout 6 x 4

20GU003



Cercle



ø 37 h 14 mm
Weight ~ 10 gr - Prod. 15 pcs
Layout 5 x 3

20GU007

Cube



27 x 27 h 31 mm
Weight ~ 10 gr - Prod. 28 pcs
Layout 7 x 4

20GU008

Carrè



33 x 33 h 14 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4

20GU009

Beso



33 x 33 h 23 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4

20GU004

Mug



32 x 42 h 29 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4

20GU005

Rondes



ø 27 h 31 mm
Weight ~ 10 gr - Prod. 28 pcs
Layout 7 x 4

20GU006

Cup



44 x 56 h 39 mm
Weight ~ 10 gr - Prod. 12 pcs
Layout 4 x 3

20GU500

Coupe



ø 40 h 18,5 mm
Weight ~ 10 gr - Prod. 15 pcs
Layout 5 x 3

20GU501

Cafe



44 x 55 h 23 mm
Weight ~ 10 gr - Prod. 12 pcs
Layout 4 x 3

20GU502

NAPOLITAINS

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



Timeless



74 x 33 h 5 mm
 Weight ~ 13 gr - Prod. 12 pcs
 Layout 3 x 4

MA2007

Lulu



32 x 32 h 4 mm
 Weight ~ 5 gr - Prod. 24 pcs
 Layout 6 x 4

MA2002

Liquid



31 x 31 h 4,5 mm
 Weight ~ 4 gr - 24 pcs
 Layout 6 x 4

MA6001

City



34 x 34 h 4 mm
 Weight ~ 4 gr -Prod. 24 pcs
 Layout 6 x 4

MA6006

Brick



45 x 23 h 6 mm
 Weight ~ 4 gr - Prod. 20 pcs
 Layout 5 x 4

MA6005

Classic



50 x 26 h 3 mm
 Weight ~ 5 gr - Prod. 16 pcs
 Layout 4 x 4

MA2006

Spiral



ø 39 h 4,5 mm
 Weight ~ 4 gr - Prod. 15 pcs
 Layout 5 x 3

MA6003

Jem



42 x 25 h 6 mm
 Weight ~ 4 gr - Prod. 20 pcs
 Layout 5 x 4

MA6002

HALF-SPHERES & DECORATIONS



HALF-SPHERES/SEMISFERE



Excellent spheres

Professional chocolate mould
Stampi professionali per cioccolato
 275 x 175 mm



Cod.	Size (mm)	Weight	Layout	Prod.
MA5003	ø 20	2,5 gr (full/piena) 1,5 gr (shell/camicia)	9 x 5	45 pcs
MA5007	ø 25	5 gr (full/piena) 2,6 gr (shell/camicia)	7 x 4	28 pcs
MA5000	ø 30	4 gr (full/piena) 9 gr (shell/camicia)	6 x 4	24 pcs
MA5008	ø 35	8 gr (full/piena) 3 gr (shell/camicia)	5 x 3	15 pcs
MA5004	ø 40	11 gr	5 x 3	15 pcs
MA5009	ø 45	13 gr	4 x 3	12 pcs
MA5001	ø 50	17 gr	4 x 2	8 pcs
MA5010	ø 55	20 gr	3 x 2	6 pcs
MA5005	ø 60	25 gr	3 x 2	6 pcs
MA5006	ø 80	50 gr	2 x 2	4 pcs
MA5002	ø 100	80 gr	2 x 2	2 pcs





TYPEFACE & SNOWFLAKES

LETTERE E FIOCCHI DI NEVE

Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm

Whether semifreddi, cakes or chocolate pieces, with these decoration moulds you can make letters and numbers for special occasions such as birthdays or anniversaries, or you can create tasty compositions with the chocolate snowflake mould in different sizes. All you have to do is simply use your imagination.

Che siano semifreddi, torte o piece in cioccolato, con questi stampi per decoro potrai realizzare lettere e numeri da utilizzare nelle occasioni speciali come compleanni o anniversari, oppure potrai creare gustose composizioni con lo stampo per fiocchi di neve in cioccolato dalle diverse misure. Quello che devi fare è semplicemente usare la fantasia.

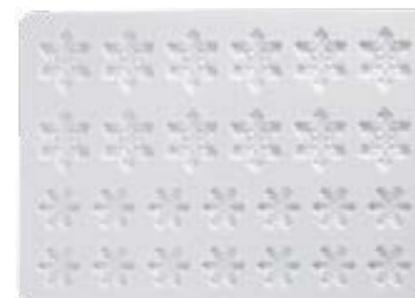


Letters & Numbers

h 30 mm

MA3005

**LETTERS AND
NUMBERS
123456789**



Snowflakes

14 pcs ø 30 h 4 mm - Weight ~1 gr
 12 pcs ø 40 h 4 mm - Weight ~2 gr

20-D029



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