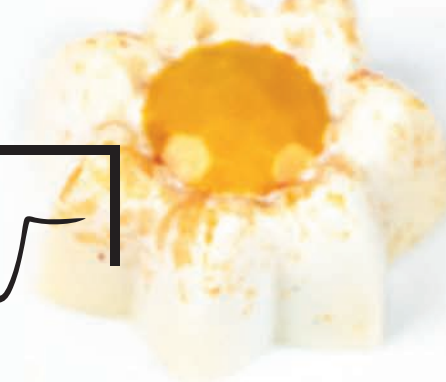


new
**COL
LECT
ION**

22-23



SUPREME

CHOCOLATE MOULDS
FOR ARTISANAL PRODUCTIONS

SCAN ME



Easter objects

A Pasqua sorprendi con idee originali e creatività fuori dal comune, decorate dal maestro cioccolatiere Nicolas Nikolakopoulos.
Con i nuovi stampi progettati con materiali selezionati di alta qualità, potrai assicurare massima attenzione ai dettagli.

At Easter surprise with original ideas and unusual creativity, decorated by master chocolatier Nicolas Nikolakopoulos. With the new moulds designed with selected high-quality materials, you can ensure maximum attention to detail.



Roger

New

MA3016

78 x 73 x h 150 mm
Prod. 1 pcs - Weight ~ 130 gr
Polycarbonate mould



Easter EGGS

Sono in polycarbonato di alta qualità gli stampi per Uova in cioccolato proposti per la prossima Pasqua. Che sia il modello Happy Easter o l'uovo Crack, il risultato è un prodotto di grande effetto realizzabile facilmente.

*The moulds for chocolate eggs of this Easter are made of high quality polycarbonate.
Whether it is the Happy Easter model or the Crack egg, the result is a product of great effect made easily.*

Polycarbonate moulds with magnets 275 x 175 mm



Decorated by
Nicolas Nikolakopoulos



4



Happy Easter

New

20SR022

ø 156 x h 228 mm
Prod. 1 pcs - Weight ~ 330 gr
3D Polycarbonate mould with magnets

5

Easter EGGS



Decorated by
Nicolas Nikolakopoulos



Crack

New

20SR021

ø 100 x h 150 mm
Prod. 2 pcs - Weight ~ 160 gr
3D Polycarbonate mould with magnets

6



Suave

New

20SR020

ø 113 x h 150 mm
Prod. 2 pcs - Weight ~ 220 gr
3D Polycarbonate mould with magnets

7

Easter EGGS



Decorated by
Nicolas Nikolakopoulos



Decorated by
Nicolas Nikolakopoulos

8

Egg 15



20SR001

ø 104 h 150 mm
Prod. 2 pcs - Weight ~ 230 gr
3D Polycarbonate mould with magnets

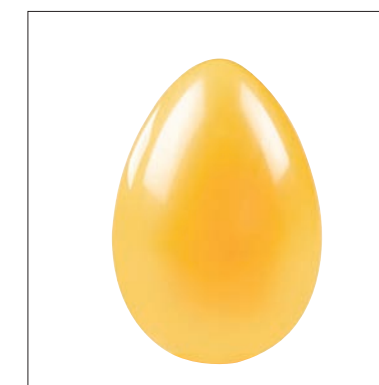
Egg 20



20SR002

ø 141 x h 204 mm
Prod. 1 pcs - Weight ~ 380 gr
3D Polycarbonate mould with magnets

Egg 17

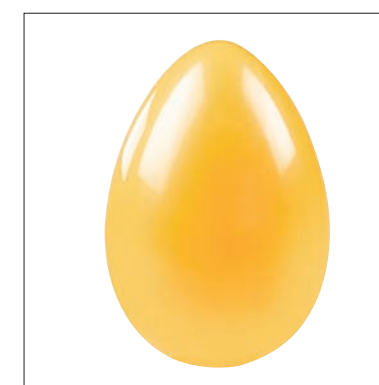


New

20SR003

ø 120 h 175 mm
Prod. 1 pcs - Weight ~ 260 gr
3D Polycarbonate mould with magnets

Egg 23



New

20SR004

ø 160 h 230 mm
Prod. 1 pcs - Weight ~ 430 gr
3D Polycarbonate mould with magnets

9

Special DAYS

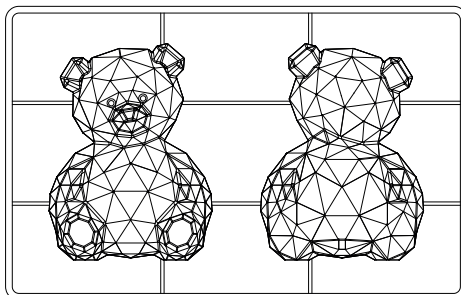
Soggetti e praline, non solo per San Valentino. Tante creatività per la Festa della Mamma e del Papà: dall'orsetto Teddy, alle praline a forma di fiore fino al cappello Snapback. Ricrea i soggetti alla perfezione con gli stampi in policarbonato.

Objects and pralines, not just for Valentine's Day. Lots of creativity for Mother's and Father's Day: from Teddy bear to flower-shaped pralines to Snapback hats. Recreate the figures in a perfect way with polycarbonate moulds.

Teddy

MA3014

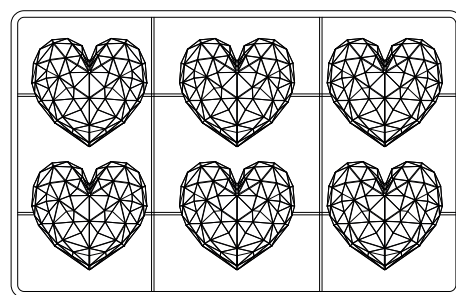
97 x 64 h 130 mm
Prod. 1 pcs - Weight ~ 110 gr
Polycarbonate mould



Diamond Heart

MA3015

70 x 66 h 20 mm
Prod. 6 pcs - Weight ~ 14 gr
Polycarbonate mould



Dafne



New

MA1055

ø 35 x h 16 mm
Prod. 24 pcs - Weight ~ 11 gr
Polycarbonate mould

Deep Heart



New

MA1056

27 x 27 h 16 mm
Prod. 28 pcs - Weight ~ 11 gr
Polycarbonate mould



Decorated by
Nicolas Nikolakopolous



Special DAYS



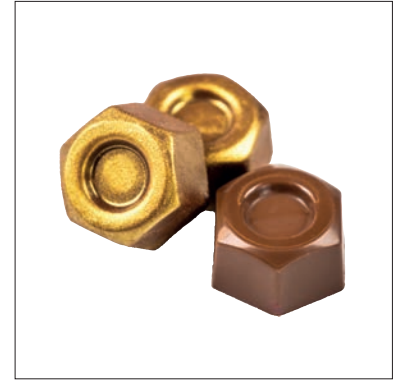
Decorated by
Nicolas Nikolakopoulos

Bolt

New

MA1054

31 x 27 x h 16 mm
Prod. 24 pcs - Weight ~ 11 gr
Polycarbonate mould



Joe

New

MA1053

16 x 54 h 16 mm
Prod. 16 pcs - Weight ~ 10 gr
Polycarbonate mould



Snapback

New

MA7003

82 x 59 x 37 mm
Prod. 6 pcs - Weight ~ 45 gr
Polycarbonate mould



Christmas TIME

Dai vita alla magia del Natale con tante idee natalizie progettate dai nostri designer: Rudolph, Sir Toy, Hula Tree e Diamantine. Lascia il segno sulle tue creazioni con il timbro Santa, ideato dal Maestro Cioccolatiere Frank Haasnoot.

Bring the magic of Christmas to life with all the Christmas ideas realized by our designers: Rudolph, Sir Toy, Hula Tree and Diamantine. Leave your mark on your creations with the Santa stamp, designed by Master Chocolatier Frank Haasnoot.

Diamantine



20SR103

ø 62 h 72 mm
Prod. 6 pcs - Weight ~ 50 gr
Polycarbonate mould

Rudolph



20SR101

88 x 56 h 120 mm
Prod. 2 pcs - Weight ~ 70 gr
Polycarbonate mould

Hula Tree



20SR100

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

Sir Toy



20SR102

53 x 44 h 120 mm
Prod. 4 pcs - Weight ~ 65 gr
Polycarbonate mould

STAMP

Chocolate Decoration Tool

Created by  **FRANK
HAASNOOT**



Santa



20FH38L - ø 6 cm



Vip

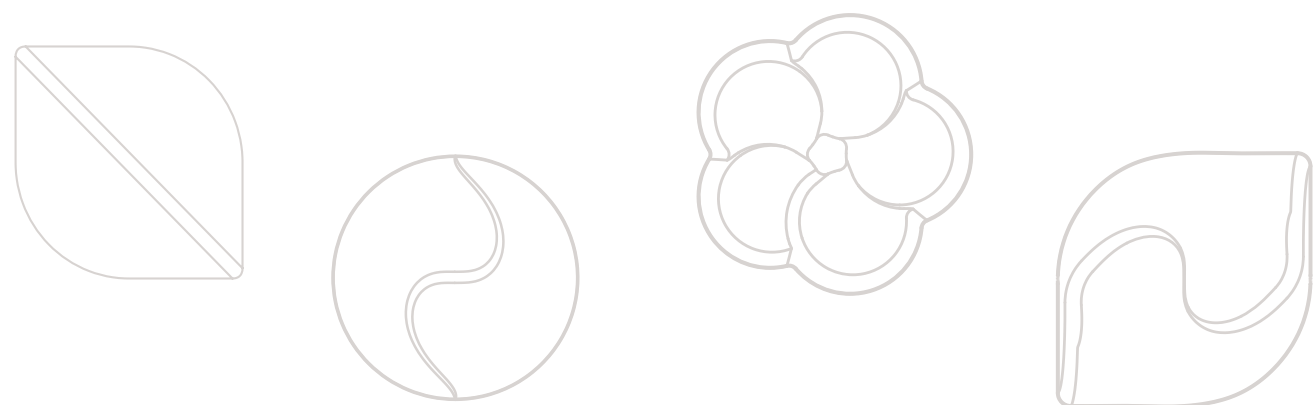
VERY
IMPORTANT
PRALINE

Vip | VERY
IMPORTANT
PRALINE



Una linea di stampi che nasce dalla collaborazione tra Martellato e quattro Pastry Chef di fama internazionale per creare praline VIP.

From the collaboration between Martellato and four world renowned Pastry Chefs comes this line of moulds to create VIP pralines.


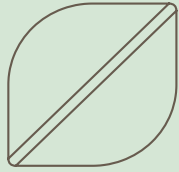
Polycarbonate moulds 275 x 175 mm




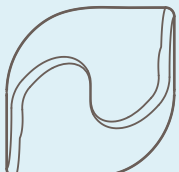
dune
KARIM BOURGI




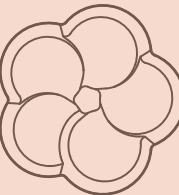
mount
PHILIP KHOURY



flow
WEI LOONTAN



flora
JAVIER GUILLÉN

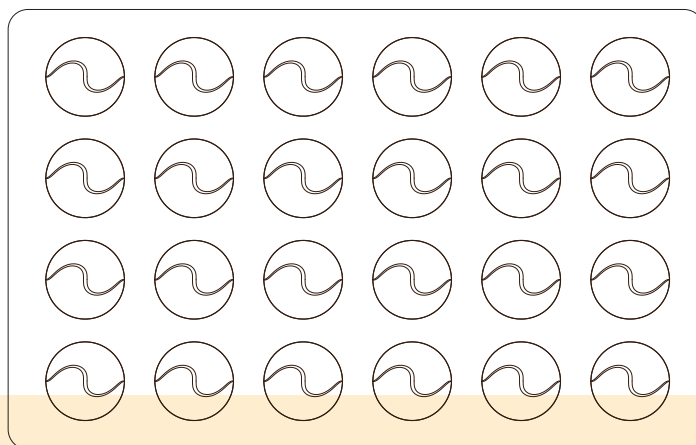


dune



CREATED WITH

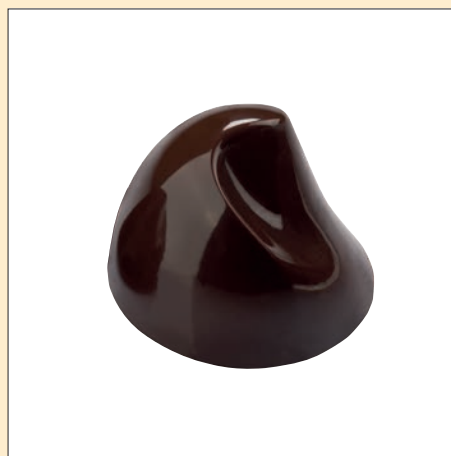
Karim Bourgi



Dune

MA1052

ø 31 h 21 mm
Prod. 24 pcs - Weight ~ 10 gr
Polycarbonate mould

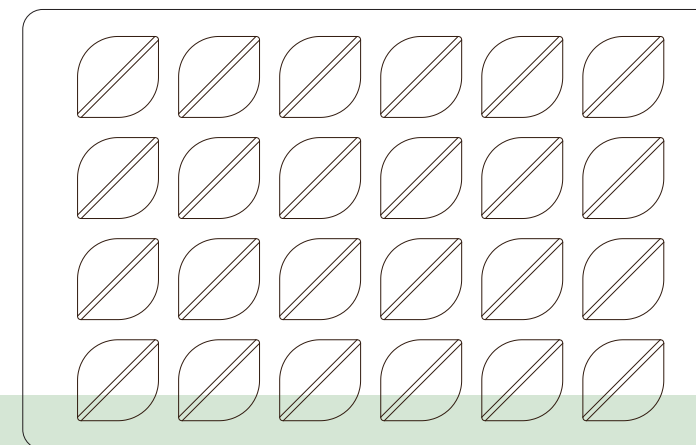


mount



CREATED WITH

Philip Khoury



Mount

MA1047

32 x 32 h 23 mm
Prod. 24 pcs - Weight ~ 9 gr
Polycarbonate mould

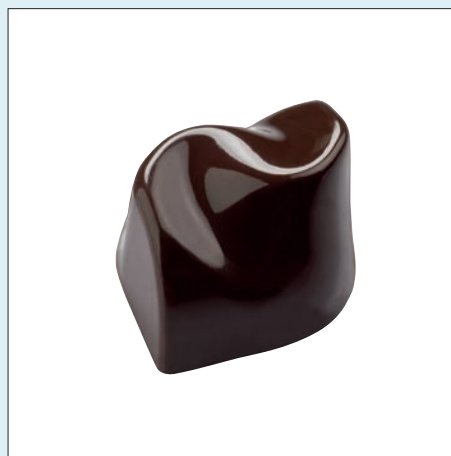
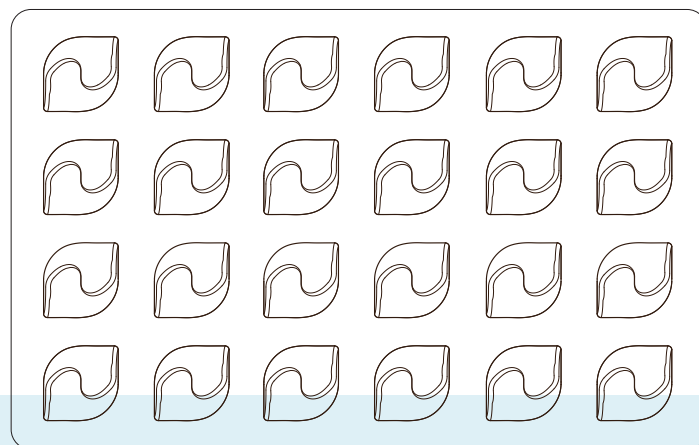


flow



CREATED WITH

Wei Loon Tan



Flow

MA1051

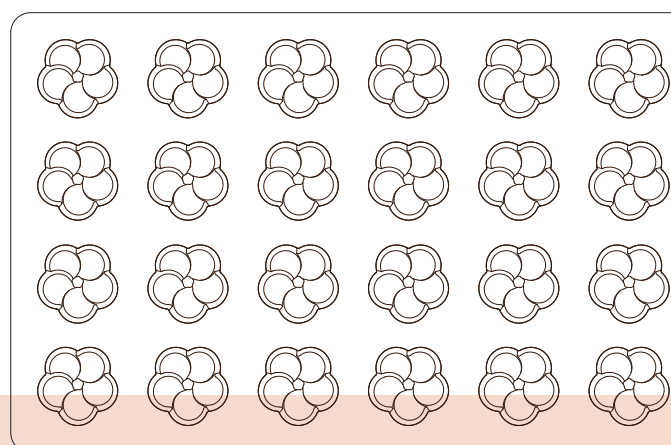
29 x 29 h 18 mm
Prod. 24 pcs - Weight ~ 11 gr
Polycarbonate mould

flora



CREATED WITH

Javier Guillén



Flora

MA1050

30 x 31 h 18 mm
Prod. 24 pcs - Weight ~ 11 gr
Polycarbonate mould

Contemporary

Stampi in policarbonato per praline dalle forme moderne ed essenziali ispirate alle tendenze attuali. Alta produttività e alta qualità contraddistinguono gli stampi Made in Italy.

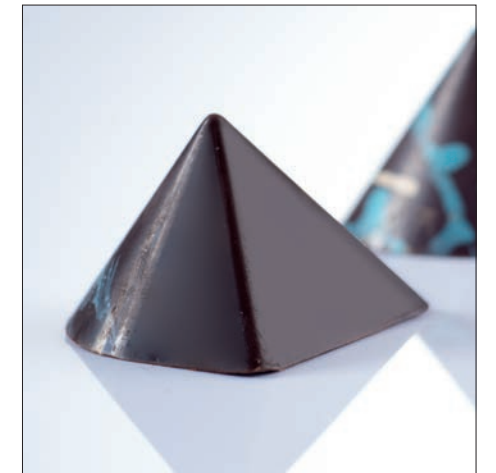
Polycarbonate moulds for pralines with modern and essential shapes inspired by current trends. Made in Italy, high productivity and high quality moulds.

Polycarbonate moulds 275 x 175 mm

Side

MA1048

32 x 32 h 23 mm
Prod. 24 pcs - Weight ~ 9 gr
Polycarbonate mould



Oblio

MA1049

ø 32 h 23 mm
Prod. 24 pcs - Weight ~ 8 gr
Polycarbonate mould



PERFORMANCE

designed for Chocolate Machines



Stampi in policarbonato **adatti all'uso sulle macchine rotative** per realizzare soggetti in cioccolato. Gli stampi della linea Spinning Mould consentono elevate performance produttive. Sono formati da due metà che si uniscono tra loro con calamite, e sono dotate di placca in acciaio sul lato lungo dello stampo, per fissarli ai magneti della macchina.

Polycarbonate moulds **suited for use on rotating machines** to produce chocolate subjects. The moulds in the Spinning Mould line enable high production performance. They consist of two halves that are joined together with magnets, and are fitted with a steel plate on the long side of the mould to fix them to the machine magnets.



Egg

20SR001A

ø 104 h 150 mm
Prod. 2 pcs - Weight ~ 230 gr
Polycarbonate mould



Egg

New

20SR003A

ø 120 h 175 mm
Prod. 1 pcs - Weight ~ 260 gr
Polycarbonate mould



Egg

20SR002A

ø 141 x h 204 mm
Prod. 1 pcs - Weight ~ 380 gr
Polycarbonate mould



Egg

New

20SR004A

ø 160 h 230 mm
Prod. 1 pcs - Weight ~ 430 gr
Polycarbonate mould

SCAN ME



Happy Easter

New

20SR022A

ø 156 x h 228 mm
Prod. 1 pcs - Weight ~ 330 gr
Polycarbonate mould



Crack

New

20SR021A

ø 100 x h 150 mm
Prod. 2 pcs - Weight ~ 160 gr
Polycarbonate mould



Suave

New

20SR020A

ø 113 x h 150 mm
Prod. 2 pcs - Weight ~ 220 gr
Polycarbonate mould





Tree

20SR100A

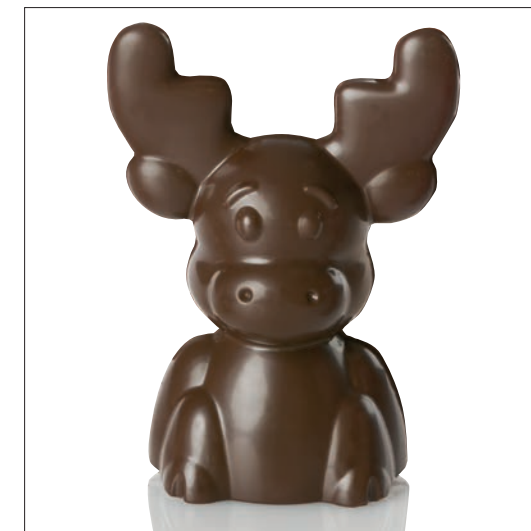
ø 110 x h 152 mm
Prod. 2 pcs - Weight ~ 200 gr
Polycarbonate mould



Reindeer

20SR101A

88 x 56 h 120 mm
Prod. 2 pcs - Weight ~ 70 gr
Polycarbonate mould



Toy

20SR102A

53 x 44 h 120 mm
Prod. 4 pcs - Weight ~ 65 gr
Polycarbonate mould



Diamond Ball

20SR103A

ø 62 h 72 mm
Prod. 6 pcs - Weight ~ 50 gr
Polycarbonate mould



BLACK sil

Silicone Moulds



Una linea di stampi in silicone alimentare di alta qualità e design per esaltare l'estetica ed il gusto delle vostre produzioni. Forme moderne ed essenziali, facili da sfornare, che assicurano sempre ottimi risultati. Adatti per preparazioni sia dolci che salate, gli stampi made in Italy Martellato mantengono inalterate nel tempo le loro caratteristiche.

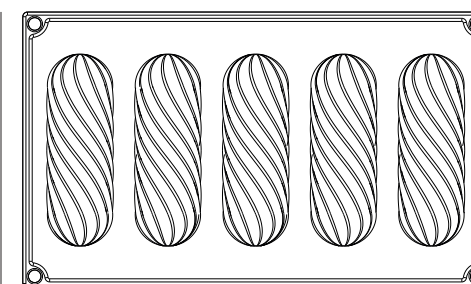
High quality and top design food grade silicone moulds to enhance the aesthetics and taste of your products. Modern and essential shapes, easy to un mould, that always ensure excellent results. Suitable for both sweet and savoury preparations, Martellato's made in Italy moulds maintain their characteristics and quality unchanged over time.



Silicone moulds 297 x 176 mm

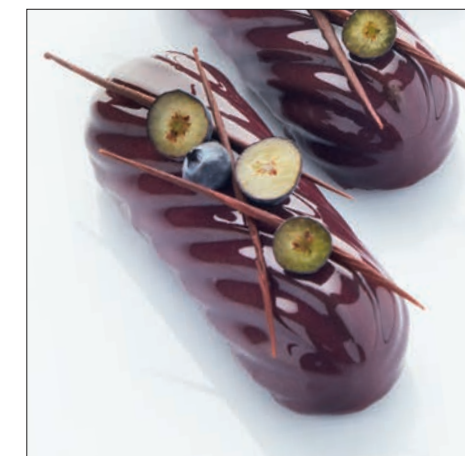


Twist Eclair

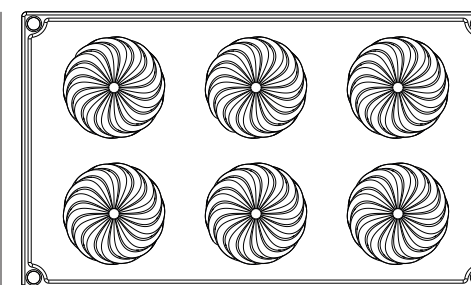


30SIL505

Single portion: 120 x 40 h 33 mm
Vol. ~ 110 ml - Prod. 5 pcs



Twist



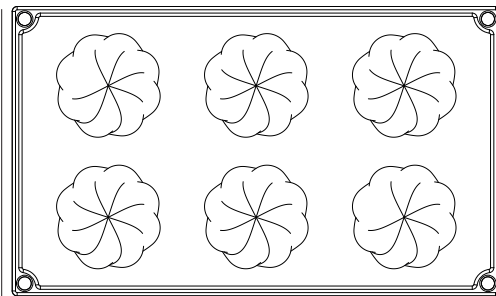
30SIL506

Single portion: ø 62 h 55 mm
Vol. ~ 110 ml - Prod. 6 pcs



New

Harmony



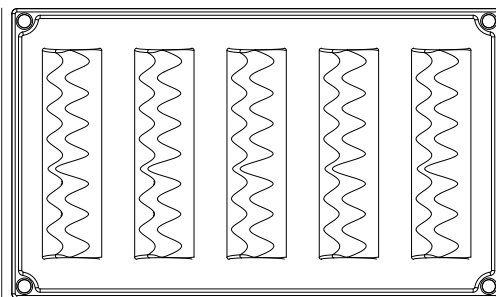
30SIL508

Single portion: 63 x 63 h 53 mm
Vol. ~ 110 ml - Prod. 6 pcs



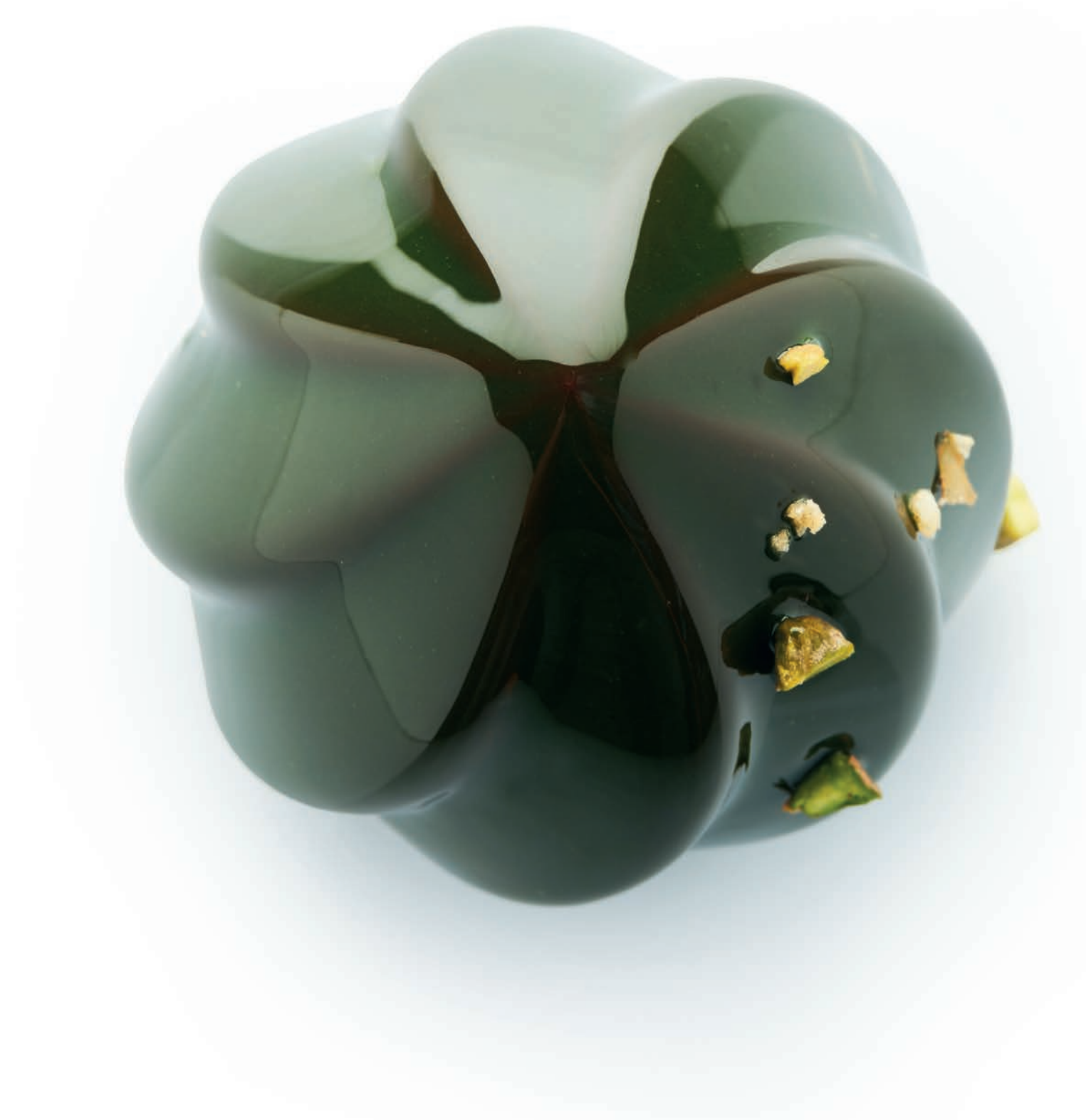
New

Ritmo



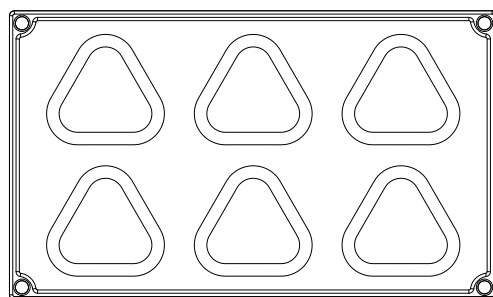
30SIL509

Single portion: 128 x 36 h 32,5 mm
Vol. ~ 108 ml - Prod. 5 pcs



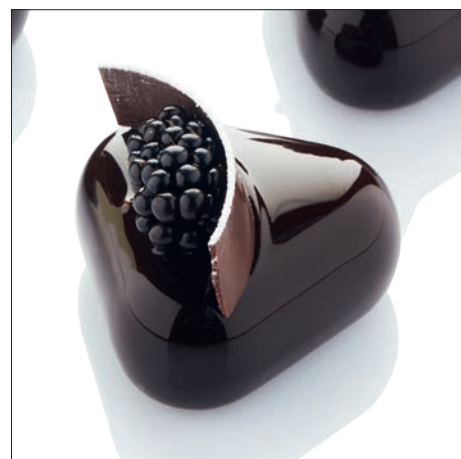
New

Triangle

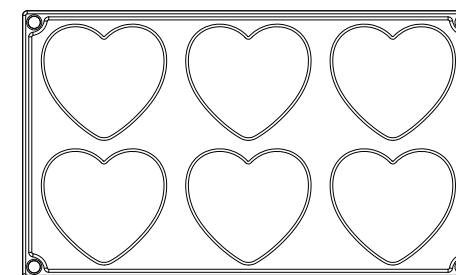


30SIL507

Single portion: 71,5 x 67 h 35,5 mm
Vol. ~ 104 ml - Prod. 6 pcs



Love

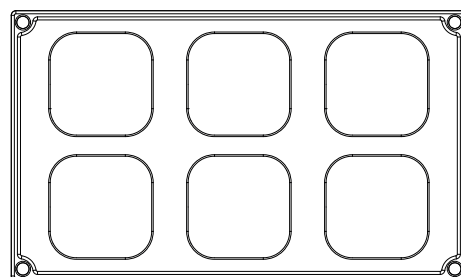


30SIL502

Single portion: 74,5 x 68 h 30 mm
Vol. ~ 89 ml - Prod. 6 pcs



Box

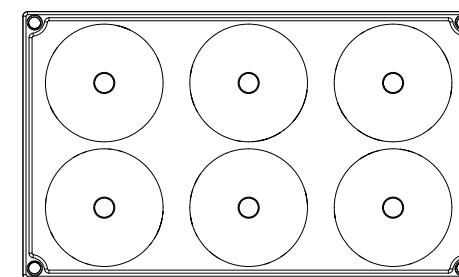


30SIL501

Single portion: 64 x 64 h 34 mm
Vol. ~ 115 ml - Prod. 6 pcs



Donuts

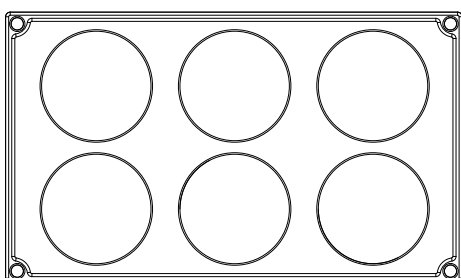


30SIL503

Single portion: ø 75 h 25 mm
Vol. ~ 89 ml - Prod. 6 pcs



Circle

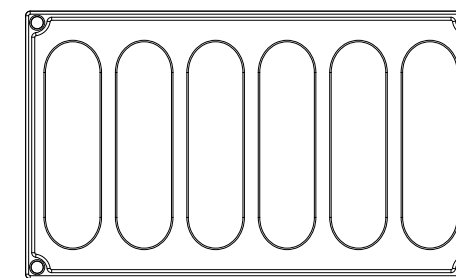


30SIL500

Single portion: ø 69 h 35 mm
Vol. ~ 110 ml - Prod. 6 pcs



Eclair



30SIL504

Single portion: 130 x 30 h 28 mm
Vol. ~ 84 ml - Prod. 6 pcs





Champion du Monde
LUIGI BIASETTO uses ONE STRIP



SCAN ME

Il futuro è in un gesto

Una nuova generazione di stampi Made in Italy che stanno cambiando il modo di lavorare in laboratorio. Pratici, economici e veloci, gli stampi monouso per torte e individual cake consentono di velocizzare la produzione di semifreddi, risparmiando tempo, riducendo i costi, eliminando l'uso di detergenti e il consumo di acqua dovuto ai lavaggi.

The future is in One move

A new generation of Made in Italy moulds that are changing the way professionals work in the laboratory. Practical, economical and fast, disposable moulds for cakes and individual cakes allow you to speed up production of semifreddo, saving time, reducing costs and eliminating the use of detergents and water consumption due to washing.

100% 
RECYCLABLE





Perché scegliere One Strip?

Con One Strip avrai:

- **30%** dei TEMPI di produzione
- **15%** del COSTO dei materiali
- **20%** della MANODOPERA
- **25%** dei CONSUMI

Why choose One Strip?

One Strip saves:

- **30%** of production TIMES
- **15%** of the COSTS of materials
- **20%** of LABOUR
- **25%** of CONSUMPTION

Cake Mould

- | | |
|---|--|
| New
ONE14H35
ø 140 x h35 mm
Pack 140 pcs | New
ONE14H40
ø 140 x h 40 mm
Pack 140 pcs |
| ONE16
ø 160 x h 40 mm
Pack 100 pcs | ONE18
ø 180 x h 40 mm
Pack 100 pcs |
| ONE20
ø 200 x h 40 mm
Pack 100 pcs | ONE22
ø 220 x h 40 mm
Pack 100 pcs |



Individual

- ONE06**
ø 63 x h 40 mm
Prod. 6 pcs/bar
Pack 72 bars
Prod. for 60x40 tray
6x9=54 pcs



pastry **RING**

Sei nuove forme si aggiungono alla collezione di Pastry Ring Martellato. Fasce in acciaio inox di alta qualità con bordi perfettamente dritti e superficie liscia, per facilitare la sfornatura ed ottenere risultati impeccabili. Le fasce inox Martellato sono adatte sia per la cottura che per il congelamento di dolci moderni e creativi.

Six new shapes join the Martellato Pastry Ring collection. High-quality stainless steel bands with perfectly straight edges and a smooth surface for easy unmolding and flawless results. Martellato stainless steel bands are suitable for both baking and freezing modern and creative desserts.





Diamond Circle

44H4X14

Mould: Ø 144 x h 40 mm - Weight ~ 604 ml

44H4X17

Mould: Ø 171 x h 40 mm - Weight ~ 850 ml

44H4X20

Mould: Ø 202 x h 40 mm - Weight ~ 1200 ml



Diamond Heart

45H4X15

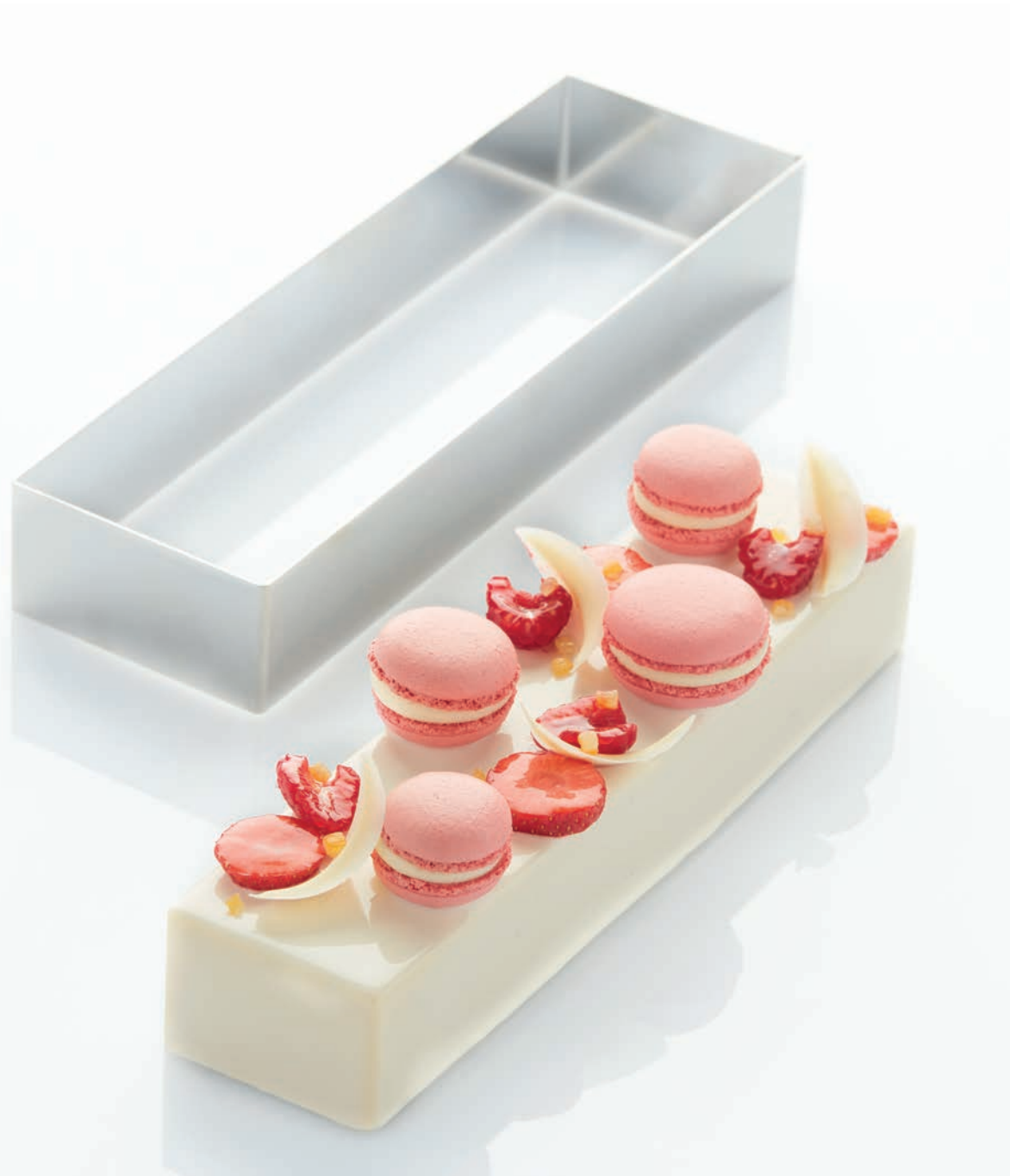
Mould: 150 x 138 x h 40 mm - Weight ~ 550 ml

45H4X19

Mould: 186 x 171 x h 40 mm - Weight ~ 850 ml

45H4X20

Mould: 202 x 184 x h 40 mm - Weight ~ 1000 ml



Stripe

49H4X25

Mould: 62 x 252 x h 40 mm - Weight ~ 600 ml

49H4X27

Mould: 81 x 272 x h 40 mm - Weight ~ 850 ml

49H4X29

Mould: 92 x 292 x h 40 mm - Weight ~ 1000 ml



Quenelle

48H4X18

Mould: 92 x 182 x h 40 mm - Weight ~ 440 ml

48H4X23

Mould: 124 x 227 x h 40 mm - Weight ~ 750 ml

48H4X25

Mould: 142 x 249 x h 40 mm - Weight ~ 1000 ml



Pillow

46H4X18

Mould: 67 x 182 x h 40 mm - Weight ~ 360 ml

46H4X21

Mould: 94 x 209 x h 40 mm - Weight ~ 600 ml

46H4X27

Mould: 121 x 270 x h 40 mm - Weight ~ 1000 ml



Tris

47H4X15

Mould: 146 x 134 x h 40 mm - Weight ~ 510 ml

47H4X17

Mould: 170 x 159 x h 40 mm - Weight ~ 750 ml

47H4X20

Mould: 197 x 184 x h 40 mm - Weight ~ 1000 ml

TRAVEL CAKE
—○—
Geometric
by
FRANK HAASNOOT



FRANK HAASNOOT
PASTRY CHEF

Tre nuove forme per gli stampi in acciaio inox per cottura geometrica, con i quali si potranno realizzare travel cake ed altri dolci da forno. Nati dalla collaborazione con il famoso Pastry Chef Frank Haasnoot, rappresentano una vera tendenza del momento.

Three new shapes of stainless steel moulds for geometric baking, perfect for making travel cakes and other baked desserts. Born from collaboration with Frank Haasnoot, world renowned Pastry Chef, they represent a real trend of the moment.

Block & Oval

30TC56

Block

Cake: 250 x 60 h 60 mm
Vol. ~ 900 ml

Oval

Cake: 250 x 60 h 60 mm
Vol. ~ 790 ml

Mould: 255 x 84 h 62 mm
Prod. su teglia/on tray
60x40: 8 pcs



Due forme con uno stampo: Block & Oval. Grazie all'inserito potrai realizzare sia il cake rettangolare che ovale.

Two shapes in one mould: Block & Oval. Thanks to the insert you can make either rectangular and oval cake.

Cubó

30TC55

Cake: 80 x 80 h 80 mm
Vol. ~ 510 ml

Mould: 103 x 86 h 83 mm
Prod. su teglia/on tray
60x40: 20 pcs



MICROPAPER

Let your creations breathe

LA PRIMA CARTA FORNO MICROFORATA

THE FIRST MICRO-PERFORATED BAKING PAPER



Micropaper è la nuova carta forno microforata, sviluppata da un'idea del Maestro Pasticcere **Giuseppe Gagliardi**. Ideale per la cottura di tutte le paste lievitate, ma anche di bignè, pasta frolla, biscotti, pasta sfoglia e meringhe, garantisce una cottura perfetta in minor tempo rispetto alla carta forno tradizionale.

Micropaper is the new microperforated baking paper, developed from an idea of Pastry Chef **Giuseppe Gagliardi**. Ideal for baking all leavened pastries, but also shortcrust pastry and meringues, it guarantees perfect baking in less time than traditional baking paper.



GIUSEPPE
GAGLIARDI
MAESTRO
PASTICCERE

BAKE BETTER
& SAVE TIME

fogli / sheets
59,2 x 39,2 cm



Watch the
VIDEO

Qualità superiore in minor tempo

Grazie alla presenza della microforatura, durante la cottura il vapore acqueo fuoriesce più velocemente. Questo garantisce un miglior passaggio dell'aria, che raffredda anche i prodotti più velocemente rispetto alla carta forno tradizionale.

Superior quality in less time

Thanks to the micro-perforation, steam escapes faster during baking. This ensures a better passage of air, which also cools the products faster than with conventional baking paper.



**CON MICROPAPER
WITH MICROPAPER**



Risultati / Results

**CARTA FORNO TRADIZIONALE
TRADITIONAL BAKING PAPER**



**RISPARMIO DI
TEMPO & ENERGIA
CIRCA**

**ENERGY
& TIME SAVING
APPROX,**

8-10%

- 1.** Migliore cottura
Better baking
- 2.** Raffreddamento più veloce
Faster chilling
- 3.** Flusso d'aria uniforme
Uniform air flow
- 4.** Risparmio di energia
Energy saving
- 5.** Cottura più rapida
Faster baking

Micropaper

51MP6040

misura foglio / *sheet size*
59,2 x 39,2 cm
pack 200 pcs

Perché scegliere Micropaper?

Why choosing micropaper?

**È IDEALE PER
LA COTTURA DI**

**IT'S IDEAL
FOR BAKING**

➤ Bignè
Cream puff

➤ Pasta frolla
Shortcrust pastry

➤ Biscotti
Biscuits

➤ Pasta sfoglia
Puff pastry

➤ Paste lievitate
Leavened doughs

➤ Paste lievitate sfogliate
Leavened puff pastries

➤ Paste brisée
Brisée pastry

➤ Pane
Bread

➤ Pizza
Pizza

➤ Focacce
Focaccia bread

➤ Fonsage tart
Fonsage tart

➤ Cottura crumble e streusel
Crumble and streusel baking



ELEGANT

CATERING SOLUTION

Decorated by
Javier Guillén

La linea Elegant Catering Solution si arricchisce di un nuovo elemento. Il bicchierino Slice, con la sua linea pulita e minimale, si adatta ad ogni esigenza in pasticceria, gelateria e Ho.Re.Ca. Interamente Made in Italy, Slice è impilabile, riutilizzabile più volte e, una volta gettato, è riciclabile al 100%.

The Elegant Catering Solution line is enriched with a new element. The Slice cup, with its clean, minimalist design is suitable for every need in pastry, ice-cream parlours and Ho.Re.Ca. Entirely Made in Italy, Slice is stackable, reusable several times and, once disposed, is 100% recyclable.



slice

PMOFT001

Cap. 160 ml
135 x 69 x 42 mm
Pack 100 pcs

PMOFT001C

Coperchi / Lids
Pack 100 pcs



Una vetrina gioiello per esporre e servire al meglio prodotti di pasticceria quali brioche, macaron e praline di cioccolato. Grazie al design ricercato e made in Italy, questa vetrina totalmente trasparente aggiungerà un tocco moderno e sofisticato all'esposizione dei tuoi prodotti.

A jewel showcase for displaying and serving pastry products such as croissants, macarons and chocolate pralines. Thanks to its refined, made-in-Italy design, this totally transparent display case will add a modern and sophisticated touch to your product display.

Jewel box

AG05820
 Vetrina porta brioche o macarons
Showcase for croissants or macarons
 32,5 x 35 h 13 cm
 Kit composto da vetrina, vassoio 30 x 32,5 cm e 5 binari 4 x 4 x 32 cm cad.
Kit consisting of display case, tray 30 x 32,5 cm and 5 rails 4 x 4 x 32 cm each.



DISPLAYS

Vassoi in plexiglass opalino per esposizione prodotti.
Opaline plexiglass trays for product displaying.



Con bordi - ideali per brioches
With edge - ideal for croissants

51VP024510
45 x 10 h 2,5 cm

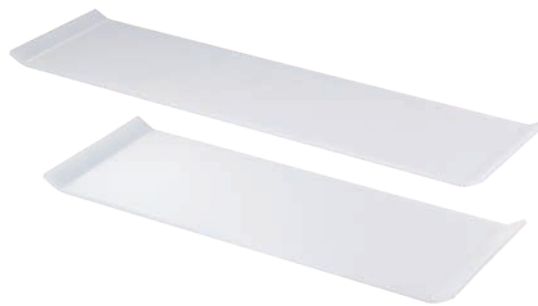
51VP026010
60 x 10 h 2,5 cm

51VP024515
45 x 15 h 2,5 cm

51VP026015
60 x 15 h 2,5 cm

51VP024525
45 x 25 h 2,5 cm

51VP026025
60 x 25 h 2,5 cm



Piani - ideali per monoporzioni, mignon e pralineria
Flat - ideal for single portions, mignons and pralines

51VP014510
45 x 10 cm

51VP016010
60 x 10 cm

51VP014515
45 x 15 cm

51VP016015
60 x 15 cm

51VP014525
45 x 25 cm

51VP016025
60 x 25 cm



Barattoli in plexiglass trasparente con coperchio satinato
Transparent plexiglass containers with satin lid

BA1008 - Ø10 h 8 cm
BA1015 - Ø10 h 15 cm
BA1020 - Ø10 h 20 cm
BA1208 - Ø12 h 8 cm
BA1215 - Ø12 h 15 cm
BA1220 - Ø12 h 20 cm
BA1508 - Ø15 h 8 cm
BA1515 - Ø15 h 15 cm
BA1520 - Ø15 h 20 cm
BA1808 - Ø18 h 8 cm

BA1815 - Ø18 h 15 cm
BA1820 - Ø18 h 20 cm
BA1825 - Ø18 h 25 cm
BA1830 - Ø18 h 30 cm
BA2008 - Ø20 h 8 cm
BA2015 - Ø20 h 15 cm
BA2020 - Ø20 h 20 cm
BA2025 - Ø20 h 25 cm
BA2030 - Ø20 h 30 cm

ICE-CREAM ACCESSORIES



Contenitori multiuso / *Multipurpose container*

AG01410 - 25 x 18,5 h 20 cm

AG01420 - 30 x 18,5 h 30 cm

AG01430 - 35 x 18,5 h 40 cm



AG04610

Porta coni con divisorio estraibile
Cones holder with removable partition
43 x 40 h 43 cm



AG03000

Reggi coni da banco
Counter cones stand
25 x 75 h 13 cm
foro/hole \varnothing 3,5 cm

ICE-CREAM ACCESSORIES



AG03640
Porta coni a tre vani tubolari con coperchi
3-compartment tubular cones holder with lids
36 x 32,5 h 39 cm



AG03108
Reggi coni da banco
Counter cones stand
24,5 x 85 h 13,5 cm
foro/hole \varnothing 3,5 cm



AG03650
Porta coni con coperchio
Cones holder with lid
30 x 37 h 32 cm



Contenitori multiuso
Multipurpose container
AG03720 - \varnothing 20 h 20 cm
AG03730 - \varnothing 20 h 30 cm



3500 Lady's Kisses in 26 minutes



BALL SHAPING MACHINE

per Baci di Dama e Sfere
for Lady's Kisses and Spheres

EasySphere è lo strumento rivoluzionario che permette di produrre sfere di pasta perfette, abbattendo al massimo i costi di manodopera.

Il sistema innovativo consente di realizzare sfere, con impasti di diverso tipo, riducendo di più del 50% i tempi di produzione rispetto al metodo manuale, con risultati a dir poco eccellenti. Grazie al rullo interno è possibile tagliare l'impasto con estrema facilità e modellare sfere dalla forma perfetta. EasySphere può essere usato da qualsiasi operatore mantenendo lo standard di lavorazione e pezzatura. **Precisione, facilità, velocità: con EasySphere migliorerai il tuo modo di lavorare.**

EasySphere is the revolutionary tool that allows you to produce perfectly shaped pastry spheres while cutting labour costs to a minimum.

The innovative system makes it possible to produce spheres with different dough types, reducing production time by more than 50% compared to the manual method, with results that are nothing short of excellent. Thanks to the internal roller, it is possible to cut the dough very easily and shape perfectly shaped balls. EasySphere can be used by any operator while maintaining the standard of processing and size.

Precision, ease, speed: with EasySphere you will improve the way you work.





Watch the VIDEO



Perché scegliere EasySphere?
Con EasySphere avrai:

- **50%** dei TEMPI di produzione
- + **150%** dell' EFFICIENZA produttiva
- **20%** della MANODOPERA

Why choose EasySphere?
EasySphere saves:

- **50%** of production TIMES
- + **150%** of production EFFICIENCY
- **20%** of LABOUR

EasySphere 20

50ES01
58,5 x 42 x 36,8 cm
ideal for making
ø 20 mm balls



EasySphere 24

50ES02
58,5 x 42 x 36,8 cm
ideal for making
ø 24 mm balls



Rotapinox

ROTAPINOX 5 P
Tagliapasta estensibile in acciaio
con 5 lame lisce/ *Extensible steel
pasta cutter with 5 smooth blades*

Wheel size: ø 55 mm
Wheel distance: 10/120 mm



Grid

50GD0015
cutting template 15 mm
ideal for EasySphere 20

50GD0018
cutting template 18 mm
ideal for EasySphere 24



CATAI2PE23



 Martellato

