


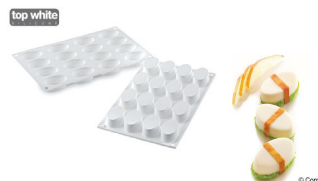








# AUSTRALIAN STOCK ITEM ACCESSORIES





**silikomart®**

	CODE	DESCRIPTION	PIECES PER BOX
	BV126/P26B BV126/P26R BV126/P26G BV126/P26Y BV126/P26W	Spatula Plastic Handle	1
	BV134/2 BV134/3 BV134/4 BV134/6	Ice Cream Cone Holder	1 1 1 1
	BV133/F2 BV133/F4	Cone Holder with fixed base	1 1
	BV133/M2 BV133/M4	Cone Holder with wall mount	1 1
	BV131	Spoon Holder 22.5cm	1
	BV132/38 BV132/50	Spoon/Cone Holder 38cm or 50cm	1 1
	PWACE4	Acetate Roll 40mm x 170mtr	1
	PWACE5	Acetate Roll 50mm x 170mtr	1
	PWACE6	Acetate Roll 60mm x 170mtr	1

	CODE	DESCRIPTION
	<b>SUSHI ROLL</b> 36.162.87.0065	<p>Silicone mould 100% Made in Italy to make sushi ice creams with a refined shape. It can be used in the oven and in the blast chiller to create original ice-creams but also savoury and sweet recipes.</p> <p>Size: ø 40 h 25 mm Vol. Tot. 435 ml</p>
	<b>SUSHI MAKI</b> 36.175.87.0065	<p>It can be used in the oven and in the blast chiller to create original ice-creams but also savoury and sweet recipes.</p> <p>Size: 35 x 35 h 25 mm</p>
	<b>SUSHI NIGIRI</b> 36.176.87.0065	<p>It can be used in the oven and in the blast chiller to create original ice-creams but also savoury and sweet recipes.</p> <p>Size: 60 x 30 h 26 mm</p>
	<b>SUSHI GUNKAN</b> 30.017.87.005	<p>It can be used in the oven and in the blast chiller to create original ice-creams but also savoury and sweet recipes.</p> <p>Size: 55 x 33 h 20 mm</p>
	<b>SAMURAI 110</b> 36.210.87.0065	<p>A unique and cherished shape which has enchanted the committee at Coupe du Monde de la Pâtisserie in Lyon and which bears the signature of Japan team composed by Kazuhiro Nakayama, Junji Tokunaga and Shinichi Sugita. Now, thanks to Silikomart Professional, it is possible to reproduce this shape in your laboratory, both in a baked or semifreddo version. The mould, characterized by a sinuous combination of harmonious lines, allows to make flawless monoportions or plated desserts.</p> <p>Size: Ø 70 h 35 mm Volume: 110 ml x 6 = 660 ml</p>

	CODE	DESCRIPTION
 <p>top white</p> <p>CUTTER INCLUDED</p> <p>10 PCS</p> <p>© Copyright Silikomart</p>	<b>FASHION ÉCLAIR 80</b> 36.235.87.0065	<p>A flash of taste will brighten up your shop window. A classic pastry shape revisited in a modern key in which it's creativity, freshness and aesthetic blend together to create Fashion Éclair by Silikomart Professional. A mould with 10 cavities by 80 ml each to create refined semifreddos with different colour combinations. In each package, ten little plates for a perfect final presentation and a plastic cutter is included to make original inserts and/or bases which perfectly match with the shape of the mould. Size: 130 x 25 h 25 mm Volume: 10x80 ml Tot. 800 ml</p>
 <p>top white</p>	<b>MANGO 130</b> 36.253.87.0065	<p>Size: 93 x 57 h 42 mm Volume: 130 ml x 6 = 780 ml</p>
 <p>top white</p> <p>© Copyright Silikomart</p>	<b>GEM 100</b> 36.206.87.0065	<p>Light your shop window up with precious and perfect creations with GEM100. Classic and modern at the same time, GEM100 mould enables you to make monoportions with a volume of 100 ml characterized by a simple and harmonious style. Its unique design is due to the special and innovative border placed in the upper part of each cavity which gives a particular rounded shape to the base of preparations. GEM100 is a very versatile mould, suitable for semifreddos, ice-creams and baked creations. Size: 61 x 61 h 30 mm Volume: 8 x 100 ml Tot. Volume: 800 ml</p>
 <p>top white</p> <p>Cutter Included</p> <p>© Copyright Silikomart</p>	<b>PILLOW 80</b> 36.165.99.0065	<p>Silicone mould designed to make refined individual portions, perfect to be used in the oven or in the blast chiller for the preparation of cakes or savoury creations, it resists to temperatures going from -60°C (-76°F) to + 230°C (+446°F). Each cavity of the mould is provided with a special border that allows to obtain rounded individual portions.</p>
 <p>top white</p> <p>© Copyright Silikomart</p>	<b>STONE 85</b> 36.163.87.0065	<p>Each cavity of the mould is provided with a special border that allows to obtain rounded individual portions. It can be matched with the mould SF164 GLOBE for a successful combination of inserts. Size: Ø65 h30 mm Volume: 85 ml ø2,55 h 1,18 inch</p>





	CODE	DESCRIPTION
 <p>top white</p>	<b>MINI TRUFFLES</b> 36.172.87.0065	Size: Ø 32 mm h 28 mm
 <p>top white</p>	<b>BUCHE/1 1300</b> 27.259.87.0060	Size: 250 x 90 h 70 mm - 9.84 x 3.54 h 2.76 inches Volume: 1300 ml
	<b>INSERT BU- CHE/1 565</b> 27.226.87.0060	Set 1pz Size 220 x 60 h 50 mm Volume: 565 ml
	<b>MIDI BUCHE</b> 36.130.00.0065	Size: 84 x 32 h 35 mm - 3.31 x 1.26 h 1.38 inches Volume: 9 x 83 ml Tot. 747 ml
	<b>MINI BUCHE</b> 36.129.00.0065	Size: 44 x 18 h 20 mm - 1.73 x 0.71 x 0.79 inches Volume: 30 x 14 ml Tot. 420 ml
 <p>top white</p>	<b>ZUCCOTTO 115</b> 27.011.87.0098	Size: Ø 115 h 57.5 mm - Ø 4.53 h 2.26 inches Volume: 409 ml






	CODE	DESCRIPTION
	<b>ZUCCOTTO 135</b> 27.013.87.0098	Size: Ø 135 h 67.5 mm - Ø 5.31 h 2.66 inches Volume: 654 ml
	<b>ZUCCOTTO 160</b> 27.016.87.0098	Size: Ø 160 h 80 mm - Ø 6.30 h 3.15 inches Volume: 1108 ml
	<b>ZUCCOTTO 180</b> 27.018.87.0098	Size: Ø 180 h 90 mm - Ø 7.09 h 3.54 inches Volume: 1570 ml
	<b>INSERT DÉ-COR ROUND</b> 28.001.87.0065	With INSERT DECOR ROUND you can create 12 different decorations or insert (6 for each side) that can be placed on top or inside preparations. Ideal for ice-cream, sugar, chocolate and baked preparations. Size: Ø40/260 h 10mm for creation from Ø40 up to Ø260 pitch 20 mm
	<b>MULTIFLEX 80/1</b> 28.180.87.4565	Multiflex is the innovative multifunctional bar conceived by Silikomart Professional designers to create elegant mini desserts or cylindrical single portions. Perfect both for sweet or savoury creations which require oven or blast chiller. Thanks to its flexibility, Multiflex enables a perfect product unmolding without using other tools and reducing production time. Size: Ø80 h 45 mm Vol.: 220 ml x 4 tot. 880 ml;
	<b>MULTIFLEX 70/3</b> 28.170.87.4598	Set 3 pcs Size: ø70 h 45 mm Vol.: 170 ml x 5 tot. 850 ml;



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professional

	CODE	DESCRIPTION
 <p>top white</p> <p><b>MUL3D-58</b> 25.301.99.0065</p>		<p>The evolution of Multiflex has resulted in theMUL3D, the silicone mould that enables you to prepare desserts and monoportions of spherical shape, The versatility of this mould allows to create surprising inserts and effects that make it really unique. Set A&amp;B +transparent tray (VGEL03) Size sphaera: Ø 58 mm Volume sphaera: 102x5=510 ml Tray:12x40 cm Advantages:Non-stick, easy to unmouldTransparency that allows to recognize the product insideStability of the sphere in the dish, thanks to the flat top of the mouldEasy to blast freezeCostumizable with Siliconflex inserts</p>
 <p><b>SF005 HALF SPHERE</b> 30.005.00.0060</p>		<p>Size: Ø40 h 20 mm-Ø 1.57 h 0.79 inches Volume: 15x20 ml Tot. 300 ml</p>
 <p><b>SF004 HALF SPHERE</b> 30.004.00.0060</p>		<p>Size: Ø50 h 25 mm-Ø 1.97 h 0.98 inches Volume: 8x30 ml Tot. 240 ml</p>
 <p><b>SF003 HALF SPHERE</b> 30.003.00.0060</p>		<p>Size: Ø60 h 30 mm-Ø 2.36 h 1.18 inches Volume: 6x60 ml Tot. 360 ml</p>
 <p><b>SF002 HALF SPHERE</b> 30.002.00.0060</p>		<p>Size: Ø70 h 35 mm-Ø 2.76 h 1.38 inches Volume: 6x80 ml Tot. 480 ml</p>
 <p><b>SF001 HALF SPHERE</b> 30.001.00.0060</p>		<p>Size: Ø80 h 40 mm-Ø 3.15 h 1.57 inches Volume: 5x120 ml Tot. 600 ml</p>

	CODE	DESCRIPTION
 <p>top white</p> <p><b>KIT LADY QUEEN</b> 25.931.87.0065</p>		<p>LADY QUEEN KIT, reinterpretation on the traditional Savarin shape, is made of two combinable moulds perfect to create an original play of inserts or to be used individually. Suitable both for baking and blast chiller, LADY QUEEN KIT is designed to create amazing effect when cutting and surprises for its elegance. This kit is characterized by the extreme flexibility of the silicone and it guarantees a perfect result when unmolding.</p> <p>Size: Ø 180/60 h 50 mm Vol.:981 ml</p>
 <p>top white</p> <p><b>STELLA DEL CIRCO</b> 25.938.87.0065</p>		<p>4 moulds together in one unique successful combination of shape and taste. The kit is composed by 4 pieces: 3 food safe silicone moulds 100% Made in Italy and one plastic support to guarantee more stability during the preparation phase. The Kit is made in collaboration with the Team Italia, composed by: the president Gino Fabbri, the captain Lucca Cantarin, Francesco e Marcello Boccia and the trainer Alessandro Dalmasso. Team Italia, award winning at the Coupe du Monde de la Pâtisserie of Lione 2013.</p> <p><b>Kit composed by</b> one 270/50 h50 mm Vol.:584 ml + one 280/60 h71 mm Vol.:1000 ml with its support + sf172 Ø 32 h 28 mm - vol.: 20 ml</p>
 <p>© Copyright Silikomart</p> <p><b>ESPOGEL DOWN</b> 99.421.86.0165</p>		<p>Espogel Down is the new and original ice cream display, made of polystyrene and available in 4 colours (transparent, orange, green and fuchsia), proposed by Silikomart Professional to present downwards ice creams on a stick and ice cream sandwiches. It takes the space of a standard ice-cream container and it is ideal for the whole Steccoflex, Steccoflex Mini, Cookieflex and Cookieflex Mini lines.</p> <p>Size: 235 x 360 h 48 mm</p>
 <p>BIG 100 pcs</p> <p><b>PIPING BAG 560</b> 70.142.99.0065</p>		<p>100 disposable piping bags Size: 56x32 cm</p>
 <p><b>GOCCIA</b> 25.101.99.0065</p>		<p>A stripe that will allow you to create perfect and surprising decorations. On the stripe are marked the guideline to create the decorations from Ø 60 mm a Ø 260 mm of diameter. In the box you will find also a non-stick PVC tape 10m x 5 h cm and a very handy spatula that will help you to align the stripe and spread the chocolate uniformly. Thanks to Crown Decor Goccia you will have a sweet pour that will embrace your desserts.</p> <p>Size: Ø 60 mm Ø 260 mm h 4.5 mm;</p>