

6040[®]
sessanta quaranta

MADE IN ITALY



**PERFECT FOR HIGH-SCALE
PRODUCTIONS**

**Professional culinary moulds
for sweet and savoury creations.**

**Simplify your process.
Elevate your creativity.**



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PROFESSIONAL[®]



The 60x40 range offers premium-quality platinum silicone moulds, ideal for **large-scale production** thanks to the practical 60x40 cm format.

Why choose the 60x40 range?

- **Maximum Efficiency:** With over 100 versatile designs, a single mould produces dozens of items simultaneously, drastically cutting down preparation time.
- **Extreme Temperature Resistance:** Built to withstand temperatures from -60°C to +230°C, the exact same mould transitions seamlessly from blast chillers and freezers to ovens.
- **Ultimate Versatility:** Perfect for sweet, savory, baked, or frozen creations, making them the ultimate tool for pastry chefs, ice cream makers, and caterers alike.





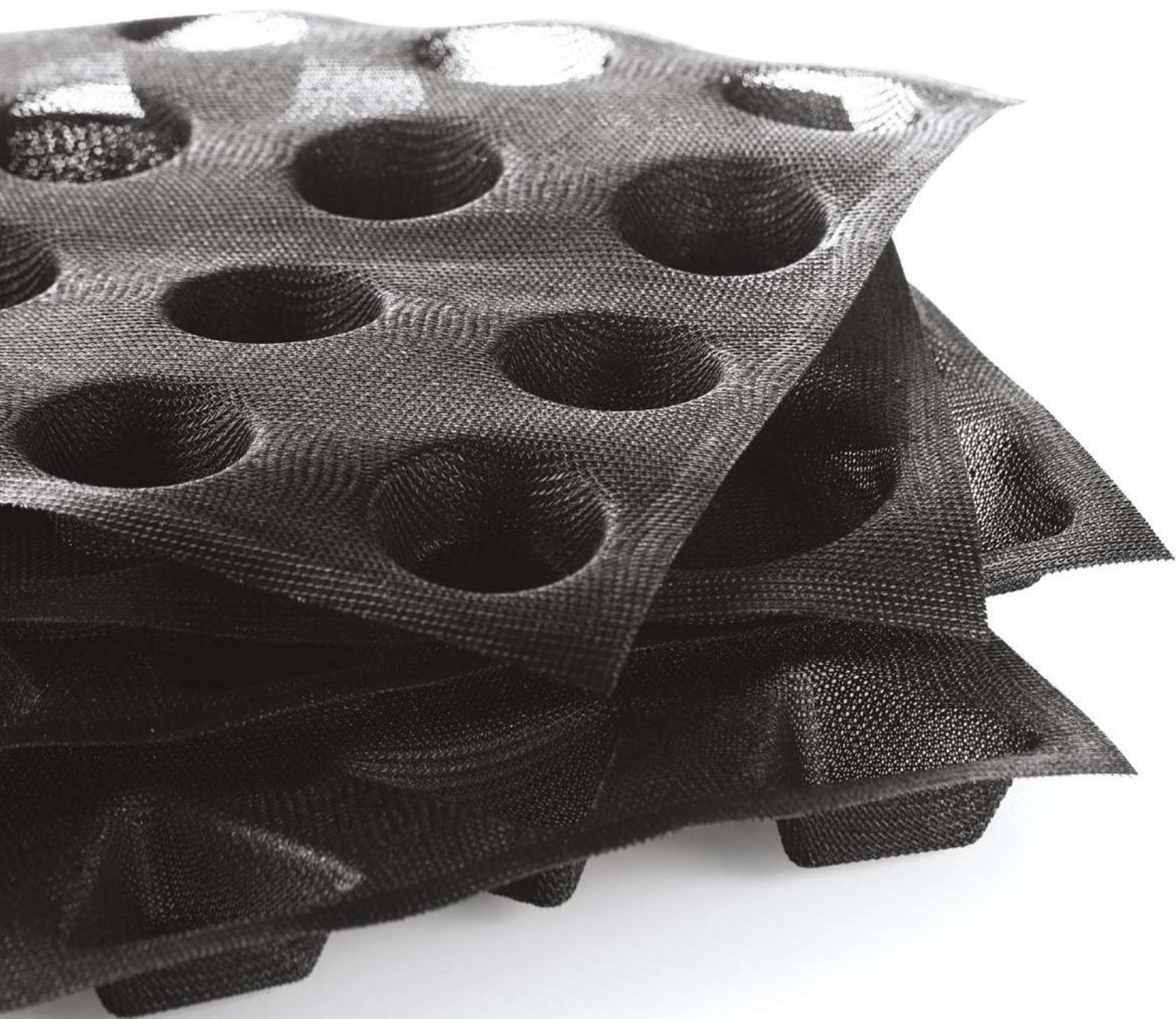
AIRPLUS®

BAKING MADE EASY

**Professional baking moulds in
silicone and fiberglass for sweet
and savoury creations.**

**Release steam, retain flavour.
Elevate your creativity.**

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Innovative micro-perforated fiberglass material, ideal for baking. Its micro-perforated texture ensures even heat distribution and moisture release, reducing baking times and delivering excellent results. Suitable for both sweet and savoury creations, including tarts, pastries, leavened products and crisp bases. The non-stick moulds can be used on both sides for empty or filled tartlets. Temperature range: -40°C to +230°C.

Why choose the Airplus range?

- Ideal for all kind of batters, pastries and doughs: perfect for sponge cakes, shortcrust, flaky textures, puff pastry and yeasted dough.
- The dough remains inside the micro-perforated mould cavity and does not leak out.
- Non stick mould that makes unmoulding easy and perfect without leaving waste behind.
- The mould can be used on both sides to prepare shortcrust pastry or brisée pastry shells and stuffed tartlets
- High fat cake doughs could slightly leak out from the base of the mould during baking, ensuring in any case an excellent final result.

MATS



PERFECT FOR HIGH-SCALE PRODUCTIONS

Professional mats ideal for baking
sweet and savoury creations.

Simplify your process.
Elevate your creativity.



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AIR MAT

Microperforated silicone mats with fiberglass core

Air Mat is the collection of micro-perforated platinum silicone mats with a fiberglass core, ideal for baking biscuits, tarts, petits fours, bread, and pizza. Thanks to the perforations across the entire surface, excess moisture is released and heat is distributed evenly, ensuring optimal baking on both the top and bottom of all preparations. The non-stick properties also make this mat perfect for drying fruits and for controlling the baking of cakes, helping to maintain a flat surface, and eliminating the need to trim the domed top from baked goods. Available in various sizes to suit every production need.

Why choose Air Mat microperforated structure?

- **Maximum Efficiency:** The micro-perforated structure of the mats reduces baking time while ensuring even cooking throughout the product. This guarantees a uniform result and consistently perfect outcomes every time.
- **Extreme Temperature Resistance:** Built to withstand temperatures from -60°C to +230°C, the exact same mat transitions seamlessly from blast chillers and freezers to ovens. It can also be used to separate preparation layers while freezing.
- **Ultimate Versatility:** Perfect for bringing the best colour out of sweet and savory baked creations, it is the ultimate tool for pastry chefs and caterers alike.



FIBERGLASS

Silicone mats with fiberglass core

Fiberglass is a range of platinum silicone mats reinforced with a glass fiber mesh that conducts heat evenly. Perfect for creating flawlessly baked macarons and biscuits, they are also ideal for kneading and shaping cake design decorations thanks to their completely non-stick surface.

Why choose Fiberglass heat-conducting structure?

- **Maximum Efficiency:** This fully non-stick mats have a heat-conducting structure which reduces baking time while ensuring even cooking throughout the product. This guarantees a uniform result and consistently perfect outcomes every time.
- **Extreme Temperature Resistance:** Built to withstand temperatures from -60°C to $+230^{\circ}\text{C}$, the exact same mat transitions seamlessly from blast chillers and freezers to ovens. It can also be used to separate preparation layers while freezing.
- **Ultimate Versatility:** Ideal for shaping sugar, chocolate, and sugar paste, it is equally suited to both sweet and savoury baked creations, making it an essential tool for pastry chefs and caterers alike.



TAPIS ROULADE

Silicone mats with raised edges

The Tapis Roulade range offers a selection of platinum silicone mats with a special raised edge. Fully non-stick, they allow for easy preparation at both positive and negative temperatures. They are ideal for sponge, génoise, cremini, gelée and rolled logs, consistently delivering excellent results.

Why choose the Tapis Roulade range?

- **Maximum Efficiency:** Thanks to the non-stick surface, production is entirely zero-waste. There is no need to grease the mould in advance, so no extra butter or greasy ingredients are used beyond the batter itself. Unmoulding is quick and easy, leaving the mould perfectly clean and ensuring not a single gram of product goes to waste.
- **Extreme Temperature Resistance:** Built to withstand temperatures from -60°C to +230°C, the exact same mould transitions seamlessly from blast chillers and freezers to ovens.
- **Ultimate Versatility:** Perfect for sweet, savory, baked, or frozen creations, making them the ultimate tool for pastry chefs, ice cream makers, and caterers alike.





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