ATTREZZATURE per il

CAKE DESIGN

Italian® Cake Art

Martellato

Catalogo 2015

INTERPRETAZIONE, CREATIVITÀ E TANTE IDEE AVVINCENTI CHE COINVOLGONO IL PASTICCIERE ARTIGIANO, LA CAKE DESIGNER E LA CASALINGA APPASSIONATA TRASFORMANDOLI IN VERI ARTISTI IN GRADO DI PROPORRE DOLCI DI INCANTEVOLE QUALITÀ.

MARTELLATO IMPORTA L'ARTE E LA FA PROPRIA ATTINGENDO DAL MONDO DELLA SUGAR ART ALCUNE MERAVIGLIOSE TECNICHE DA RIADATTARE ALLE REALI ESIGENZE DEL PASTICCIERE PROFESSIONISTA.

INTERPRETATION, CREATIVITY AND A LOT OF EXCITING IDEAS THAT INVOLVE THE ARTISAN PASTRY CHEF, THE CAKE DESIGNER AND PASSIONATE HOUSEWIFE TRANSFORM THEM INTO REAL ARTISTS ABLE TO OFFER LOVELY CAKES.

MARTELLATO LOVES ART AND MAKES IT HIS OWN, BY DRAWING FROM THE WORLD OF SUGAR ART SOME WONDERFUL TECHNIQUES, AND READJUST THEM TO THE REAL NEEDS OF THE PROFESSIONAL PASTRY CHEF.

Italian® Cake Art
Martellato

INDICE
INDEX

STAMPI STANTUFFO PER FIORI 2
Flower plunger cutters
CUTTER PER FIORI 10
Flower cutters
PISTILLI E ACCESSORI 20
Stamens and accessories
TEGLIE E CONTROSTAMPI 22
Trays and flower formers
VENATORI PER FOGLIE E PETALI 24
Leaf and petal veiners
STAMPI A STANTUFFO PER DECORAZIONI 26
Decoration plunger cutters
PASTE E TAPPETI DECORO 38
Mixtures and mats
DIME PER MASCHERE DI CARNEVALE 48
Carnival mask templates
STAMPI PER BISCOTTONI 50
Cookie moulds
STENCIL PER GHIACCIA 58
Icing stencils
STENCIL PER AEROGRAFIA 66
Airbrush stencils
STENCIL SPECIALI PER AEROGRAFIA 84
Special airbrush stencils
AEROGRAFI E ACCESSORI 88
Airbrush and accessories
TAPPETI DECORO IN RILIEVO 90
Relief decoration mats
ATTREZZI DECORO 92
Decoration tools
STENDIPASTA 105
Rolling machine
PASTA ZUCCHERO E COLORANTI ALIMENTARI 106
Sugar paste and food colours
ACCESSORI PER DOLCI MONUMENTALI 116
Accessories for monumental cakes
ALZATINE IN PLEXIGLASS 122
Cake stands
PIROTTINI IN PLASTICA 123
Plastic cups
INDICE ARTICOLI IN ORDINE ALFABETICO 124
Items index in alphabetical order

STAMPI STANTUFFO PER FIORI
FLOWER PLUNGER CUTTERS

Dalia - Dahlia

COD. 40-W206S

Set 2 pcs stampo stantuffo - plunger cutter
Ø90mm - Ø65 mm

PRODOTTI COLLEGATI
TO BE USED WITH

Con una teglia si asciugano i petali necessari per una Dalia
With a tray you can dry the exact number of petals for one Dahlia

Controstampo Dalia - Dahlia flower formers

COD. 40-W206C
380x280mm
Kit 5 teglie per petali:
5 Trays for petals:
Dalia - Dahlia cod. 40-W206S

COD. 40-W206C1
380x280mm
1 teglia per petali:
Tray for petals:
Dalia - Dahlia cod. 40-W206S

Petali Tulipano - Tulip Petals

COD. 40-W194S

Set 2 pcs stampo stantuffo - plunger cutter
27x46mm - 66x37mm

PRODOTTI COLLEGATI
TO BE USED WITH

Supporto per Asciugatura
Tulip flower formers

COD. 40-W194B
Ø 100 h90mm
Kit 5 supporti per: 5 Flowers formers for:
Tulipano - Tulip cod. 40-W194S

Con una teglia si asciugano i petali necessari per un Tulipano
With a tray you can dry the exact number of petals for one Tulip

Controstampo Tulipano - Tulip flower formers

COD. 40-W194C
380x280mm
Kit 5 teglie per petali:
5 Trays for petals:
Tulipano - Tulip cod. 40-W194S

COD. 40-W194C1
380x280mm
1 teglia per petali:
Tray for petals:
Tulipano - Tulip cod. 40-W194S

Venatore - Veiner

COD. 40-WF009
66x39mm
Venatore in silicone per petali
Silicon veiner for petals

Petali Surfinia - Surfinia Petals

COD. 40-W193S

Set 2 pcs stampo stantuffo - plunger cutter
66x60 - 38x52 mm

PRODOTTI COLLEGATI
TO BE USED WITH

Controstampo Surfinia
Surfinia flower formers

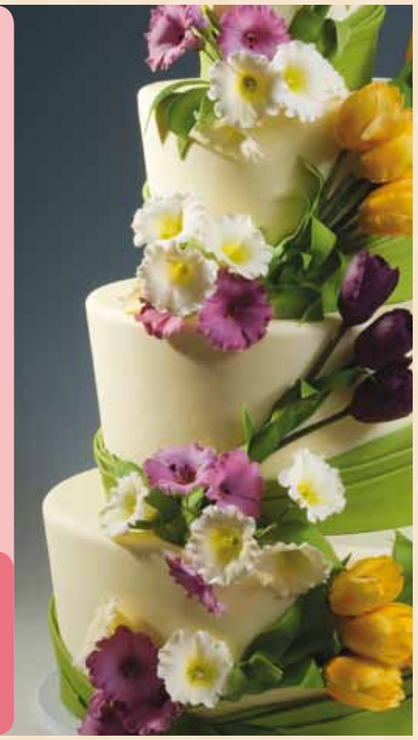
COD. 40-W193C

Ø 75 h50mm
Kit 4 controstampi per: / 4 Flowers formers for:
Surfinia cod. 40-W193S

Venatore - Veiner

COD. 40-WF009

66x39mm
Venatore in silicone per petali
Silicon veiner for petals



Margherite - Daisies

COD. 40-W192S

Set 2 pcs stampo stantuffo - plunger cutter
Ø48mm - Ø62 mm

PRODOTTI COLLEGATI
TO BE USED WITH

Controstampo Margherita - Daisy flower formers

COD. 40-W192C

Ø 55 h30mm
Kit 4 controstampi per: / 4 Flowers formers for:
Margherita - Daisy cod. 40-W192S
Stella Alpina - Edelweiss cod. 40-W205S

Petali Ibiscus - Ibiscus petals

COD. 40-W051S

Set 4 pcs stampo stantuffo - plunger cutter
per realizzare fiori di diverse dimensioni
to create flowers of different sizes
19x48mm - 27x70mm - 35x90mm - 44x110mm

Petali Giglio - Lilium petals

COD. 40-W049S

Set 4 pcs stampo stantuffo - plunger cutter
per realizzare fiori di diverse dimensioni
to create flowers of different sizes
17x48mm - 24x70mm - 32x90mm - 39x110mm

PRODOTTI COLLEGATI
TO BE USED WITH

Controstampo Ibiscus
Ibiscus flower formers

COD. 40-W027

Ø 115 h55mm
Kit 4 controstampi per: / 4 Flowers formers for:
Ibiscus cod. 40-W051S

Venatore - Veiner

COD. 40-WF009

66x39mm
Venatore in silicone per petali
Silicon veiner for petals

PRODOTTI COLLEGATI
TO BE USED WITH

Controstampo Giglio
Lilium flower formers

COD. 40-W055

Ø 160 h60mm
Kit 4 controstampi per: / 4 Flowers formers for:
Giglio - Lily cod. 40-W002 / 40-W049S

Venatore - Veiner

COD. 40-WF012

85x34mm
Venatore in silicone per petali
Silicon veiner for petals

Stella di Natale - Poinsettia

COD. 40-W188S

Set 4 pcs stampo stantuffo - plunger cutter
per realizzare il fiore e le foglie
to create flowers and the leaves
17x32 - 29x52 - 31x62 - 37x60 mm

Bucaneve - Snowdrop

COD. 40-W204S

Set 2 pcs stampo stantuffo - plunger cutter
Ø65mm - Ø45 mm

Kit Bucaneve - Kit Snowdrop

COD. 40-W204K

Kit 2 stampi stantuffo - 4 controstampi cono - 1 teglia 160x80mm
Kit 2 pcs plunger cutter - 4 Flowers cones formers - 1 tray 160x80mm

PRODOTTI COLLEGATI
TO BE USED WITH

Controstampo Stella di Natale
Poinsettia flower formers

COD. 40-W189

Ø 126 h35mm
Kit 4 controstampi per: / 4 Flowers formers for:
Stella di Natale - Poinsettia cod. 40-W188S

Venatore - Veiner

COD. 40-WF005

58x25mm
Venatore in silicone per petali
Silicon veiner for petals

PRODOTTI COLLEGATI
TO BE USED WITH

Controstampo - Snowdrop flower formers

COD. 40-W204C

Kit 4 controstampi cono e 1 teglia 160x80mm per Bucaneve.
4 Flowers cones formers - 1 tray 160x80mm for Snowdrop.

CUTTER PER FIORI
FLOWER CUTTERS

Stella Alpina
Edelweiss

COD. 40-W205S

Set 2 pcs stampo stantuffo - plunger cutter
Ø82mm - Ø65 mm

Peonia grande
Big Peony

COD. 40-W207S

Set 2 cutter
Ø48mm - Ø62 mm

PRODOTTI COLLEGATI
TO BE USED WITH

Controstampo
Edelweiss flower formers

COD. 40-W192C

Ø 55 h30mm
Kit 4 controstampi per: / 4 Flowers formers for:
Stella Alpina - Edelweiss cod. 40-W205S
Margherita - Daisy cod. 40-W192S

Chablonage Spray

COD. 40-WCC100

Bianco - White
100ml
(vedi pg 112 - See pg 112)

Visualizza i tutorial completi sul nostro canale **YouTube**
Watch the step-by-step tutorials on our **YouTube** channel

PRODOTTI COLLEGATI
TO BE USED WITH

Teglie Alveolari
Alveolar Tray

Ideali per grandi produzioni di fiori.
Teglie alveolari 60x40cm/ 30x40cm
Ideal for largest production of flower.
Alveolar tray 60x40cm/ 30x40cm
(vedi pg 21 - See pg 21)

Visualizza i tutorial completi sul nostro canale **YouTube**
Watch the step-by-step tutorials on our **YouTube** channel

Peonia Piccola - Small Peony

COD. 40-W007

Cutter Peonia - Peony cutter
40x40mm

Comporre i fiori usando teglie alveolari: EFT02-EFT10
Use the alveolar trays to create flower: EFT02-EFT10

Girasoli - Sunflowers

COD. 40-0304

Set 2 cutter Girasole grande e piccolo
Set 2 big and small Sunflower cutter
Ø 80mm - Ø 70mm

Comporre i fiori usando teglie alveolari:
grande EFT02-EFT10 piccolo EFT04-EFT11
Use the alveolar tray to create flower:
big EFT02-EFT10 small EFT04-EFT11

Farfalle - Butterflies

COD. 40-1314

Set 2 cutter Farfalla grande e piccola
Set 2 big and small Butterfly cutter
50x38mm - 40x30mm

Per comporre la farfalla utilizzare la teglia alveolare EFT07
Use the alveolar tray EFT07 oo create the butterfly

Margherite - Daisies

COD. 40-0506

Set 2 cutter Margherita grande e piccola
Set 2 big and small Daisy cutter
Ø 80mm - Ø 70mm

Comporre i fiori usando teglie alveolari:
grande EFT02-EFT10 piccolo EFT04-EFT11
Use the alveolar tray to create flower:
big EFT02-EFT10 small EFT04-EFT11

Visualizza i tutorial completi sul nostro canale **YouTube**
Watch the step-by-step tutorials on our **YouTube** channel

Anthurium

COD. 40-W003

Cutter Anthurium
67X67mm

Comporre i fiori usando teglie alveolari: EFT02-EFT10
Use the alveolar trays to create flower: EFT02-EFT10

Calle - Calla Lilies

COD. 40-1112

Set 2 cutter Calla grande e piccola - Set 2 big and small Calla Lily cutter
76x55mm - 62x45mm

Comporre i fiori usando teglie alveolari: EFT02-EFT10
Use the alveolar trays to create flower: EFT02-EFT10

Visualizza i tutorial completi sul nostro canale **YouTube**
Watch the step-by-step tutorials on our **YouTube** channel

Rose

COD. 40-W028

Set 3 cutter petali rosa
Set 3 petals rose cutter
32x29mm - 39x34mm - 47x40mm

Corolle Rosa
Rose Corollas

COD. 40-W001

Set 3 cutter corolla rosa
Set 3 corolla rose cutter
Ø21mm - Ø34mm - Ø40mm

Quadrifogli
Four leaved clovers

COD. 40-0910

Set 2 cutter Quadrifoglio grande e piccola
Set 2 big and small Four leaved clover cutter
Ø 55mm - Ø 45mm
Comporre i fiori usando teglie alveolari: EFT05-EFT12
Use the alveolar trays to create flower: EFT05-EFT12

Fiori a sei Petali
Six petals flowers

COD. 40-0708

Set 2 cutter Fiore a sei petali grande e piccolo
Set 2 big and small Six petals flower cutter
Ø 75mm - Ø 65mm
Comporre i fiori usando teglie alveolari:
grande EFT02-EFT10 piccolo EFT04-EFT11
Use the alveolar tray to create flower:
big EFT02-EFT10 small EFT04-EFT11

Visualizza i tutorial completi sul nostro canale **YouTube**
Watch the step-by-step tutorials on our **YouTube** channel

Foglie Zigrinate - Serrated leaves

COD. 40-0015

Set 2 cutter Foglia grande e piccola
Set 2 big and small Leaf cutter
55x35mm - 45x26mm
Comporre le foglie usando teglie alveolari: EFT07-EFT13
Use the alveolar trays to create leaves: EFT07-EFT13

Foglie Liscie - Smooth leaves

COD. 40-0016

Set 2 cutter Foglia grande e piccola
Set 2 big and small Leaf cutter
55x35mm - 45x26mm
Comporre le foglie usando teglie alveolari: EFT07-EFT13
Use the alveolar trays to create leaves: EFT07-EFT13

AROMA ROSA - PG114
ROSE FRAGRANCE - PG114

***COD. 40-WC101**
Aroma Rosa - Rose Fragrance 50 ml

* Fino ad esaurimento scorte.
While stocks last.

Gerbere - Gerberas

COD. 40-0102

Set 2 cutter Gerbera grande e piccola
Set 2 big and small Gerbera cutter
Ø 90mm - Ø 70mm

Comporre i fiori usando teglie alveolari:
grande EFT02-EFT10 piccolo EFT04-EFT11
Use the alveolar tray to create flower:
big EFT02-EFT10 small EFT04-EFT11

Giglio Tigrato - Tiger Lily

COD. 40-W002

Cutter Giglio Tigrato - Tiger Lily cutter
85x34mm

Utilizzare il controstampo cod. 40-W055 per comporre il fiore
Use the sugar flower formers cod. 40-W055 to create your flower

Cosmos

COD. 40-W005

Cosmos cutter
35x20mm

Comporre i fiori usando teglie alveolari: EFT02-EFT10
Use the alveolar trays to create flower: EFT02-EFT10

Garofani - Carnations

COD. 40-W008

Set 3 cutter Garofano - Set 3 Carnation cutter
Ø 40mm - Ø 50mm - Ø 60mm

Comporre i fiori usando teglie alveolari:
grande EFT02-EFT10 piccolo EFT04-EFT11
Use the alveolar tray to create flower:
big EFT02-EFT10 small EFT04-EFT11

Visualizza i tutorial completi sul nostro canale **YouTube**
Watch the step-by-step tutorials on our **YouTube** channel

Petunie - Petunias

COD. 40-W029

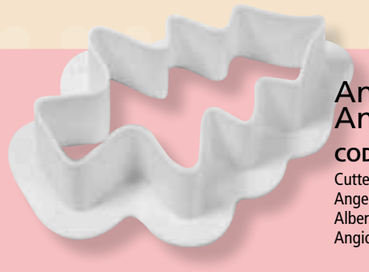
Set 3 cutter Petunia - Set 3 Petunia cutter
Ø 21mm - Ø 36mm - Ø 41mm

Comporre i fiori usando il controstampo cod. 40-W082
Use the sugar flower formers cod. 40-W082 to create your flower

Omino Marzapane Gingerbread Man

COD. 40-WB001

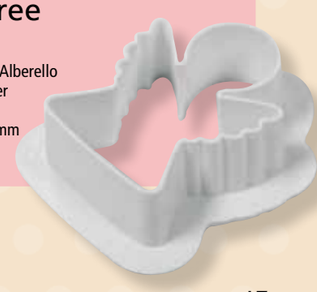
Cutter Omino Marzapane - Gingerbread man cutter
69x90mm



Angioletto e Alberello Angel and Tree

COD. 40-WB004

Cutter Angioletto e Cutter Alberello
Angel cutter and Tree cutter
Alberello - Tree 85x60mm
Angioletto - Angel 63x50 mm



Orchidea Pansè
Pansy Orchid

COD. 40-W030

Kit 3 cutter per Orchidea Pansè - Kit 3 cutter for Pansy Orchid
72x72mm - 96x66mm - 57x31mm

Utilizzare il controstampo cod. 40-W053 per comporre il fiore
Use the sugar flower formers cod. 40-W053 to create your flower

Orchidea a tre petali
Three petals Orchid

COD. 40-W006

Kit 3 cutter per Orchidea tre petali - Kit 3 cutter for three petals Orchid
105x85mm - 48x48mm - 60x30mm

Utilizzare il controstampo cod. 40-W053 per comporre il fiore
Use the sugar flower formers cod. 40-W053 to create your flower

Orchidea Cymbidium
Cymbidium Orchid

COD. 40-W045

Kit 3 cutter per Orchidea Cymbidium
Kit 3 cutter for Cymbidium Orchid
85x35mm - 65x35mm - 41x39mm

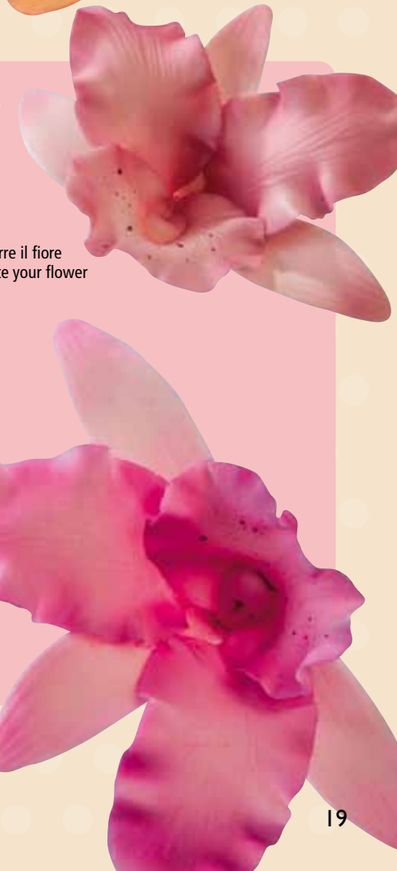
Utilizzare il controstampo cod. 40-W054 per comporre il fiore
Use the sugar flower formers cod. 40-W054 to create your flower

Orchidea Cinese Grande
Big Chinese Orchid

COD. 40-W044

Kit 3 cutter per Orchidea Cinese grande
Kit 3 cutter for Big Cinese Orchid
75x35mm - 51x55mm - 66x20mm

Utilizzare il controstampo cod. 40-W053 per comporre il fiore
Use the sugar flower formers cod. 40-W053 to create your flower



Orchidea Cinese Piccola
Small Chinese Orchid

COD. 40-W009

Kit 3 cutter per Orchidea Cinese piccola
Kit 3 cutter for Small Cinese Orchid
55x20mm - 37x40mm - 47x15mm

Utilizzare il controstampo cod. 40-W053 per comporre il fiore
Use the sugar flower formers cod. 40-W053 to create your flower

Visualizza i tutorial completi sul nostro canale **YouTube**
Watch the step-by-step tutorials on our **YouTube** channel

PISTILLI E ACCESSORI
STAMENS AND ACCESSORIES

COD. 40-W039
Gambo per fiore - Floral wire
1,3mm - pack 100 gr

COD. 40-W040
Gambo per fiore - Floral wire
0,9mm - pack 100 gr

COD. 40-W041
Gambo per fiore - Floral wire
0,6mm - pack 100 gr

COD. 40-W046
Rotolo nastro verde coprigambo
Green roll to cover stems flowers

COD. 40-W114
Pistilli piccoli perlati bianchi
Stamen small pearl-white

COD. 40-W115
Pistilli medi gialli
Stamen medium yellow

COD. 40-W116
Pistilli neri per giglio
Stamen lily tip-black

COD. 40-W117
Pistilli punta bianca
Stamen tiny point white

COD. 40-W118
Pistilli bianchi punta lunga
Stamen long point dull-white

COD. 40-W119
Pistilli bianchi per giglio
Stamen large lily-white

COD. 40-W120
Pistilli piccoli perlati rosa
Stamen small pearl pink

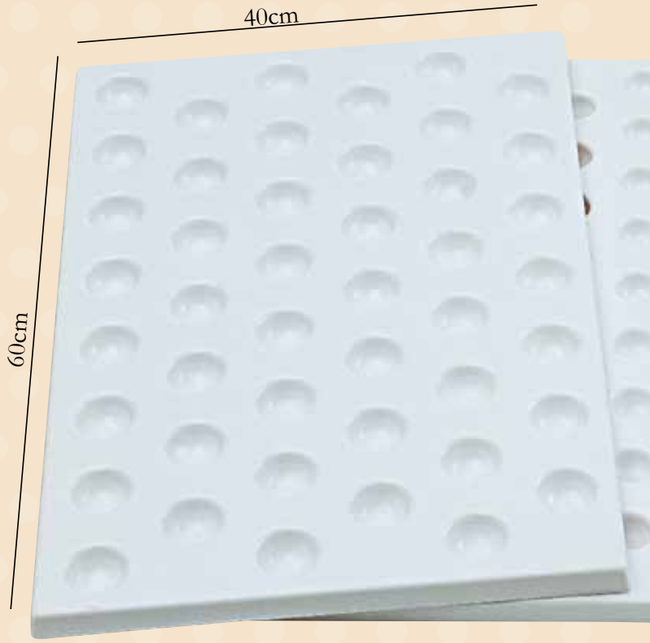
COD. 40-W121
Pistilli piccoli perlati gialli
Stamen small pearl yellow

COD. 40-W122
Pistilli neri piccoli
Stamen small dull-black

COD. 40-W123
Pistilli bianchi medi
Stamen medium dull-white

Teglie alveolari
Alveolar trays

Teglie alveolari 40x30cm
Alveolar tray 40x30cm



Ideali per grandi produzioni di fiori.
Teglie alveolari 60x40cm
Ideal for largest production of flower.
Alveolar tray 60x40cm

COD. EFT13 30x40mm
COD. EFT07 60x40mm

Larghezza - width19mm
Altezza - high14mm

Per gli stampi
For the moulds:

Cod. 40-0015 serrated leaves
Cod. 40-0016 smooth leaves
Cod. 40-1314 butterfly

COD. EFT10 30x40mm
COD. EFT02 60x40mm

Misura alveolo Alveolus size
Ø50mm h 25mm

Per gli stampi
For the moulds:

Cod. 40-0102 big gerbera
Cod. 40-0304 big sunflower
Cod. 40-0506 big daisy
Cod. 40-0708 big six petals flower
Cod. 40-W008 small carnation
Cod. 40-W028 big rose
Cod. 40-W003 athurium
Cod. 40-W005 cosmos
Cod. 40-W007 small peony
Cod. 40-W207S big peony

COD. EFT11 30x40mm
COD. EFT04 60x40mm

Misura alveolo Alveolus size
Ø40mm h 20mm

Per gli stampi
For the moulds:

Cod. 40-0102 small gerbera
Cod. 40-0304 small sunflowers
Cod. 40-0506 small daisy
Cod. 40-0708 small six petals flower
Cod. 40-W008 small carnation
Cod. 40-W028 medium rose

COD. EFT12 30x40mm
COD. EFT05 60x40mm

Misura alveolo Alveolus size
Ø30mm h 20mm

Per gli stampi
For the moulds:

Cod. 40-0910 flower

Cod. 40-W028 small rose

TEGLIE E CONTROSTAMPI
TRAYS AND FLOWER FORMERS

COD. 40-W194C
380x280mm
5 teglie per: / 5 Flowers formers for:
Tulip plunger cutter
cod. 40-W194S

COD. 40-W194C1
380x280mm
1 teglia per: / 1 Flowers former for:
Tulip plunger cutter
cod. 40-W194S

COD. 40-W206C
380x280mm
5 teglie per: / 5 Flowers formers for:
Dahlia plunger cutter
cod. 40-W206S

COD. 40-W206C1
380x280mm
1 teglia per: / 1 Flowers former for:
Dahlia plunger cutter
cod. 40-W206S

COD. 40-W027
Ø 115 h55mm
Kit 4 controstampi per: / 4 Flowers formers for:
Ibiscus cod. 40-W051S

COD. 40-W054
Ø 150 h55mm
Kit 4 controstampi per: / 4 Flowers formers for:
Cymbidum Orchid cod. 40-W045

COD. 40-W055
Ø 160 h60mm
Kit 4 controstampi per: / 4 Flowers formers for:
Giglio - Lily cod. 40-W002 / 40-W049S

COD. 40-W053
Ø 132 h55mm
Kit 4 controstampi per: / 4 Flowers formers for:
Chinese Orchid cod. 40-W009 / 40-W044
Three petals Orchid cod. 40-W006
Pansy Orchid cod. 40-W030

COD. 40-W189
Ø 126 h35mm
Kit 4 controstampi per: / 4 Flowers formers for:
Poinsettia plunger cutter cod. 40-W188S

COD. 40-W193C
Ø 75 h50mm
Kit 4 controstampi per: / 4 Flowers formers for:
Surfinia plunger cutter cod. 40-W193S

COD. 40-W192C
Ø 55 h30mm
Kit 4 controstampi per: / 4 Flowers formers for:
Daisy plunger cutter cod. 40-W192S
Edelweiss cutter cod. 40-W205S

COD. 40-W082
Kit 10 controstampi per: / 10 Flowers formers for:
Petunie cutter cod. 40-W029
Calla cutter cod. 40-1112

COD. 40-W194B
Ø120 h100 mm
5 basette per: / 5 Flowers formers for:
Tulip plunger cutter cod. 40-W194S

COD. 40-W204C
Kit 4 controstampi cono
e 1 teglia 160x80mm per Bucaneve.
4 Flowers cones formers
1 tray 160x80mm for Snowdrop.

VENATORI PER FOGLIE E PETALI
LEAF AND PETAL VEINERS

Stampo **venatore** in silicone e **cutter** in plastica per venare petali e foglie.
Veiner silicon mould and plastic **cutter** to veiner petals and leaves.

GLI ABBINAMENTI
THE COMBINATIONS

COD. 40-WF001
Kit Cutter e Venatore per foglie generiche.
Cutter and Veiner kit for generic leaves.
Ideale per venare anche i petali di: Anthurium.
Ideal also for the petals of: Anthurium.

COD. 40-WF002
Kit Cutter e Venatore per foglie di: Orchidea Cinese.
Cutter and Veiner kit for leaves: Cinese Orchid.

COD. 40-WF003
Kit Cutter e Venatore per foglie acquatiche.
Cutter and Veiner kit for aquatic leaves.

COD. 40-WF004
Kit Cutter e Venatore per foglie generiche.
Cutter and Veiner kit for generic leaves.

COD. 40-WF005
Kit Cutter e Venatore per foglie di: Girasole e Petunia.
Cutter and Veiner kit for leaves: Sunflower and Petunia.
Ideale anche per venare i petali di: Stella di Natale.
Ideal also for the petals of: Poinsettia.

COD. 40-WF006
Kit Cutter e Venatore per foglie di: Ortensia.
Cutter and Veiner kit for leaves: Hydrangea.

COD. 40-WF007
Kit Cutter e Venatore per foglie di: Calla.
Cutter and Veiner kit for leaves: Calla Lily.

COD. 40-WF008
Kit Cutter e Venatore per foglie di: Giglio e Peonia.
Cutter and Veiner kit for leaves: Lilium or Peony.
Ideale anche per venare i petali di: Orchide Pansè, Orchidea 3 Petali e Orchidea Cymbidium.
Ideal also for the petals of: Pansy Orchid, 3 Petal Orchid and Cymbidium Orchid.

COD. 40-WF009
Kit Cutter e Venatore per foglie generiche.
Cutter and Veiner kit for generic leaves.
Ideale per venare anche i petali di: Orchide Pansè, Orchidea 3 Petali, Orchidea Cymbidium, Tulipano, Ibiscus, Rosa e Surfinia.
Ideal also for the petals of: Pansy Orchid, 3 Petal Orchid, Cymbidium Orchid, Tulip, Ibiscus, Rose and Surfinia.

COD. 40-WF010
Kit Cutter e Venatore per foglie di: Edera.
Cutter and Veiner kit for leaves: Ivy.

COD. 40-WF011
Kit Cutter e Venatore per foglie di: Margherita.
Cutter and Veiner kit for leaves: Daisy.

COD. 40-WF012
Kit Cutter e Venatore per foglie generiche.
Cutter and Veiner kit for generic leaves.
Ideale per venare anche i petali di: Giglio e Giglio Tigrato.
Ideal also for the petals of: Lily and Tiger Lily.

COD. 40-WF001
81x55mm

COD. 40-WF002
55x46mm

COD. 40-WF003
110x97mm

COD. 40-WF004
105x55mm

COD. 40-WF005
58x25mm

COD. 40-WF006
83x46mm

COD. 40-WF007
160x69mm

COD. 40-WF008
89x31mm

COD. 40-WF009
66x39mm

COD. 40-WF010
74x69mm

COD. 40-WF011
85x34mm

COD. 40-WF012
85x34mm

STAMPI STANTUFFO PER DECORAZIONI DECORATION PLUNGER CUTTERS

Soggetti Marini
Marine Subjects

New COD. 40-W211S

Set 4 pcs stampo stantuffo - plunger cutter
62x62mm - 48x59mm - 57x32mm - 23x26mm

Trattore - Tractor

COD. 40-W201S

Set 4 pcs stampo stantuffo - plunger cutter
58x85mm - 36x73mm
ruote/ wheels Ø32mm - Ø24mm

Treno - Train

COD. 40-W202S

Set 4 pcs stampo stantuffo - plunger cutter
58x62mm - 48x65mm - 35x55mm
ruota/ wheel Ø19mm

Strumenti musicali
Musical instruments

COD. 40-W203S

Set 4 pcs stampo stantuffo - plunger cutter
107x42mm - 67x34mm - 74x43mm - 42x19mm

Orsetti - Teddy Bears

COD. 40-W156S

Set 3 pcs stampo stantuffo - plunger cutter
19x21mm 31x34mm - 43x47mm

Agrifoglio - Holly

COD. 40-W043S

Set 3 pcs stampo stantuffo - plunger cutter
22x20mm - 30x28mm - 45x40mm

Fiocchi di neve
Snowflakes

COD. 40-W010S

Set 3 pcs stampo stantuffo - plunger cutter
Ø25mm - Ø40mm - Ø56mm

Foglie Agrifoglio
Holly one petal

COD. 40-W091S

Set 3 pcs stampo stantuffo - plunger cutter
10x20mm - 16x28mm - 20x35mm

Stelline - Stars

COD. 40-W018S

Set 3 pcs stampo stantuffo - plunger cutter
Ø6,5mm - Ø11mm - Ø12,5mm

Renne - Reindeers

COD. 40-W157S

Set 3 pcs stampo stantuffo - plunger cutter
24x23mm - 39x29mm - 53x37mm

Pinguini - Penguins

COD. 40-W155S

Set 3 pcs stampo stantuffo - plunger cutter
20x29mm - 34,5x34mm -54x32mm

Fiori cinque petali
Five petals flowers

COD. COD. 40-W162S

Set 4 pcs stampo stantuffo - plunger cutter
Ø15 - Ø18 - Ø25 - Ø30mm

Fiori sei petali
Six petals flowers

COD. 40-W161S

Set 4 pcs stampo stantuffo - plunger cutter
Ø13 - Ø18 - Ø24 - Ø32mm

Margherite - Daisies

COD. 40-W014S

Set 4 pcs stampo stantuffo - plunger cutter
Ø12 - Ø20 - Ø28 - Ø35mm

Fiori cinque petali
Five petals flowers

COD. 40-W015S

Set 4 pcs stampo stantuffo - plunger cutter
Ø6 - Ø9 - Ø14 - Ø24mm

Palme e Sole
Palms and Sun

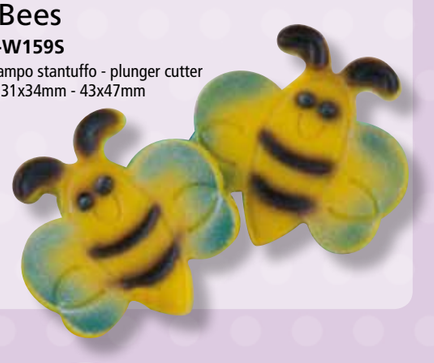
COD. 40-W163S

Set 3 pcs stampo stantuffo - plunger cutter
23x23mm -32x32mm - 50x43mm

Api - Bees

COD. 40-W159S

Set 3 pcs stampo stantuffo - plunger cutter
20x21mm - 31x34mm - 43x47mm



Coniglio Cestino e Carota
Rabbit Basket and Carrot

COD. 40-W195S

Set 3 pcs stampo stantuffo - plunger cutter
38x46 - 33x37 - 26x14 mm

Per mettere in evidenza il manico del cestino svuotare l'interno con l'aiuto di un bisturi.
To highlight the handle of the basket, empty the interior with the aid of a scalpel.

Coccinelle - Ladybugs

COD. 40-W160S

Set 3 pcs stampo stantuffo - plunger cutter
19x14mm - 28x21mm - 35x27mm

Colombe - Doves

COD. 40-W196S

Set 2 pcs stampo stantuffo - plunger cutter
47x47 - 45x43 mm

Campane e Colomba
Bells and Dove

COD. 40-W197S

Set 2 pcs stampo stantuffo - plunger cutter
62x53 - 57x36 mm

Fiocco - Bow

COD. 40-W158S

Set 3 pcs stampo stantuffo - plunger cutter
20x22mm - 32x35mm - 43x47mm

Decoro due Fregi
Two Friezes decorations

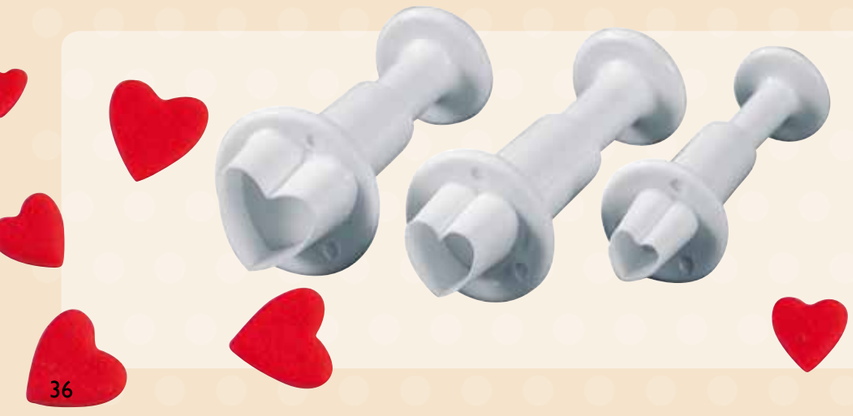
COD. 40-W140

Set 2 pcs stampo stantuffo decori intercambiabili
Set 2 pcs plunger cutter interchangeable decoration
73x43mm

Decoro due Fregi
Two Friezes decorations

COD. 40-W011S

Set 2 pcs stampo stantuffo decori intercambiabili
Set 2 pcs plunger cutter interchangeable decoration
73x43mm



Cuoricini - Small hearts

COD. 40-W013S

Set 3 pcs stampo stantuffo - plunger cutter
6x7mm - 8x10mm - 13x14mm

Foglie Rose - Rose Leaves

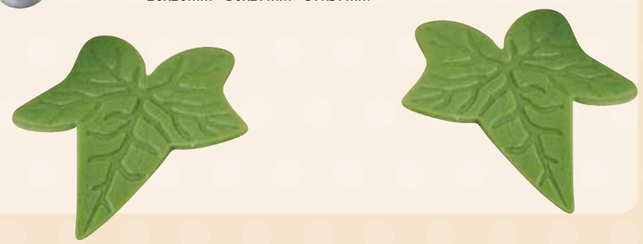
COD. 40-W016S

Set 3 pcs stampo stantuffo - plunger cutter
17x27mm - 20x33mm - 25x40mm

Foglie Edera - Ivy Leaves

COD. 40-W017S

Set 3 pcs stampo stantuffo - plunger cutter
20x20mm - 30x27mm - 37x37mm



Ortensia - Hydrangea

COD. 40-W050S

Set 4 pcs stampo stantuffo - plunger cutter
25x20mm - 34x28mm - 45x37mm - 54x45mm

Comporre i fiori usando teglie alveolari: EFT05-EFT12
Use the alveolar trays to create flower: EFT05-EFT12

Sugar Pearl PASTE SPECIALI MIXTURES

Novità Sugar Pearl color oro e argento pronto all'uso!
Il risultato finale risulta meno morbido adatto dunque ad alcuni tipi di decori tridimensionali.
Modalità d'uso: Mescolare bene prima dell'uso. Stendere il composto sugli stampi facendolo aderire perfettamente aiutandosi con una spatola.
*Asciugare all'aria (6-8 h) o in forno per 10-12 minuti ad una temperatura di 80°C.

Golden and Silver Sugar Pearl ready for use!
The final result is less soft than Sugar Dress, so it is ideal for some 3D decorations.
Directions for use: Mix well before using.
Spread accurately the product onto the silicone mat with a spatula.
*Let the product dry at room temperature (6-8 h) or bake it in the oven (80°C for about 10-12 minutes).

* I tempi di asciugatura e cottura in forno sono variabili in base alla temperatura e all'umidità dell'ambiente e al tipo di forno utilizzato.
Drying and baking time depends on the temperature and the humidity of the room and on the type of oven.

COD. EFSP019
SUGAR PEARL Argento - Silver
Secchiello 200 gr
Bucket 200 gr

COD. EFSP017
SUGAR PEARL Oro - Gold
Secchiello 200 gr
Bucket 200 gr

Quality &Design
MADE IN ITALY

Sugar Dress PASTE E TAPPETI DECORO MIXTURES AND MATS

Sugar Dress è un prodotto che garantisce un risultato finale sufficientemente elastico e resistente per evitare rotture in fase di sformatura o posizionamento sul dolce. Inoltre il decoro mantiene una colorazione perfettamente bianca non tendente al giallo ed in caso di necessità è possibile colorare il composto in fase di preparazione con coloranti alimentari compatibili.
È sufficiente aggiungere ai due preparati dell'acqua, mescolare bene il composto e spalmarlo con una spatola nell'apposito tappetino Martellato. **Un sistema facile e veloce per ottenere un decoro raffinato e di grande effetto.**

Sugar Dress is a product that provides a final result sufficiently elastic and resistant to avoid breakage during the demoulding or positioning in the cake. Furthermore the decoration maintains a perfectly white colour not yellowish, and in case of need it is possible to colour the compound with the appropriate colours. It's enough just to add some water to the two preparations, mix well and spread the mixture with a spatula into the Martellato mat. **An easy and fast way to get a refined and impressive decoration.**

COD. EFSD001
Secchiello - Bucket 500 gr

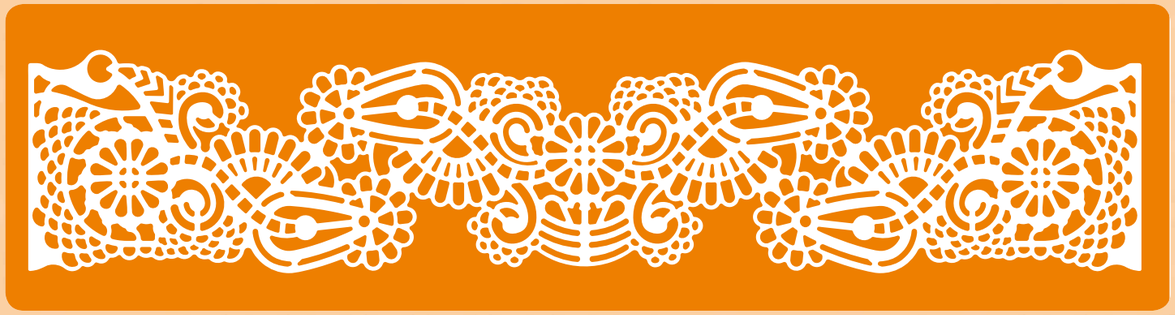
COD. EFSD002
Secchiello - Bucket 200 gr

Visualizza i tutorial sul nostro canale **YouTube**
Watch the step-by-step on our **YouTube** channel

Misura Decoro - Decorations size 380x73mm

New **COD. 40-WD015** Tappeto - Mat 30x40cm - 3 decori

New **COD. 40-WD015T** Tappeto - Mat 10x40cm - 1 decoro



Misura Decoro - Decorations size 380x76mm

New **COD. 40-WD016** Tappeto - Mat 30x40cm - 3 decori

New **COD. 40-WD016T** Tappeto - Mat 10x40cm - 1 decoro

Quality &Design
MADE IN ITALY

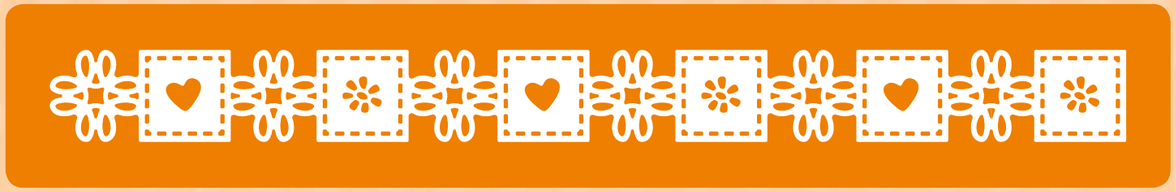
Tappeti in silicone.
Ideali per vestire il tuo dolce con un decoro in zucchero di grande effetto.
Misure disponibili:
Tappeto 30x40cm
Tappeto 10x40cm
Tappeto 6x40cm

Silicone mats.
Ideal to dress up your cake with an impressive sugar decoration.
Available sizes:
Mat 30x40cm - Mat 10x40cm - Mat 6x40cm

Misura Decoro - Decorations size 374x80mm

New **COD. 40-WD013** Tappeto - Mat 30x40cm - 3 decori

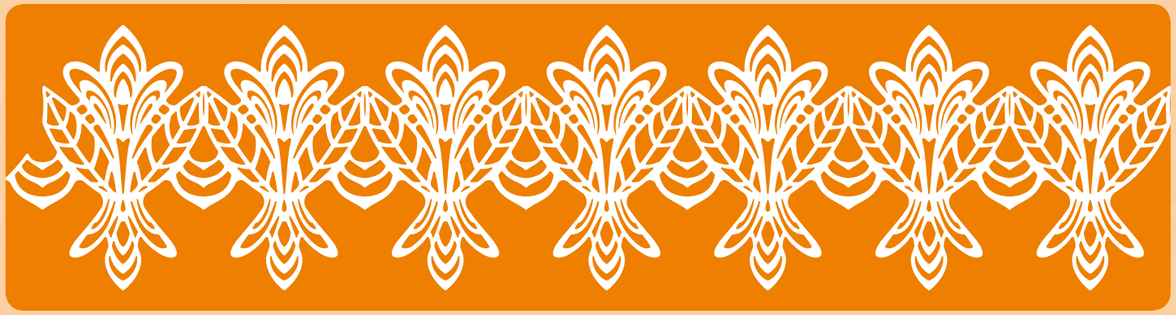
New **COD. 40-WD013T** Tappeto - Mat 10x40cm - 1 decoro



Misura Decoro - Decorations size 351x30mm

New **COD. 40-WD014** Tappeto - Mat 30x40cm - 5 decori

New **COD. 40-WD014T** Tappeto - Mat 6x40cm - 1 decoro



Misura Decoro - Decorations size 380x86mm

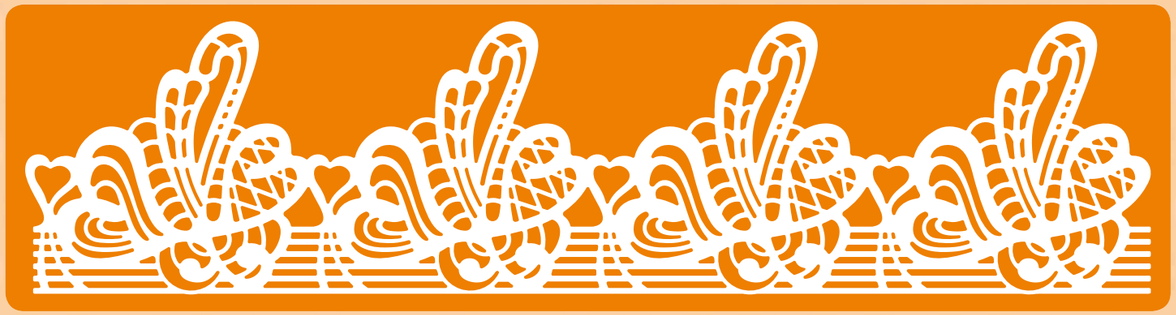
COD. 40-WD005 Tappeto - Mat 30x40cm - 3 decori

COD. 40-WD005T Tappeto - Mat 10x40cm - 1 decoro

Quality &Design
MADE IN ITALY

Tappeti in silicone.
Ideali per vestire il tuo dolce con un decoro in zucchero di grande effetto.
Misure disponibili:
Tappeto 30x40cm
Tappeto 10x40cm
Tappeto 6x40cm

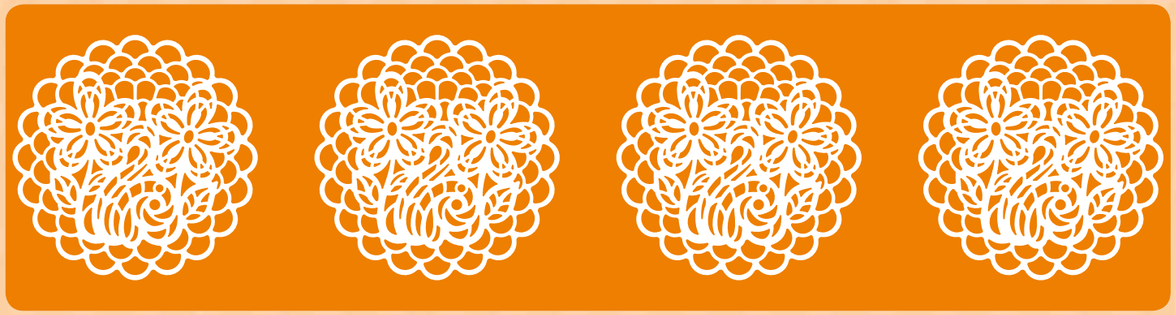
Silicone mats.
Ideal to dress up your cake with an impressive sugar decoration.
Available sizes:
Mat 30x40cm - **Mat 10x40cm** - **Mat 6x40cm**



Misura Decoro - Decorations size 356x87mm

COD. 40-WD009 Tappeto - Mat 30x40cm - 3 decori

COD. 40-WD009T Tappeto - Mat 10x40cm - 1 decoro



Misura Decoro - Decorations size Ø88mm

COD. 40-WD002 Tappeto - Mat 30x40cm - 12 decori

COD. 40-WD002T Tappeto - Mat 10x40cm - 4 decori

Misura Decoro - Decorations size 388x88mm

COD. 40-WD001 Tappeto - Mat 30x40cm - 3 decori

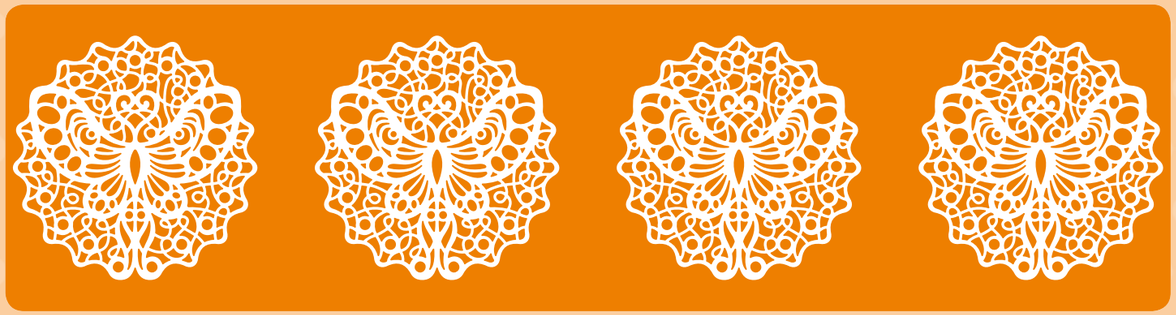
COD. 40-WD001T Tappeto - Mat 10x40cm - 1 decoro

Quality &Design
MADE IN ITALY

Misura Decoro - Decorations size 388x86mm

COD. 40-WD003 Tappeto - Mat 30x40cm - 3 decori

COD. 40-WD003T Tappeto - Mat 10x40cm - 1 decoro



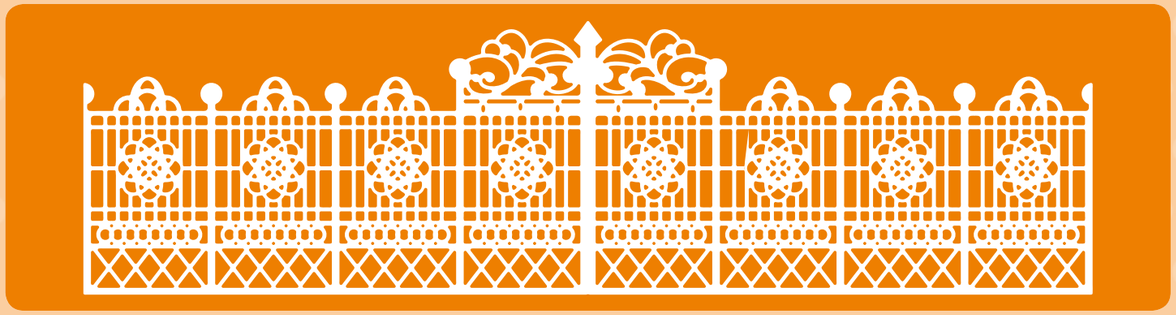
Misura Decoro - Decorations size Ø79mm

COD. 40-WD004 Tappeto - Mat 30x40cm - 12 decori

COD. 40-WD004T Tappeto - Mat 10x40cm - 4 decori

Misura Decoro - Decorations size 72x72mm

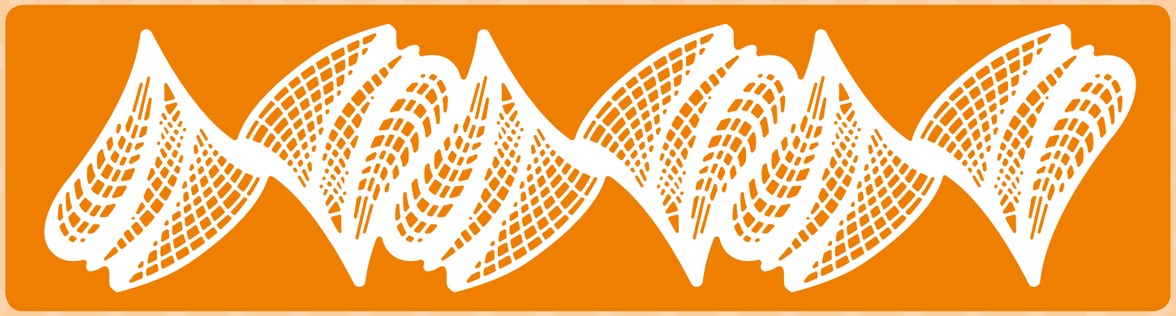
COD. 40-WD006 Tappeto - Mat 30x40cm - 10 decori



Misura Decoro - Decorations size 330x89mm

New **COD. 40-WD007** Tappeto - Mat 30x40cm - 3 decori

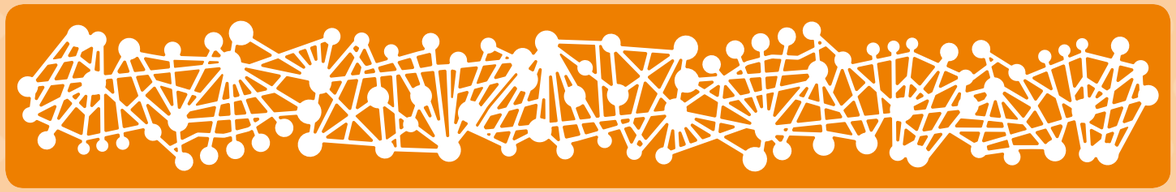
New **COD. 40-WD007T** Tappeto - Mat 10x40cm - 1 decoro



Misura Decoro - Decorations size 356x87mm

New **COD. 40-WD008** Tappeto - Mat 30x40cm - 3 decori

New **COD. 40-WD008T** Tappeto - Mat 10x40cm - 1 decoro



Misura Decoro - Decorations size 372x49mm

New **COD. 40-WD010** Tappeto - Mat 30x40cm - 5 decori

New **COD. 40-WD010T** Tappeto - Mat 6x40cm - 1 decori

Misura Decoro - Decorations size 386x45mm

New **COD. 40-WD011** Tappeto - Mat 30x40cm - 5 decori

New **COD. 40-WD011T** Tappeto - Mat 6x40cm - 1 decori

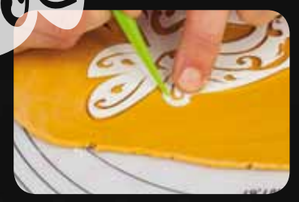
Misura Decoro - Decorations size 350x46mm

New **COD. 40-WD012** Tappeto - Mat 30x40cm - 5 decori

New **COD. 40-WD012T** Tappeto - Mat 6x40cm - 1 decori

DIME PER MASCHERE DI CARNEVALE
CARNIVAL MASK TEMPLATES

Dime per realizzare maschere in pasta zucchero.
Templates to create masks with sugar paste.



Dime maschere
Masks Templates

COD. 40-W300
Kit 6 dime per realizzare maschere in pasta zucchero, stencil aerografia fantasia arlecchino.
Six templates kit to realize sugarpaste masks Harlequin stencil

COD. 40-W300C1
Controstampo maschere
Masks Former
1 pc

COD. 40-W300C
Controstampi maschere
Masks Formers
Set 4 pcs

STAMPI PER BISCOTTONI
COOKIE MOULDS

Stantuffo maxi
Large plunger

DECORALI CON L'AEROGRAFO
DECORATE WITH YOUR AIRBRUSH

Utilizzando gli appositi stencil
è possibile decorare i biscottoni
con l'aerografo
o le polveri alimentari.
Gli stencil sono disponibili
solo per i codici
40-WB107 - 40-WB108 - 40-WB109.

It is possible to decorate your cookies
by using the stencils with your
airbrush or some powder colourants.
Stencils are available just for
40-WB107 - 40-WB108 - 40-WB109.

Dania Marchioro
Cake Designer

Pulcinella e Arlecchino
Pulcinella and Harlequin

COD. 40-WB109 Stencil for airbrush included

Taglia biscotto 2 pz / Cookie cutters 2 pcs
85x66mm - 92x71mm
Stencil per aerografie dettagli 2 pz
Airbrush stencils for details 2 pcs

Gallina e Coniglio
Hen and Rabbit

COD. 40-WB107 Stencil for airbrush included

Taglia biscotto 2 pz / Cookie cutters 2 pcs
90x75mm - 90x77mm
Stencil per aerografie dettagli 2 pz
Airbrush stencils for details 2 pcs

Coniglietti innamorati
Bunnies in love

COD. 40-WB108 Stencil for airbrush included

Taglia biscotto 2 pz / Cookie cutters 2 pcs
88x68mm - 84x66mm
Stencil per aerografie dettagli 2 pz
Airbrush stencils for details 2 pcs

DECORALI CON LA PASTA ZUCCHERO
DECORATE WITH SUGARPASTE

Pirati
Pirates

COD. 40-WB101

Taglia biscotto 2 pz
Cookie cutters 2 pcs
78x744mm - 70x77mm

Dinosauri
Dinosaurs

40-WB102

Taglia biscotto 2 pz
Cookie cutters 2 pcs
76x69mm - 95x69mm

Carrozza e Principessa
Carriage and Princess

COD. 40-WB106

Taglia biscotto 2 pz
Cookie cutters 2 pcs
Ø84mm - 67x96mm

Scarpone e Palla
Boot and Ball

COD. 40-WB103
Taglia biscotto 2 pz
Cookie cutters 2 pcs
Ø87mm - 82x64mm

Bimbo Bimba
Little Boy Little Girl

COD. 40-WB105
Taglia biscotto 2 pz
Cookie cutters 2 pcs
60x92mm - 60x92mm

Angelo e Diavolo
Angel and Devil

COD. 40-WB104
Taglia biscotto 2 pz
Cookie cutters 2 pcs
83x63mm - 64x76mm

Zucca e Pipistrello
Pumkin and Bat

COD. 40-WB100
Taglia biscotto 2 pz
Cookie cutters 2 pcs
85x94mm - 85x79mm

STENCIL PER GHIACCIA
ICING STENCILS

Pensati per la ghiaccia, ma utilissimi anche a chi piace aerografare.
Ideali per dare quel tocco in più alle torte più particolari, o come unico decoro per chi ama le cose semplici e belle!

Designed for the icing, but also useful for those who like airbrushing.
Ideal to give that extra touch the cakes, or as a unique decoration for those who love simple and beautiful things!

RICETTA PER GHIACCIA
ICING RECIPE

Ghiaccia
1000 gr Zucchero a velo
150 gr albume
50 gr succo limone

Se necessario aggiungere albume per rendere la ghiaccia più liquida. Montare in planetaria con la spatola fino ad ottenere un composto abbastanza spumoso.

Icing
1000 gr icing sugar
150 gr albumen
50 gr lemon juice

If necessary add egg whites to make it more liquid. Mix it in a planetary with a spatula until the mixture is quite soft.

STENCIL PICCOLI DECORI
SMALL DECORATION STENCILS

Misura Stencil - Stencil Size: 340x90mm

New **COD. 40-WSR018**
Misura Decoro - Decorations size: 247x60mm

COD. 40-WSR015
Misura Decoro - Decorations size: 261x68mm

New **COD. 40-WSR019**
Misura Decoro - Decorations size: 260x56mm

COD. 40-W168
Misura Decoro - Decorations size: 286x64mm

COD. 40-W169
Misura Decoro - Decorations size: 234x74mm

COD. 40-W170
Misura Decoro - Decorations size: 263x80mm

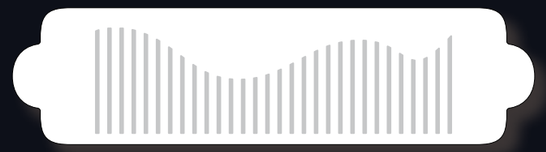
COD. 40-W171
Misura Decoro - Decorations size: 287x65mm

COD. 40-W172
Misura Decoro - Decorations size: 282x68mm

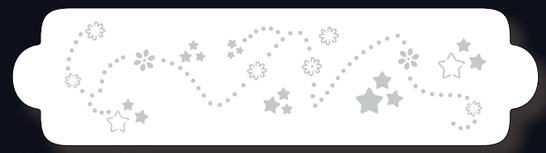
COD. 40-W173
Misura Decoro - Decorations size: 293x64mm

COD. 40-WSR016
Misura Decoro - Decorations size: 254x56mm

COD. 40-WSR001
Misura Decoro - Decorations size: 240x65mm

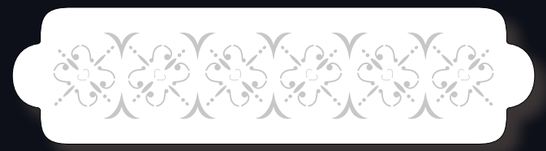


COD. 40-WSR003
Misura Decoro - Decorations size: 235x70mm



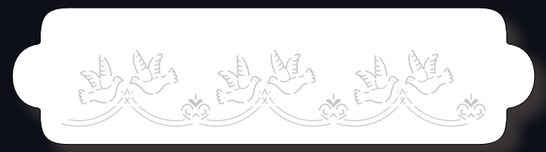
COD. 40-WSR005
Misura Decoro - Decorations size: 275x73mm

COD. 40-WSR007
Misura Decoro - Decorations size: 263x51mm

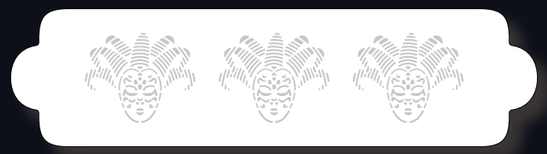


COD. 40-WSR009
Misura Decoro - Decorations size: 290x57mm

COD. 40-WSR011
Misura Decoro - Decorations size: 278x68mm



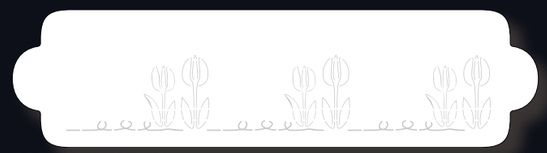
COD. 40-WSR013
Misura Decoro - Decorations size: 280x50mm



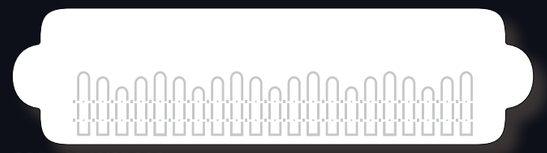
COD. 40-WSR017
Misura Decoro - Decorations size: 247x58mm

COD. 40-WSR002
Misura Decoro - Decorations size: 285x65mm

COD. 40-WSR004
Misura Decoro - Decorations size: 270x62mm



COD. 40-WSR006
Misura Decoro - Decorations size: 278x50mm



COD. 40-WSR008
Misura Decoro - Decorations size: 263x43mm

COD. 40-WSR010
Misura Decoro - Decorations size: 286x54mm

COD. 40-WSR012
Misura Decoro - Decorations size: 271x60mm

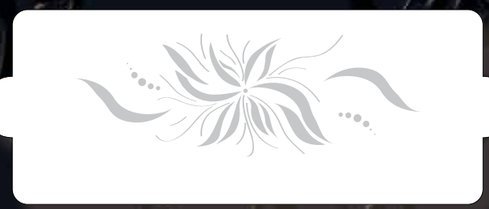
COD. 40-WSR014
Misura Decoro - Decorations size: 257x72mm

STENCIL GRANDI DECORI
LARGE DECORATION STENCILS

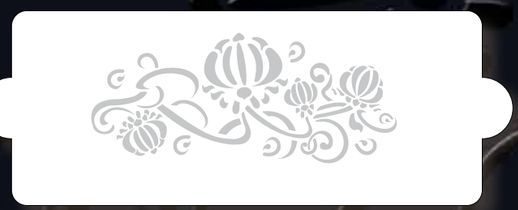
Misura Stencil - Stencil Size: 347x127mm

COD. 40-W092
Misura Decoro - Decorations size: 250x85mm

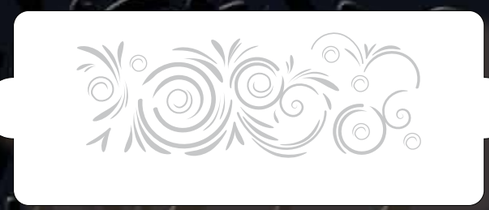
COD. 40-W093
Misura Decoro - Decorations size: 206x88mm



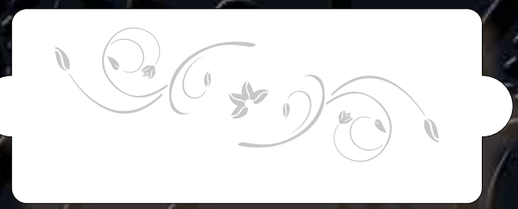
COD. 40-W094
Misura Decoro - Decorations size: 226x80mm



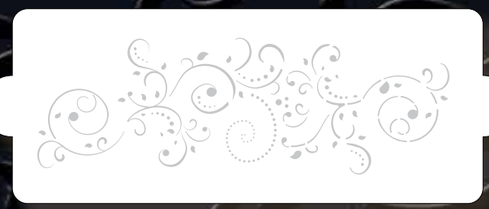
COD. 40-W095
Misura Decoro - Decorations size: 200x85mm



COD. 40-W096
Misura Decoro - Decorations size: 225x82mm



COD. 40-W097
Misura Decoro - Decorations size: 250x88mm



COD. 40-W098
Misura Decoro - Decorations size: 268x90mm

COD. 40-W099
Misura Decoro - Decorations size: 250x85

COD. 40-W100
Misura Decoro - Decorations size: 246x87mm

NON SOLO GHIACCIA
NOT ONLY ICING

Pensati per la ghiaccia, ma utilissimi anche a chi piace aerografare.
Ideali per dare quel tocco in più alle torte più particolari, o come unico decoro per chi ama le cose semplici e belle!

Designed for the icing, but also useful for those who like airbrushing.
Ideal to give that extra touch the cakes, or as a unique decoration for those who love simple and beautiful things!

COD. 40-W182 Ø100mm
COD. 40-W174 Ø200mm

COD. 40-W181 Ø100mm
COD. 40-W175 Ø200mm

COD. 40-W183 Ø100mm
COD. 40-W176 Ø200mm

COD. 40-W184 Ø100mm
COD. 40-W177 Ø200mm

COD. 40-W186 Ø100mm
COD. 40-W178 Ø200mm

COD. 40-W187 Ø100mm
COD. 40-W179 Ø200mm

COD. 40-W185 Ø100mm
COD. 40-W180 Ø200mm

COD. 40-WST001 Ø100mm
COD. 40-WST501 Ø200mm

COD. 40-WST002 Ø100mm
COD. 40-WST502 Ø200mm

COD. 40-WST003 Ø100mm
COD. 40-WST503 Ø200mm

COD. 40-WST004 Ø100mm
COD. 40-WST504 Ø200mm

COD. 40-WST005 Ø100mm
COD. 40-WST505 Ø200mm

COD. 40-WST006 Ø100mm
COD. 40-WST506 Ø200mm

COD. 40-WST007 Ø100mm
COD. 40-WST507 Ø200mm

COD. 40-WST008 Ø100mm
COD. 40-WST508 Ø200mm

COD. 40-WST009 Ø100mm
COD. 40-WST509 Ø200mm

COD. 40-WST010 Ø100mm
COD. 40-WST510 Ø200mm

COD. 40-WST011 Ø100mm
COD. 40-WST511 Ø200mm

COD. 40-WST012 Ø100mm
COD. 40-WST512 Ø200mm

COD. 40-WST013 Ø100mm
COD. 40-WST513 Ø200mm

COD. 40-WST014 Ø100mm
COD. 40-WST514 Ø200mm

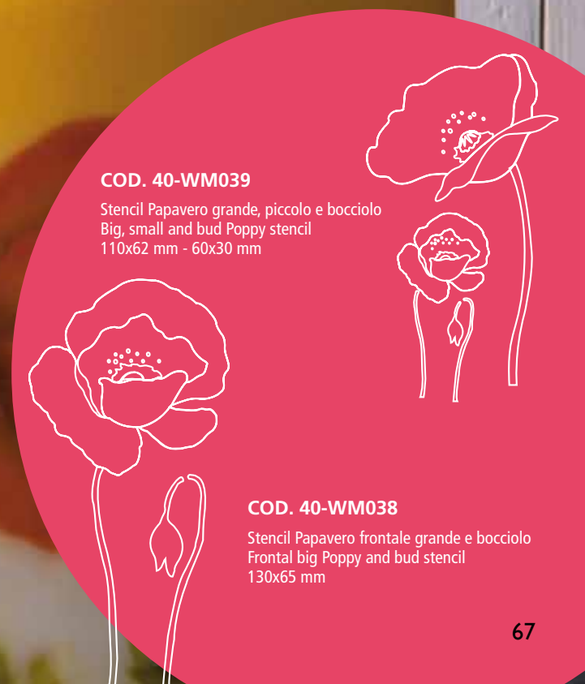
STENCIL PER AEROGRAFIA
AIRBRUSH STENCILS

da un'idea di **MARIO ROMANI**

Martellato promuove un inedito sistema per personalizzare le torte utilizzando degli eccezionali stencil che permettono infinite possibilità di decorazione.
Gli stencil sono facilmente utilizzabili anche da chi non dispone di buone conoscenze sull'uso dell'aerografo.

Martellato introduces a new system of stencils to decorate your cake in multiple ways. Our stencils can be used even by beginners.

Decorazioni realizzate da Dania Marchioro



COD. 40-WM039

Stencil Papavero grande, piccolo e bocciolo
Big, small and bud Poppy stencil
110x62 mm - 60x30 mm

COD. 40-WM038

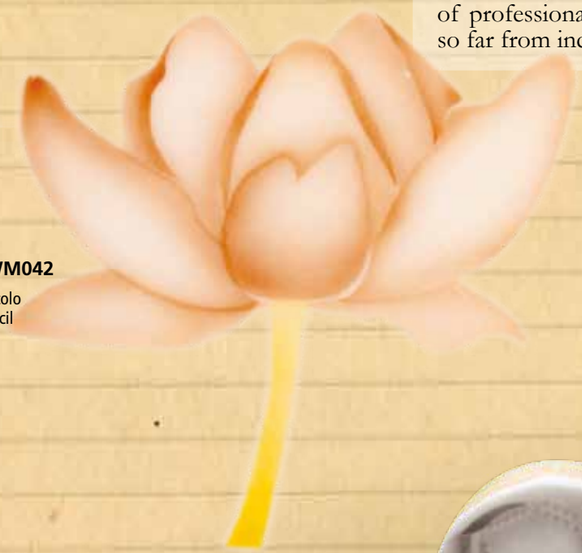
Stencil Papavero frontale grande e bocciolo
Frontal big Poppy and bud stencil
130x65 mm

STENCIL AEROGRAFIA
AIRBRUSH STENCILS

I tempi stretti di esecuzione favoriscono un contenimento dei costi delle decorazioni pur mantenendo creazioni di forte impatto e di eccellente qualità. A differenza di altre tecniche di decoro i nuovi stencil permettono di realizzare decorazioni su superfici curve e verticali. Martellato, con questa linea, appoggia con estrema convinzione i pregi della produzione artigianale che contraddistinguono i professionisti pasticceri, veri e propri artisti artigiani, da quanto è invece la produzione in serie industriale.

The shorter time you will need for your decorations will favour less expensive costs for decorations, even if they will remain high-impact designs and creations of excellent quality;
Unlike other decorative techniques, with Martellato new stencils it is possible to decorate vertical surfaces and curves; Martellato srl strongly supports the work of professional pastry chefs, real artists and artisans, so far from industrial production.

New COD. 40-WM506
Stencil Fiore di Loto Grande
Big Lotus Flower Stencil - KIT 2 STENCIL
132x152mm - 10 STEPS



New COD. 40-WM042
Stencil Fiore di Loto Piccolo
Small Lotus Flower Stencil
106x101mm - 6 STEPS

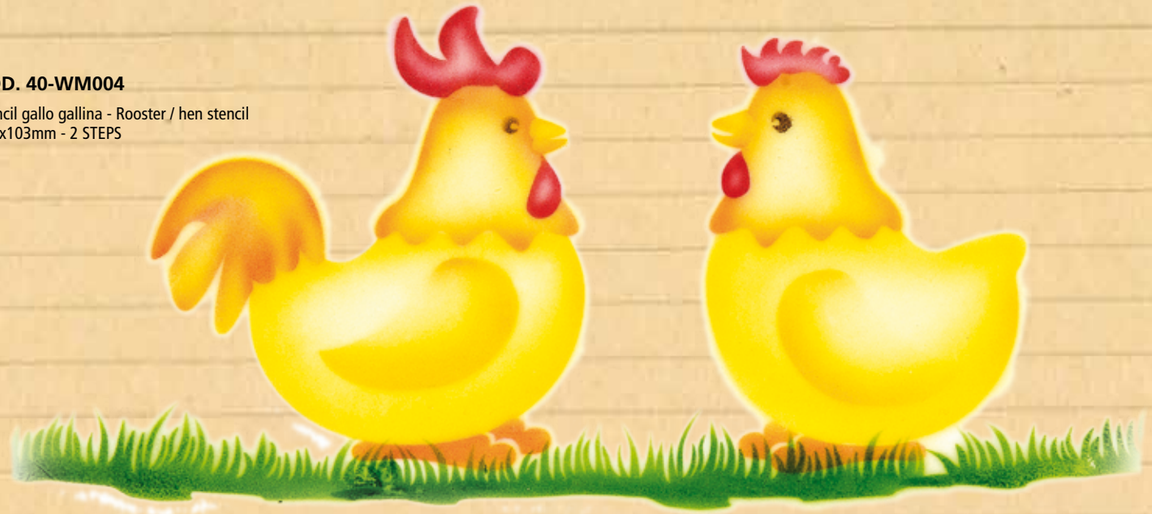
New COD. 40-WM508
Palloni da Calcio
Football balls - KIT 2 STENCIL
Ø65mm - Ø88mm- 5 STEPS

New COD. 40-WM043

Teschio Frontale
Frontal Skull
93x100mm - 12 STEPS

New COD. 40-WM507

Teschio Laterale
Lateral Skull - KIT 2 STENCIL
107x113mm - 11 STEPS



COD. 40-WM004

Stencil gallo gallina - Rooster / hen stencil
192x103mm - 2 STEPS

COD. 40-WM003

Stencil coniglietto
Bunny stencil
78x112mm - 4 STEPS

COD. 40-WM024

Stencil accessori rosa e pacco
Stencil rose and gift
60x52mm - 4 STEPS pacco - gift
44x100mm - 3 STEPS rosa - rose

COD. 40-WM006

Stencil sei uova pasquali
Six easter eggs stencil
misure miste - variuos sizes - 2 STEPS

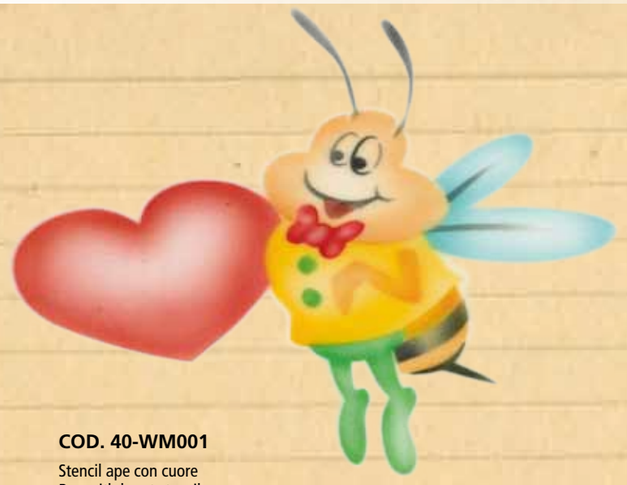
COD. 40-WM005

Stencil pulcini - 2 misure
Chick stencil - 2 sizes
52x80mm - 36x56mm - 4 STEPS

COD. 40-WM009

Stencil campana
Bell stencil
92x84mm - 63x60mm - 3 STEPS

Decorazioni realizzate da Dania Marchioro



COD. 40-WM001

Stencil ape con cuore
Bee with heart stencil
130X133mm - 4 STEPS

COD. 40-WM015

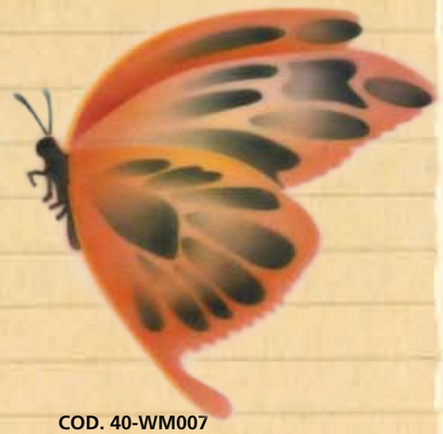
Stencil orsetto cuore
Little bear with heart
102X143mm - 4 STEPS

COD. 40-WM016

Stencil coniglietto
Boy bunny stencil
77X132mm - 4 STEPS

COD. 40-WM017

Stencil coniglietta
Girl bunny stencil
78X133mm - 4 STEPS



COD. 40-WM007

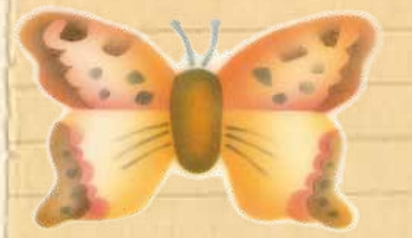
Stencil farfalle - 2 misure
Butterflies stencil - 2 sizes
92x78mm - 50x43mm - 4 STEPS

COD. 40-WM008

Stencil cigni
Swans stencil
168x88mm - 2 STEPS

COD. 40-WM012

Stencil cicogna
Stork stencil
203x113mm - 3 STEPS



COD. 40-WM034

Stencil farfalla piccola rif cutter 40-1314
Small butterfly stencil ref cutter 40-1314
51x40mm - 5 STEPS

COD. 40-WM013

Stencil neonata
Baby girl stencil
93x119mm - 6 STEPS

COD. 40-WM014

Stencil neonato
Baby boy stencil
116x135mm - 4 STEPS

COD. 40-WM033

Stencil ramoscello mimosa
Mimosa stencil
100x99mm - 3 STEPS

COD. 40-WM010

Stencil ramo fiori di pesco e 2 fiori
Peach blossom stencil and 2 flowers
50x82mm - 40x40mm - 21x25mm

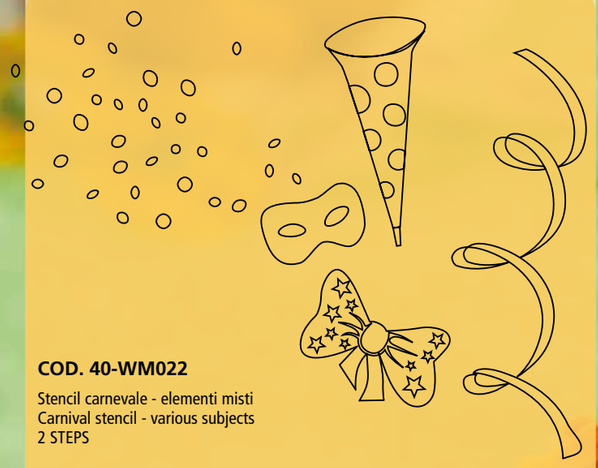
COD. 40-WM011

Stencil fedi nuziali - 2 misure
Wedding rings stencil - 2 sizes
172x58mm - 120x40 mm - 3 STEPS

CARNEVALE
CARNIVAL

COD. 40-WM019

Stencil clown - clown stencil
95x91mm - 4 STEPS



COD. 40-WM022

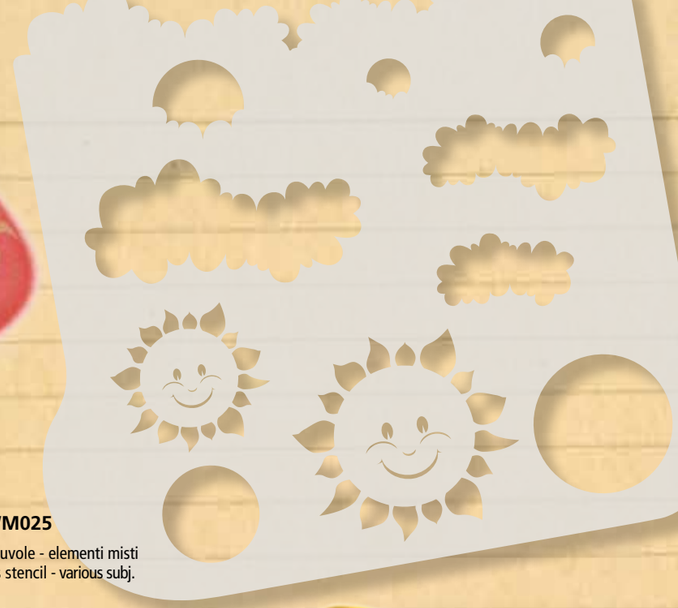
Stencil carnevale - elementi misti
Carnival stencil - various subjects
2 STEPS

COD. 40-WM020

Stencil clown - clown stencil
123X100mm - 4 STEPS

COD. 40-WM021

Stencil maschera veneziana
Venetian mask stencil
108x95mm - 4 STEPS



COD. 40-WM025

Stencil sole e nuvole - elementi misti
Sun and clouds stencil - various subj.

HALLOWEEN

COD. 40-WM002

Stencil strega con scopa
Witch with broom stencil
124X100mm - 4 STEPS

COD. 40-WM023

Stencil zucca
Pumpkin stencil
94x63mm - 4 STEPS

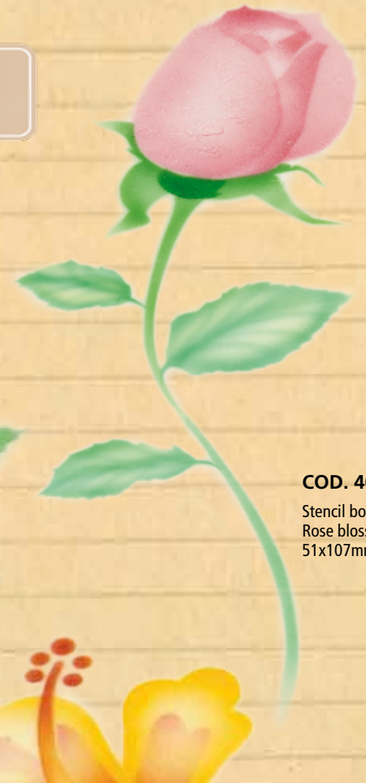
COD. 40-WM018

Stencil halloween - elementi misti
Halloween stencil - various subjects

FIORI - FLOWERS

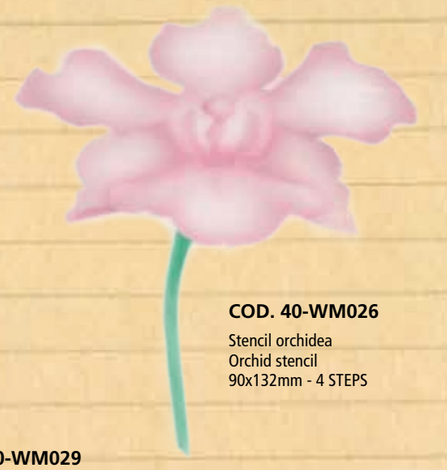
COD. 40-WM028

Stencil bocciolo rosa
Rose blossom stencil
64x140mm - 6 STEPS



COD. 40-WM029

Stencil bocciolo rosa
Rose blossom stencil
51x107mm - 6 STEPS



COD. 40-WM026

Stencil orchidea
Orchid stencil
90x132mm - 4 STEPS

COD. 40-WM030

Stencil ibiscus - 2 misure
Ibiscus stencil - 2 sizes
92x100mm - 58x62mm - 3 STEPS

COD. 40-WM032

Stencil margherita - 2 misure
Daisy stencil - 2 sizes
77x205mm - 53x105mm - 3 STEPS

COD. 40-WM031

Stencil giglio tigrato
Lily tiger stencil
98x102mm - 5 STEPS

COD. 40-WM035

Stencil tulipano
Tulip stencil
170x63mm - 7 STEPS

COD. 40-WM027

Stencil rosa aperta
Open rose stencil
93x150mm - 7 STEPS

Decorazioni realizzate da Dania Marchioro

KIT 2 STENCIL
2 STENCILS KIT

COD. 40-WM500

Stencil angeli e cuore - KIT 2 STENCIL
Angels and heart - KIT 2 STENCIL
150x104mm - 4 STEPS

COD. 40-WM502

Stencil fidanzati - KIT 2 STENCIL
Lovers - KIT 2 STENCIL
140x115 mm - 5 STEPS

COD. 40-WM501

Stencil colomba spighe e calice - KIT 2 STENCIL
Dove spike and cup - KIT 2 STENCIL
160x160mm - 50x85 calice

COD. 40-WM505

Stencil girasole - KIT 2 STENCIL
Sunflower - KIT 2 STENCIL
105x165mm - 6 STEPS

COD. 40-WM504

Stencil colomba e ulivo - KIT 2 STENCIL
Dove and olive-branch - KIT 2 STENCIL
160x115mm - 5 STEPS

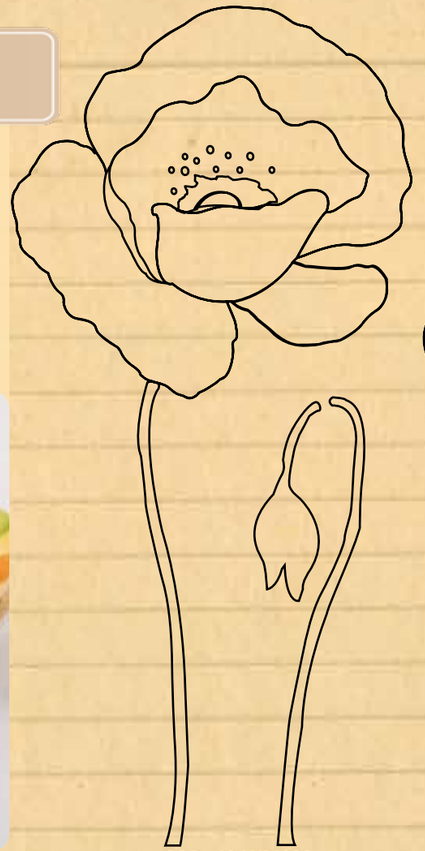
COD. 40-WM503

Stencil natura - elementi misti - KIT 2 STENCIL
Stencil nature - various subjects - KIT 2 STENCIL

SUGGERIMENTI
SUGGESTIONS

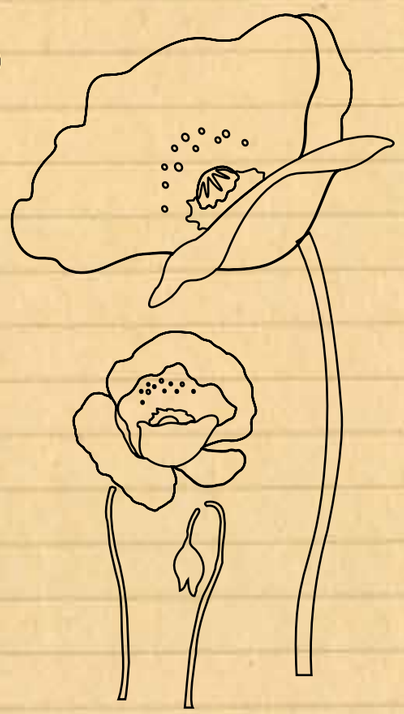
Alcuni stencil si prestano per aerografie su biscottoni, ideali per impreziosire una sweet table o creare dei decori da appendere.

Some stencils are ideal to airbrush large cookies that can enrich your sweet tables or create hanging decorations.



COD. 40-WM038

Stencil Papavero frontale grande e bocciolo
Frontal big Poppy and bud stencil
130x65 mm



COD. 40-WM039

Stencil Papavero grande, piccolo e bocciolo
Big, small and bud Poppy stencil
110x62 mm - 60x30 mm

COD. 40-WM040

Stencil Candele grandi e piccole
Big and small candles stencil
110x105 mm - 35x45 mm

COD. 40-WM041

Stencil Stella di Natale grande e piccola
Big and small Poinsettia stencil
70x70 mm - 37x37 mm

COD. 40-WM036

Stencil Calle grande e piccola frontali
Frontal Callas stencil big and small
170x44 mm - 95x25 mm

COD. 40-WM037

Stencil Calla laterale
Lateral Calla stencil
147x43 mm

STENCIL SPECIALI PER AEROGRAFIA
SPECIAL AIRBRUSH STENCILS

Stencil VINTAGE
VINTAGE Stencil

COD. 40-WR004

Kit 2 stencil
230x230mm

SUGGERIMENTI - SUGGESTIONS

Lo stencil può essere facilmente lavato con acqua, alcool oppure con un detergente specifico per i colori alimentari. Si consiglia di asciugarlo su un piano per evitare che si deformi.
Per l'aerografia sulla pasta di zucchero si devono utilizzare i coloranti idrosolubili per aerografo. Flaconcini 45gr o 190gr

The stencil can be easily washed with water, alcohol or with a detergent specific for food colors.
It is recommended to let it dry on a flat surface to prevent deformation.
If you want to airbrush on sugarpaste, use specific water-soluble airbrush colourants.
Bottle 45gr or 190gr

Vedi a pg 110
See pg 110

Stencil RIGHE
LINES Stencil

COD. 40-WR001

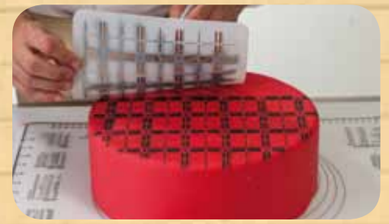
Kit stencil righe per torte Ø20 Ø30 Ø40cm.
Il kit è composto da:
6 stencil rettangolari
per aerografia verticale
2 stencil a spicchio
per righe su superficie piana.

Kit stencil lines for cakes Ø20 Ø30 Ø40cm.
The kit consists of:
6 rectangular stencils
for vertical airbrushing
2 slice shaped stencil
for lines on a flat surface.

Stencil POIS
POIS Stencil

COD. 40-WR002

Stencil singolo - Single Stencil
230x230mm



Stencil SCOZZESE
TARTAN Stencil

COD. 40-WR003

Kit 2 stencil
230x230mm

AEROGRAFI E ACCESSORI
AIRBRUSH AND ACCESSORIES

Compressore - Airpump
COD. DECOMP7

Compressore - Air pump
4 bar

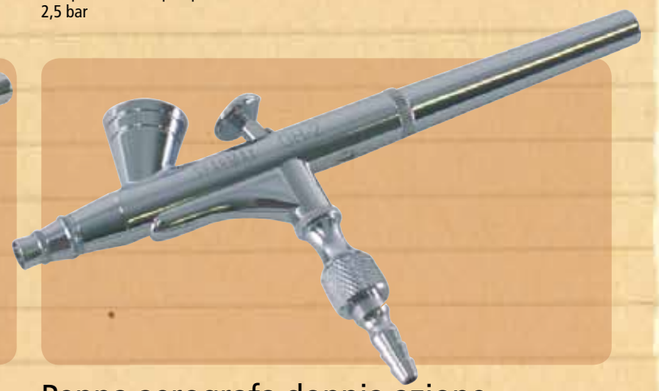
Compressore - Airpump
COD. DECOMP8

Compressore - Air pump
2,5 bar

Penna aerografa doppia azione
Airbrush double action

COD. DECOAIR2

Penna aerografa doppia azione - foro 0,3mm - Contenitore grande
Airbrush double action - nozzle 0,3mm - Big Cup



Penna aerografa doppia azione
Airbrush double action

COD. DECOAIR3

Penna aerografa doppia azione - foro 0,2mm - Contenitore piccolo
Airbrush double action - nozzle 0,2mm - Small Cup

Sostegno
Holder

COD. DECOH01

Sostegno per penne aerografe
Airbrushes holder

Filtro
Filter

COD. DECOF01

Filtro per penna aerografa
Airbrush filter

Cake Paint

COD. DECOCP01

Aerografo e Compressore

Il kit, ideale per piccole decorazioni, include:
- Penna aerografa a doppia azione, Ø 0,2mm;
- Mini Compressore da 1 BAR;
- Supporto per penna aerografa;
- Trousse nera da viaggio.

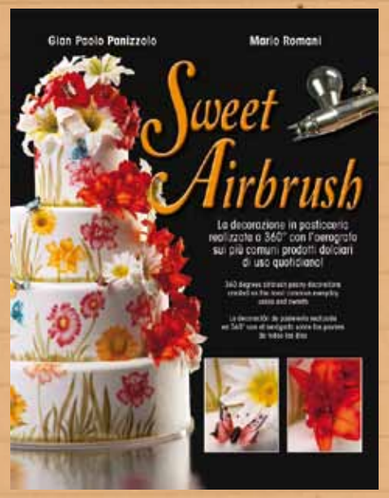
Airbrush and Airpump

The kit is ideal for small decorations and includes:
- Airbrush double action, Ø 0.2mm;
- Mini compressor 1 BAR;
- Support for airbrush;
- Black travel bag.

Manuale Sweet Airbrush
Sweet Airbrush Manual

COD. 40-W109

Manuale Sweet Airbrush - Sweet Airbrush manual
di Gian Paolo Panizzolo e Mario Romani
Italiano - English - Español



Frutto del lavoro di un Pasticcere e un Docente di Tecnica Aerografica, l'opera si presenta come primo e unico volume che tratti questa materia in modo dettagliato e completo, con grande risalto alle immagini e ai suggerimenti per i lettori.
Il manuale si divide in due parti: nella prima parte compare una stringata ma rappresentativa scelta di attrezzature, una sezione dedicata agli esercizi di base, e alcune tecniche per realizzare effetti molto frequenti, oltre a una pratica sezione sintetica dei problemi che si verificano, con i suggerimenti per la loro risoluzione.
Nella seconda parte si sviluppano step by step le applicazioni decorative in Pasticceria, relative a soggetti prescelti, riproducibili sulla stragrande maggioranza dei prodotti dolciari di uso quotidiano; step by step che forniscono le basi anche per la successiva realizzazione di creazioni proprie su pasta di zucchero, cioccolato, panna ecc.

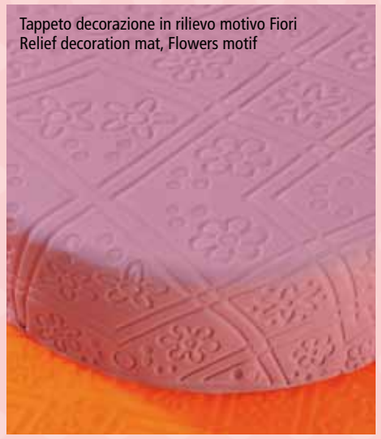
The result of the work of a Pastry Chef and a master of Airbrush Technique, this is the first and only book that deals with this matter in a detailed and comprehensive way, with great emphasis to the images and suggestions for readers.
The manual is divided in two parts: in the first part you can find a small but representative selection of equipment, a section devoted to the basic exercises and techniques to create frequent effects, as well as a section of concise practical problems that occur with suggestions for their solution.
In the second part you can see step by step decorative applications in Pastry, relating to subjects selected for reproduction on the vast majority of confectionery products of daily use, step by step that provide the foundation also for the subsequent realization of your own creations with sugar paste, chocolate, cream, etc..

TAPPETI DECORO IN RILIEVO
RELIEF DECORATION MATS

È possibile imprimere la pasta con il tappeto utilizzando un mattarello o inserendo la pasta precedentemente stesa ed il tappeto all'interno della STENDIPASTA Martellato.

It is possible to imprint the dough with a rolling pin or inserting the dough with the mat inside Martellato's machine.

Tappeto decorazione in rilievo motivo Fiori
Relief decoration mat, Flowers motif

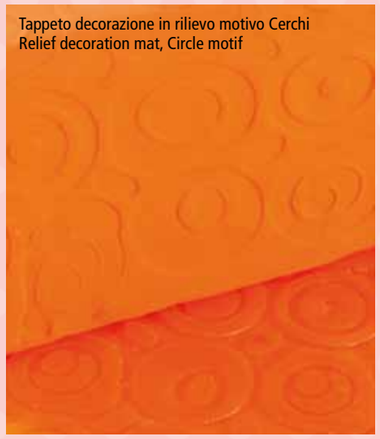


COD. 40-W084 Misure - Sizes: 60x40cm
COD. 40-W151 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Quadri
Relief decoration mat, Square motif

COD. 40-W085 Misure - Sizes: 60x40cm
COD. 40-W152 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Cerchi
Relief decoration mat, Circle motif



COD. 40-W086 Misure - Sizes: 60x40cm
COD. 40-W153 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Legno
Relief decoration mat, Wood motif

COD. 40-W126 Misure - Sizes: 60x40cm
COD. 40-W131 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Mattone Regolare
Relief decoration mat, Regular Brick motif

COD. 40-W127 Misure - Sizes: 60x40cm
COD. 40-W132 Misure - Sizes: 40x20cm

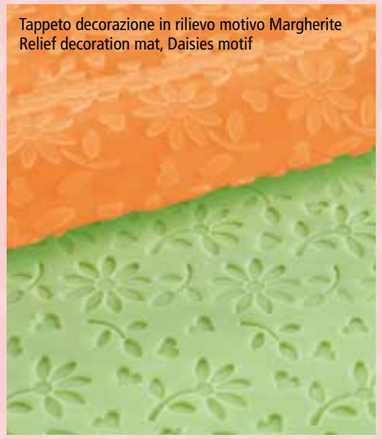
Tappeto decorazione in rilievo motivo Mattone Irregolare
Relief decoration mat, Irregular brick motif

COD. 40-W128 Misure - Sizes: 60x40cm
COD. 40-W133 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Floreale
Relief decoration mat, Floreal motif

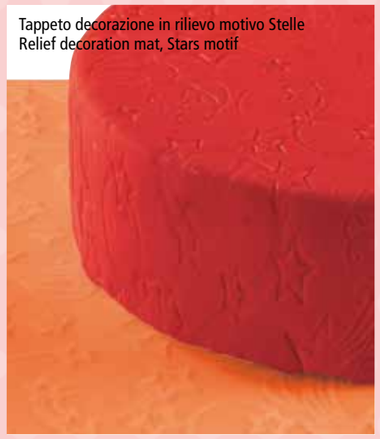
COD. 40-W142 Misure - Sizes: 60x40cm
COD. 40-W146 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Margherite
Relief decoration mat, Daisies motif



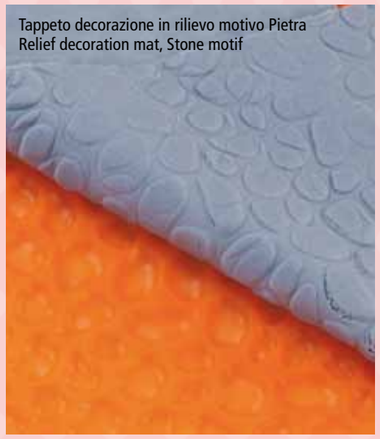
COD. 40-W143 Misure - Sizes: 60x40cm
COD. 40-W147 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Stelle
Relief decoration mat, Stars motif



COD. 40-W144 Misure - Sizes: 60x40cm
COD. 40-W148 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Pietra
Relief decoration mat, Stone motif

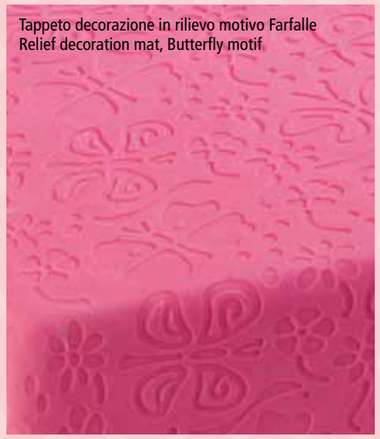


COD. 40-W129 Misure - Sizes: 60x40cm
COD. 40-W134 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Tegola
Relief decoration mat, Tiles motif

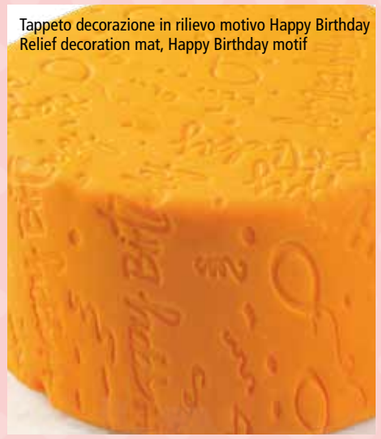
COD. 40-W130 Misure - Sizes: 60x40cm
COD. 40-W135 Misure - Sizes: 40x20cm

Tappeto decorazione in rilievo motivo Farfalle
Relief decoration mat, Butterfly motif



COD. 40-W083 Misure - Sizes: 60x40cm
COD. 40-W150 Misure - Sizes: 40x20cm

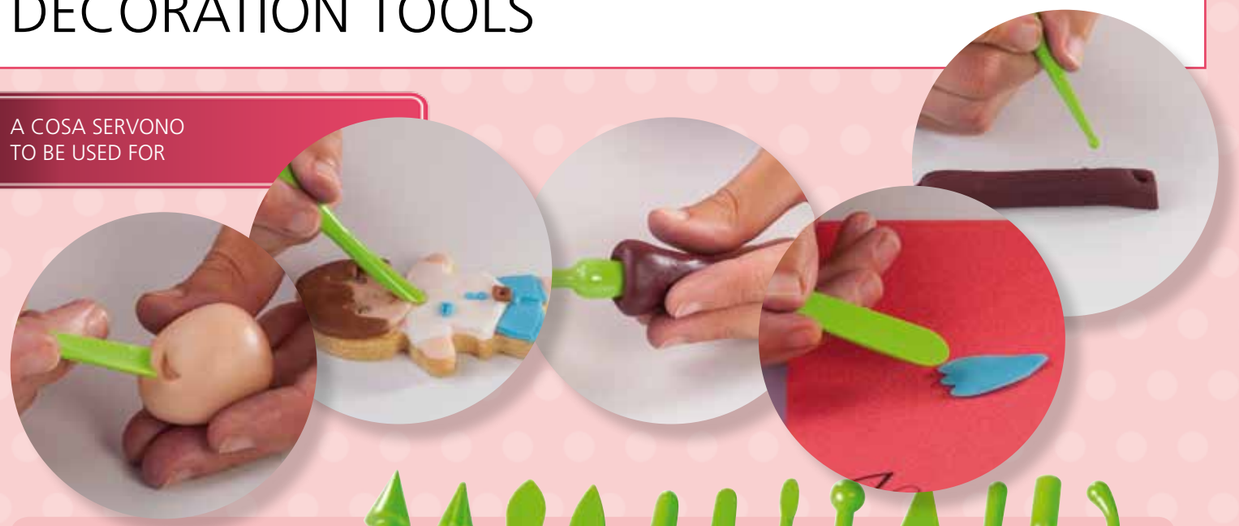
Tappeto decorazione in rilievo motivo Happy Birthday
Relief decoration mat, Happy Birthday motif



COD. 40-W145 Misure - Sizes: 60x40cm
COD. 40-W149 Misure - Sizes: 40x20cm

ATTREZZI DECORO
DECORATION TOOLS

A COSA SERVONO
TO BE USED FOR



Le ottime finiture di ogni singolo attrezzo consentono di decorare con estrema cura e precisione tutti i dettagli del vostro soggetto.
I nuovi tools sono realizzati in un unico pezzo per eliminare qualsiasi rischio di rottura.

MOD. 1 Quality &Design MADE IN ITALY

Set 12 pezzi attrezzi decoro - Set 12 pcs decoration tools
COD. 40-WA004V

The good quality of every single tool allows you to decorate with the outmost care and precision all the details of your subject.
Being a single piece of plastic, any risk of breakage is now eliminated.

MOD. 2 Quality &Design MADE IN ITALY

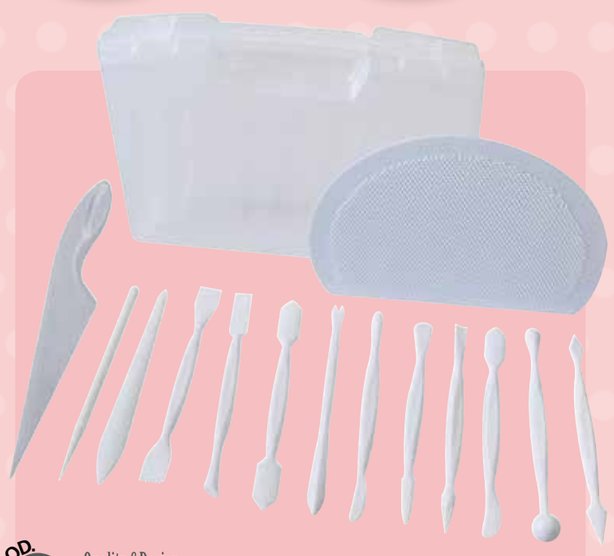
Set 12 pezzi attrezzi decoro - Set 12 pcs decoration tools
COD. 40-WA005V

MOD. 4 Quality &Design MADE IN ITALY

Valigetta attrezzi decoro
Case decoration tools
COD. 50WA004B

La valigetta contiene:
12 Attrezzini da decoro
1 Coltello per marzapane e pasta zucchero
1 Raschietto decorativo

The case contains:
12 Decoration tools
1 Marzipan and fondant knife
1 Decorative scraper



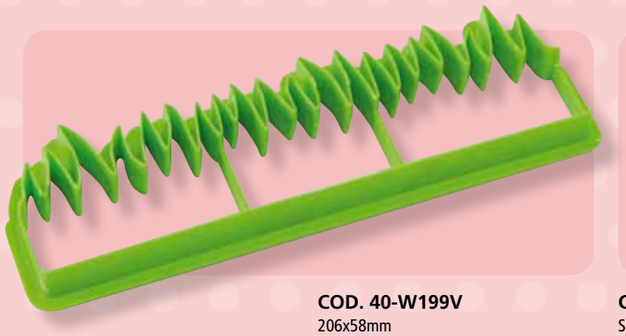
MOD. 5 Quality &Design MADE IN ITALY

Valigetta attrezzi decoro
Case decoration tools
COD. 50WA005B

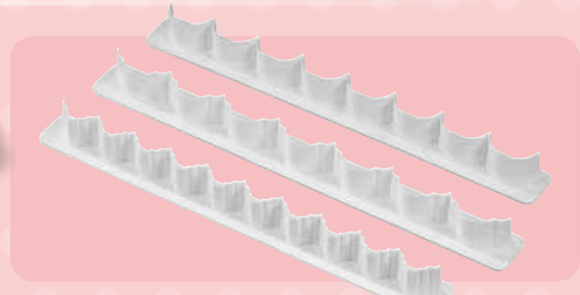
La valigetta contiene:
12 Attrezzini da decoro
1 Coltello per marzapane e pasta zucchero
1 Raschietto decorativo

The case contains:
12 Decoration tools
1 Marzipan and fondant knife
1 Decorative scraper

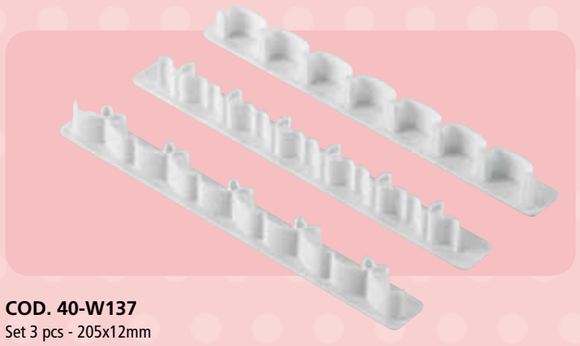
Set 9 pezzi attrezzi decoro - Set 9 pcs decoration tools
COD. 40-W190



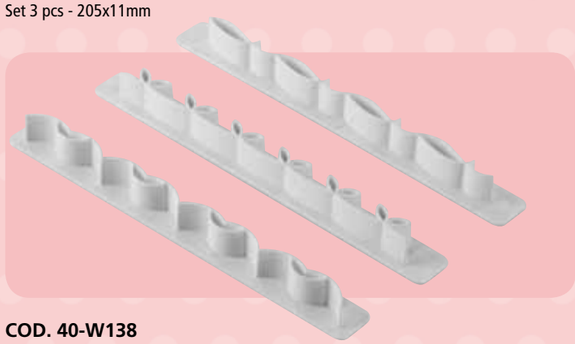
COD. 40-W199V
206x58mm



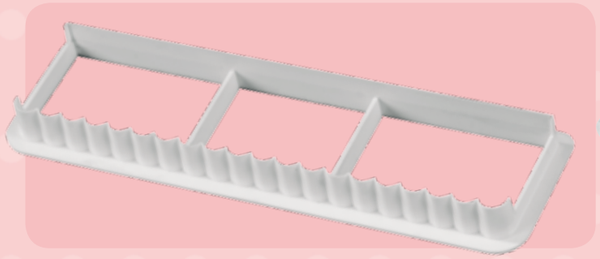
COD. 40-W032
Set 3 pcs - 205x11mm



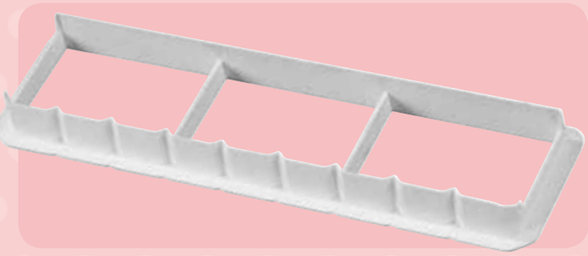
COD. 40-W137
Set 3 pcs - 205x12mm



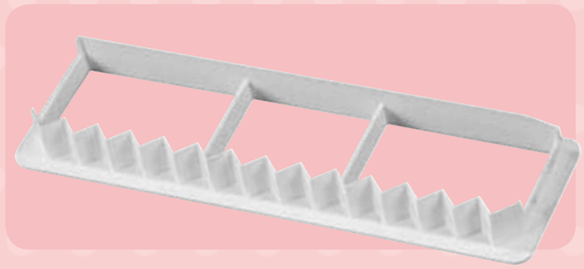
COD. 40-W138
Set 3 pcs - 205x12mm



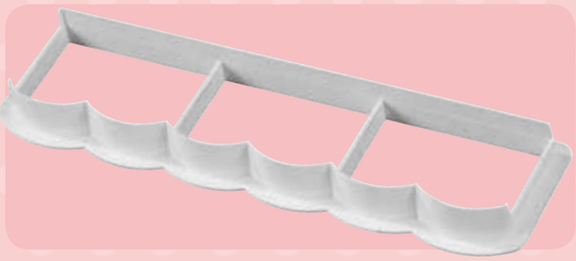
COD. 40-W033
204x50mm



COD. 40-W034
210x50mm



COD. 40-W035
200x50mm



COD. 40-W036
207x50mm

COD. 40-W037
207x50mm

COD. 40-W038
200x50mm

Quality &Design
MADE IN ITALY

Mattarello Grande
COD. 40-W022
Mattarello grande in teflon
Big Rolling pin made of teflon
Ø45mm - 500mm

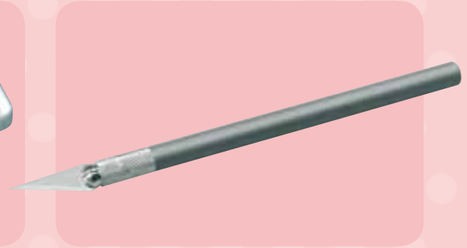
Mattarello Medio
COD. 40-W154
Mattarello medio in teflon
Medium Rolling pin made of teflon
Ø45mm - 350mm

Mattarello Piccolo
COD. 40-W021
Mattarello piccolo in teflon
Small Rolling pin made of teflon
Ø25mm - 230mm

Set 8 Anelli - Set 8 Ring
COD. 40-W165A
spessore thickness 4-5-6-10mm
per/for:
40-W022 Ø45mm
40-W154 Ø45mm

Set 8 Anelli - Set 8 Ring
COD. 40-W164A
spessore thickness 4-5-6-10mm
per/for:
40-W022 Ø25mm

Paletta per lisciare
Smoother
COD. 40-W004
82x148mm

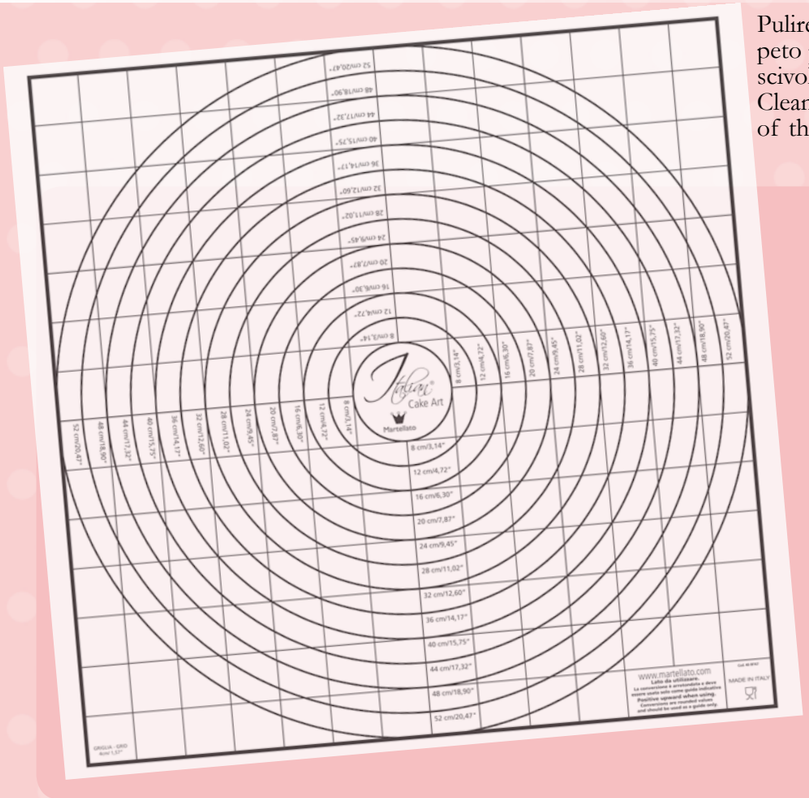


Cutter Bisturi
Scalpel bisturi
COD. 40-W031
Bisturi
Scalpel

COD. 40-W031R
Conf. 3 lame ricambio
Pack of 3 spare blades

Kit 4 raschietti
Kit 4 plastic scrapers
COD. RTKIT

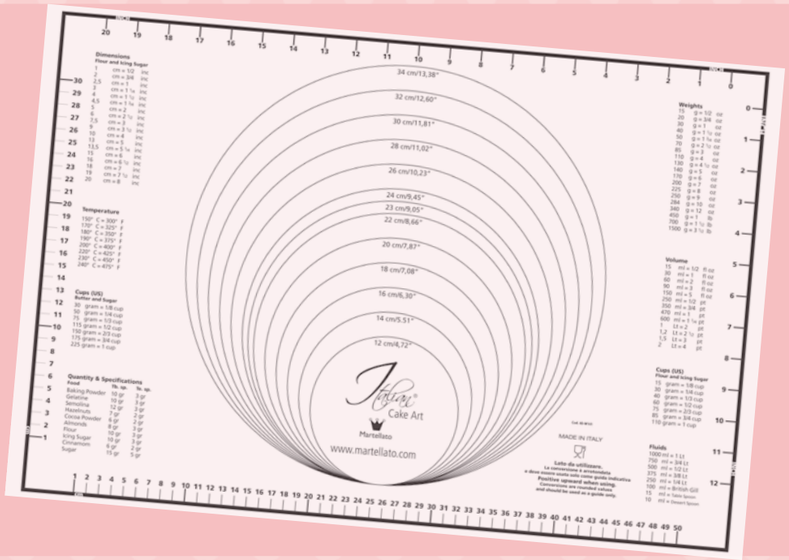
Tappeto per Fiori
Mat for flowers
COD. 40-W139
190x190mm

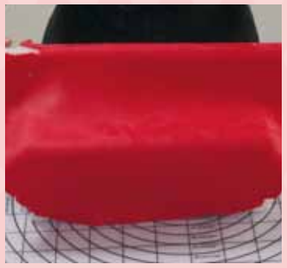


Pulire il tavolo prima di posizionare il tappeto per aumentare la funzionalità dell'antiscivolo.
Clean the table to increase the functionality of the non slip mat.

Tappeto stendipasta in plastica - Plastic mat for dough rolling out
COD. 40-W167

Tappeto stendipasta in plastica 60x58cm con gommatura antiscivolo
Plastic mat 60x58cm with skidproof



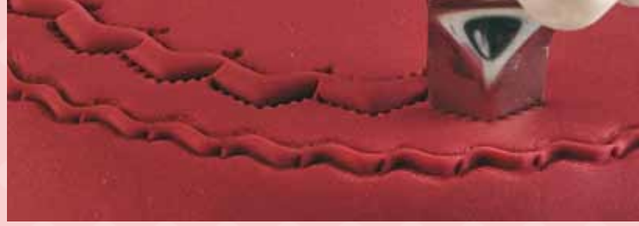


Tappeto stendipasta in plastica - Plastic mat for dough rolling out
COD. 40-W141

Tappeto stendipasta in plastica 60x40cm con gommatura antiscivolo
Plastic mat 60x40cm with skidproof

Pinzette decoro

Set 2 pinzette per decoro.
Set 2 pcs stainless steel pie crimpers.



COD. 001 OA D
Dentellato - Serrated

COD. 001 OA L
Liscio - Plain

COD. 002 OC D
Dentellato - Serrated

COD. 002 OC L
Liscio - Plain

COD. 003 VA D
Dentellato - Serrated

COD. 003 VA L
Liscio - Plain

COD. 004 VC D
Dentellato - Serrated

COD. 004 VC L
Liscio - Plain

COD. 005 CA D
Dentellato - Serrated

COD. 005 CA L
Liscio - Plain

COD. 006 CC D
Dentellato - Serrated

COD. 006 CC L
Liscio - Plain

COD. 007 LD D
Dentellato - Serrated

COD. 007 LD L
Liscio - Plain

COD. 008 CU D
Dentellato - Serrated

COD. 008 CU L
Liscio - Plain

COD. 009 AG D
Dentellato - Serrated

COD. 009 AG L
Liscio - Plain

COD. 010 LO D
Dentellato - Serrated

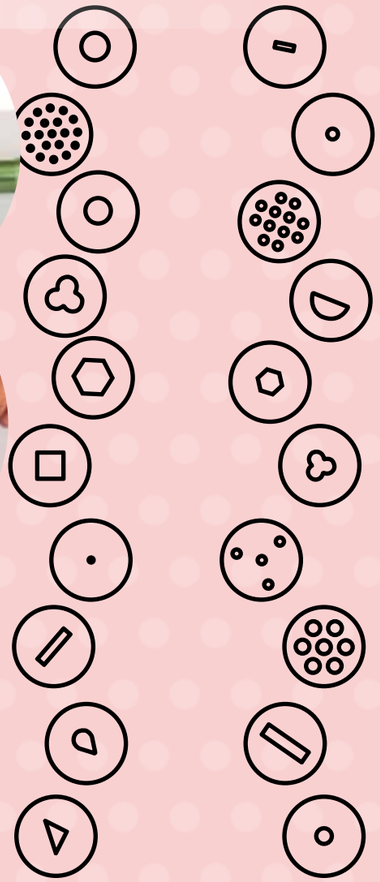
COD. 010 LO L
Liscio - Plain

Sugar Gun

COD. 40-WA007

Il kit include 20 dischetti intercambiabili
The kit includes 20 interchangeable discs

Strumento ideale per creare bordi e decorazioni varie.
Ideal tool to create edges and various decorations.



Quality &Design
MADE IN ITALY

Cutter effetto imbottitura
Quilted effect cutter

COD. 40-W198V

Misura-Size: 120x90mm

Quality &Design
MADE IN ITALY

Stencil rombi per effetto imbottitura
Rhomb stencil for quilted effect

COD. 40-W108

Misura-Size: 200x330mm

Quality &Design
MADE IN ITALY

Coltello per marzapane e pasta zucchero
Marzipan and fondant knife

COD. 40-WA006V

Verde - Green

Quality &Design
MADE IN ITALY

Coltello per marzapane e pasta zucchero
Marzipan and fondant knife

COD. 50WA006B

Bianco - White

Kit 3 rotelline
3 wheels cutter kit

COD. 40-W052

Ovali doppio taglio liscio e dentellato
Oval Double cutter smooth and serrated

COD. 40-W026

Misura-Size:
33x23 - 30x20mm
49x33 - 44x28mm
68x46 - 60x40mm
86x60 - 78x50mm

Quality & Design
MADE IN ITALY

Pantografino - Pantograph

COD. 40-WA001V

Il kit include:
4 rotelline lisce - 4 coppie di rotelline ondulate
2 distanziatori da 15 mm - 2 distanziatori da 10 mm
4 distanziatori da 5 mm

The kit includes:
4 smooth wheels and 4 couples of fluted wheels
2 spacers 15 mm - 2 spacers 10 mm - 4 spacers 5 mm

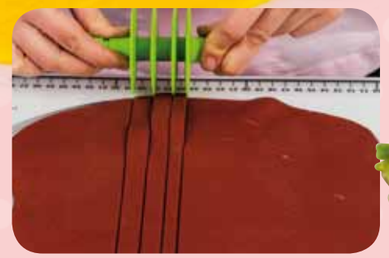
Per tagliare strisce di pasta di varie misure, lisce o ondulate.

Il pantografino agevola e semplifica notevolmente la realizzazione di strisce di pasta zucchero o altri tipi di impasti, garantendo un taglio preciso ed una produzione veloce di fasce della stessa larghezza.

To cut smooth or fluted strips of dough of various sizes.

The small pantograph facilitates and greatly simplifies the realization of strips of sugar paste or other types of dough, ensuring a precise cut and a fast production of strips of the same width.

Esempi di strisce ondulate.
Examples of wavy stripes.



Quality &Design
MADE IN ITALY

Cutter Lettere
Letter Cutter
COD. 40-WA002

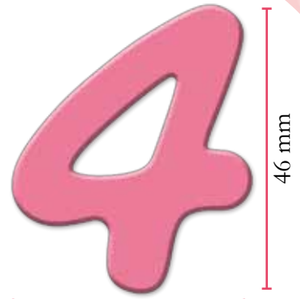
Kit 5 pz stampi ed espulsori per lettere dalla A alla Z
Letters moulds and plungers kit 5 pcs from A to Z

Quality &Design
MADE IN ITALY

Cutter Numeri
Number Cutter
COD. 40-WA003

Kit 2 pz stampi ed espulsori per numeri dallo 0 al 9
Numbers moulds and plungers kit 2 pcs from 0 to 9

CUTTER



Giratorta inclinabile
Turning stand

COD. 40-W125

Misura-Size:
Ø23cm - h14cm

Giratorta Plastica
Turning stand

COD. GIRA

Misura-Size: Ø32cm - h10cm

Giratorta Plastica
Turning stand

COD. GIRA2

Misura-Size: Ø31cm - h5,5cm

Giratorta Acciaio
Turning stand

COD. GIRA3

Misura-Size: 41x31cm - h9,5cm

Giratorta Acciaio
Turning stand

COD. GIRA4

Misura-Size: Ø32cm - h9,5cm

COD. 40-W102

Rotolo carta goffrata giallo scuro
Dark yellow embossed paper roll
Misura-Size: 70cm x 26mt

COD. 40-W103

Rotolo carta goffrata rossa
Red embossed paper roll
Misura-Size: 70cm x 26mt

COD. 40-W104

Rotolo carta goffrata blu
Blue embossed paper roll
Misura-Size: 70cm x 26mt

COD. 40-W105

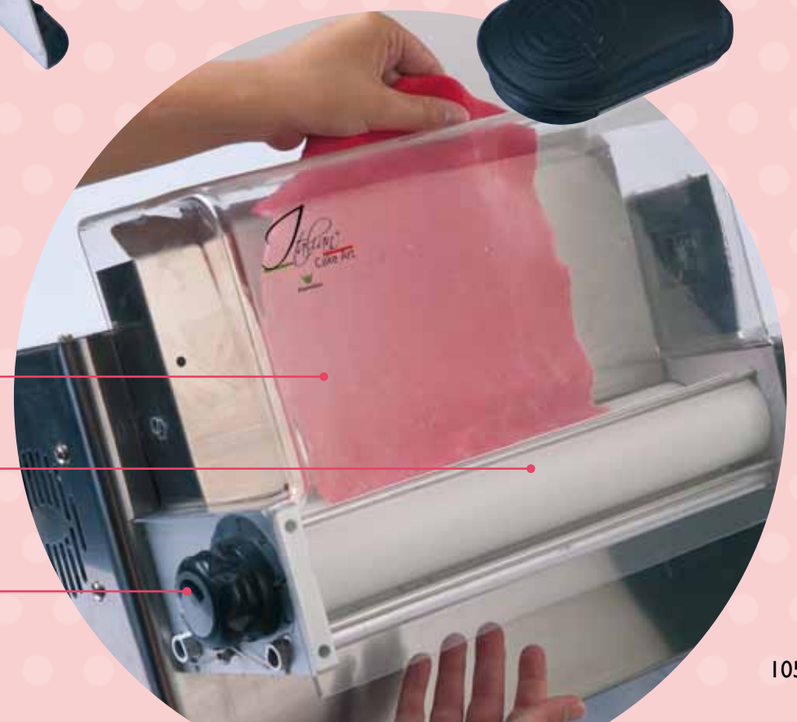
Rotolo carta goffrata fucsia
Fuchsia embossed paper roll
Misura-Size: 70cm x 26mt

STENDI PASTA
ROLLING MACHINE

COD. 40-W200

45x35,5 - h37,5cm
lunghezza rullo: 31cm
per stendere la pasta a: 1-2-3-4 e 5 mm
Potenza motore monofase: KW 0,25
Alimentazione: 230 1ph 50Hz

45x35,5 - h37,5cm
Roll length: 31cm
To roll out the dough: 1-2-3-4 and 5 mm
Single-phase motor power: KW 0,25
Power supply: 230 1ph 50Hz



Scocca di protezione in plastica
Plastic protective case

Rullo in teflon - Teflon roller

Manopola regolazione spessore
Thickness adjuster knob

PASTA ZUCCHERO E COLORANTI ALIMENTARI
SUGAR PASTE AND FOOD COLOURS

MADE IN ITALY

Smart Sugar

Grazie alla sua plasticità e stabilità è ideale per le decorazioni, il modellaggio e la realizzazione di fiori e foglie.
Thanks to its plasticity and stability this product is ideal to produce leaves, flowers and various decorations.

COD.	Colore	Gr	Info	
EFSS000	Bianca - White	5000gr	Azo free	Gluten free
EFSS001	Bianca - White	1000gr	Azo free	Gluten free

COD.	Colore	Gr	Info	
40-WSP001	Arancione - Orange	250gr	Azo	Gluten free
40-WSP003	Celeste - Sky Blue	250gr	Azo free	Gluten free
40-WSP004	Giallo - Yellow	250gr	Azo	Gluten free
40-WSP005	Marrone - Brown	250gr	Azo	Gluten free
40-WSP006	Nero - Black	250gr	Azo	Gluten free
40-WSP007	Rosa - Pink	250gr	Azo	Gluten free
40-WSP008	Rosso - Red	250gr	Azo	Gluten free
40-WSP009	Verde - Green	250gr	Azo	Gluten free
40-WSP010	Violetta - Violet	250gr	Azo	Gluten free

COD.	Colore	Gr	Info	
40-WSP017	Oro - Gold	100gr	Azo	Gluten free
40-WSP019	Argento - Silver	100gr	Azo	Gluten free

Ideali per piccoli decori.
Ideal for small decorations

Bianco Fondant

Grazie alla sua elasticità, resistenza e stabilità è ideale per la copertura di dolci da ricorrenza anche di grandi dimensioni.
Con il Bianco Fondant è possibile produrre fiori, foglie e decorazioni varie utilizzando le tecniche tradizionali che prevedono tempi di asciugatura più lunghi.

Thanks to its elasticity, strength and stability it is ideal for covering cakes even of big dimensions.
Bianco Fondant is ideal to produce flowers, leaves and various decorations using traditional techniques that require longer drying times.

COD.	Colore	Gr	Info
EFF000	Bianca - White	5000gr	Azo free
EFF001	Bianca - White	1000gr	Azo free

Sugar Dress

Un sistema facile e veloce per ottenere un decoro raffinato e di grande effetto. È sufficiente aggiungere ai due preparati dell'acqua, mescolare bene il composto e spalmarlo con una spatola nell'apposito tappetino Martellato.
Istruzioni per l'uso all'interno.

An easy and fast way to get a refined and impressive decoration.
It's enough just to add some water to the two preparations, mix well and spread the mixture with a spatula into the Martellato mat.
Instructions for use inside.

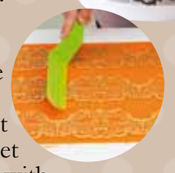
COD. EFSD001
Secchiello - Bucket 500 gr

COD. EFSD002
Secchiello - Bucket 200 gr

Sugar Pearl

Pronte all'uso.
Mescolare bene prima dell'uso.
Stendere il composto sugli stampi facendolo aderire perfettamente aiutandosi con una spatola.

Ready for use!
Mix well before using.
Pour the product into the mould an let it penetrate deeply with the help of a palette knife.



COD. EFSP019
SUGAR PEARL
Argento - Silver
Secchiello 200 gr
Bucket 200 gr

COD. EFSP017
SUGAR PEARL
Oro - Gold
Secchiello 200 gr
Bucket 200 gr

Coloranti Gel
Gel colours

Colorante in gel ad altissima concentrazione, speciale per le colorazioni di pasta zucchero, masse grasse e royal ice.
Highly concentrated colour in gel for the colouring of sugar paste, fat masses and royal icing.

COD.	Colore	Gr	Info
LCG001	Arancione - Orange	30gr	Azo
LCG002	Blu - Blue	30gr	Azo free
LCG004	Giallo - Yellow	30gr	Azo
LCG005	Marrone - Brown	30gr	Azo
LCG006	Nero - Black	30gr	Azo
LCG007	Rosa - Pink	30gr	Azo
LCG008	Rosso - Red	30gr	Azo
LCG009	Verde - Green	30gr	Azo
LCG010	Violet - Violet	30gr	Azo
LCG022	Blue Navy	30gr	Azo
LCG025	Incarnato - Incarnate	30gr	Azo

CMC

COD. 40-W042
Barattolo 25gr
Jar 25gr

Addittivo alimentare utilizzato come addensante. Aggiunto alla pasta zucchero si ottiene una pasta più resistente e più facile da modellare.
Prodotto inodore e insapore.
Food additive used as a thickener.
If added to sugarpaste, you will get a more resistant and easier to shape dough. Odorless and tasteless.

Colla - Glue

COD. 40-W166
Barattolo 25gr
Jar 25gr

Coloranti polvere Lacche
Lake powder colours

Il colorante alimentare **liposolubile** può essere utilizzato in tutte le masse grasse come cioccolato, burro di cacao, pasta frolla, marzapane, pasta di zucchero etc..

The food **liposoluble** colour can be used in all fat masses: chocolate, cocoa butter, short pastry, marzipan, sugar paste.

COD.	Colore	Gr	Info
40-WC300	Bianco - White	5 gr	Azo free
40-WC302	Blu - Blue	5 gr	Azo free
40-WC304	Giallo - Yellow	5 gr	Azo free
40-WC305	Marrone - Brown	5 gr	Azo free
40-WC306	Nero - Black	5 gr	Azo free
40-WC307	Rosa - Pink	5 gr	Azo free
40-WC308	Rosso - Red	5 gr	Azo free
40-WC309	Verde - Green	5 gr	Azo free
40-WC310	Viola - Violet	5 gr	Azo free
40-WC311	Arancione - Orange	5 gr	Azo free
40-WC322	Candy pink	5 gr	Azo free

COD.	Colore	Gr	Info
LCP300	Bianco - White	25 gr	Azo free
LCP302	Blu - Blue	25 gr	Azo free
LCP304	Giallo - Yellow	25 gr	Azo
LCP305	Marrone - Brown	20 gr	Azo
LCP306	Nero - Black	15 gr	Azo free
LCP307	Rosa - Pink	20 gr	Azo free
LCP308	Corallo - Coral	25 gr	Azo
LCP308N	Rosso - Red	25 gr	Azo
LCP309	Verde - Green	25 gr	Azo
LCP311	Arancione - Orange	25 gr	Azo

CONSIGLI D'USO
DIRECTIONS FOR USE

Non essendo idrosolubile può essere sciolto con altri grassi come burro margarina etc.. per essere poi versato nell'impasto da colorare. Se utilizzato per la colorazione del cioccolato può essere versato direttamente nel cioccolato fuso. È possibile la colorazione a pennello se sciolti con alcool.

This powder is not watersoluble therefore itcan be mixed with other fats like butter or margarine, and then it can be poured in thedough to be colored. When used for coloring the chocolate, it can be poured directly into the melted chocolate. It is possible to colour by using a brush if dissolved in alcohol.

Coloranti polvere Perlate
Pearled powder colours

Il colorante alimentare in polvere **liposolubile e alcool solubile**, può essere usato per la decorazione di praline e soggetti di cioccolato, torte glassate, semifreddi, gelato, mousse, gelatina trasparente ecc.

The food **liposoluble** and **alcohol soluble** powder colour can be used for decorating pralines or other subjects of chocolate, frozen cakes, semifreddi, ice cream, mousse, transparent gelatin.

COD.	Colore	Gr	Info
40-WC015	Bronzo - Bronze	5 gr	Azo free
40-WC017	Oro lustre - Gold	5 gr	Azo free
40-WC020	Rame - Copper	5 gr	Azo free
40-WC119	Argento - Silver	5 gr	Azo free

COD.	Colore	Gr	Info
LCP003	Blu - Blue	25 gr	Azo free
LCP008	Rosso - Red	25 gr	Azo
LCP009	Verde - Green	25 gr	Azo
LCP010	Viola - Violet	25 gr	Azo
LCP015	Bronzo - Bronze	25 gr	Azo free
LCP017N	Gold LUSTRE	25 gr	Azo free
LCP018	Rubino - Ruby	25 gr	Azo free
LCP019N	Silver LUSTRE	25 gr	Azo free
LCP020	Rame - Copper	25 gr	Azo free
LCP021	Fucsia - Fuchsia	25 gr	Azo
LCP117	Oro - Gold	25 gr	Azo free
LCP119	Argento - Silver	25 gr	Azo free

CONSIGLI D'USO
DIRECTIONS FOR USE

Il colorante è solubile in alcool, operazione consigliata o in acqua operazione più faticosa. Grazie alla capacità di riflettere la luce dona alla decorazione un effetto metallizzato.
Può essere usato direttamente sulla superficie di cioccolato, senza essere sciolto, con un pennello o con le dita ottenendo così un effetto perlato.

The colour is soluble in alcohol (suggested operation) or in water (more difficult operation). Thanks to the ability to reflect the light, this powder gives the decoration a metallic effect.
It can be used directly on the surface of the chocolate, without being dissolved, with a brush or with fingers obtaining in this way a pearled effect.

Coloranti polvere
Powder colours

Colorante alimentare in polvere **idrosolubile** ad elevato grado di purezza, utilizzabile in qualsiasi tipo di impasto (per la colorazione del cioccolato si consiglia di utilizzare la linea "Lake Powder" o "Pearled Powder").

High purity **water-soluble** food coloring powder to be used in any type of dough (to colour the chocolate you should use the line "Lake Powder" or "Pearled Powder").

COD.	Colore	Gr	Info
LCP202	Blu - Blue	25 gr	Azo free
LCP204	Giallo - Yellow	25 gr	Azo
LCP206	Nero - Black	25 gr	Azo free
LCP208	Rosso - Red	25 gr	Azo
LCP209	Verde - Green	25 gr	Azo
LCP211	Arancione - Orange	25 gr	Azo
LCP218	Fragola - Strawberry	25 gr	Azo

CONSIGLI D'USO
DIRECTIONS FOR USE

Il colorante può essere sciolto con l'aggiunta di acqua.
La grana più fine facilita e velocizza lo scioglimento della polvere.

The colour can be dissolved with the addition of water.
The finer is the grain the more rapid is the dissolution of the powder.

Polvere Interferenziale
Interference powder

COD.	Colore	Gr	Info
40-WCP508	Rossa - Red	5gr	Azo free
40-WCP517	Oro - Gold	5gr	Azo free

Le polveri interferenziali, se associate ad una superficie scura, donano dei riflessi di luce colorata.
Possono essere usate su soggetti di cioccolato fondente o paste zucchero colorate.
The interference powders, when applied on a dark surface, give some colored light reflections.
They can be used on dark chocolate subjects or colored sugar paste.

Pennarelli
Marking pens

COD. 40-WC100
Kit 8 Color Azo Free

Ideali per prodotti di pasticceria come cialde, pasta da zucchero, confetti, biscotti e wafer.
Arancione, verde, nero, giallo, azzurro, rosso, rosa, marrone.
Ideal for confictionary products such as wafers, sugar pastry, sugared almonds, bisquits and marzipan.
Orange, green, black, yellow, blue, red, pink and brown.

Coloranti ICING*
ICING Colours

Prodotto ideale per decorare, guarnire e scrivere su torte, mousse, semifreddi e prodotti da forno fini.

Ideal product to decorate, garnish and write on cakes, mousse, ice-cream, semifreddi cakes and baked products.

COD.	Colore	Gr	Info
40-WC500	Bianco - White	25 gr	Azo free
40-WC502	Blu - Blue	25 gr	Azo free
40-WC503	Azzurro - Sky blue	25 gr	Azo free
40-WC504	Giallo - Yellow	25 gr	Azo free
40-WC506	Nero - Black	25 gr	Azo free
40-WC507	Rosa - Pink	25 gr	Azo free
40-WC508	Rosso - Red	25 gr	Azo free
40-WC509	Verde - Green	25 gr	Azo free
40-WC511	Arancione - Orange	25 gr	Azo free

* Fino ad esaurimento scorte.
While stocks last.

Coloranti per Aerografo
Colours for Airbrush

Il colorante alimentare **idrosolubile** "Air Brush" è adatto a qualsiasi tipo di impasto o alimento come: semifreddi, mousse , glasse, panna, pasta frolla, pasta di zucchero, pastigliaggio, marzapane e prodotti di pasticceria in genere.
Non è consigliato l'uso sul cioccolato o altre masse grasse.

The **water-soluble** food colors "Air Brush" are suitable for any type of dough or food such as ice creams, mousses, icings, cream, shortpastry, sugarpaste, marzipan and pastries in general.
It's not recommended for use on chocolate or other fat masses.

COD.	Colore	Gr	Info
40-WC600	Bianco - White	45 gr	Azo free
40-WC601	Arancione - Orange	45 gr	Azo
40-WC602	Blu - Blue	45 gr	Azo
40-WC603	Azzurro - Sky blue	45 gr	Azo
40-WC604	Giallo - Yellow	45 gr	Azo
40-WC605	Marrone - Brown	45 gr	Azo
40-WC606	Nero - Black	45 gr	Azo
40-WC607	Rosa - Pink	45 gr	Azo
40-WC608	Rosso - Red	45 gr	Azo
40-WC609	Verde - Green	45 gr	Azo
40-WC610	Viola - Violet	45 gr	Azo
40-WC611	Limone - Lemon	45 gr	Azo
40-WC612	Pistacchio - Pistachio	45 gr	Azo

COD.	Colore	Gr	Info
LCA000	Bianco - White	190 gr	Azo free
LCA001	Arancione - Orange	190 gr	Azo
LCA002	Blu - Blue	190 gr	Azo free
LCA003	Azzurro - Sky blue	190 gr	Azo free
LCA004	Giallo - Yellow	190 gr	Azo
LCA005	Marrone - Brown	190 gr	Azo
LCA006	Nero - Black	190 gr	Azo
LCA007N	Rosa - Pink	190 gr	Azo
LCA008N	Rosso - Red	190 gr	Azo
LCA009	Verde - Green	190 gr	Azo
LCA010	Viola - Violet	190 gr	Azo
LCA011	Limone - Lemon	190 gr	Azo
LCA012	Pistacchio - Pistachio	190 gr	Azo

CONSIGLI D'USO
DIRECTIONS FOR USE

Versare il colorante nel prodotto in base alla gradazione di colore che si vuole ottenere. In caso di utilizzo del colorante con aerografo si consiglia, a lavoro terminato, di lavare la penna con acqua calda, qualora rimanesse residuo di colore secco utilizzare alcool a 90°.

Pour the colour in the product according to the shade of colour you want to obtain. In case of use with an airbrush, it is recommended at the end of the work to wash the pen with hot water. In case any residuals of colors remain, use alcohol at 90°

Coloranti Perlati per Aerografo
Pearl Colours for Airbrush

Il colorante alimentare "Air Brush Pearl" è un prodotto **idrosolubile** adatto a qualsiasi tipo di impasto o alimento come: semifreddi, mousse, glasse, panna, pasta frolla, pasta di zucchero, pastigliaggio, marzapane e prodotti di pasticceria in genere. Dona un effetto perlescente alle superfici aerografate
Non è consigliato l'uso sul cioccolato o altre masse grasse.

The food coloring "Air Brush Pearl" is a **water-soluble** product suitable for any type of dough or food such as ice creams, mousses, icings, cream, short pastry, sugarpaste, marzipan and pastries in general. Gives a pearlescent effect to surfaces decorated with airbrush.
It's not recommended for use on chocolate or other fat masses.

COD.	Colore	Gr	Info
LCA201	Arancione - Orange	190 gr	Azo
LCA203	Azzurro - Sky blue	190 gr	Azo free
LCA205	Marrone - Brown	190 gr	Azo
LCA206	Nero - Black	190 gr	Azo
LCA207N	Rosa - Pink	190 gr	Azo
LCA208N	Rosso - Red	190 gr	Azo
LCA209	Verde - Green	190 gr	Azo
LCA210	Viola - Violet	190 gr	Azo
LCA211	Limone - Lemon	190 gr	Azo
LCA212	Pistacchio - Pistachio	190 gr	Azo
LCA217	Oro - Gold	190 gr	Azo free
LCA219	Argento - Silver	190 gr	Azo free

COD.	Colore	Gr	Info
40-WC617	Oro - Gold	45 gr	Azo free
40-WC619	Argento - Silver	45 gr	Azo free

CONSIGLI D'USO CONSIGLI D'USO
DIRECTIONS FOR USE

Versare il colorante nel prodotto in base alla gradazione di colore che si vuole ottenere.
In caso di utilizzo del colorante con aerografo si consiglia, a lavoro terminato, di lavare la penna con acqua calda, qualora rimanesse residuo di colore secco utilizzare alcool a 90°.

Pour the colur in the product according to the shade of colour you want to obtain. In case of use of the dye with an airbrush, it is recommended at the end of work to wash the pen with hot water. In case any residuals of colour remain, use alcohol at 90°.

Coloranti Satinati per Aerografo
Satin Colours for Airbrush

Il colorante alimentare "Satinato per Aerografo" è un prodotto **idroalcolico** con capacità coprente, adatto in particolar modo alla colorazione del cioccolato e pasta zucchero.
Dona un effetto satinato opaco.

The colour "Satin for Airbrush" is a **hydroalcoholic** product that can easily cover chocolate or sugar paste.
It gives a matt effect.

COD.	Colore	Gr	Info
LCA300	Bianco - White	60 gr	Azo free
LCA303	Azzurro - Skyblue	60 gr	Azo free
LCA304	Giallo - Yellow	60 gr	Azo free
LCA307	Rosa - Pink	60 gr	Azo free
LCA308	Rosso - Red	60 gr	Azo free
LCA309	Verde - Green	60 gr	Azo free

COD.	Colore	Gr	Info
40-WCA301	Arancio - Orange	40gr	Azo free
40-WCA303	Azzurro - Skyblue	40gr	Azo free
40-WCA304	Giallo - Yellow	40gr	Azo free
40-WCA306	Nero - Black	40gr	Azo free
40-WCA308	Rosso - Red	40gr	Azo free
40-WCA326	Verde lime - Lime green	40gr	Azo free
40-WCA417	Oro - Gold	40gr	Azo free
40-WCA419	Argento - Silver	40gr	Azo free

CONSIGLI D'USO
DIRECTIONS FOR USE

Agitare il flacone prima dell'uso, se utilizzato con penna aerografa nebulizzare a circa 10 cm.
Il prodotto può essere usato per colorare l'interno dello stampo, o direttamente sulla superficie di cioccolato a soggetto finito.

Shake well before use.
When used with the airbrush, keep 10 cm distance from the subject.
It can be used directly on the mould or on the finished subject.

Coloranti Perlati per Aerografo
Pearl Colours for Airbrush

Il colorante alimentare "Perlato per Aerografo" è un prodotto **idroalcolico** con capacità coprente, adatto in particolar modo alla colorazione del cioccolato e pasta zucchero.
Dona un effetto perlato.

The colour "Air Brush Pearl" is a **Hydroalcoholic** product that can easily cover chocolate or sugar paste.
It gives a pearlescent effect.

COD.	Colore	Gr	Info
LCA403	Azzurro - Skyblue	100 gr	Azo free
LCA404	Giallo - Yellow	100 gr	Azo free
LCA407	Rosa - Pink	100 gr	Azo free
LCA408	Rosso - Red	100 gr	Azo free
LCA409	Verde - Green	100 gr	Azo free
LCA417	Oro - Gold	100 gr	Azo free
LCA419	Argento - Silver	100 gr	Azo free

CONSIGLI D'USO
DIRECTIONS FOR USE

Agitare il flacone prima dell'uso, se utilizzato con penna aerografa nebulizzare a circa 10 cm.
Il prodotto può essere usato per colorare l'interno dello stampo, o direttamente sulla superficie di cioccolato a soggetto finito.

Shake well before use.
When used with the airbrush, keep 10 cm distance from the subject.
It can be used directly on the mould or on the finished subject.

Lucidanti Alimentari
Food polishing

COD.		
LCAS100	Azo free	100 gr - for airbrush
LCS200	Azo free	400 ml - Spray

Chablonage Spray

La linea CHABLONAGE offre al semifreddo un decoro al semifreddo dall'effetto vellutato più fine ed elegante.
L'articolo può essere spruzzato su tutte le superfici congelate come semifreddi, mousse, torte gelato, cioccolato, creme etc.
Lo chablonage è realizzato con ricetta tradizionale, 50% cioccolato, 50% burro di cacao e colorante; pertanto il risultato finale, oltre ad avere un'estetica superiore ha anche un gusto molto più piacevole al palato.

The new line Chablonage offers a decoration with velvety effect finer and elegant.
It can be sprayed on all surfaces such as frozen semifreddi, mousses, cakes, ice cream, chocolate, custards etc.
Because of its ingredients - 50% chocolate, 50% cocoa butter and colouring; the final result, besides having superior aesthetic, is much more palatable.

COD.	Colore	Ml	Info
40-WCC000	Cioccolato Bianco - White choc.	100ml	Azo free
40-WCC001	Arancione - Orange	100ml	Azo free
40-WCC008	Rosso - Red	100ml	Azo free
40-WCC009	Verde - Green	100ml	Azo free
40-WCC015	Cioccolato fondente - Dark choc.	100ml	Azo free
40-WCC100	Bianco - White	100ml	Azo free

LCC000	Cioccolato Bianco - White choc.	400ml	Azo free
LCC004	Giallo - Yellow	400ml	Azo free
LCC005	Cioccolato latte - Milk choc.	400ml	Azo free
LCC007	Rosa - Pink	400ml	Azo free
LCC009	Verde - Green	400ml	Azo free
LCC015	Cioccolato fondente - Dark choc.	400ml	Azo free
LCC100	Bianco - White	400ml	Azo free

CONSIGLI D'USO
DIRECTIONS FOR USE

È fondamentale che il prodotto su cui si spruzza lo chablonage sia congelato.
Agitare bene prima dell'uso.
Spruzzare uno strato sottile ed omogeneo di prodotto sulla superficie congelata che si vuole trattare, da una distanza di circa 15/20 cm ad intervalli regolari.
Ruotare costantemente il dolce mentre si spruzza la decorazione Chablonage in modo da distribuire uniformemente il prodotto. Con la stessa procedura si possono decorare anche: mousse, cioccolato, creme etc.

It is essential that the surface is frozen.Shake well before use.
Spray a thin, uniform layer on the product from a distance of about 15-20 cm at regular intervals.
Constantly rotate the cake while decorating with Chablonage to evenly distribute the product.
Same procedure is valid for: mousse, chocolate, creams, etc.

Velvet Spray

I coloranti alimentari spray Velvet, a base di burro di cacao, offrono al semifreddo un decoro dall'effetto vellutato. L'articolo può essere spruzzato su tutte le superfici congelate: semifreddi, mousse, torte gelato, cioccolato, creme etc

The Velvet food coloring spray, made with cocoa butter, offer a velvety decor for semifreddi.
The product can be sprayed on all frozen surfaces: semifreddi, mousses, ice cream cakes, chocolate, creams.

COD.	Colore	Ml	Info
LCV000	Bianco - White	400ml	Azo free
LCV001	Arancione - Orange	400ml	Azo
LCV003	Azzurro - Sky blue	400 ml	Azo free
LCV004	Giallo - Yellow	400ml	Azo
LCV005N	Cioccolato al Latte - Milk choc.	400ml	Azo
LCV107	Fucsia - Fuchsia	400ml	Azo
LCV008	Rosso - Red	400ml	Azo
LCV009N	Verde - Green	400ml	Azo
LCV015N	Cioccolato fondente - Dark choc.	400ml	Azo

CONSIGLI D'USO
DIRECTIONS FOR USE

Il prodotto su cui si spruzza il Velvet deve essere congelato.
Agitare bene prima dell'uso.
Spruzzare uno strato sottile ed omogeneo di prodotto sulla superficie congelata che si vuole trattare da una distanza di circa 15/20 cm ad intervalli regolari.
Ruotare costantemente il dolce mentre si spruzza la decorazione Velvet in modo da distribuire uniformemente il prodotto.
Stessa procedura è valida per tutti i prodotti da decorare con Velvet Spray.

It is essential that the surface is frozen.Shake well before use.
Spray a thin, uniform layer on the product from a distance of about 15-20 cm at regular intervals.
Constantly rotate the cake while decorating with Velvet to evenly distribute the product.
Same procedure is valid for: mousse, chocolate, creams, etc.

Gelatine
Jellies

La gelatina ad uso alimentare è ideale per guarnire le torte e dare un effetto di lucentezza.

Food jellies are ideal to guarnish every kind of cake.

COD.	Colore	Gr	Info
LCJ000	Trasparente - Transparent	1000 gr	Azo free
LCJ100	Trasparente Glitter - Glitter Transparent	1000 gr	Azo free

CONSIGLI D'USO
DIRECTIONS FOR USE

Una volta ammorbidita con la frusta, la gelatina va stesa sulla superficie della torta per dare un effetto lucido e glassato.

Soften the jelly with a whisk, and then spread it onto the cake surface to produce a shiny effect.

Colori Spray
Spray colours

I coloranti alimentari spray possono essere utilizzati per la decorazione in superficie di prodotti come panna e creme.
Colorante idrosolubile non adatto alla decorazione di cioccolato e altre masse grasse.

The food colouring spray can be used for decorating the surface of products such as cream and custards.
Soluble colourings are not suitable for decorating chocolate and other fat mass.

COD.	Colore	Ml	Info
LCS001	Arancione - Orange	100 ml	Azo
LCS003	Azzurro - Sky blue	100 ml	Azo free
LCS004	Giallo - Yellow	100 ml	Azo
LCS005	Bruno - Brown	100 ml	Azo
LCS007	Rosa - Pink	100 ml	Azo
LCS008	Rosso - Red	100 ml	Azo
LCS009	Verde - Green	100 ml	Azo

CONSIGLI D'USO
DIRECTIONS FOR USE

Spruzzare il prodotto ad una distanza di circa 15 cm, mantenendo costantemente la mano in movimento per evitare la formazione di aloni.

Spray the product at a distance of about 15 cm, keeping the hand in constant motion to avoid the formation of halos.

Colori Spray Perlati
Pearl Spray colours

Coloranti alimentari perlati in bombolette spray, decorazione colorata dall'effetto perlato.
Ideali per la colorazione di masse grasse, cioccolato, marzapane, biscotteria, cialde, zucchero tirato soffiato e colato, pasta di zucchero, semifreddi, mousse, gelato, pastigliaggio e pasticceria generale.

Pearled food colors in spray cans, colored decoration with pearled effect. Ideal for the decoration of fat masses, chocolate, marzipan, biscuits, waffles, pulled sugar, candy floss, poured sugar, sugar paste, semifreddi, mousses, ice-cream, pastry in general.

COD.	Colore	Gr	Info
LCS215	Bronzo - Bronze	100 ml	Azo free
LCS217N	Oro - Gold	100 ml	Azo free
LCS218N	Rubino - Ruby	100 ml	Azo free
LCS219N	Argento - Silver	100 ml	Azo free
LCS220	Rame - Copper	100 ml	Azo free

CONSIGLI D'USO
DIRECTIONS FOR USE

Agitare il prodotto prima dell'uso, mantenersi ad una distanza di circa 15 cm.
Non spruzzare in quantità eccessiva per non rischiare di causare macchie indesiderate.
Lasciare asciugare per qualche secondo prima di sprayzzare nuovamente sul prodotto da decorare.

Shake the product before use, keep at a distance of about 15 cm. Do not spray too much in order to avoid unwanted stains. Allow to dry for a few seconds before spraying again on the product to be decorated.

Aroma - Fragrance*

COD. 40-WC101
Aroma Rosa - Rose Fragrance 50 ml

* Fino ad esaurimento scorte.
While stocks last.

Burro Cacao
Cocoa Butter

I coloranti a base di burro di cacao, una volta sciolti a bagnomaria o microonde, risultano perfetti per la colorazione di prodotti di cioccolato e altre masse grasse.

Colourings composed of cocoa butter, once melted in water bath or microwave, are perfect for colouring chocolate products.

COD.	Colore	Gr	Info
LCB200	Bianco - White	200 gr	Azo free
LCB201	Arancio - Orange	200 gr	Azo
LCB202	Blu - Blue	200 gr	Azo free
LCB204	Giallo - Yellow	200 gr	Azo
LCB206	Nero - Black	200 gr	Azo
LCB208	Rosso - Red	200 gr	Azo
LCB209	Verde - Green	200 gr	Azo
LCB210	Viola - Violet	200 gr	Azo

COD.	Colore	Gr	Info
40-WCB200	Bianco - White	30 gr	Azo free
40-WCB201	Arancio - Orange	30 gr	Azo
40-WCB202	Blu - Blue	30 gr	Azo free
40-WCB204	Giallo - Yellow	30 gr	Azo
40-WCB206	Nero - Black	30 gr	Azo
40-WCB208	Rosso - Red	30 gr	Azo
40-WCB210	Viola - Violet	30 gr	Azo
40-WCB217	Oro - Gold	30 gr	Azo free

CONSIGLI D'USO
DIRECTIONS FOR USE

Il burro di cacao può essere utilizzato puro per piccole decorazioni con il pennello oppure, se diluito con 50% di cioccolato bianco, può essere spruzzato con pistola a caldo producendo così un effetto vellutato. Spruzzato all'interno di stampi per praline o corpi cavi, sciolto a 30°C oltre a colorare, permette di ottenere un effetto maculato, neve, goccia o buccia d'arancia.

The product when sprayed with hot gun, mixed with 50% of white chocolate, produces a velvety effect. Sprayed into moulds for chocolates, melted at 30°C, in addition to colour, allows to get spotted, snow, drop or orange peel effect.

Lucidante Spray
Shiny Spray

COD. LCV100
Azo free 400 ml

Lucidante alimentare neutro a base di burro di cacao ideale per proteggere e lucidare marzapane e pasta di mandorle.

Neutral Food Polishing composed of cocoa butter, ideal for protecting and polishing marzipan and almond paste

Refrigerante Spray
Cooler Spray

COD. EUROCHOCK
Azo free 400 ml

Refrigerante in spray, con cannuccia unidirezionale, per la presa istantanea di particolari in cioccolato o zucchero.

Spray cooler, with monodirection straw, enables to fix chocolate and sugar pieces.

Staccante Spray
Coating Spray

COD. COATING
Azo free 400 ml

Staccante alimentare ideale per velocizzare la rimozione del prodotto da teglie o cinture in acciaio e alluminio, stampi semifreddo, termoformati o altro. Il prodotto è inodore e insapore.

Detaching ideal for removing easily the product from mould trays, steel belts, aluminium moulds, thermoformed moulds and other.
The product is odourless and tasteless.

Agitare la bomboletta e spruzzare uniformemente ad una distanza di circa 15-20 cm.
Shake the can and spray evenly at a distance of about 15-20 cm

ACCESSORI PER DOLCI MONUMENTALI
ACCESSORIES FOR MONUMENTAL CAKES

Tamburi in plastica bianca **RIUTILIZZABILI IDONEI AL CONTATTO ALIMENTARE**.
Ideali per realizzare wedding cake di grandi dimensioni.
Ogni tamburo è dotato di rinforzo interno dove poter inserire le colonnine necessarie per il montaggio del dolce (40-W101 Ø foro 6 mm).
L'articolo è acquistabile in kit oppure è possibile richiedere separatamente ogni singolo tamburo.

White plastic **REUSABLE** cake dummies **SUITABLE FOR FOOD CONTACT**.
Ideal for creating large wedding cakes.
Each cake dummy has internal reinforcement where to insert the columns needed for the assembly of the cake (40-W101 Ø hole 6 mm).
The item is purchased as a kit or you can request separately every single cake dummy.

Tamburo singolo
Single Dummy
COD. 40-W110
misure-sizes:
Ø20 - h10cm

Tamburo singolo
Single Dummy
COD. 40-W111
misure-sizes:
Ø30 - h10cm

Tamburo singolo
Single Dummy
COD. 40-W112
misure-sizes:
Ø40 - h10cm

Tamburo singolo
Single Dummy
COD. 40-W113
misure-sizes:
Ø50 - h10cm

Struttura completa
Set 4 plastic dummies
COD. 40-W106
Struttura completa
4 tamburi in plastica.
Set 4 plastic dummies.
misure-sizes:
Ø50 - h10cm
Ø40 - h10cm
Ø30 - h10cm
Ø20 - h10cm

PRODOTTI COLLEGATI
TO BE USED WITH

Cinture per tamburi
Rings for dummies

COD. 40-W087
Cintura per tamburo cod. 40-W110
Ring for dummy cod. 40-W110
misure-sizes: Ø19,5 - h5cm

COD. 40-W088
Cintura per tamburo cod. 40-W111
Ring for dummy cod. 40-W111
misure-sizes: Ø29,5 - h5cm

COD. 40-W089
Cintura per tamburo cod. 40-W112
Ring for dummy cod. 40-W112
misure-sizes: Ø39,5 - h5cm

COD. 40-W090
Cintura per tamburo cod. 40-W113
Ring for dummy cod. 40-W113
misure-sizes: Ø49,5 - h5cm

Altre misure e forme di cinture a pagina: 121
Other sizes and shapes of rings on page: 121

Supporto per tamburo grande
Support for big dummy
COD. 40-W124
misure-sizes:
Ø58cm

Il piatto **facilita il trasporto** della torta evitando spiacevoli cadute.
The plate makes the **transport easier** and reduces the risk of damaging the cake.

Colonnine arancioni
Orange columns
COD. 40-W101
Pack 50 pcs
Ø6mm
Lunghezza - length 300 mm

Little Wedding Cake

La Wedding Cake è la torta nuziale in stile anglosassone, una vera e propria opera d'arte che attinge dall'esperienza dell'alta pasticceria per esibire decorazioni originali e personalizzate, dall'aspetto moderno minimalista o acceso e sgargiante. Più passa il tempo e più la torta nuziale assume un ruolo importante all'interno del banchetto gastronomico. Martellato rivisita un classico proponendo le Little Wedding Cake, porta torta in plastica a tre piani di dimensioni più piccole, adatte quindi a banchetti con un minor numero di invitati, facili da trasportare, misure di ingombro contenute.

The Wedding Cake in Anglo-Saxon style, is a true work of art that drawn on the experience of the haute patisserie to show off original and personalized decorations, modern and minimalistic or instead striking and bright. As time goes by, the wedding cake takes on a more important role in banquets.
Martellato revisits a classic offering the Little Wedding Cake, a stand made of plastic with three small levels, therefore suitable for banquets with fewer guests. It is also easy to transport and does not occupy much space.

Portatorta Rotondo
Round cake stand

COD. 201
Rotonda a 3 piani
Round 3 levels
misure-sizes:
Ø 52 - 35 - 18 h 58 cm

Portatorta Ovale
Oval cake stand

COD. 202
Ovale a 3 piani
Oval 3 levels
misure-sizes:
51x43 - 36x26 - 20x10 h 58 cm

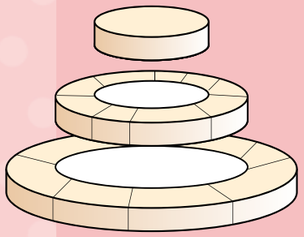
Portatorta Rettangolare
Rectangular cake stand

COD. 203
Rettangolare a 3 piani
Rectangular 3 levels
misure-sizes:
51x43 - 36x26 - 20x10 h 58 cm

Portatorta Quadrata
Square cake stand

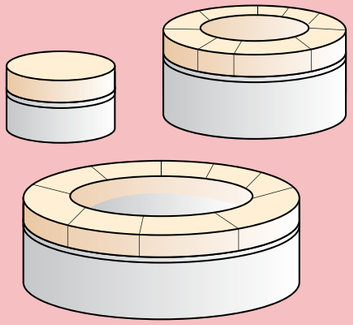
COD. 204
Quadrata a 3 piani
Square 3 levels
misure-sizes:
49x49 - 34x34 - 18x18 h58 cm

COME SI USANO
DIRECTIONS FOR USE



Preparare la base del pan di spagna da sagomare con l'aiuto dei piatti in plastica in dotazione in ogni little wedding cake;

Prepare the sponge cake base to be shaped by using the plastic plates supplied with every Little Wedding Cake;

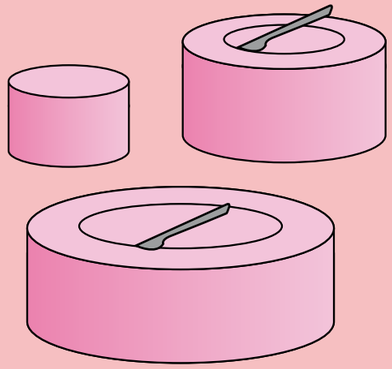


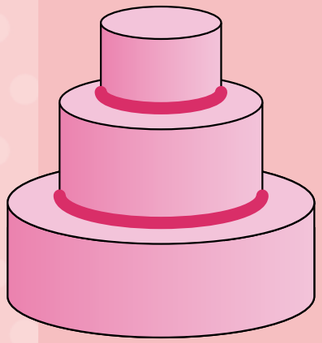
Posizionare su ogni tamburo il pan di spagna e farcire il dolce a piacere avendo cura di non oltrepassare il bordo dei tamburi;

Place the sponge cake on each dummy and finish your cake, taking care not to go beyond the edges of the dummies;

Ricoprire ogni singolo tamburo con la pasta zucchero "Bianco Fondant", forare il centro del primo e del secondo tamburo per rendere possibile l'incastro;

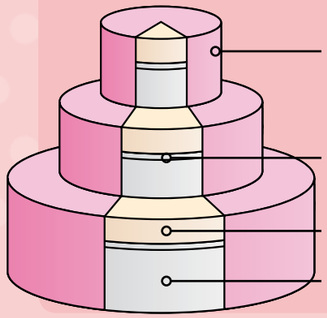
Cover every single dummy with the sugarpaste "Bianco Fondant"; pierce the center of the first and the second dummy to make the assembly possible;





Sovrapporre i tamburi e decorare i bordi per nascondere possibili imperfezioni.;

Overlap the dummies and decorate the edges to hide any possible imperfection.



Sottotorta tondi
Round cake boards

COD. 40-W056 Ø 16 cm conf. 20 pz
COD. 40-W057 Ø 18 cm conf. 20 pz
COD. 40-W058 Ø 20 cm conf. 20 pz
COD. 40-W059 Ø 22 cm conf. 20 pz
COD. 40-W060 Ø 24 cm conf. 20 pz
COD. 40-W061 Ø 26 cm conf. 20 pz
COD. 40-W062 Ø 28 cm conf. 20 pz
COD. 40-W063 Ø 30 cm conf. 20 pz
COD. 40-W064 Ø 32 cm conf. 20 pz
COD. 40-W208 Ø 34 cm conf. 20 pz
COD. 40-W209 Ø 36 cm conf. 20 pz
COD. 40-W210 Ø 38 cm conf. 20 pz
COD. 40-W065 Ø 40 cm conf. 20 pz

Sottotorta rettangolari
Rectangular cake boards

COD. 40-W066 23x33 cm conf. 20 pz
COD. 40-W067 25x35 cm conf. 20 pz
COD. 40-W068 28x38 cm conf. 20 pz
COD. 40-W069 30x40 cm conf. 20 pz
COD. 40-W070 32x48 cm conf. 20 pz
COD. 40-W071 34x50 cm conf. 20 pz

Sottotorta quadrati
Square cake boards

COD. 40-W072 18x18 cm conf. 20 pz
COD. 40-W073 20x20 cm conf. 20 pz
COD. 40-W074 23x23 cm conf. 20 pz
COD. 40-W075 25x25 cm conf. 20 pz
COD. 40-W076 28x28 cm conf. 20 pz
COD. 40-W077 30x30 cm conf. 20 pz
COD. 40-W078 33x33 cm conf. 20 pz
COD. 40-W079 35x35 cm conf. 20 pz
COD. 40-W080 38x38 cm conf. 20 pz
COD. 40-W081 40x40 cm conf. 20 pz

Colonnine arancioni
Orange columns

COD. 40-W101

Pack 50 pcs
Ø6mm
Lunghezza - length 300 mm

FORME INOX
Acciaio lucido Spessore 1,2 mm.
ST. STEEL BANDS
Polished st. steel. Thickness 1,2 mm.

Cinture Ovali
Oval Rings

COD. 2H4X10	40 mm	115x85 mm	**COD. 2H5X10**	50 mm	115x85 mm
COD. 2H4X12	40 mm	135x100 mm	**COD. 2H5X12**	50 mm	135x100 mm
COD. 2H4X14	40 mm	160x120 mm	**COD. 2H5X14**	50 mm	160x120 mm
COD. 2H4X16	40 mm	185x135 mm	**COD. 2H5X16**	50 mm	185x135 mm
COD. 2H4X18	40 mm	205x155 mm	**COD. 2H5X18**	50 mm	205x155 mm
COD. 2H4X20	40 mm	225x175 mm	**COD. 2H5X20**	50 mm	235x165 mm
COD. 2H4X22	40 mm	253x190 mm	**COD. 2H5X22**	50 mm	253x190 mm
COD. 2H4X24	40 mm	270x210 mm	**COD. 2H5X24**	50 mm	275x200 mm
COD. 2H4X26	40 mm	300x220 mm	**COD. 2H5X26**	50 mm	300x220 mm
COD. 2H4X28	40 mm	320x250 mm	**COD. 2H5X28**	50 mm	315x250 mm
COD. 2H4X30	40 mm	345x260 mm	**COD. 2H5X30**	50 mm	335x270 mm

Cinture Quadrate
Square Rings

COD. 5H4X10	40 mm	lato 10 cm	**COD. 5H5X10**	50 mm	lato 10 cm
COD. 5H4X12	40 mm	lato 12 cm	**COD. 5H5X12**	50 mm	lato 12 cm
COD. 5H4X14	40 mm	lato 14 cm	**COD. 5H5X14**	50 mm	lato 14 cm
COD. 5H4X16	40 mm	lato 16 cm	**COD. 5H5X16**	50 mm	lato 16 cm
COD. 5H4X18	40 mm	lato 18 cm	**COD. 5H5X18**	50 mm	lato 18 cm
COD. 5H4X20	40 mm	lato 20 cm	**COD. 5H5X20**	50 mm	lato 20 cm
COD. 5H4X22	40 mm	lato 22 cm	**COD. 5H5X22**	50 mm	lato 22 cm
COD. 5H4X24	40 mm	lato 24 cm	**COD. 5H5X24**	50 mm	lato 24 cm
COD. 5H4X26	40 mm	lato 26 cm	**COD. 5H5X26**	50 mm	lato 26 cm
COD. 5H4X28	40 mm	lato 28 cm	**COD. 5H5X28**	50 mm	lato 28 cm
COD. 5H4X30	40 mm	lato 30 cm	**COD. 5H5X30**	50 mm	lato 30 cm

Cinture Tonde
Round Rings

COD. 1H2X10	20 mm	Ø 100 mm	**COD. 1H4X10**	40 mm	Ø 100 mm	**COD. 1H5X20**	50 mm	Ø 200 mm
COD. 1H2X12	20 mm	Ø 120 mm	**COD. 1H5X10**	50 mm	Ø 100 mm	**COD. 1H4X22**	40 mm	Ø 220 mm
COD. 1H2X14	20 mm	Ø 140 mm	**COD. 1H4X12**	40 mm	Ø 120 mm	**COD. 1H5X22**	50 mm	Ø 220 mm
COD. 1H2X16	20 mm	Ø 160 mm	**COD. 1H5X12**	50 mm	Ø 120 mm	**COD. 1H4X24**	40 mm	Ø 240 mm
COD. 1H2X18	20 mm	Ø 180 mm	**COD. 1H4X14**	40 mm	Ø 140 mm	**COD. 1H5X24**	50 mm	Ø 240 mm
COD. 1H2X20	20 mm	Ø 200 mm	**COD. 1H5X14**	50 mm	Ø 140 mm	**COD. 1H4X26**	40 mm	Ø 260 mm
COD. 1H2X22	20 mm	Ø 220 mm	**COD. 1H4X16**	40 mm	Ø 160 mm	**COD. 1H5X26**	50 mm	Ø 260 mm
COD. 1H2X24	20 mm	Ø 240 mm	**COD. 1H5X16**	50 mm	Ø 160 mm	**COD. 1H4X28**	40 mm	Ø 280 mm
COD. 1H2X26	20 mm	Ø 260 mm	**COD. 1H4X18**	40 mm	Ø 180 mm	**COD. 1H5X28**	50 mm	Ø 280 mm
COD. 1H2X28	20 mm	Ø 280 mm	**COD. 1H5X18**	50 mm	Ø 180 mm	**COD. 1H4X30**	40 mm	Ø 300 mm
COD. 1H2X30	20 mm	Ø 300 mm	**COD. 1H4X20**	40 mm	Ø 200 mm	**COD. 1H5X30**	50 mm	Ø 300 mm

Altre forme disponibili nel catalogo generale Martellato
Other shapes available in the general catalogue

Set 8 dischi sottotorta
Set 8 round trays

COD. SETDISK

ALZATINE IN PLEXIGLASS
PLEXIGLASS CAKE STANDS

Nero
Black

Piatto - Plate: Ø210mm

COD. 80-0108 h 103 mm
COD. 80-0208 h 163 mm
COD. 80-0308 h 223 mm

Grigio
Gray

Piatto - Plate: Ø210mm

COD. 80-1010 h 103 mm
COD. 80-1110 h 163 mm
COD. 80-1210 h 223 mm

Satinato
Glazed

Piatto - Plate: Ø210mm

COD. 80-0106 h 103 mm
COD. 80-0206 h 163 mm
COD. 80-0306 h 223 mm

Satinato
Glazed

Piatto - Plate: Ø210mm

COD. 80-1006 h 103 mm
COD. 80-1106 h 163 mm
COD. 80-1206 h 223 mm

Fucsia
Fuchsia

Piatto - Plate: Ø210mm

COD. 80-0409 h 103 mm
COD. 80-0509 h 163 mm
COD. 80-0609 h 223 mm

Arancione
Orange

Piatto - Plate: Ø210mm

COD. 80-0703 h 103 mm
COD. 80-0803 h 163 mm
COD. 80-0903 h 223 mm

Satinato
Glazed

Piatto - Plate: Ø210mm

COD. 80-0406 h 103 mm
COD. 80-0506 h 163 mm
COD. 80-0606 h 223 mm

Satinato
Glazed

Piatto - Plate: Ø210mm

COD. 80-0706 h 103 mm
COD. 80-0806 h 163 mm
COD. 80-0906 h 223 mm

PIROTTINI IN PLASTICA
PLASTIC CUPS

Trasparente - Transparent

Ø65x h36 mm - Cap. 70 gr
COD. 60P00100
Pack 100 pcs
COD. 60P00100/12
Pack 12 pcs

Ø76x h43 mm - Cap. 120 gr
COD. 60P00200
Pack 100 pcs
COD. 60P00200/12
Pack 12 pcs

Verde - Green

Ø65x h36 mm - Cap. 70 gr
COD. 60P00109
Pack 100 pcs
COD. 60P00109/12
Pack 12 pcs

Ø76x h43 mm - Cap. 120 gr
COD. 60P00209
Pack 100 pcs
COD. 60P00209/12
Pack 12 pcs

Giallo - Yellow

Ø65x h36 mm - Cap. 70 gr
COD. 60P00111
Pack 100 pcs
COD. 60P00111/12
Pack 12 pcs

Ø76x h43 mm - Cap. 120 gr
COD. 60P00211
Pack 100 pcs
COD. 60P00211/12
Pack 12 pcs

Azzurro - Sky Blue

Ø65x h36 mm - Cap. 70 gr
COD. 60P00102
Pack 100 pcs
COD. 60P00102/12
Pack 12 pcs

Ø76x h43 mm - Cap. 120 gr
COD. 60P00202
Pack 100 pcs
COD. 60P00202/12
Pack 12 pcs

Rosa - Pink

Ø65x h36 mm - Cap. 70 gr
COD. 60P00107
Pack 100 pcs
COD. 60P00107/12
Pack 12 pcs

Ø76x h43 mm - Cap. 120 gr
COD. 60P00207
Pack 100 pcs
COD. 60P00207/12
Pack 12 pcs

Fucsia - Fuchsia

Ø65x h36 mm - Cap. 70 gr
COD. 60P00121
Pack 100 pcs
COD. 60P00121/12
Pack 12 pcs

Ø76x h43 mm - Cap. 120 gr
COD. 60P00221
Pack 100 pcs
COD. 60P00221/12
Pack 12 pcs

Rosso - Red

Ø65x h36 mm - Cap. 70 gr
COD. 60P00108
Pack 100 pcs
COD. 60P00108/12
Pack 12 pcs

Ø76x h43 mm - Cap. 120 gr
COD. 60P00208
Pack 100 pcs
COD. 60P00208/12
Pack 12 pcs

Plastica non idonea alla cottura
Plastic not suitable for baking

INDICE ARTICOLI IN ORDINE ALFABETICO
ITEMS INDEX IN ALPHABETICAL ORDER

COD.	DESCRIZIONE	PG.
001OAD	Nr.2 Pinz. Acciaio occhi chiusi	pg. 97
001OAL	Nr.2 Pinz. Acciaio occhi aperti	pg. 97
002OCD	Nr.2 Pinz. Acciaio occhi chiusi	pg. 97
002OCL	Nr.2 Pinz. Acciaio occhi chiusi	pg. 97
003VAD	Nr.2 Pinz. Acciaio v aperta	pg. 97
003VAL	Nr.2 Pinz. Acciaio v aperta	pg. 97
004VCD	Nr.2 Pinz. Acciaio v chiusa	pg. 97
004VCL	Nr.2 Pinz. Acciaio v chiusa	pg. 97
005CAD	Nr.2 Pinz. Acciaio curva aperta	pg. 97
005CAL	Nr.2 Pinz. Acciaio curva aperta	pg. 97
006CCD	Nr.2 Pinz. Acciaio curva chiusa	pg. 97
006CCL	Nr.2 Pinz. Acciaio curva chiusa	pg. 97
007LDD	Nr.2 Pinz. Acciaio linea dritta	pg. 97
007LDL	Nr.2 Pinz. Acciaio linea dritta	pg. 97
008CUD	Nr.2 Pinz. Acciaio cuore	pg. 97
008CUL	Nr.2 Pinz. Acciaio cuore	pg. 97
009AGD	Nr.2 Pinz. Acciaio agrifoglio	pg. 97
009AGL	Nr.2 Pinz. Acciaio agrifoglio	pg. 97
010LOD	Nr.2 Pinz. Acciaio linea ondulata	pg. 97
010LOL	Nr.2 Pinz. Acciaio linea ondulata	pg. 97
1H2X10	Cerchio d. 10 Cm h 2 cm	pg. 113
1H2X12	Cerchio d. 12 Cm h 2 cm	pg. 113
1H2X14	Cerchio d. 14 Cm h 2 cm	pg. 113
1H2X16	Cerchio d. 16 Cm h 2 cm	pg. 113
1H2X18	Cerchio d. 18 Cm h 2 cm	pg. 113
1H2X20	Cerchio d. 20 Cm h 2 cm	pg. 113
1H2X22	Cerchio d. 22 Cm h 2 cm	pg. 113
1H2X24	Cerchio d. 24 Cm h 2 cm	pg. 113
1H2X26	Cerchio d. 26 Cm h 2 cm	pg. 113
1H2X28	Cerchio d. 28 Cm h 2 cm	pg. 113
1H2X30	Cerchio d. 30 Cm h 2 cm	pg. 113
1H4X10	Cerchio d.10 Cm h 4 cm	pg. 113
1H4X12	Cerchio d.12 Cm h 4 cm	pg. 113
1H4X14	Cerchio d.14 Cm h 4 cm	pg. 113
1H4X16	Cerchio d.16 Cm h 4 cm	pg. 113
1H4X18	Cerchio d.18 Cm h 4 cm	pg. 113
1H4X20	Cerchio d. 20 Cm h 4 cm	pg. 113
1H4X22	Cerchio d.22 Cm h 4 cm	pg. 113
1H4X24	Cerchio d. 24 Cm h 4 cm	pg. 113
1H4X26	Cerchio d.26 Cm h 4 cm	pg. 113
1H4X28	Cerchio d.28 Cm h 4 cm	pg. 113
1H4X30	Cerchio d.30 Cm h 4 cm	pg. 113
1H5X10	Cerchio d.10 Cm h 5 cm	pg. 113
1H5X12	Cerchio d.12 Cm h 5 cm	pg. 113
1H5X14	Cerchio d.14 Cm h 5 cm	pg. 113
1H5X16	Cerchio d.16 Cm h 5 cm	pg. 113
1H5X18	Cerchio d.18 Cm h 5 cm	pg. 113
1H5X20	Cerchio d.20 Cm h 5 cm	pg. 113
1H5X22	Cerchio d.22 Cm h 5 cm	pg. 113
1H5X24	Cerchio d.24 Cm h 5 cm	pg. 113
1H5X26	Cerchio d.26 Cm h 5 cm	pg. 113
1H5X28	Cerchio d.28 Cm h 5 cm	pg. 113
1H5X30	Cerchio d.30 Cm h 5 cm	pg. 113
2H4X10	Ovale d.10 Cm h 4 cm	pg. 113
2H4X12	Ovale d.12 Cm h 4 cm	pg. 113
2H4X14	Ovale d.14 Cm h 4 cm	pg. 113
2H4X16	Ovale d.16 Cm h 4 cm	pg. 113
2H4X18	Ovale d.18 Cm h 4 cm	pg. 113
2H4X20	Ovale d.20 Cm h 4 cm	pg. 113
2H4X22	Ovale d.22 Cm h 4 cm	pg. 113
2H4X24	Ovale d.24 Cm h 4 cm	pg. 113
2H4X26	Ovale d.26 Cm h 4 cm	pg. 113
2H4X28	Ovale d.28 Cm h 4 cm	pg. 113
2H4X30	Ovale d.30 Cm h 4 cm	pg. 113
2H5X10	Ovale d.10 Cm h 5 cm	pg. 113
2H5X12	Ovale d.12 Cm h 5 cm	pg. 113
2H5X14	Ovale d.14 Cm h 5 cm	pg. 113
2H5X16	Ovale d.16 Cm h 5 cm	pg. 113
2H5X18	Ovale d.18 Cm h 5 cm	pg. 113
2H5X20	Ovale d.20 Cm h 5 cm	pg. 113
2H5X22	Ovale d.22 Cm h 5 cm	pg. 113
2H5X24	Ovale d.24 Cm h 5 cm	pg. 113
2H5X26	Ovale d.26 Cm h 5 cm	pg. 113
2H5X28	Ovale d.28 Cm h 5 cm	pg. 113
2H5X30	Ovale d.30 Cm h 5 cm	pg. 113
40-0015	Cutter foglia zigrinata kit 2 pz	pg. 15
40-0016	Cutter foglia liscia kit 2 pz	pg. 15
40-0102	Cutter fiore gerbera kit 2 pz	pg. 16
40-0304	Cutter fiore girasole kit 2 pz	pg. 12
40-0506	Cutter fiore margherita kit 2 pz	pg. 12
40-0708	Cutter fiore sei petali kit 2 pz	pg. 14
40-0910	Cutter fiore/quadrifoglio kit 2 pz	pg. 14
40-1112	Cutter fiore calla kit 2 pz	pg. 13
40-1314	Cutter farfalla kit 2 pz	pg. 12
40-W001	Kit 3 pz stampo corolla fiore	pg. 14
40-W002	Stampo giglio tigrato 1 pz.	pg. 16
40-W003	Stampo anthurium 1 pz	pg. 13
40-W004	Paletta liscia	pg. 95
40-W005	Stampo cosmos 1 pz	pg. 16
40-W006	Kit 3 pz stampo orchidea a tre petali	pg. 19
40-W007	Stampo peonia 1 pz.	pg. 12
40-W008	Kit 3 pz stampo garofano	pg. 16
40-W009	Kit 3 pz stampo orchidea cinese piccola	pg. 19
40-W010S	Kit 3 pz st.Stantuffo fiocco di neve	pg. 30
40-W011S	Stantuffo decoro kit 2 fregi	pg. 36
40-W013S	Kit 3 pz st.Stantuffo cuore	pg. 36
40-W014S	Kit 4 pz st.Stantuffo fiore margherita	pg. 32
40-W015S	Kit 4 pz st.Stantuffo fiore 5 petali	pg. 32
40-W016S	Kit 3 pz st.Stantuffo foglie rosa	pg. 37
40-W017S	Kit 3 pz st.Stantuffo edera	pg. 37
40-W018S	Kit 3 pz st.Stantuffo stella	pg. 30
40-W021	Mattarello diam. 25 L. 230 Mm	pg. 95
40-W022	Mattarello diam. 45 L. 500 Mm	pg. 95
40-W026	Kit 4 pz. Ovali doppio taglio	pg. 99
40-W027	Controstampo kit 4 pz. Per ibiscus	pg. 23
40-W028	Cutter fiore rosa conf. 3 Pz	pg. 14
40-W029	Cutter fiore petunia conf. 3 Pz.	pg. 17
40-W030	Kit 3 pz stampo orchidea panse'	pg. 18
40-W031	Cutter bisturi	pg. 95
40-W032	Kit 3 pz marcatori per decoro	pg. 94
40-W033	Cornice cutter per decoro	pg. 94
40-W034	Cornice cutter per decoro	pg. 94
40-W035	Cornice cutter per decoro	pg. 94
40-W036	Cornice cutter per decoro	pg. 94
40-W037	Cornice cutter per decoro	pg. 94
40-W038	Cornice cutter per decoro	pg. 94
40-W039	Gambo per fiore conf. 100 Grammi sp 1.4	pg. 20
40-W040	Gambo per fiore conf. 100 Grammi sp 1.2	pg. 20
40-W041	Gambo per fiore conf. 100 Grammi sp 0.7	pg. 20
40-W042	Cmc barattolo 40 gr.	pg. 107
40-W043S	Kit 3 pz st.Stantuffo agrifoglio	pg. 30
40-W044	Kit 3 pz stampo orchidea cinese grande	pg. 19
40-W045	Kit 3 pz stampo orchidea cymbidium	pg. 18
40-W046	Rotolo nastro verde copri gambo	pg. 20
40-W049S	Kit 4 pz st.Stantuffo giglio	pg. 7
40-W050S	Kit 4 pz st.Stantuffo ortensia	pg. 37
40-W051S	Kit 4 pz st.Stantuffo fiore ibiscus	pg. 6
40-W052	Cutter decorativo kit 3 rotelle plastica	pg. 99
40-W053	Controstampo kit4 pz per orchidea cinese	pg. 23
40-W054	Controstampo kit 4 pz. Per orchidea cym.	pg. 23
40-W055	Controstampo kit 4 pz per giglio tigrato	pg. 23
40-W056	Dischi sottotorta d. 16 Conf. 20 Pz	pg. 112
40-W057	Dischi sottotorta d. 18 Conf. 20 Pz	pg. 112
40-W058	Dischi sottotorta d. 20 Conf. 20 Pz	pg. 112
40-W059	Dischi sottotorta d. 22 Conf. 20 Pz	pg. 112
40-W060	Dischi sottotorta d. 24 Conf. 20 Pz	pg. 112
40-W061	Dischi sottotorta d. 26 Conf. 20 Pz	pg. 112
40-W062	Dischi sottotorta d. 28 Conf. 20 Pz	pg. 112
40-W063	Dischi sottotorta d. 30 Conf. 20 Pz	pg. 112
40-W064	Dischi sottotorta d. 32 Conf. 20 Pz	pg. 112
40-W065	Dischi sottotorta d. 40 Conf. 20 Pz	pg. 112
40-W066	Sottotorta rett. 23X33 conf. 20 Pz	pg. 112
40-W067	Sottotorta rett. 25X35 conf. 20 Pz	pg. 112
40-W068	Sottotorta rett. 28X38 conf. 20 Pz	pg. 112
40-W069	Sottotorta rett. 30X40 conf. 20 Pz	pg. 112
40-W070	Sottotorta rett. 32X48 conf. 20 Pz	pg. 112
40-W071	Sottotorta rett. 34X50 conf. 20 Pz	pg. 112
40-W072	Sottotorta 18x18 cm conf. 20 Pz	pg. 112
40-W073	Sottotorta 20x20 cm conf. 20 Pz	pg. 112
40-W074	Sottotorta 23x23 cm conf. 20 Pz	pg. 112
40-W075	Sottotorta 25x25 cm conf. 20 Pz	pg. 112
40-W076	Sottotorta 28x28 cm conf. 20 Pz	pg. 112
40-W077	Sottotorta 30x30 cm conf. 20 Pz	pg. 112
40-W078	Sottotorta 33x33 cm conf. 20 Pz	pg. 112
40-W079	Sottotorta 35x35 cm conf. 20 Pz	pg. 112
40-W080	Sottotorta 38x38 cm conf. 20 Pz	pg. 112
40-W081	Sottotorta 40x40 cm conf. 20 Pz	pg. 112
40-W082	Controstampo cono petunia kit 10 pz.	pg. 23
40-W083	Tappeto 60x40 cm decoro farfalle	pg. 90
40-W084	Tappeto 60x40 cm decoro fiore fantasia	pg. 91
40-W085	Tappeto 60x40 cm decoro quadri	pg. 91
40-W086	Tappeto 60x40 cm decoro cerchi	pg. 91
40-W087	Forma inox tonda d. 19,5 Cm	pg. 109
40-W088	Forma inox tonda d. 29,5 Cm	pg. 109
40-W089	Forma inox tonda d. 39,5 Cm	pg. 109
40-W090	Forma inox tonda d. 49,5 Cm	pg. 109
40-W091S	Kit 3 pz st.Stantuffo foglia agrifoglio	pg. 30
40-W092	Stencil decoro floreale singolo	pg. 62
40-W093	Stencil decoro floreale singolo	pg. 62
40-W094	Stencil decoro floreale singolo	pg. 62
40-W095	Stencil decoro floreale singolo	pg. 62
40-W096	Stencil decoro floreale singolo	pg. 62
40-W097	Stencil decoro floreale singolo	pg. 62
40-W098	Stencil decoro floreale singolo	pg. 62
40-W099	Stencil decoro floreale singolo	pg. 62
40-W100	Stencil decoro floreale singolo	pg. 62
40-W101	Conf. 50 Pz colonnine arancio d. 6 Mm	pg. 109
40-W102	Rotolo carta goffrata giallo scuro	pg. 104
40-W103	Rotolo carta goffrata rossa	pg. 104
40-W104	Rotolo carta goffrata blu	pg. 104
40-W105	Rotolo carta goffrata fucsia	pg. 104
40-W106	Struttura tonda porta torta	pg. 108
40-W108	Stencil rombi per effetto imbottitura	pg. 99
40-W109	Manuale "sweet airbrush"	pg. 89
40-W110	Tamburo tondo d. 20 Cm	pg. 108
40-W111	Tamburo tondo d. 30 Cm	pg. 108
40-W112	Tamburo tondo d. 40 Cm	pg. 108
40-W113	Tamburo tondo d. 50 Cm	pg. 108
40-W114	Pistilli bianchi piccoli per fiori	pg. 20
40-W115	Pistilli gialli piccoli per fiori	pg. 20
40-W116	Pistilli neri grandi per fiori	pg. 20
40-W117	Pistilli bianchi piccoli per fiori	pg. 20
40-W118	Pistilli bianchi grandi per fiori	pg. 20
40-W119	Pistilli bianchi grandi per fiori	pg. 20
40-W120	Pistilli rosa piccoli per fiori	pg. 20
40-W121	Pistilli gialli piccoli per fiori	pg. 20
40-W122	Pistilli neri piccoli per fiori	pg. 20
40-W123	Pistilli bianchi medi per fiori	pg. 20
40-W124	Piatto in plastica d.58 Cm c/anello	pg. 109
40-W125	Giratorta inclinabile	pg. 104
40-W126	Tappeto 60x40 cm decoro effetto legno	pg. 90
40-W127	Tappeto 60x40 cm decoro effetto mattone	pg. 90
40-W128	Tappeto 60x40 cm decoro effetto mattone	pg. 90
40-W129	Tappeto 60x40 cm decoro effetto pietra	pg. 90
40-W130	Tappeto 60x40 cm decoro effetto tegola	pg. 90
40-W131	Tappeto 20x40 cm decoro effetto legno	pg. 90
40-W132	Tappeto 20x40 cm decoro effetto mattone	pg. 90
40-W133	Tappeto 20x40 cm decoro effetto mattone	pg. 90
40-W134	Tappeto 20x40 cm decoro effetto pietra	pg. 90
40-W135	Tappeto 20x40 cm decoro effetto tegola	pg. 90
40-W137	Kit 3 pz marcatori per decoro	pg. 94
40-W138	Kit 3 pz marcatori per decoro	pg. 94
40-W139	Tappeto spugna 190x190 h18 mm	pg. 95
40-W140	Stantuffo decoro kit 2 fregi liscio/fior	pg. 36
40-W141	Tappeto stendi pasta 600x400 mm	pg. 96
40-W142	Tappeto 60x40 cm decoro floreale	pg. 90
40-W143	Tappeto 60x40 cm decoro margherite	pg. 90
40-W144	Tappeto 60x40 cm decoro stella cometa	pg. 90
40-W145	Tappeto 60x40 cm decoro happy birthday	pg. 90
40-W146	Tappeto 20x40 cm decoro floreale	pg. 90
40-W147	Tappeto 20x40 cm decoro margherite	pg. 90
40-W148	Tappeto 20x40 cm decoro stelle comete	pg. 90
40-W149	Tappeto 20x40 cm decoro happy birthday	pg. 90
40-W150	Tappeto 20x40 cm decoro farfalle fiori	pg. 90
40-W151	Tappeto 20x40 cm decoro fiori	pg. 91
40-W152	Tappeto 20x40 cm decoro quadri	pg. 91
40-W153	Tappeto 20x40 cm decoro cerchi	pg. 91
40-W154	Mattarello diam. 45 L. 350 Mm	pg. 95
40-W155S	Kit 3 pz st.Stantuffo pinguini	pg. 31
40-W156S	Kit 3 pz st.Stantuffo orso	pg. 29
40-W157S	Kit 3 pz st.Stantuffo renne	pg. 31
40-W158S	Kit 3 pz st.Stantuffo fiocchi	pg. 36
40-W159S	Kit 3 pz st.Stantuffo ape	pg. 34
40-W160S	Kit 3 pz st.Stantuffo coccinella	pg. 34
40-W161S	Kit 4 pz st.Stantuffo fiore 6 petali	pg. 32
40-W162S	Kit 4 pz st.Stantuffo fiore 5 petali	pg. 32
40-W163S	Kit 3 pz st.Stantuffo palme e sole	pg. 33
40-W164A	Set 8 anelli d. 2,5	pg. 95
40-W165A	Set 8 anelli d. 4,5	pg. 95
40-W166	Colla edibile 25 gr	pg. 107
40-W167	Tappeto stendi pasta 600x580 mm	pg. 96
40-W168	Stencil decoro rett. Cuori	pg. 59
40-W169	Stencil decoro rett. Cuori	pg. 59
40-W170	Stencil decoro rett. Fiori	pg. 59
40-W171	Stencil decoro rett. Scarponi natale	pg. 59
40-W172	Stencil decoro rett. Pinguini	pg. 59
40-W173	Stencil decoro rett. Alberi natale	pg. 59
40-W174	Stencil decoro fiori tondo d. 20 Cm	pg. 65
40-W175	Stencil decoro cuori tondo d. 20 Cm	pg. 65
40-W176	Stencil decoro cuori tondo d. 20 Cm	pg. 65
40-W177	Stencil decoro fiori tondo d. 20 Cm	pg. 65
40-W178	Stencil decoro natale tondo d. 20 Cm	pg. 65
40-W179	Stencil decoro pinguino tondo d. 20 Cm	pg. 65
40-W180	Stencil decoro albero natale tondo d. 20	pg. 65
40-W181	Stencil decoro cuori tondo d. 10	pg. 65
40-W182	Stencil decoro fiori tondo d. 10	pg. 65
40-W183	Stencil decoro cuori tondo d. 10	pg. 65
40-W184	Stencil decoro fiori tondo d. 10	pg. 65
40-W185	Stencil decoro albero natale tondo d. 10	pg. 65
40-W186	Stencil decoro scarp. Natale tondo d.10	pg. 65
40-W187	Stencil decoro pinguino tondo d.10	pg. 65
40-W188S	Kit 4 pz stampo stella di natale	pg. 8
40-W189	Controstampo kit 4 pz stella di natale	pg. 23
40-W190	Kit 9 pz attrezzi decoro	pg. 93
40-W192C	Controstampo kit 4 pz daisy	pg. 23
40-W192S	Kit 2 pz stantuffo daisy	pg. 5
40-W193C	Controstampo kit 4 pz surfinia	pg. 23
40-W193S	Kit 2 pz stantuffo surfinia	pg. 4
40-W194B	Kit 5 pz. Basetta supporto tulipano	pg. 23
40-W194C	Kit 5 pz controstampo teglia tulipani	pg. 22
40-W194C1	1 Pz controstampo teglia tulipani	pg. 22
40-W194S	Kit 2 pz stantuffo tulipano	pg. 3
40-W195S	Kit 3 pz stant. Coniglio	pg. 34
40-W196S	Kit 2 pz stant. Colombe	pg. 35
40-W197S	Kit 2 pz stant. Campana	pg. 35
40-W198V	Marcatore effetto imbottitura	pg. 99
40-W199V	Marcatore cutter effetto erba	pg. 94
40-W200	Dilaminatrice macchina stendipasta	pg. 105
40-W201S	Set 4 pz stampo stantuffo trattore	pg. 29
40-W202S	Set 4 pz stampo stantuffo treno	pg. 29
40-W203S	Set 4 pz stampo stantuffo strumenti musicali	pg. 29
40-W204C	Controstampo bucaneve set 4 pz	pg. 23
40-W204K	Set completo bucaneve stampi+controstampi	pg. 9
40-W204S	Bucaneve stampo stantuffo 2 pz	pg. 9
40-W205S	Stella alpina stampo cutter 2 pz	pg. 10
40-W206C	Teglia controstampo dalia 5 pz	pg. 22
40-W206C1	Teglia controstampo dalia 1 pz	pg. 22
40-W206S	Dalia stampo stantuffo 2 pz	pg. 2
40-W207S	Peonia grande stampo stantuffo 2 pz	pg. 11
40-W208	Dischi sottotorta d. 34 Conf. 20 Pz	pg. 112
40-W209	Dischi sottotorta d. 36 Conf. 20 Pz	pg. 112
40-W210	Dischi sottotorta d. 38 Conf. 20 Pz	pg. 112
40-W211S	Set 4 pz stampo stantuffo soggetti marini	pg. 27
40-W300	Kit 6 pz dime maschere	pg. 49
40-W300C1	Controstampo maschere	pg. 49
40-W300C	Kit 4 pz controstampo maschere	pg. 49
40-WA001V	Pantografino color verde	pg. 100
40-WA002	Set 5 pz stampi lettere alfabeto a-z	pg. 102
40-WA003	Set 2 pz stampi numeri 0-9	pg. 103
40-WA004V	12 Pz tools colore verde mod.004	pg. 92
40-WA005V	12 Pz tools colore verde mod.005	pg. 92
40-WA006V	Coltello colore verde	pg. 98
40-WA007	Sugar gun per decorazioni con 20 dischetti	pg. 98
40-WB001	Cutter omino	pg. 17
40-WB004	Set 2 tagliabiscotti in plastica	pg. 17
40-WB100	Tagliabiscotto halloween stantuffo 2 pz	pg. 57
40-WB101	Tagliabiscotto pirati stantuffo 2 pz	pg. 55
40-WB102	Tagliabiscotto dinosauri stantuffo 2 pz	pg. 54
40-WB103	Tagliabiscotto natale stantuffo 2 pz	pg. 56
40-WB104	Tagliabiscotto angelo e diavolo stantuffo 2 pz	pg. 56
40-WB105	Tagliabiscotto bimbo bimba stantuffo 2 pz	pg. 57
40-WB106	Tagliabiscotto carrozza principessa stantuffo 2 pz	pg. 55
40-WB107	Tagliabiscotto gallina coniglio stantuffo 2 pz	pg. 53
40-WB108	Tagliabiscotto coniglietti in love stantuffo 2 pz	pg. 53
40-WB109	Tagliabiscotto pulcinella e arlecchino stantuffo 2 pz	pg. 52
40-WC015	Polvere pearl bronzo 5 gr af	pg. 100
40-WC017	Polvere pearl oro lustre 5 gr af	pg. 100
40-WC020	Polvere pearl rame 5 gr af	pg. 100

40-WC100	Set 8 pennarelli per alimenti af	pg. 101
40-WC101	Aroma di rose spray 40 ml	pg. 106
40-WC119	Polvere pearl argento chiaro 5 gr af	pg. 100
40-WC300	Polvere lacca bianca 5 gr af	pg. 100
40-WC302	Polvere lacca blu 5 gr af	pg. 100
40-WC304	Polvere lacca gialla 5 gr af	pg. 100
40-WC305	Polvere lacca marrone 5 gr af	pg. 100
40-WC306	Polvere nero blu 5 gr af	pg. 100
40-WC307	Polvere lacca rosa 5 gr af	pg. 100
40-WC308	Polvere lacca rossa 5 gr af	pg. 100
40-WC309	Polvere lacca verde 5 gr af	pg. 100
40-WC310	Polvere lacca viola 5 gr af	pg. 100
40-WC311	Polvere lacca arancio 5 gr af	pg. 100
40-WC322	Polvere lacca candy pink 5 gr af	pg. 100
40-WC500	Icing bianco tubetto 25 gr af	pg. 101
40-WC502	Icing blu tubetto 25 gr af	pg. 101
40-WC503	Icing azzurro tubetto 25 gr af	pg. 101
40-WC504	Icing giallo tubetto 25 gr af	pg. 101
40-WC506	Icing nero tubetto 25 gr af	pg. 101
40-WC507	Icing rosa tubetto 25 gr af	pg. 101
40-WC508	Icing rosso tubetto 25 gr af	pg. 101
40-WC509	Icing verde tubetto 25 gr af	pg. 101
40-WC511	Icing arancio tubetto 25 gr af	pg. 101
40-WC600	Colorante per aerografo bianco 45 ml a	pg. 102
40-WC601	Colorante per aerografo arancio 45 ml a	pg. 102
40-WC602	Colorante per aerografo blu 45 ml a	pg. 102
40-WC603	Colorante per aerografo azzurro 45 ml a	pg. 102
40-WC604	Colorante per aerografo giallo 45 ml a	pg. 102
40-WC605	Colorante per aerografo marrone 45 ml a	pg. 102
40-WC606	Colorante per aerografo nero 45 ml a	pg. 102
40-WC607	Colorante per aerografo rosa 45 ml a	pg. 102
40-WC608	Colorante per aerografo rosso 45 ml a	pg. 102
40-WC609	Colorante per aerografo verde 45 ml a	pg. 102
40-WC610	Colorante per aerografo viola 45 ml a	pg. 102
40-WC611	Colorante per aerog. Giallo lim.45 Ml a	pg. 102
40-WC612	Colorante per aerog. Pistacchio 40 ml a	pg. 102
40-WC617	Colorante per aerog oro pearl45 ml a	pg. 102
40-WC619	Colorante per aerog. Argento 45 a	pg. 102
40-WCA301	Colorante per aerografo mat arancio 40 ml	pg. 103
40-WCA303	Colorante per aerografo mat sky blue 40 ml	pg. 103
40-WCA304	Colorante per aerografo mat giallo 40 ml	pg. 103
40-WCA306	Colorante per aerografo mat nero 40 ml	pg. 103
40-WCA308	Colorante per aerografo mat rosso 40 ml	pg. 103
40-WCA326	Colorante per aerografo mat verde lime 40 ml	pg. 103
40-WCA417	Colorante per aerografo oro 40 ml	pg. 103
40-WCA419	Colorante per aerografo argento 40 ml	pg. 103
40-WCB200	Cocoa butter bianco 30 gr	pg. 107
40-WCB201	Cocoa butter arancio 30 gr	pg. 107
40-WCB202	Cocoa butter blu 30 gr	pg. 107
40-WCB204	Cocoa butter giallo 30 gr	pg. 107
40-WCB206	Cocoa butter nero 30 gr	pg. 107
40-WCB208	Cocoa butter rosso 30 gr	pg. 107
40-WCB210	Cocoa butter viola 30 gr	pg. 107
40-WCB217	Cocoa butter oro 30 gr	pg. 107
40-WCC000	Chablonage cioccolato bianco 100 ml	pg. 104
40-WCC001	Chablonage arancione 100 ml	pg. 104
40-WCC008	Chablonage rosso 100 ml	pg. 104
40-WCC009	Chablonage verde 100 ml	pg. 104
40-WCC015	Chablonage cioccolato fondente 100 ml	pg. 104
40-WCC100	Chablonage bianco 100 ml	pg. 104
40-WCP508	Polvere interferenziale rossa met. 5 Gr	pg. 101
40-WCP517	Polvere interferenziale oro met. 5 Gr	pg. 105
40-WD001	Tappeto 30x40 sugar dress	pg. 44
40-WD001T	Fascia 10x40 sugar dress	pg. 44
40-WD002	Tappeto 30x40 sugar dress	pg. 44
40-WD002T	Fascia 10x40 sugar dress	pg. 44
40-WD003	Tappeto 30x40 sugar dress	pg. 46
40-WD003T	Fascia 10x40 sugar dress	pg. 46
40-WD004	Tappeto 30x40 sugar dress	pg. 46
40-WD004T	Fascia 10x40 sugar dress	pg. 46
40-WD005	Tappeto 30x40 sugar dress	pg. 42
40-WD005T	Fascia 10x40 sugar dress	pg. 42
40-WD006	Tappeto 30x40 sugar dress	pg. 46
40-WD006T	Fascia 10x40 sugar dress	pg. 46
40-WD007	Tappeto 30x40 sugar dress	pg. 46
40-WD007T	Fascia 10x40 sugar dress	pg. 46
40-WD008	Tappeto 30x40 sugar dress	pg. 47
40-WD008T	Fascia 10x40 sugar dress	pg. 47
40-WD009	Tappeto 30x40 sugar dress	pg. 44
40-WD009T	Fascia 10x40 sugar dress	pg. 44
40-WD010	Tappeto 30x40 sugar dress	pg. 47
40-WD010T	Fascia 6x40 sugar dress	pg. 47
40-WD011	Tappeto 30x40 sugar dress	pg. 47
40-WD011T	Fascia 6x40 sugar dress	pg. 47
40-WD012	Tappeto 30x40 sugar dress	pg. 47
40-WD012T	Fascia 6x40 sugar dress	pg. 47
40-WD013	Tappeto 30x40 sugar dress	pg. 42
40-WD013T	Fascia 10x40 sugar dress	pg. 42
40-WD014	Tappeto 30x40 sugar dress	pg. 42
40-WD014T	Fascia 6x40 sugar dress	pg. 42
40-WD015	Tappeto 30x40 sugar dress	pg. 40
40-WD015T	Fascia 10x40 sugar dress	pg. 40
40-WD016	Tappeto 30x40 sugar dress	pg. 40
40-WD016T	Fascia 6x40 sugar dress	pg. 40
40-WF001	Kit cutter + marcatore foglia 1	pg. 25
40-WF002	Kit cutter + marcatore foglia 2	pg. 25
40-WF003	Kit cutter + marcatore foglia 3	pg. 25
40-WF004	Kit cutter + marcatore foglia 4	pg. 25
40-WF005	Kit cutter + marcatore foglia 5	pg. 25
40-WF006	Kit cutter + marcatore foglia 6	pg. 25
40-WF007	Kit cutter + marcatore foglia 7	pg. 25
40-WF008	Kit cutter + marcatore foglia 8	pg. 25
40-WF009	Kit cutter + marcatore foglia 9	pg. 25
40-WF010	Coppia venatore in silicone foglia edera	pg. 25
40-WF011	Coppia venatore in silicone foglia margherita	pg. 25
40-WF012	Coppia venatore in silicone petalo giglio	pg. 25
40-WM001	Stencil ape con cuore 1 pz	pg. 74
40-WM002	Stencil strega con scopa 1 pz	pg. 77
40-WM003	Stencil coniglietto 1 pz	pg. 70
40-WM004	Stencil gallo gallina 1 pz	pg. 70
40-WM005	Stencil pulcino 1 pz	pg. 70
40-WM006	Stencil uova pasquali 1 pz	pg. 72
40-WM007	Stencil farfalle 1 pz	pg. 74
40-WM008	Stencil cigni1 pz	pg. 74
40-WM009	Stencil campana 1 pz	pg. 72
40-WM010	Stencil fiori di pesco 1 pz	pg. 75
40-WM011	Stencil fedi nuziali 1 pz	pg. 75
40-WM012	Stencil cicogna 1 pz	pg. 75
40-WM013	Stencil neonata 1 pz	pg. 75
40-WM014	Stencil neonato 1 pz	pg. 75
40-WM015	Stencil orsetto cuore 1 pz	pg. 74
40-WM016	Stencil coniglietto 1 pz	pg. 74
40-WM017	Stencil coniglietta 1 pz	pg. 74
40-WM018	Stencil halloween 1 pz	pg. 77
40-WM019	Stencil clown 1 pz	pg. 76
40-WM020	Stencil clown 1 pz	pg. 76
40-WM021	Stencil maschera veneziana 1 pz	pg. 77
40-WM022	Stencil carnevale 1 pz	pg. 76
40-WM023	Stencil zucca halloween 1 pz	pg. 77
40-WM024	Stencil accessori rosa - pacco 1 pz	pg. 72
40-WM025	Stencil sole - nuvole 1 pz	pg. 77
40-WM026	Stencil orchidea 1 pz	pg. 78
40-WM027	Stencil rosa aperta 1 pz	pg. 79
40-WM028	Stencil bocciolo rosa 1 pz	pg. 78
40-WM029	Stencil bocciolo rosa 1 pz	pg. 78
40-WM030	Stencil ibiscus 1 pz	pg. 78
40-WM031	Stencil giglio tigrato 1 pz	pg. 78
40-WM032	Stencil margherita 1 pz	pg. 78
40-WM033	Stencil mimosa 1 pz	pg. 75
40-WM034	Stencil farfalla piccola 1 pz	pg. 75
40-WM035	Stencil aerografia tulipano	pg. 78
40-WM036	Stencil calla grande e piccola frontale	pg. 83
40-WM037	Stencil calla laterale	pg. 83
40-WM038	Stencil papavero frontale grande e bocciolo	pg. 82
40-WM039	Stencil papavero grande, piccolo e bocciolo	pg. 82
40-WM040	Stencil candele grandi e piccole	pg. 82
40-WM041	Stencil stella di natale grande e piccola	pg. 82
40-WM042	Stencil fiore di Loto piccolo semichiuso	pg. 68
40-WM043	Stencil teschio tatoo frontale	pg. 71
40-WM500	Stencil kit angeli e cuore 2 pz	pg. 79
40-WM501	Stencil kit colomba e spighe 2 pz	pg. 80
40-WM502	Stencil kit fidanzati cuore 2 pz	pg. 80
40-WM503	Stencil kit natura 2 pz	pg. 81
40-WM504	Stencil kit colombe - ulivo 2 pz	pg. 81
40-WM505	Stencil kit girasole 2 pz	pg. 81
40-WM506	Stencil kit fiore di Loto grande 2 pz	pg. 68
40-WM507	Stencil kit teschio laterale 2 pz	pg. 71
40-WM508	Stencil kit palloni da calcio 2 pz	pg. 68
40-WR001	Stencil per effetto righe kit 8 pz	pg. 85
40-WR002	Stencil aerografia pois	pg. 86
40-WR003	Stencil aerografia scozzese kit 2 pz	pg. 87
40-WR004	Stencil aerografia vintage kit 2 pz	pg. 84
40-WSP001	Smart sugar pdz color arancione 250 gr	pg. 106
40-WSP003	Smart sugar pdz color celeste 250 gr	pg. 106
40-WSP004	Smart sugar pdz color giallo 250 gr	pg. 106
40-WSP005	Smart sugar pdz color marrone 250 gr	pg. 106
40-WSP006	Smart sugar pdz color nero 250 gr	pg. 106
40-WSP007	Smart sugar pdz color rosa 250 gr	pg. 106
40-WSP008	Smart sugar pdz color rosso 250 gr	pg. 106
40-WSP009	Smart sugar pdz color verde 250 gr	pg. 106
40-WSP010	Smart sugar pdz color violetta 250 gr	pg. 106
40-WSP017	Smart sugar gold panetto 100 gr	pg. 106
40-WSP019	Smart sugar silver panetto 100 gr	pg. 106
40-WSR001	Stencil decoro rett. Rami	pg. 60
40-WSR002	Stencil decoro rett. Fantasia	pg. 60
40-WSR003	Stencil decoro rett. Fantasia	pg. 60
40-WSR004	Stencil decoro rett. Fantasia	pg. 60
40-WSR005	Stencil decoro rett. Stelle	pg. 60
40-WSR006	Stencil decoro rett. Tulipani	pg. 60
40-WSR007	Stencil decoro rett. Steccato1	pg. 60
40-WSR008	Stencil decoro rett. Steccato2	pg. 60
40-WSR009	Stencil decoro rett. Fantasia	pg. 60
40-WSR010	Stencil decoro rett. Numeri	pg. 60
40-WSR011	Stencil decoro rett. Fantasia	pg. 60
40-WSR012	Stencil decoro rett. Tulipani fantasia	pg. 60
40-WSR013	Stencil decoro rett. Colombe	pg. 60
40-WSR014	Stencil decoro rett. Wedding	pg. 60
40-WSR015	Stencil ghiaccia pianoforte	pg. 59
40-WSR016	Stencil ghiaccia mascherina e coriandoli	pg. 60
40-WSR017	Stencil ghiaccia mascherina carnevale	pg. 60
40-WSR018	Stencil decoro soggetti marini	pg. 59
40-WSR019	Stencil decoro conchiglie	pg. 59
40-WST001	Stencil decoro stella tondo d.10	pg. 65
40-WST002	Stencil decoro bruco tondo d.10	pg. 65
40-WST003	Stencil deco colombe tondo d.10	pg. 65
40-WST004	Stencil deco fattoria tondo d.10	pg. 65
40-WST005	Stencil deco wedding tondo d.10	pg. 65
40-WST006	Stencil deco savana tondo d.10	pg. 65
40-WST007	Stencil deco pesco tondo d.10	pg. 65
40-WST008	Stencil deco sonaglio tondo d.10	pg. 65
40-WST009	Stencil deco tulipani tondo d.10	pg. 65
40-WST010	Stencil deco fantasia tondo d.10	pg. 65
40-WST011	Stencil deco cosmos tondo d.10	pg. 65
40-WST012	Stencil deco fiori tondo d.10	pg. 65
40-WST013	Stencil deco fantasia tondo d.10	pg. 65
40-WST014	Stencil deco fantasia tondo d.10	pg. 65
40-WST501	Stencil deco stelle tondo d.20	pg. 65
40-WST502	Stencil deco bruco tondo d.20	pg. 65
40-WST503	Stencil deco colombe tondo d.20	pg. 65
40-WST504	Stencil deco fattoria tondo d.20	pg. 65
40-WST505	Stencil deco wedding tondo d.20	pg. 65
40-WST506	Stencil deco savana tondo d.20	pg. 65
40-WST507	Stencil deco pesco tondo d.20	pg. 65
40-WST508	Stencil deco sonaglio tondo d.20	pg. 65
40-WST509	Stencil deco tulipano tondo d.20	pg. 65
40-WST510	Stencil deco fantasia tondo d.20	pg. 65
40-WST511	Stencil deco cosmos tondo d.20	pg. 65
40-WST512	Stencil deco fiori tondo d.20	pg. 65
40-WST513	Stencil deco fantasia tondo d.20	pg. 65
40-WST514	Stencil deco fantasia tondo d.20	pg. 65
50WA004B	Valigetta 12 attrezzi + raschietto + marcatone	pg. 93
50WA005B	Valigetta 12 attrezzi + raschietto + marcatone	pg. 93
50WA006B	Coltello colore bianco	pg. 98
5H4X10	Quadrato lato 10 cm h 4 cm	pg. 113
5H4X12	Quadrato lato 12 cm h 4 cm	pg. 113
5H4X14	Quadrato lato 14 cm h 4 cm	pg. 113
5H4X16	Quadrato lato 16 cm h 4 cm	pg. 113
5H4X18	Quadrato lato 18 cm h 4 cm	pg. 113
5H4X20	Quadrato lato 20 cm h 4 cm	pg. 113
5H4X22	Quadrato lato 22 cm h 4 cm	pg. 113
5H4X24	Quadrato lato 24 cm h 4 cm	pg. 113
5H4X26	Quadrato lato 26 cm h 4 cm	pg. 113
5H4X28	Quadrato lato 28 cm h 4 cm	pg. 113
5H4X30	Quadrato lato 30 cm h 4 cm	pg. 113
5H5X10	Quadrato lato 10 cm h 5 cm	pg. 113
5H5X12	Quadrato lato 12 cm h 5 cm	pg. 113
5H5X14	Quadrato lato 14 cm h 5 cm	pg. 113
5H5X16	Quadrato lato 16 cm h 5 cm	pg. 113
5H5X18	Quadrato lato 18 cm h 5 cm	pg. 113
5H5X20	Quadrato lato 20 cm h 5 cm	pg. 113
5H5X22	Quadrato lato 22 cm h 5 cm	pg. 113
5H5X24	Quadrato lato 24 cm h 5 cm	pg. 113
5H5X26	Quadrato lato 26 cm h 5 cm	pg. 113
5H5X28	Quadrato lato 28 cm h 5 cm	pg. 113
5H5X30	Quadrato lato 30 cm h 5 cm	pg. 113
60P00100	Pirottino 70 gr. Conf. 100 Pz trasparent	pg. 115
60P00100/12	Pirottino 70 gr. Conf. 12 Pz trasparente	pg. 115
60P00102	Pirottino 70 gr. Conf. 100 Pz celeste	pg. 115
60P00102/12	Pirottino 70 gr. Conf. 12 Pz celeste	pg. 115
60P00107	Pirottino 70 gr. Conf. 100 Pz rosa	pg. 115
60P00107/12	Pirottino 70 gr. Conf. 12 Pz rosa	pg. 115
60P00108	Pirottino 70 gr. Conf. 100 Pz rosso	pg. 115
60P00108/12	Pirottino 70 gr. Conf. 12 Pz rosso	pg. 115
60P00109	Pirottino 70 gr. Conf. 100 Pz verde	pg. 115
60P00109/12	Pirottino 70 gr. Conf. 12 Pz verde	pg. 115
60P00111	Pirottino 70 gr. Conf. 100 Pz giallo	pg. 115
60P00111/12	Pirottino 70 gr. Conf. 12 Pz giallo	pg. 115
60P00121	Pirottino 70 gr. Conf. 100 Pz fucsia	pg. 115
60P00121/12	Pirottino 70 gr. Conf. 12 Pz fucsia	pg. 115
60P00200	Pirottino 120 gr. Conf. 100 Pz trasparet	pg. 115
60P00200/12	Pirottino 120 gr. Conf. 12 Pz trasparete	pg. 115
60P00202	Pirottino 120 gr. Conf. 100 Pz celeste	pg. 115
60P00202/12	Pirottino 120 gr. Conf. 12 Pz celeste	pg. 115
60P00207	Pirottino 120 gr. Conf. 100 Pz rosa	pg. 115
60P00207/12	Pirottino 120 gr. Conf. 12 Pz rosa	pg. 115
60P00208	Pirottino 120 gr. Conf. 100 Pz rosso	pg. 115
60P00208/12	Pirottino 120 gr. Conf. 12 Pz rosso	pg. 115
60P00209	Pirottino 120 gr. Conf. 100 Pz verde	pg. 115
60P00209/12	Pirottino 120 gr. Conf. 12 Pz verde	pg. 115
60P00211	Pirottino 120 gr. Conf. 100 Pz giallo	pg. 115
60P00211/12	Pirottino 120 gr. Conf. 12 Pz giallo	pg. 115
60P00221	Pirottino 120 gr. Conf. 100 Pz fucsia	pg. 115
60P00221/12	Pirottino 120 gr. Conf. 12 Pz fucsia	pg. 115
80-0106	Alzatina plexiglass satinato	pg. 114
80-0108	Alzatina plexiglass nero	pg. 114
80-0206	Alzatina plexiglass satinato	pg. 114
80-0208	Alzatina plexiglass nero	pg. 114
80-0306	Alzatina plexiglass satinato	pg. 114
80-0308	Alzatina plexiglass nero	pg. 114
80-0406	Alzatina plexiglass satinato	pg. 114
80-0409	Alzatina plexiglass fucsia	pg. 114
80-0506	Alzatina plexiglass satinato	pg. 114
80-0509	Alzatina plexiglass fucsia	pg. 114
80-0606	Alzatina plexiglass satinato	pg. 114
80-0609	Alzatina plexiglass fucsia	pg. 114
80-0703	Alzatina plexiglass arancio	pg. 114
80-0706	Alzatina plexiglass satinato	pg. 114
80-0803	Alzatina plexiglass arancio	pg. 114
80-0806	Alzatina plexiglass satinato	pg. 114
80-0903	Alzatina plexiglass arancio	pg. 114
80-0906	Alzatina plexiglass satinato	pg. 114
80-1006	Alzatina plexiglass satinato	pg. 114
80-1010	Alzatina plexiglass grigio	pg. 114
80-1106	Alzatina plexiglass satinato	pg. 114
80-1110	Alzatina plexiglass grigio	pg. 114
80-1206	Alzatina plexiglass satinato	pg. 114
80-1210	Alzatina plexiglass grigio	pg. 114
COATING	Staccante alimentare 400 ml	pg. 107
COD.201	Portatorta mod. Inglese tondo	pg. 110
COD.202	Portatorta mod. Inglese ovale	pg. 110
COD.203	Portatorta mod. Inglese rettangolare	pg. 110
COD.204	Portatorta mod. Inglese quadrata	pg. 110
DECOAIR2	Penna aerografa doppia azione	pg. 88
DECOAIR3	Penna aerografa doppia azione	pg. 88
DECOCP01	Cake paint set penna, compressore	pg. 89
DECOF01	Filtro per penna aerografa	pg. 88
DECOH01	Supporto per penna aerografa 4 sedi	pg. 88
DECOMP7	Compressore col. Arancio 4 atmosfere	pg. 88
DECOMP8	Compressore "semiprofessionale" 2,5 bar	pg. 88
EFF000	Bianco fondant secchiello 5 kg.	pg. 106
EFF001	Bianco fondant panetto 1 kg	pg. 106
EFSD001	Sugar dress barattolo 500 gr	pg. 107
EFSD002	Sugar dress barattolo 200 gr	pg. 107
EFSP017	Sugar pearl gold barattolo 200 gr	pg. 107
EFSP019	Sugar pearl silver barattolo 200 gr	pg. 107
EFSS000	Smart sugar secchiello 5 kg	pg. 106
EFSS001	Smart sugar secchiello 1 kg	pg. 106
EFT02	Controstampo teglia alveolare 60x40 cm	pg. 21
EFT04	Controstampo teglia alveolare 60x40 cm	pg. 21
EFT05	Controstampo teglia alveolare 60x40 cm	pg. 21
EFT07	Controstampo teglia alveolare 60x40 cm	pg. 21
EFT10	Controstampo teglia alveolare 20x40 cm	pg. 21
EFT11	Controstampo teglia alveolare 20x40 cm	pg. 21
EFT12	Controstampo teglia alveolare 20x40 cm	pg. 21
EFT13	Controstampo teglia alveolare 20x40 cm	pg. 21
EUROCHOCK	Raffreddante spray uso alimentare 400 ml	pg. 107
GIRA	Giratorta d. 32 Cm h 10 cm	pg. 104
GIRA2	Giratorta d. 31 Cm h 5.5 Cm	pg. 104
GIRA3	Giratorta acciaio inox 41x31 cm h 9.5 Cm	pg. 104
GIRA4	Giratorta acciaio inox d. 32 Cm h 7.5 Cm	pg. 104
LCA000	Air brush bianco 190gr	pg. 102
LCA001	Air brush arancio 190gr	pg. 102
LCA002	Air brush blu 190gr	pg. 102
LCA003	Air brush azzurro 190gr	pg. 102
LCA004	Air brush giallo uovo 190gr	pg. 102
LCA005	Air brush bruno 190gr	pg. 102
LCA006	Air brush nero 190gr	pg. 102
LCA007N	Air brush rosa 190gr	pg. 102
LCA008N	Air brush rosso 190gr	pg. 102
LCA009	Air brush verde 190gr	pg. 102

LCA010	Air brush viola 190gr	pg. 102
LCA011	Air brush giallo limone 190gr	pg. 102
LCA012	Air brush verde pistacchio	pg. 102
LCA201	Air brush pearl arancio 190 gr	pg. 102
LCA203	Air brush pearl azzurro 190 gr	pg. 102
LCA205	Airbrush pearl bruno 190 gr	pg. 102
LCA206	Air brush pearl nero 190 gr	pg. 102
LCA207N	Air brush pearl rosa 190 gr	pg. 102
LCA208N	Air brush pearl rosso 190 gr	pg. 102
LCA209	Air brush pearl verde 190 gr	pg. 102
LCA210	Air brush pearl viola 190 gr	pg. 102
LCA211	Air brush pearl giallo limone 190 gr	pg. 102
LCA212	Air brush pearl verde 190 gr	pg. 102
LCA217	Air brush pearl oro 190 gr	pg. 102
LCA219	Air brush pearl argento 190 gr	pg. 102
LCA300	Airbrush ciok matt white 60 gr af	pg. 103
LCA303	Airbrush ciok mat skyblue 60 gr af	pg. 103
LCA304	Airbrush ciok mat yellow 60 gr af	pg. 103
LCA307	Airbrush ciok matt pink 60 gr af	pg. 103
LCA308	Airbrush ciok matt red 60 gr af	pg. 103
LCA309	Airbrush ciok matt green 60 gr af	pg. 103
LCA403	Airbrush ciok pearl skyblue 100 gr af	pg. 103
LCA404	Airbrush ciok pearl yellow 100 gr af	pg. 103
LCA407	Airbrush ciok pearl pink 100 gr af	pg. 103
LCA408	Airbrush ciok pearl red 100 gr af	pg. 103
LCA409	Airbrush ciok pearl green 100 gr af	pg. 103
LCA417	Airbrush ciok pearl gold 100 gr af	pg. 103
LCA419	Airbrush ciok pearl silver 100 gr af	pg. 103
LCAS100	Liquid shiny 100 gr	pg. 103
LCB200	Cocoa butter white 200 gr a	pg. 107
LCB201	Cocoa butter orange 200 gr a	pg. 107
LCB202	Cocoa butter blue 200 gr a	pg. 107
LCB204	Cocoa butter yellow 200 gr a	pg. 107
LCB206	Cocoa butter black 200 gr a	pg. 107
LCB208	Cocoa butter red 200 gr a	pg. 107
LCB209	Cocoa butter green 200 gr a	pg. 107
LCB210	Cocoa butter violet 200 gr a	pg. 107
LCC000	Chablonage cioccolato bianco 400 ml	pg. 104
LCC004	Chablonage giallo 400 ml	pg. 104
LCC005	Chablonage cioccolato al latte 400 ml	pg. 104
LCC007	Chablonage rosa 400 ml	pg. 104
LCC009	Chablonage verde 400 ml	pg. 104
LCC015	Chablonage cioccolato fondente 400 ml	pg. 104
LCC100	Chablonage bianco 400 ml	pg. 104
LCG001	Gel colour arancione 30 gr a	pg. 107
LCG002	Gel colour blu 30 gr af	pg. 107
LCG004	Gel colour giallo 30 gr a	pg. 107
LCG005	Gel colour marrone 20 gr a	pg. 107
LCG006	Gel colour nero 20 gr a	pg. 107
LCG007	Gel colour rosa 30 gr a	pg. 107
LCG008	Gel colour rosso 30 gr a	pg. 107
LCG009	Gel colour verde 30 gr a	pg. 107
LCG010	Gel colour viola 30 gr a	pg. 107
LCG022	Gel color blue navy 30 gr a	pg. 107
LCG025	Gel color incarnato 30 gr a	pg. 107
LCJ000	Colore glass -secchiello da 1kg	pg. 105
LCJ100	Colore glitter glass -secchiello da 1kg	pg. 105
LCP003	Powder pearl sky blue 25 gr	pg. 100
LCP008	Powder pearl rosso 25 gr	pg. 100
LCP009	Powder pearl verde 25 gr	pg. 100
LCP010	Powder pearl viola 25 gr	pg. 100
LCP015	Powder pearl bronzo 25gr	pg. 100
LCP017N	Powder pearl oro lustre 25 gr	pg. 100
LCP018	Powder pearl rubino 25 gr	pg. 100
LCP019N	Powder pearl argento lustre 25 gr	pg. 100
LCP020	Powder pearl rame 25 gr	pg. 100
LCP021	Powder pearl fucsia 25 gr	pg. 100
LCP117	Powder pearl oro 25 gr	pg. 100
LCP119	Powder pearl argento scuro 25 gr	pg. 100
LCP202	Powder blu 25 gr	pg. 101
LCP204	Powder giallo 25 gr	pg. 101
LCP206	Powder nero 25 gr	pg. 101
LCP208	Powder rosso corallo 25 gr	pg. 101
LCP209	Powder verde 25 gr	pg. 101
LCP211	Powder arancione 25 gr	pg. 101
LCP218	Powder rosso fragola 25 gr	pg. 101
LCP300	Powder lake bianco 25 gr	pg. 100
LCP302	Powder lake blu 25 gr	pg. 100
LCP304	Powder lake giallo 25 gr	pg. 100
LCP305	Powder lake bruno 25 gr	pg. 100
LCP306	Powder lake carbone 15 gr	pg. 100
LCP307	Powder lake rosa 20 gr	pg. 100
LCP308	Powder lake rosso corallo 25 gr	pg. 100
LCP308N	Powder lake rosso 25 gr	pg. 100
LCP309	Powder lake verde 25 gr	pg. 100
LCP311	Powder lake arancione 25 gr	pg. 100
LCS001	Spray arancio 100 ml	pg. 106
LCS003	Spray azzurro 100ml	pg. 106
LCS004	Spray giallo 100ml	pg. 106
LCS005	Spray marrone 100ml	pg. 106
LCS007	Spray rosa 100ml	pg. 106
LCS008	Spray rosso 100ml	pg. 106
LCS009	Spray verde 100ml	pg. 106
LCS200	Shiny vernice spray 400ml	pg. 103
LCS215	Spray pearl bronzo 100ml	pg. 106
LCS217N	Spray pearl oro brillante 100ml	pg. 106
LCS218N	Spray pearl rubino 100ml	pg. 106
LCS219N	Spray pearl argento 100ml	pg. 106
LCS220	Spray pearl rame 100ml	pg. 106
LCV000	Spray velvet bianco 400 ml	pg. 105
LCV001	Spray velvet arancio 400 ml	pg. 105
LCV003	Spray velvet azzurro 400 ml	pg. 105
LCV004	Spray velvet giallo 400 ml	pg. 105
LCV005N	Spray velvet cioccolato al latte 400 ml	pg. 105
LCV008	Spray velvet rosso 400 ml	pg. 105
LCV009N	Spray velvet verde mela 400 ml	pg. 105
LCV015N	Spray velvet cioccolato fondente 400 ml	pg. 105
LCV100	Marzipan shiny spray 400 ml	pg. 107
LCV107	Spray velvet fucsia 400 ml	pg. 105
RTKIT	Kit raschietti in plastica 4 pz misti	pg. 95
SETDISK	Serie otto dischi sottotorta	pg. 104