

BLACKSIL

silicone moulds



**FRANK
HAASNOOT**
PASTRY CHEF



Martellato
YOUR EVERYDAY PARTNER



TRUST THE BLACK

The BlackSil line is born from the imagination of Martellato's designers, taking inspiration by nature and its elements to find the spark for a new silicone mould. Hence the design is born, modern and essential, studied in such a way as to leave plenty of room for the pastry chef's creativity. Trust Martellato black silicone, Made in Italy, developed to ensure levels of excellence never seen before.

La linea BlackSil nasce dall'immaginazione dei designer Martellato, che si ispirano alla natura e ai suoi elementi, fino a trovare la scintilla per un nuovo stampo in silicone. Da qui prende vita un design essenziale e moderno, studiato in modo da lasciare ampio spazio alla creatività del pasticcere. Fidati del silicone nero Martellato, sviluppato per assicurare livelli di eccellenza mai visti prima e made in Italy.





FRANK HAASNOOT World Champion Pastry Chef



FRANK HAASNOOT for BlackSil

The more you know and explore, the more you can create. There's no end to imagination with BlackSil. The Frank Haasnoot's secret to make the perfect dessert in a perfect shape is to use the right silicone mould, the one that is studied and tested for a long time, in order to find the right compromise. When you find it, you can exploit your creativity and make you piece of art. This is how is born BlackSil.

Più si conosce e si esplora, più si può creare. Con BlackSil l'immaginazione non ha mai fine. Qual è il segreto del campione del mondo Frank Haasnoot per ottenere sempre risultati perfetti? Utilizzare lo stampo appropriato in ogni creazione, studiato e testato a lungo fino a trovare il giusto compromesso tra qualità e design. Quando lo trovi, puoi dare sfogo alla creatività e realizzare delle vere e proprie opere d'arte. Così è nato BlackSil.



SINGLE PORTION

Silicone Moulds
297 x 176 mm



Marina

Single portion: 77 x 74 h 40 mm
Vol. ~ 105 ml - Prod. 6 pcs
Layout 3 x 2

30SIL510



Calipso

Single portion: 79 x 59 h 54,5 mm
Vol. ~ 100 ml - Prod. 6 pcs
Layout 3 x 2

30SIL511



Medusa

Single portion: 72 x 72 h 40 mm
Vol. ~ 113 ml - Prod. 6 pcs
Layout 3 x 2

30SIL512



Coco

Single portion: 71 x 70 h 53 mm
Vol. ~ 109 ml - Prod. 6 pcs
Layout 3 x 2

30SIL513



Satin

Single portion: 76 x 74 h 36 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL514



Vibes

Single portion: 58 x 62,5 h 45 mm
Vol. ~ 111 ml - Prod. 6 pcs
Layout 3 x 2

30SIL515



Harmony

Single portion: 63 x 63 h 53 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL508



Triangle

Single portion: 71,5 x 67 h 35,5 mm
Vol. ~ 104 ml - Prod. 6 pcs
Layout 3 x 2

30SIL507



Ritmo

Single portion: 128 x 36 h 32,5 mm
Vol. ~ 108 ml - Prod. 5 pcs
Layout 5 x 1

30SIL509



Box

Single portion: 64 x 64 h 34 mm
Vol. ~ 115 ml - Prod. 6 pcs
Layout 3 x 2

30SIL501



Circle

Single portion: ø69 h 35 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL500



Love

Single portion: 74,5 x 68 h 30 mm
Vol. ~ 89 ml - Prod. 6 pcs
Layout 3 x 2

30SIL502



Donuts

Single portion: ø75 h 25 mm
Vol. ~ 89 ml - Prod. 6 pcs
Layout 3 x 2

30SIL503



Twist

Single portion: ø62 h 55 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SIL506



Eclair

Single portion: 130 x 30 h 28 mm
Vol. ~ 84 ml - Prod. 6 pcs
Layout 6 x 1

30SIL504



Twist Eclair

Single portion: 120 x 40 h 33 mm
Vol. ~ 110 ml - Prod. 5 pcs
Layout 5 x 1

30SIL505

Gugelhopf



Ø55 h 36 mm
Vol. ~ 50 ml - Prod. 8 pcs
Layout 4 x 2

30SF057

Gugelhopf



Ø70 h 36 mm
Vol. ~ 80 ml - Prod. 6 pcs
Layout 3 x 2

30SF058

Mini cake



69x69 h 60mm
Vol. ~ 174 ml - Prod. 6 pcs
Layout 3 x 2

30SF168

Savarin



Ø 41 h 12 mm
Vol. ~ 18 ml - Prod. 18 pcs
Layout 6 x 3

30SF010

Savarin



Ø 65 h 21 mm
Vol. ~ 50 ml - Prod. 8 pcs
Layout 4 x 2

30SF011

Savarin



Ø 72 h 23 mm
Vol. ~ 62 ml - Prod. 6 pcs
Layout 3 x 2

30SF012

Tartlet



Ø 60 h 17 mm
Vol. ~ 40 ml - Prod. 8 pcs
Layout 4 x 2

30SF015

Tartlet



Ø 70 h 20 mm
Vol. ~ 70 ml - Prod. 6 pcs
Layout 3 x 2

30SF016

Cylinder



Ø60 h 35 mm
Vol. ~ 90 ml - Prod. 8 pcs
Layout 4 x 2

30SF028

Marsigliese



95x35 h 25 mm
Vol. ~ 68 ml - Prod. 7 pcs

30SF114

Savoiaro



127,5x47 h 17 mm
Vol. ~ 83 ml - Prod. 6 pcs
Layout 2 x 3

30SF103

Waffle



130x81 h 17mm
Vol. ~ 60 ml - Prod. 4 pcs
Layout 2 x 2

30SF155

Flan



Ø60 h 17 mm
Vol. ~ 42 ml - Prod. 8 pcs
Layout 4 x 2

30SF045

Flan



Ø70 h 17 mm
Vol. ~ 52 ml - Prod. 6 pcs
Layout 3 x 2

30SF046

Flan



Ø80 h 18 mm
Vol. ~ 72 ml - Prod. 6 pcs
Layout 3 x 2

30SF047

Briochette



Ø76 h 37 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SF034

Briochette



Ø79 h 30 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SF035

Pyramid



71x71 h 40 mm
Vol. ~ 90 ml - Prod. 6 pcs
Layout 3 x 2

30SF007



Cake

79x29 h 30 mm
Vol. ~ 70 ml - Prod. 12 pcs
Layout 3 x 4

30SF026

Muffin



Ø75 h 60 mm
Vol. ~ 170 ml - Prod. 6 pcs
Layout 3 x 2

30SF052

Muffin



Ø68 h 38 mm
Vol. ~ 120 ml - Prod. 6 pcs
Layout 3 x 2

30SF102

Muffin



Ø 51 h 28 mm
Vol. ~ 50 ml - Prod. 11 pcs

30SF022

Muffin



Ø 69 h 35 mm
Vol. ~ 100 ml - Prod. 6 pcs
Layout 3 x 2

30SF023

Muffin



Ø 81 h 32 mm
Vol. ~ 129 ml - Prod. 5 pcs

30SF024

Finanziere



95x45 h 12 mm
Vol. ~ 50 ml - Prod. 7 pcs

30SF054



Bordelais



Ø55 h 50 mm
Vol. ~ 92 ml - Prod. 8 pcs
Layout 4 x 2

30SF050

Bordelais



Ø45 h 45 mm
Vol. ~ 60 ml - Prod. 15 pcs
Layout 5 x 3

30SF059

Diamond



Ø68 h 45 mm
Vol. ~ 98 ml - Prod. 6 pcs
Layout 3 x 2

30SF049

Babà



Ø 45 h 48 mm
Vol. ~ 50 ml - Prod. 11 pcs

30SF020

Babà



Ø 55 h 60 mm
Vol. ~ 92 ml - Prod. 8 pcs
Layout 4 x 2

30SF021

Sponge base



Ø100 h 20 mm
Vol. ~ 140 ml - Prod. 3 pcs

30SF042

Bavarese



Ø57 h 57 mm
Vol. ~ 130 ml - Prod. 8 pcs
Layout 4 x 2

30SF051

Marguerite



Ø70 h 28 mm
Vol. ~ 80 ml - Prod. 6 pcs
Layout 3 x 2

30SF056

Mix



Ø75 h 40 mm
Vol. ~ 100 ml - Prod. 2x3 pcs
Layout 3 x 2

30SF061

Heart



Ø60 h 35 mm
Vol. ~ 90 ml - Prod. 8 pcs
Layout 4 x 2

30SF040

Heart



Ø65 h 60 mm
Vol. ~ 131 ml - Prod. 6 pcs
Layout 3 x 2

30SF036

Donuts

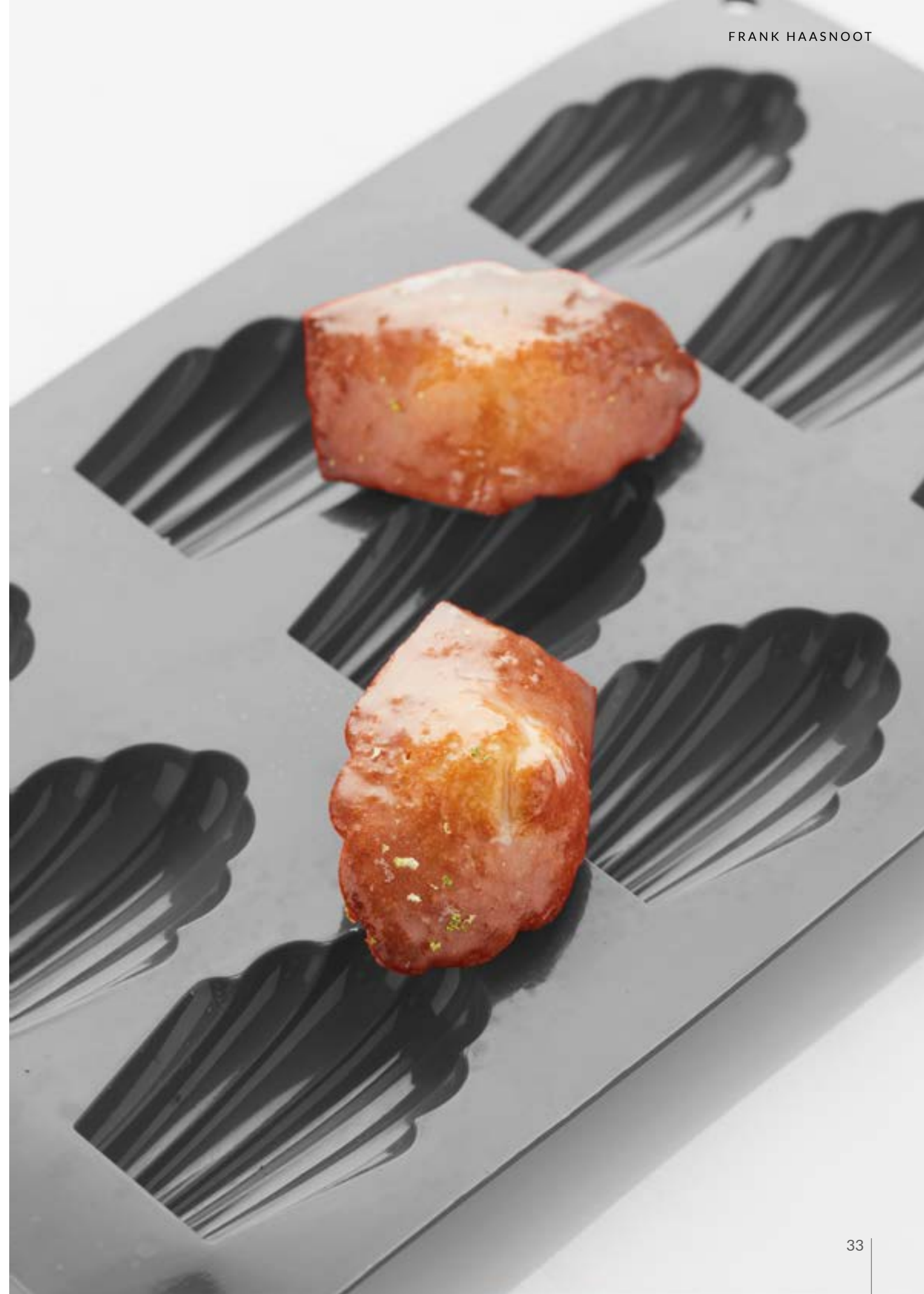


Ø75 h28 mm
Vol. ~ 98 ml - Prod. 6 pcs
Layout 3 x 2

30SF170

MINI PORTION

Silicone Moulds
297 x 176 mm





Madeleine



68x45 h 17 mm
Vol. ~ 30 ml - Prod. 9 pcs
Layout 3 x 3

30SF032

Madeleine



44x34 h 10 mm
Vol. ~ 10 ml - Prod. 15 pcs
Layout 5 x 3

30SF031

Cylinder



Ø40 h 20 mm
Vol. ~ 30 ml - Prod. 15 pcs
Layout 5 x 3

30SF027

Octagon



Ø38 h 26 mm
Vol. ~ 30 ml - Prod. 15 pcs
Layout 5 x 3

30SF037

Savarin



Ø 41 h 12 mm
Vol. ~ 18 ml - Prod. 18 pcs
Layout 6 x 3

30SF010

Tartlet



Ø 45 h 10 mm
Vol. ~ 20 ml - Prod. 15 pcs
Layout 5 x 3

30SF013

Tartlet



Ø 50 h 15 mm
Vol. ~ 25 ml - Prod. 15 pcs
Layout 5 x 3

30SF014

Flan



Ø50 h 14 mm
Vol. ~ 23 ml - Prod. 15 pcs
Layout 5 x 3

30SF044

Fiorentine



Ø60 h 12 mm
Vol. ~ 35 ml - Prod. 8 pcs
Layout 4 x 2

30SF029

Fiorentine



Ø35 h 5 mm
Vol. ~ 10 ml - Prod. 24 pcs
Layout 6 x 4

30SF030

Eclair



125x28 h 5mm
Vol. ~ 15 ml - Prod. 8 pcs
Layout 2 x 4

30SF161

Pastille



Ø27 h11 mm
Vol. ~ 6 ml - Prod. 40 pcs
Layout 8 x 5

30SF180

Torroncini



50x25 h 20 mm
Vol. ~ 25 ml - Prod. 20 pcs
Layout 5 x 4

30SF060

Finanziere



49x26 h 11 mm
Vol. ~ 20 ml - Prod. 20 pcs
Layout 5 x 4

30SF025

Bordelais



Ø35 h 35 mm
Vol. ~ 30 ml - Prod. 18 pcs
Layout 6 x 3

30SF033

Babà



Ø 35 h 38 mm
Vol. ~ 30 ml - Prod. 15 pcs
Layout 5 x 3

30SF019

Diamond



Ø35 h 23 mm
Vol. ~ 20 ml - Prod. 18 pcs
Layout 6 x 3

30SF048

Pomponette



Ø 34 h 16 mm
Vol. ~ 18 ml - Prod. 24 pcs
Layout 6 x 4

30SF009

Pyramid



36x36 h 22 mm
Vol. ~ 20 ml - Prod. 15 pcs
Layout 5 x 3

30SF008

Oval



55x33 h 20 mm
Vol. ~ 30 ml - Prod. 16 pcs
Layout 4 x 4

30SF017





HALF-SPHERE

Silicone Moulds
297 x 176 mm



Half-Sphere



Ø 80 h 40 mm
Vol. ~ 120 ml - Prod. 5 pcs
30SF001



Ø 70 h 35 mm
Vol. ~ 80 ml - Prod. 6 pcs
30SF002



Ø 60 h 30 mm
Vol. ~ 60 ml - Prod. 6 pcs
30SF003



Ø 50 h 25 mm
Vol. ~ 30 ml - Prod. 8 pcs
30SF004



Ø 40 h 20 mm
Vol. ~ 20 ml - Prod. 15 pcs
30SF005



Ø 30 h 15 mm
Vol. ~ 10 ml - Prod. 24 pcs
30SF006



Ø 45 h 22,5 mm
Vol. ~ 24 ml - Prod. 15 pcs
30SF500



Ø 35 h 17,5 mm
Vol. ~ 11 ml - Prod. 18 pcs
30SF501

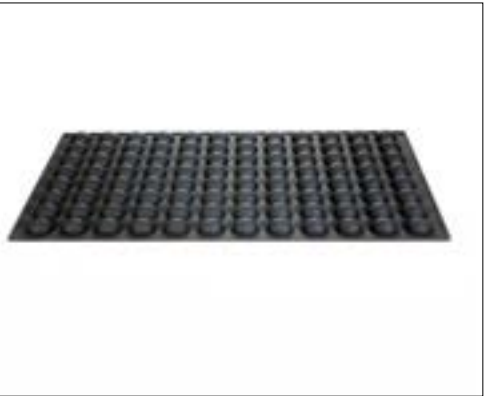


Ø 25 h 12,5 mm
Vol. ~ 4 ml - Prod. 28 pcs
30SF502

HIGH PRODUCTIVITY

Silicone Moulds
595 X 395 mm





Half-Sphere

Single portion:
ø 35 h 17,5 mm
Vol. ~ 10 ml - Prod. 96 pcs
Layout 12 x 8

30SIL05N

Single portion:
ø 70 h 35 mm
Vol. ~ 90 ml - Prod. 24 pcs
Layout 6 x 4

30SIL04N



Donuts

Single portion: ø 75 h 25 mm
Vol. ~ 89 ml - Prod. 24 pcs
Layout 6 x 4

30SIL01N



Eclair

Single portion: 130 x 30 h 28 mm
Vol. ~ 84 ml - Prod. 28 pcs
Layout 7 x 4

30SIL02N



Madeleine

Mini portion: 74x45 h 18 mm - vol. ~
35 ml - Prod. 44 pcs
Layout 11 x 4

30SIL08N



Muffin

Single portion: ø 69 h 39 mm
Vol. ~ 120 ml - Prod. 24 pcs
Layout 6 x 4

30SIL07N

Single portion: ø 50 h 28 mm
Vol. ~ 40 ml - Prod. 54 pcs
Layout 9 x 6

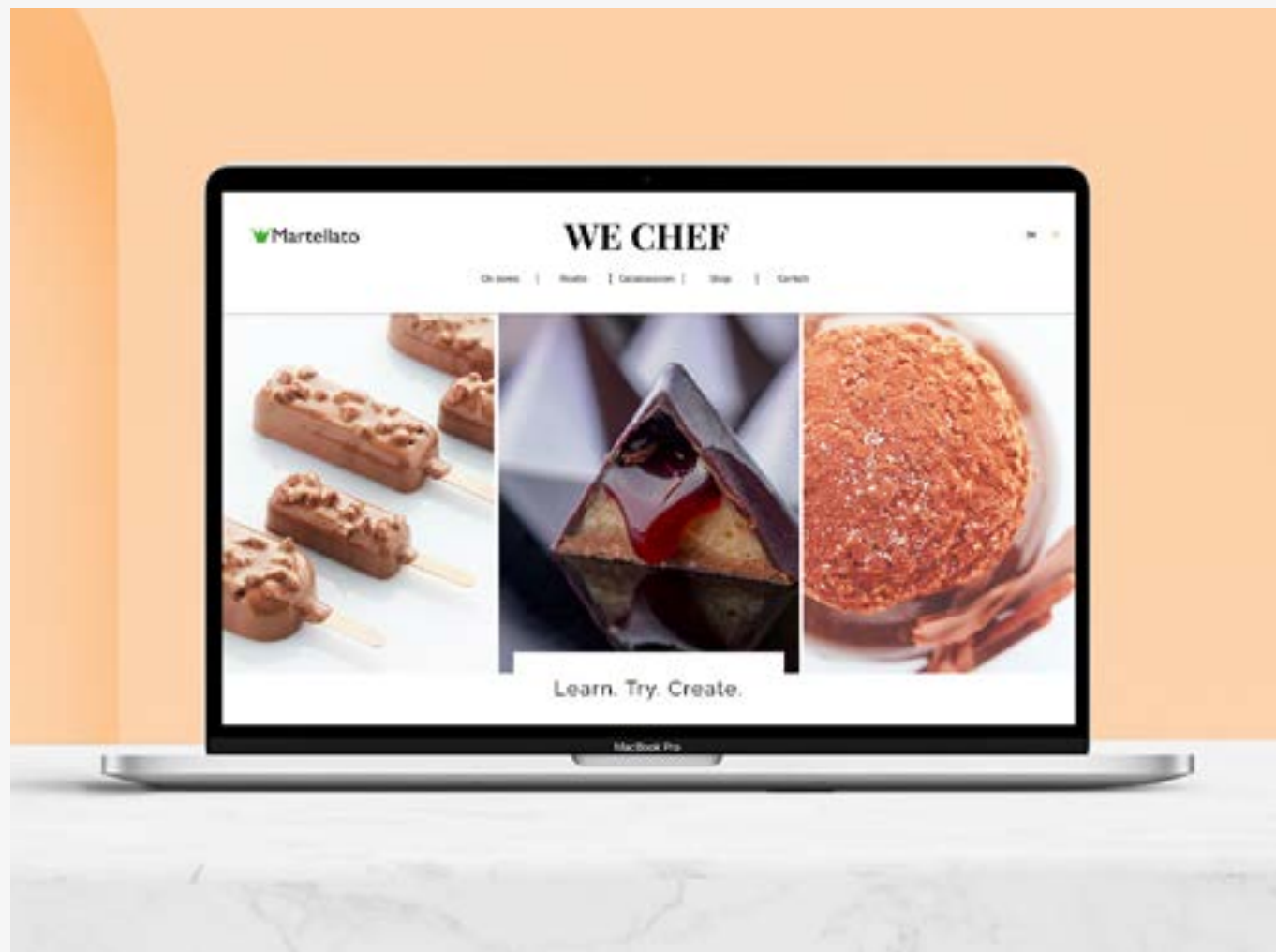
30SIL06N



Love

Single portion: 75 x 68 h 30 mm
Vol. ~ 90 ml - Prod. 24 pcs
Layout 6 x 4

30SIL03N



WE CHEF

LEARN, TRY, CREATE

WeChef is the Martellato's Blog where you learn, try and create. A Blog full of inspiration on how to use of our products in the best possible way, following step by step tutorials, and above all making the most of their potential. You can try and try again every receipe of the best Chefs coming from all over the world and recreate them, in a personalized way.

WeChef è il Blog di Martellato dove si impara, si prova e si crea. Un Blog ricco di how to use dei nostri prodotti per imparare a utilizzarli nel migliore dei modi, sfruttando al massimo la loro potenzialità, per provare e riprovare le ricette dei migliori Chef provenienti da tutto il mondo e ricrearle, personalizzandole.



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