

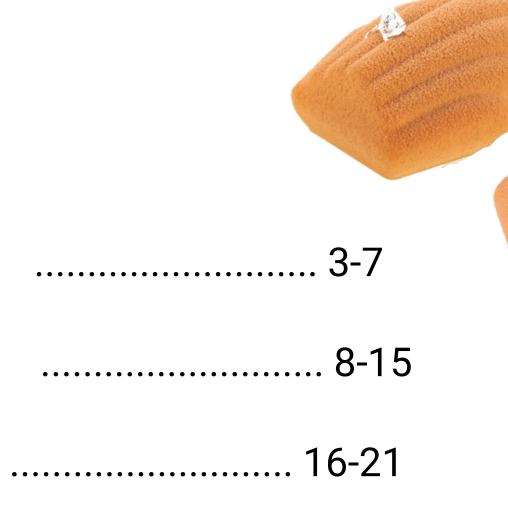
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#### 1.0 WHO WE ARE









#### We shape your emotions!



The passion for the art of pastrymaking is in our Dna.
Made in Italy is our belief.
Innovation is the way we think of the world.

Being a big family is our strenght. For more than 20 years.



#### 100% Made in Italy

#### **IDEA**



A full internal creative design department working daily on new ideas, with a special eye on innovation.

#### **DESIGN**



From product conception to engineering and new material research.

#### **PRODUCTION**



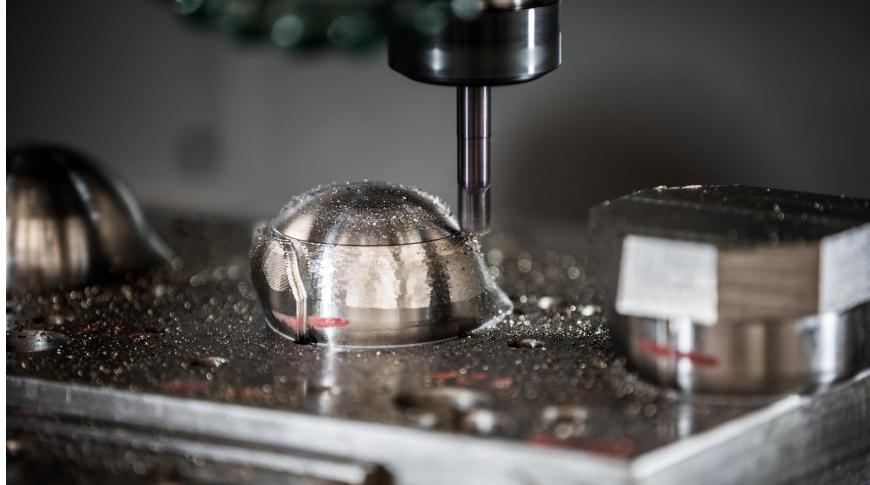
Meeting the highest quality standards while fully respecting the environment.

#### **PACKAGING**

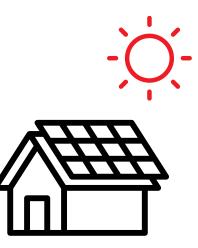


Packing all of our product in our warehouses to be distributed worlwide.









#### **Green energy**

In our HQ we use the cleanest and most natural source of energy available on our planet: the sun.



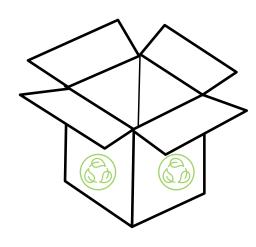
#### **Compostable products**

Fully compostable materials that are 100% safe for the environment



#### Potentially no waste

Our silicone products can be reused for an entire life (tested for at least 3000 uses at 200C°)



#### **Compostable packs**

100% compostable packaging for all our products.



# 2.0 PRODUCT



## 2.1 PRODUCT - GUARANTEE

#### 200% safe

FOOD approved



#### A guarantee

compliant with the strictest Italian and International laws



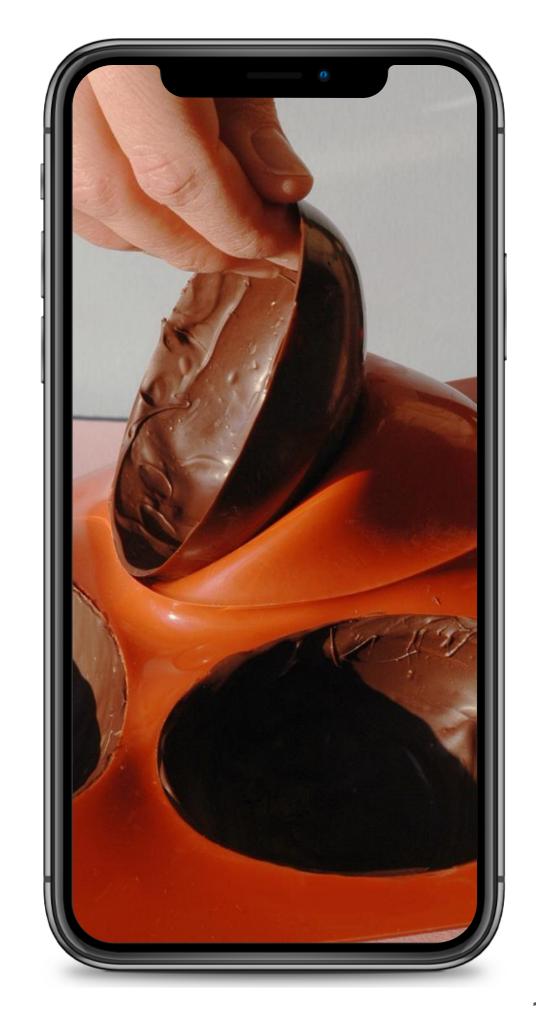
#### **Unique thermal process**

A process lasting 6-8hrs, which allows any volatile substance to be completely eliminated.











Premium quality Platinum Silicone



100% safe for health



Heat resistant



Easy to wash



Unbreakable



Space-efficient



Re-usable



BPA free

## The product range

#### **SILICONE**

#### Bakeware:

- 60x40 (black)
- Silicone Flex (terracotta)
- Torta Flex
- Multi Flex
- Curveflex (white single portions)
- JellyFlex
- Decorative elements
- EasyChoc (brown)
- SugarFlex

#### Ice cream molds:

- SteccoFlex
- CookieFlex

#### **HORECA**:

Naturae (yellow)

#### **TPLUS**

#### For baked cakes, tarts and shortcrust:

- Tplus
- Tarte 4.0

#### **TRITAN**

#### **Chocolate** making:

Chocado

#### **ACCESSORIES**

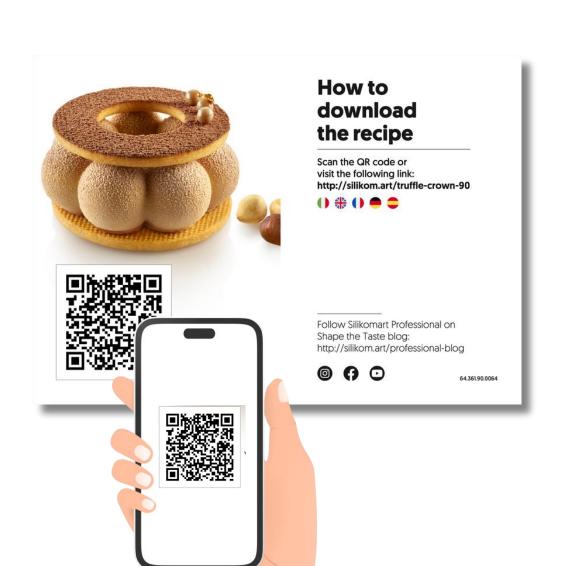
- Accessories
- I-gloo
- Take-Away
- Mats

#### **INGREDIENTS**

178







#### Packaging

- Dedicated packaging with high-end photos
- QR code with link to tailor made recipes in 5 languages



#### PLATINUM SILICONE

Flexible, durable and completely safe for health, this material enjoys greater purity than other silicone compounds, and although it is more expensive, its qualitative superiority is clear even in a long-term perspective.





#### TPLUS +

- Made of a special oven-ready material excellent for baked cakes.
- **High quality** material resists to temperatures up to **180°C**.
- Dishwasher safe.
- Baked goods with a **defined shape**.
- Impact resistant, even from accidental drops. Despite extensive use the mold does not deform its shape.





#### TRITAN



- Products made with Tritan<sup>™</sup> have
   extreme durability with greater
   impact resistance compared to
   other plastics and glass,
   impressively resisting to bumps,
   scratches and dents, retaining these
   properties even after years of use
   and thousands of dishwasher
   washes.
- Tritan<sup>™</sup> is BPA free, BPS free.
- It assures a more **shiny finish** to the final product.







## Can the silicone molds be used in both oven and freezer?

All silicone molds (regardless of colour) can be used in **both oven and freezer**. The molds can be placed directly in the oven from the freezer. They can also be used in a **microwave** but cannot be used with the CRISP function.





## Are the plastic components in the Silikomart kits oven-safe?

**No**, plastic components (in **red**) should only be used for cold and frozen preparations.

Yes, but only the tplus micro-perforated rings for tarts are an exception as they can withstand temperatures up to 180°C (356°F).







## Does the color of the silicone molds alterate the finished product?

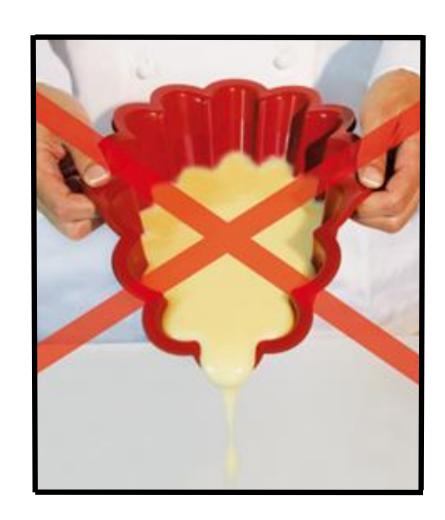
No. All Silikomart silicone molds are made of premium quality platinum-cured silicone. The colour does not affect the quality of the product in any way and are all oven safe and freezable.









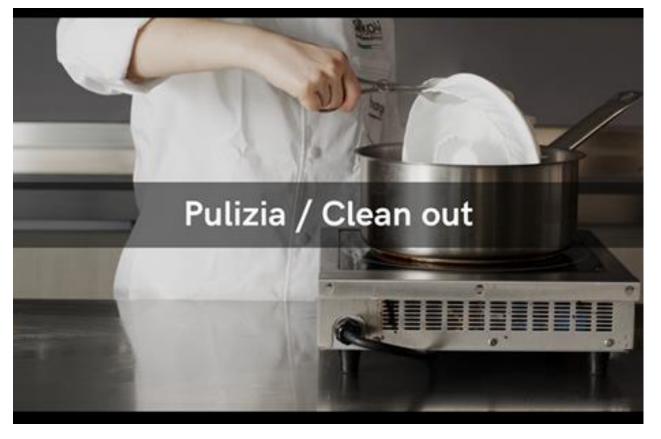


### What is the "Safe Ring" used for? Is it oven safe?

The "Safe Ring" support ring (if included) improves the **stability** and **maneuverability** of the mold. It can be used in both oven and freezer. It is an exclusive Silikomart-patented product. It is made of a special **glass fiber** that, just like silicone, withstands temperatures between **-60°C** and **+230°C** (-76°F to +446°F).







#### Why do white particles appear on a SILIKOMART product after it has been used and washed?

Platinum Silicone is a **porous material**, it can sometimes absorb part of certain types of ingredients with which it comes into contact (this happens in particular with fat-based products such as butter, cocoa butter etc...) and then releases them little by little in the form of small light spots on the surface of the silicone.

Nontheless, we can assure that the **quality** of the product remains **unvaried**.

**Tip**: try dipping the mold in boiling water for a few minutes so that it releases al residue into the water.



#### 4.0 UNMOLDING







Before unmolding the baked item make sure it is well cooled down.



Flip the mold on a surface and help yourself with your hand to take off the mold completely.



#### For best results, before baking,

be sure to beat the mix filled mold on a flat surface in order to eliminate all possible air bubbles.



Start unmolding from the edge towards the center especially in case of donut-like shapes.



You'll have a perfectly unmolded cake.





Let the dessert freeze at least 8 hours (overnight is preferable).



Flip the mold on a surface and help yourself with your hand to take off the mold completely.



For best results, before freezing,

be sure to beat the mix filled mold on a flat surface in order to eliminate all possible air bubbles.



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