



Demi



cod. 39H4X20S  
Size: Ø180 mm  
cod. 39H4X24S  
Size: Ø220 mm

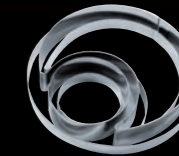


cod. 39KITH4X20\*  
Size: Ø200 mm  
cod. 39KITH4X24\*  
Size: Ø240 mm

Moon



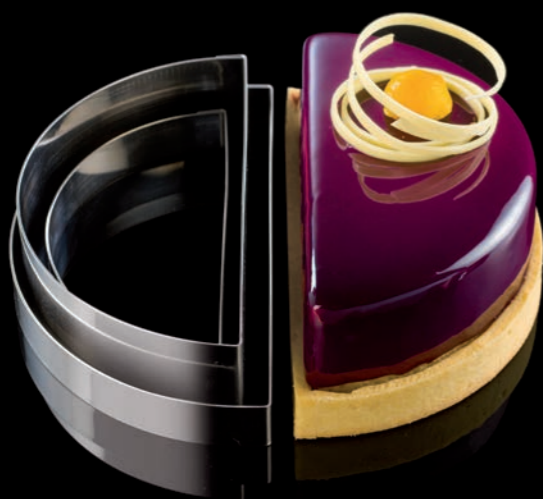
cod. 36H4X22S  
Size: Ø200mm



cod. 36KITH4X22\*  
Size: Ø220 mm



LE COMPONENTI INOX



Duetto



cod. 33H4X20S  
Size: Ø200  
cod. 33H4X24S  
Size: Ø240



cod. 33KITH4X20\*  
Size: Ø220  
cod. 33KITH4X24\*  
Size: Ø260

Trilogy



cod. 32H4X18S  
Size: Ø180 mm  
cod. 32H4X22S  
Size: Ø220 mm

Heart



cod. 35H4X14S  
Size: Ø140 mm  
cod. 35H4X19S  
Size: Ø190 mm



cod. 35KITH4X19\*  
Size: Ø190 mm

Twins



cod. 34H4X16S  
Size: 160x160 mm  
cod. 34H4X20S  
Size: 200x200 mm



cod. 34KITH4X16\*  
Size: 180x180mm  
cod. 34KITH4X20\*  
Size: 230x230 mm



4 Taste

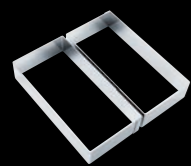


cod. 38H4X22S  
Size: 200X200 mm

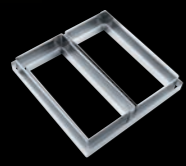


cod. 38KITH4X22\*  
Size: 220X220 mm

Double



cod. 37H4X22  
Size: 200X200 mm



cod. 37KITH4X22\*  
Size: 220x220 mm

\*Modello composto da stampo, inserto e base.  
Model consists of mould, insert and the base.



INSERTO/INSERT



SEMIFREDDO



CROSTATA/TART



## LE COMPONENTI INOX

**Versatile, pratico e originale:** Cake Idea è il nuovo progetto di Martellato ideale per preparare dolci multigusto. Grazie a Cake Idea, il professionista è finalmente libero di accostare nello stesso dessert più gusti e più colori, mantenendoli separati. Fasce in acciaio inox che si combinano per soddisfare anche il cliente più esigente in cerca di un dolce moderno e multigusto, un'invenzione adatta anche per il pasticcere che desidera cimentarsi con combinazioni sempre nuove da esporre in vetrina.

**New Cake Idea from Martellato** - the innovative and easy way to produce multi-flavoured cakes. Now you can create a cake based dessert that combines separate elements each with a different recipe, flavour and design. Simply create each element by using one of the 'Cake Idea' stainless-steel rings and then combine it to create a stunning, modern, multi-flavoured dessert. Cake Idea gives pastry chefs the ability to try ever new combinations that look really impressive in pastry displays and shop windows and will satisfy even the most demanding customers.



Martellato

Your specialities, our passion.



## LE COMPONENTI INOX

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