

TPLUS+



silikomart
PROFESSIONAL
MADE IN ITALY



TARTE 4.0

CROSTATE 4.0

MATERIALI INNOVATIVI - INNOVATIVE MATERIALS MATÉRIAUX INNOVANTS

TPLUS+

La nuova tecnologia **TPLUS+** di Silikomart per realizzare stampi fatti di un materiale totalmente fornabile.

The new **TPLUS+** technology by Silikomart has been used to develop moulds made of a special oven-ready material.

La nouvelle et innovante technologie **TPLUS+** de Silikomart a permis de créer des moules avec un matériau complètement fournable.



- + Materiale di altissima qualità resistente ad alte temperature (fino a 180°C).

High quality material resistant to high temperatures (up to 356°F).

Matériau de haute qualité résistant aux températures élevées (jusqu'à 180°C).

- + Facile sformatura grazie alle proprietà antiaderenti del materiale.

Easy unmoulding thanks to the non-stick characteristics of the material.

Facile à démouler grâce aux propriétés anti-adhésives du matériau.



- + Lavabile in lavastoviglie, lo stampo rimane inalterato.

Dishwasher safe, the mould remains unaltered.

Lavable au lave-vaisselle, le moule reste inchangée.



- + Può essere usato direttamente in forno, per una riuscita della forma precisa al 100%.

Oven-ready material for a 100% accurate shape in the result.

À placer directement dans le four pour obtenir une forme précise à 100%.

- + Resistente agli urti, anche nel caso di cadute accidentali.

Impact resistant, even from accidental drops.

Résistance aux chocs, même en cas de chute accidentelle.



- + Mantiene perfettamente la forma nel tempo.

Long-lasting shape.

Garde parfaitement sa forme dans le temps.



THE TARTE 4.0 PROJECT: A NEW ERA OF TARTE MAKING

The new TARTE RING project renews the concept
of tartes through innovative materials and design.

RING PLUSES

- ① Microfori per l'evaporazione dell'umidità
Micro holes for the evaporation of humidity
- ② I microfori rimangono sempre puliti
Micro holes always remain cleaned
- ③ La frolla si stacca con facilità dall'anello
The shortcrust pastry is easily removable from the ring
- ④ Bordo che conferisce maggiore stabilità
Border to ensure more stability
- ⑤ Maggiore maneggevolezza ed usabilità
Handling and usability
- ⑥ Non deve essere imburrito
It should not be greased
- ⑦ Stabilità termica e cottura omogenea
Thermal stability and homogeneous baking
- ⑧ Può essere utilizzato anche come cutter
Can be used also as cutter

Silikomart kits for tartes consist in: microperforated Tplus+ rings for the creation of the shortcrust base and decorative silicone moulds that allow to create fine decorations.

**Antiaderente
Non-stick**

**Indeformabile
Non-deformable**



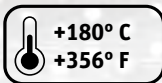
T PLUS+

Modo d'uso / How to use:





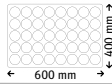
Microfori
Micro holes

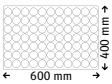
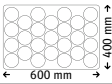
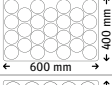
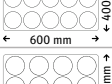
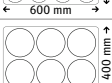
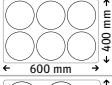
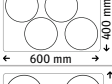
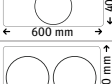
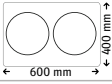
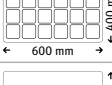
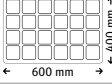
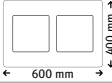
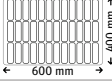
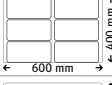
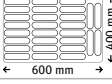
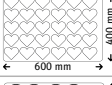
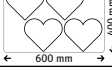


TARTE RING

Anelli microforati da forno in Tplus+
Micro perforated Tplus+ baking rings



Size mm:	Description	Pcs for pack	Pcs for master	Pcs for Tray 60x40 cm
3D Ø 80 h 20	52.413.20.0165 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	 6 pcs	52.413.20.0000  200 pz	40 pcs 
3D Ø 180 h 20	52.471.20.0065 Size Ring: Ø 180 h 20 mm Size Real Tarte: Ø 180 mm	 1 pcs	52.471.20.0000  70 pz	8 pcs 

Size mm:	Description	Pcs for pack	Pcs for master	Pcs for Tray 60x40 cm
Ø 50	52.242.20.0165 Size Ring: Ø 50 h 35 mm Size Real Tarte: Ø 50 mm	 6 pcs	52.242.20.0000  400 pz	77 pcs  600 mm x 400 mm
Ø 70	52.306.20.0165 Size Ring: Ø 70 h 20 mm Size Real Tarte: Ø 70 mm	 8 pcs	52.306.20.0000  350 pz	25 pcs  600 mm x 400 mm
Ø 80	52.243.20.0165 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	 6 pcs	52.243.20.0000  300 pz	25 pcs  600 mm x 400 mm
Ø 100	52.277.20.0165 Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm	 4 pcs	52.277.20.0000  200 pz	15 pcs  600 mm x 400 mm
Ø 120	52.285.20.0165 Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm	 4 pcs	52.285.20.0000  150 pz	12 pcs  600 mm x 400 mm
Ø 150	52.244.20.0165 Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm	 2 pcs	52.244.20.0000  52 pz	6 pcs  600 mm x 400 mm
Ø 160	52.368.20.0065 Size Ring: Ø 160 h 35 mm Size Real Tarte: Ø 160 mm	 1 pcs	52.368.20.0000  60 pz	6 pcs  600 mm x 400 mm
Ø 190	52.369.20.0065 Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm	 1 pcs	52.369.20.0000  28 pz	4 pcs  600 mm x 400 mm
Ø 210	52.385.20.0065 Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm	 1 pcs	52.385.20.0000  50 pz	3 pcs  600 mm x 400 mm
Ø 230	52.386.20.0065 Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm	 1 pcs	52.386.20.0000  50 pz	2 pcs  600 mm x 400 mm
Ø 250	52.387.20.0065 Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm	 1 pcs	52.387.20.0000  28 pz	2 pcs  600 mm x 400 mm
80x80	52.286.20.0165 Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm	 6 pcs	52.286.20.0000  300 pz	24 pcs  600 mm x 400 mm
200x200	52.388.20.0065 Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm	 1 pcs	52.388.20.0000  28 pz	2 pcs  600 mm x 400 mm
120x35	52.276.20.0165 Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm	 6 pcs	52.276.20.0000  300 pz	36 pcs  600 mm x 400 mm
265x105	52.390.20.0065 Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm	 1 pcs	52.390.20.0000  100 pz	6 pcs  600 mm x 400 mm
146x35	52.287.20.0165 Size Ring: 146x35 h 20 mm Size Real Tarte: 146x35 h 20 mm	 6 pcs	52.287.20.0000  300 pz	28 pcs  600 mm x 400 mm
80x70	52.317.20.0165 Size Ring: 80x70 h 20 mm Size Real Tarte: 80x70 h 20 mm	 8 pcs	52.317.20.0000  350 pz	30 pcs  600 mm x 400 mm
205x190	52.407.20.0065 Size Ring: 205x190 h 20 mm Size Real Tarte: 200x185 h 20 mm	 1 pcs	52.407.20.0000  28 pz	4 pcs  600 mm x 400 mm

KIT TARTE RING

Anelli microforati da forno + stampo in silicone platinum

Micro perforated baking rings + Platinum silicone mould



Tplus+ Ring



Tarte base



Platinum silicone mould



Tarte & Top

Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
Ø 80	25.243.87.0065 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm		6 x 50 ml Tot. 300 ml 
Ø 100	25.277.87.0065 Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm		4 x 80 ml Tot. 320 ml 
Ø 120	25.285.87.0065 Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm		2 x 140 ml Tot. 280 ml 
Ø 150	25.244.87.0065 Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm		2 x 230 ml Tot. 460 ml 
Ø 190	20.369.87.0065 Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm		Tot. 400 ml 
Ø 210	20.385.87.0065 Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm		Tot. 460 ml 
Ø 230	20.386.87.0065 Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm		Tot. 555 ml 
Ø 250	20.387.87.0065 Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm		Tot. 650 ml 
80x80	25.286.87.0065 Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm		6 x 62 ml Tot. 372 ml 
200x200	20.388.87.0065 Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm		Tot. 560 ml 
120x35	25.276.87.0065 Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm		6 x 50 ml Tot. 300 ml 
265x105	20.390.87.0065 Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm		Tot. 332 ml 
146x35	25.287.87.0065 Size Ring: 146x35 h 20 mm Size Real Tarte: 146x35 h 20 mm		6 x 28 ml Tot. 168 ml 
80x70	25.317.87.0065 Size Ring: 80x70 h 20 mm Size Real Tarte: 80x70 h 20 mm		8 x 31 ml Tot. 248 ml 
205x190	20.407.87.0065 Size Ring: 205x190 h 20 mm Size Real Tarte: 200x185 h 20 mm		Tot. 460 ml 

NEWS

Kit 3D Tarte Ring Bloom Ø 80 mm

Mould Size: Ø 76,5 h 17 mm

Mould Volume: 45 ml

Ring Size: Ø 80 h 20 mm

25.413.87.0065



NEWS

Kit 3D Tarte Ring Bloom Ø 180 mm

Mould Size: Ø 173 h 22 mm

Mould Volume: 300 ml

Ring Size: Ø 180 h 20 mm

20.471.87.0065



Kit Tarte Ring Blossom Ø 70 mm

Size: 130 x 31 h 28 mm

Volume 75 ml

25.396.87.0065



Conceived with
David Vidal

D. Vidal

Kit Tarte Ring Fleur Ø 80 mm

Mould Size: Ø 74 h 35 mm

Mould Volume: 90 ml

Ring Size: Ø 80 h 20 mm

25.302.87.0065



Kit Tarte Ring Klassik Ø 70 mm

Mould Size: Ø 67 h 20 mm

Mould Volume: 52 ml

Ring Size: Ø 70 h 20 mm

25.306.87.0065



Kit Tarte Ring Palet Ø 70 mm

Mould Size: Ø 70 h 20 mm

Mould Volume: 47 ml

Ring Size: Ø 70 h 20 mm

25.307.87.0065



Kit Tarte Ring Palet Ø 150 mm

Mould Size: Ø 147 h 18 mm

Mould Volume: 270 ml

Ring Size: Ø 150 h 20 mm

25.402.87.0065



Kit Tarte Ring Cocoa Ø 70 mm

Mould Size: Ø 60 h 20 mm

Mould Volume: 36 ml

Ring Size: Ø 70 h 20 mm

25.309.87.0065



Kit Tarte Ring Honoré Ø 80 mm

Mould Size: Ø 70 h 13 mm

Mould Volume: 34 ml

Ring Size: Ø 80 h 20 mm

25.294.87.0065





Kit Tarte Ring Amore

80x70 mm

Mould Size: 65x55 h 15 mm

Mould Volume: 31 ml

Ring Size: 80x70 h 20 mm

25.317.87.0065



Kit Tarte Ring Amore

205x190 mm

Mould Size: 188x158 h 26 mm

Mould Volume: 460 ml

Ring Size: 205x190 h 20 mm

20.407.87.0065



Kit Tarte Ring Paradis

Ø 80 mm

Mould Size: Ø 70 h 11 mm

Mould Volume: 37 ml

Ring Size: Ø 80 h 20 mm

25.298.87.0065





Kit Tarte Ring Bubble

265x105 mm

Mould Size: 250 x 85 h 20 mm

Mould Volume: 290 ml

Ring Size: 265 x 105 h 20 mm

23.110.87.0065



Kit Tarte Ring Bubble

Ø 190 mm

Mould Size: Ø 170 h 20 mm

Mould Volume: 370 ml

Ring Size: Ø 190 h 20 mm

20.403.87.0065



Kit Tarte Ring Bubble

200x200 mm

Mould Size: 175 x 175 h 20 mm

Mould Volume: 455 ml

Ring Size: 200 x 200 h 20 mm

20.412.87.0065





Kit Tarte Ring Montblanc

Ø 80 mm

Mould Size: Ø 74 h 24 mm

Mould Volume: 106 ml

Ring Size: Ø 80 h 20 mm

25.297.87.0065



Tarte Ring Round Ø 50 h35 mm

Size: Ø 50 h 35 mm

52.242.20.0165

x 6 pcs



Kit Tarte Ring Palet Ø 150 mm

Mould Size: Ø 147 h 18 mm

Mould Volume: 270 ml

Ring Size: Ø 150 h 20 mm

25.402.87.0065



NEWS

3D Tarte ring round Ø 80 h 20

Ring Size: Ø 80 h 20 mm

52.413.20.0165



NEWS

3D Tarte ring round Ø 180 h 20

Ring Size: Ø 180 h 20 mm

52.471.20.0065



Materiale totalmente fornabile proveniente da una lunga e attenta ricerca da parte del laboratorio di innovazione hangar78.

Specific oven-ready material as a result of an accurate research by hangar78 Innovation Lab.



- + Materiale di altissima qualità resistente ad alte temperature (fino a 180°C).

High quality material resistant to high temperatures (up to 356°F).

- + Può essere usato direttamente in forno, per una riuscita della forma precisa al 100%.

Oven-ready for a 100% accurate shape in the result.

- + Facile sformatura grazie alle proprietà antiaderenti del materiale

Easy unmoulding thanks to the non-stick characteristics of the material

- + Resistente agli urti, anche nel caso di cadute accidentali.

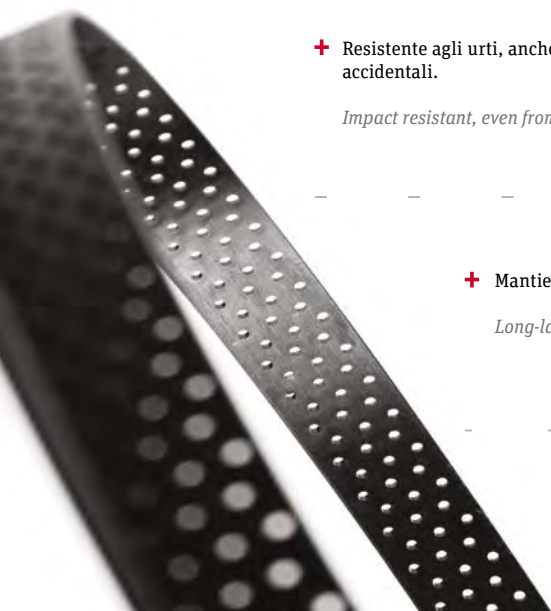
Impact resistant, even from accidental drops.

- + Mantiene perfettamente la forma nel tempo.

Long-lasting shape.

- + Lavabile in lavastoviglie, lo stampo rimane inalterato.

Dishwasher safe, the mould remains unaltered.





+snack

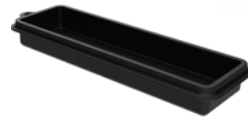
NEWS

Oslo 750

Size Platinum Silicone
mould: 251 x 61 h 19 mm
Volume: 219 ml
Size TPlus+ baking
Mould: 260 x 70 h 30 mm
Volume: 540 ml
25.462.87.0065

**TPLUS+
baking MOULD**

**Platinum Silicone
MOULD**



NEWS

Seville 900

Size Platinum Silicone
mould: 255 x 65 h 43 mm
Volume: 400 ml
Size TPlus+ baking
Mould: 260 x 70 h 30 mm
Volume: 500 ml
25.461.87.0065

**TPLUS+
baking MOULD**

**Platinum Silicone
MOULD**



NEWS

Florence ⁷⁶⁰

Size TPlus+ baking
Mould: Ø 143 h 72 mm
Volume: 766 ml
Size Tritan™
Mould: Ø 150 h 75 mm
Volume: 865 ml
53.010.20.0165

**TPLUS+
baking MOULD**



Tritan™ TOP



Turin ⁶²⁰

Size TPlus+ baking Mould and Insert:
230 x 55 h 75 mm
Volume: 620 ml
Size Tritan™
Mould: 236 x 61 h 81 mm
Volume: 800 ml
53.006.20.0165

**TPLUS+ baking MOULD
and INSERT**



Tritan™ MOULD





Venice ⁷⁵⁰

Size TPlus+
baking Mould: 156 x 134 h 67 mm
Volume: 750 ml
53.007.20.0165

TPLUS+ baking MOULD



Kyoto ⁸⁰⁰

Size TPlus+
baking Mould: 230 x 60 h 60 mm
Volume 800 ml
53.005.20.0165

TPLUS+ baking MOULD TPLUS+ baking INSERT



Conceived with
Laurent Moreno





Berlin 500

Size TPlus+ baking Mould: 230 x 45 h 55 mm

Volume: 500 ml

Size Tritan™ Mould: 234 x 49 h 59 mm

Volume: 700 ml

53.003.20.0165

TPLUS+ baking MOULD Tritan™ MOULD

TPLUS+ baking INSERT



Trays - Rectangle 260x80 mm

Size: 260x80 h 7 mm

Set: 10 trays

52.025.20.0065



London 520

Size TPlus+ baking Mould: Ø 160 h 41 mm

Volume: 520 ml

53.004.20.0165

TPLUS+ baking MOULD



Trays - Round Ø 165 mm

Size: Ø 165 h 7 mm

Set: 10 trays

52.023.20.0065



Rome 525

Size TPlus+ baking Mould: 230 x 55 h 50 mm
Volume: 525 ml
53.001.20.0165

TPLUS+ baking MOULD



Trays - Rectangle 260x80
Size: 260x80 h 7 mm
Set: 10 trays
52.025.20.0065



Paris 550

Size TPlus+ baking Mould: 230 x 50 h 50 mm
Volume: 550 ml
53.002.20.0165

TPLUS+ baking MOULD TPLUS+ baking INSERT





VIENNOISERIE CUTTERS

TAGLIAPASTA PER VIENNOISERIE

I tagliapasta **TPLUS+**, ideati per coppare e cuocere direttamente nello stampo impasti sfogliati lievitati, pasta sfoglia e pasta frolla, sfruttano la tecnologia dell'innovativo materiale **TPLUS+**, che garantisce una cottura e una creazione perfetta fino a 180°C .

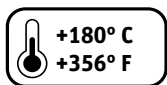
TPLUS+ cutters are developed to cut and bake puff pastry, leavened dough and shortcrust pastry directly from the mould taking advantage of the innovative TPLUS+ material, guaranteeing a perfect baking and creation up to 180°C (356°F).

+ Ottima proprietà di incisione, per un taglio netto e preciso.

Great engraving properties, for an accurate and clean cut.

+ Realizzazione di viennoiserie farcite con un unico kit di cutter, che permette di creare un match perfetto tra la base ripiena e la sagoma ritagliata superiore.

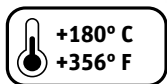
Stuffed viennoiserie with a single cutters kit, creating a perfect match between stuffed base and the top cut-out.



Lunettes

Size: 172x78 mm
53.103.20.0165

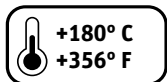
The Kit is composed by:
2 cutters



Marguerite

Size: Ø 130 mm
53.101.20.0165

The Kit is composed by:
2 cutters



Papillon

Size: 177x80 mm
53.102.20.0165

The Kit is composed by:
2 cutters

