

BLOCK & BLACKSIL

silicone moulds



**FRANK
HAASNOOT**
PASTRY CHEF



Martellato

BLOCK

Silicone Moulds

A NEW WAY OF MAKING CAKES

Three new shapes to express a different idea of dessert. Block is the new line of silicone moulds designed by Frank Haasnoot and made in Martellato to create layered desserts quickly and easily layered desserts, without forego a modern and impressive dessert design.

Tre nuove forme per esprimere un'idea diversa di dessert. Block è la nuova linea di stampi in silicone disegnata da Frank Haasnoot, realizzata in collaborazione con Martellato, per realizzare monoporzioni a strati in modo semplice e veloce, senza rinunciare a un design moderno e d'effetto.



Designed in
collaboration with





FRANK HAASNOOT World Champion Pastry Chef



FRANK HAASNOOT for Block & 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.

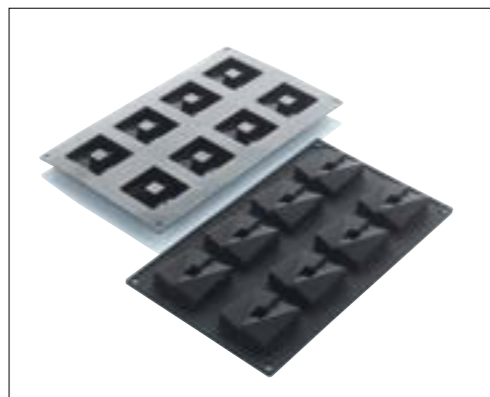
Più si conosce e si esplora, più si può creare. Con BlackSil l'immaginazione non ha mai fine. Qual è il segreto del campione del mondo Frank Haasnoot per ottenere sempre risultati perfetti? Utilizzare lo stampo appropriato in ogni creazione, studiato e testato a lungo fino a trovare il giusto compromesso 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.



Cylinder

Mould: 297 x 176 mm
Prod. 8 + 8 layers/strati
Single layer/strato: Ø 60 h 17,2 mm
Vol. ~ 30 ml

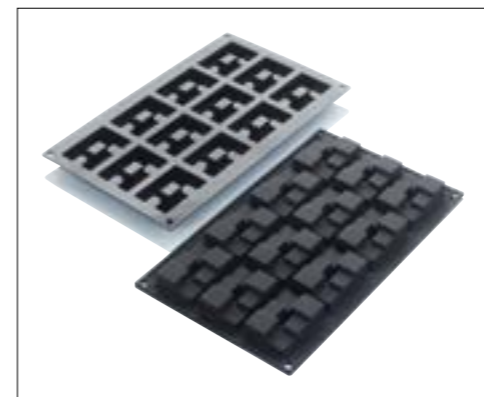
30SIL600



Cube

Mould: 297 x 176 mm
 Prod. 8 + 8 layers/strati
 Single layer/strato: 50 x 50 h 16,3 mm
 Vol. ~ 28 ml

30SIL601



Brick

Mould: 297 x 176 mm
 Prod. 12 + 12 layers/strati
 Single layer/strato: 60 x 40 h 16,3 mm
 Vol. ~ 27 ml

30SIL602

RECOMMENDED BY  **FRANK HAASNOOT**
 PASTRY CHEF



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.



Watch the video recipe by F. Haasnoot





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



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



Vibes

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

30SIL515





Calipso

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

30SIL511



Donuts

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

30SIL503



Harmony

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

30SIL508



Satin

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

30SIL514





Box

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

30SIL501



Triangle

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

30SIL507



Love

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

30SIL502



Eclair

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

30SIL504



Circle

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

30SIL500



Twist Eclair

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

30SIL505



Ritmo

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

30SIL509



Twist

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

30SIL506



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

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

Sponge



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

30SF042

Waffle



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

30SF155



Muffin

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

30SF023

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

30SF024

ø 75 h 60 mm
Vol. ~ 170 ml - Prod. 6 pcs
Layout 3 x 2

30SF052

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

30SF022

ø 68 h 38 mm
Vol. ~ 120 ml - Prod. 6 pcs
Layout 3 x 2

30SF102



Flan

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

30SF045

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

30SF046

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

30SF047



Savarin

Ø41 h 12 mm
Vol. ~ 18 ml - Prod. 18 pcs
Layout 6 x 3

30SF010

Ø65 h 21 mm
Vol. ~ 50 ml - Prod. 8 pcs
Layout 4 x 2

30SF011

Ø72 h 23 mm
Vol. ~ 62 ml - Prod. 6 pcs
Layout 3 x 2

30SF012



Heart



Ø 60 h 35 mm
Vol. ~ 90 ml - Prod. 8 pcs
Layout 4 x 2

30SF040

Heart



Ø 65 h 60 mm
Vol. ~ 131 ml - Prod. 6 pcs
Layout 3 x 2

30SF036

Donuts



Ø 75 h 28 mm
Vol. ~ 98 ml - Prod. 6 pcs
Layout 3 x 2

30SF170

Bavarese



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

30SF051

Marguerite



Ø 70 h 28 mm
Vol. ~ 80 ml - Prod. 6 pcs
Layout 3 x 2

30SF056

Mix



Ø 75 h 40 mm
Vol. ~ 100 ml - Prod. 2x3 pcs
Layout 3 x 2

30SF061

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

Diamond



Ø 68 h 45 mm
Vol. ~ 98 ml - Prod. 6 pcs
Layout 3 x 2

30SF049

Briolette



Ø 76 h 37 mm
Vol. ~ 110 ml - Prod. 6 pcs
Layout 3 x 2

30SF034

Briolette



Ø 79 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



Bordelais



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

30SF059

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

30SF050



Financier

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

30SF054



Savoiaro

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

30SF103



Plum Cake

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

30SF026

MINI PORTION

Silicone Moulds
297 x 176 mm





Madeleine

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

30SF032

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

30SF031



Eclair

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

30SF161

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

Cylinder



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

30SF027

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

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



Financier

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

30SF025



Babà



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

30SF019

Pastille



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

30SF180

Bordelais



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

30SF033

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



Diamond

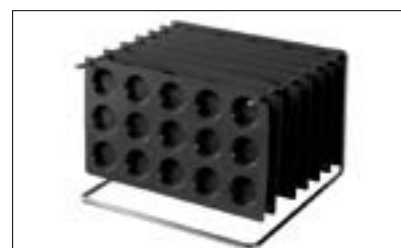
Ø35 h 23 mm
Vol. ~ 20 ml - Prod. 18 pcs
Layout 6 x 3

30SF048



HALF-SPHERE

Silicone Moulds
297 x 176 mm



Drying rack for silicone moulds
Sgocciolatore per stampi in silicone

DRIP

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





Love

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

30SIL03N



Donuts

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

30SIL01N



Muffin

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

30SIL07N

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

30SIL06N



Eclair

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

30SIL02N



Half-Sphere

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

30SIL05N

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

30SIL04N



Madeleine

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

30SIL08N

CATBLACKSIL

