

EASTER

2024 collection



CHOCOLATE EGGS





ELEGANT SHAPES FOR A GLAMOROUS EASTER

Created thanks to the aesthetic taste of Philip Khoury, Head Pastry for Harrods, the Blossom egg joins the wide range of chocolate moulds in Martellato's Supreme line. A unique design that confers elegance and modernity, to meet the needs of those who wish to amaze with a fascinating product that respects tradition.

Realizzato grazie al gusto estetico di Philip Khoury, Head Pastry per Harrods, l'uovo Blossom si aggiunge all'ampia gamma di stampi per cioccolato della linea Supreme di Martellato. Un design unico che conferisce eleganza e modernità, per soddisfare le esigenze di chi desidera stupire con un prodotto affascinante ma che rispetti la tradizione.



New

Blossom

signed by Philip Khoury

ø 105 h 165 mm

Weight ~ 200 gr - Prod. 1 egg/uovo

Layout 2 x 1 - BPA Free

Professional mould 275 x 175 mm

21U505



A CHOCOLATE EGG FOR A GREENER WORLD

A mould designed with great attention to detail with a unique and special shape: Cocoa is the egg that Martellato has created in collaboration with Alberto Simionato, director of Chocolate Academy Milano. What makes this mould even more special is its noble cause, in fact part of the proceeds will be used to expand the Martellato forest, created thanks to Treadom. Scan the qr code to find out more.

Uno stampo disegnato con grande cura per i dettagli dalla forma unica e speciale: Cocoa è l'uovo che Martellato ha creato in collaborazione con Alberto Simionato, direttore di Chocolate Academy Milano. Ciò che rende ancora più speciale questo stampo è la sua nobile causa, infatti parte del ricavato verrà utilizzato per ampliare la foresta Martellato creata grazie a Treadom. Scansiona il qr code per saperne di più.



New

Cocoa

signed by Alberto Simionato

ø 93,5 h 165 mm

Weight ~ 275 gr - Prod. 1 egg/uovo

Layout 2 x 1- - BPA Free

Professional mould 275 x 175 mm

21U506



Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



Happy Easter

ø 156 h 228 mm
 Prod. 1 egg/uovo ~ 330 gr
 base not included/base non inclusa

20SR022 - Mould for artisanal production
 Stampi per produzione artigianale

20SR022A - Mould for rotating machines
 Stampi per rotativa



Crack

ø 100 h 150 mm
 Prod. 2 eggs/uova ~ 160 gr
 base not included/base non inclusa

20SR021 - Mould for artisanal production
 Stampi per produzione artigianale

20SR021A - Mould for rotating machines
 Stampi per rotativa



Suave

ø 113 h 150 mm
 Prod. 2 eggs/uova ~ 220 gr
 base not included/base non inclusa

20SR020 - Mould for artisanal production
 Stampi per produzione artigianale

20SR020A - Mould for rotating machines
 Stampi per rotativa





Professional chocolate mould
 Stampi professionali per cioccolato
 275 x 175 mm



Bond

ø 101 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg/uovo
 Layout 2 x 1

20U504



Diamond

ø 99 h 150 mm
 Weight ~ 210 gr - Prod. 1 egg/uovo
 Layout 2 x 1

20U502



Diamond Base

68 x 68 h 5,5 mm
 Weight ~ 16 gr - Prod. 6 pcs
 Layout 3 x 2

20U503



Drip

ø 100 h 150 mm
Weight ~ 210 gr - Prod. 1 egg/uovo
Layout 2 x 1
Professional mould 275 x 175 mm

20U501



Puzzle

ø 105 h 150 mm
Weight ~ 210 gr - Prod. 1 egg/uovo
Layout 2 x 1
Professional mould 275 x 175 mm

20U500



Diamond

ø 120 h 185 mm
Weight ~ 280 gr - Prod. 2 eggs/uova
Thermoformed moulds - base included/inclusa

20U3D07



Globe

ø 125 h 185 mm
Weight ~ 280 gr - Prod. 2 eggs/uova
Thermoformed moulds - base included/inclusa

20U3D08

Thermoformed plastic moulds included base
 Stampi in plastica termoformata con base inclusa

Stretch



ø 110 h 220 mm
 Weight ~ 230 gr - 2 moulds
 Prod. 2 eggs/uova

20U3D01

Wave



ø 115 h 185 mm
 Weight ~ 320 gr - 2 moulds
 Prod. 2 eggs/uova

20U3D02

Penta



ø 120 h 185 mm
 Weight ~ 300 gr - 2 moulds
 Prod. 2 eggs/uova

20U3D03

Honey



ø 122 h 185 mm
 Weight ~ 270 gr - 2 moulds
 Prod. 2 eggs/uova

20U3D04

Curvy



ø 115 h 185 mm
 Weight ~ 258 gr - 2 moulds
 Prod. 2 eggs/uova

20U3D05

Capitonné



ø 115 h 155 mm
 Weight ~ 230 gr - 2 moulds
 Prod. 2 eggs/uova

20U3D06





SMOOTH EGGS/UOVA LISCE



Egg 15

ø 104 h 150 mm
Weight ~ 230 gr - Prod. 2 eggs/uova
Professional mould 275 x 175 mm

20SR001 - Mould for artisanal production
Stampi per produzione artigianale

20SR001A - Mould for rotating machines
Stampi per rotativa

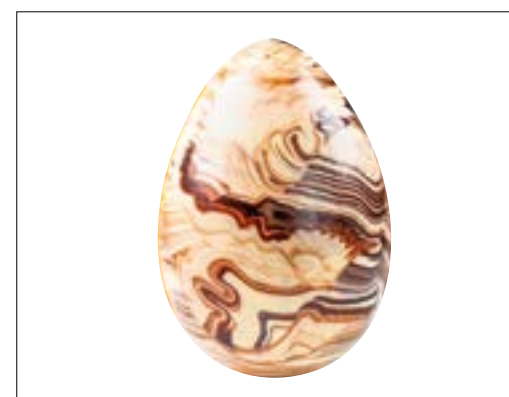


Egg 17

ø 120 h 175 mm
Weight ~ 260 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

20SR003 - Mould for artisanal production
Stampi per produzione artigianale

20SR003A - Mould for rotating machines
Stampi per rotativa



Egg 20

ø 141 h 204 mm
Weight ~ 380 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

20SR002 - Mould for artisanal production
Stampi per produzione artigianale

20SR002A - Mould for rotating machines
Stampi per rotativa



Egg 23

ø 160 h 230 mm
Weight ~ 430 gr - Prod. 1 egg/uovo
Professional mould 275 x 175 mm

20SR004 - Mould for artisanal production
Stampi per produzione artigianale

20SR004A - Mould for rotating machines
Stampi per rotativa

SMOOTH HALF EGGS/MEZZE UOVA LISCE

Professional chocolate mould
Stampi professionali per cioccolato

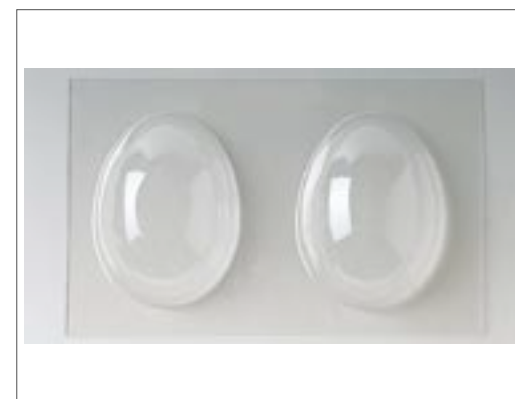


Cod.	Size (mm)	Mould (mm)	Prod.	Egg weight
20U032N	22 x 32	275 x 175	16 eggs	7 gr
20U064N	44 x 64	275 x 175	5 eggs	25 gr
20U105N	72 x 105	275 x 175	2 eggs	70 gr
20U130N	90 x 130	275 x 175	1 egg	150 gr
20U150N	104 x 150	275 x 175	1 egg	230 gr
20U175N	121 x 175	275 x 175	1/2 egg	260 gr
20U204N	141 x 204	275 x 175	1/2 egg	380 gr
20U227N	157 x 227	275 x 175	1/2 egg	430 gr

Cod.	Size (mm)	Mould (mm)	Prod.	Egg weight
20U258	258 x 175	365 x 200	1/2 egg	500 gr
20U320	320 x 210	365 x 275	1/2 egg	850 gr

Cod.	Size (cm)	Egg weight
SUT25X17	250 x 170	0,5 - 1 kg
SUT28X18	280 x 185	0,8 - 1,2 kg
SUT34X25	325 x 240	1,5 - 2 kg
SUT40X27	390 x 265	2 - 2,5 kg
SUT45X32	435 x 310	2,5 - 3,5 kg
SUT54X36	520 x 350	4 - 6 kg
SUT64X43	620 x 420	6 - 8 kg
SUT75X50	740 x 490	8 - 10 kg

Rigid thermoformed mould.
Stampo termoformato rigido.



Thermoformed plastic mould
Stampo in plastica termoformata

Cod.	Size (mm)	Prod.	Half egg weight
SM 2000	110 x 80 h 40	2 half eggs	55 gr
SM 2500	140 x 100 h 50	2 half eggs	60 gr
SM 3000	125 x 94 h 44	2 half eggs	80 gr
SM 3500	154 x 110 h 55	2 half eggs	90 gr



Thermoformed plastic mould
Stampo in plastica termoformata

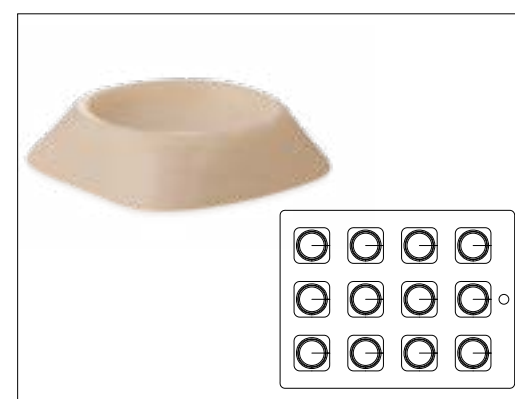
Cod.	Size (mm)	Prod.	Half egg weight
SM 2300	112 x 83 h 44	1/2 egg x 2 moulds	50 gr
SM 4000	220 x 160 h 85	1/2 egg	170 gr



Thermoformed plastic mould
Stampo in plastica termoformata

Cod.	Size (mm)	Prod.	Half egg weight
SM 1000	80 x 60 h 25 mm	4 half eggs	25 gr

Pack 3 thermoformed moulds (3 sizes)
Pack 3 stampi termoformati (3 misure)



Eggs holders

Chocolate holders/supporti di cioccolato

- support size: 36,5 x 36,5 h 9 mm ~ 10 gr - Prod. 12 pcs (ideal for SM 1000/SM 2000/SM 2300)
- support size: 40,5 x 40,5 h 12 mm ~ 18 gr - Prod. 9 pcs (ideal for SM 2500)
- support size: 52,7 x 52,7 h 12 mm ~ 28 gr - Prod. 6 pcs (ideal for SM 3000/SM 3500/SM 4000)

20-CU001

FIGURES



EASTER FIGURES/SOGGETTI DI PASQUA



Professional moulds/stampi
275 x 205 mm

Ms Hen **New**

126 x 81 h 150 mm - Weight ~ 54 gr
Prod. 2+2 pcs - Layout 2 x 1 - BPA Free
Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.



21SR005G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR005AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Professional moulds/stampi
275 x 205 mm

Lil Chick **New**

94 x 62 h 108,5 mm - Weight ~ 37 gr
Prod. 4+4 pcs - Layout 2 x 2 - BPA Free
Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.



21SR006G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR006AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Professional moulds/stampi
275 x 205 mm

Peter *New*

89 x 89 h 110 mm - Weight ~ 48 gr
Prod. 4+4 pcs - Layout 2 x 2- BPA Free
Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.



21SR007G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR007AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci



Professional moulds/stampi
275 x 175 mm

Fluffy *New*

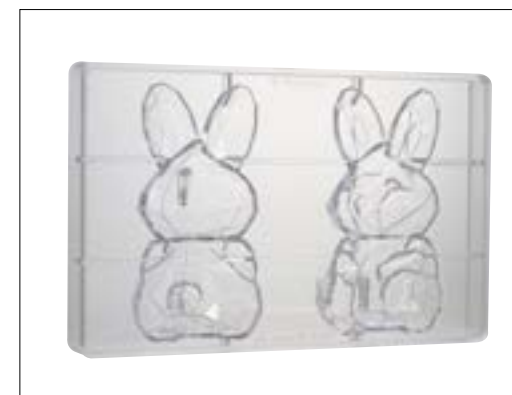
75 x 81 h 62,5 mm - Weight ~ 30 gr
Prod. 6+6 pcs - Layout 3 x 2- BPA Free
Each pack contains 2 moulds.
Ogni confezione contiene 2 stampi.



21SR008G - 2 moulds for artisanal production with hooks
2 stampi per produzione artigianale con ganci

21SR008AG - 2 moulds for rotating machines with hooks
2 stampi per rotativa con ganci





Roger

78 x 73 h 150 mm
 Weight ~ 130 gr - Prod. 1 pc
 Professional mould 275 x 175 mm

MA3016



Rabbit

Chick



120 x 120 h 220 mm
Weight ~ 480 gr - Prod. 1 pc
Thermoformed 3D moulds

160 x 120 h 210 mm
Weight ~ 460 gr - Prod. 1 pc
Thermoformed 3D moulds

MAC604S

MAC602S



Rooster

Chick



100 x 160 h 126 mm
Weight ~ 80 gr - Prod. 2 pcs
Professional mould
275 x 175 mm

65 x 84 h 80 mm
Weight ~ 45 gr - Prod. 6 pcs
Professional mould
275 x 175 mm

20-C1955

20-C1957



Thermoformed 3D plastic moulds
Stampi 3D in plastica termoformata

Mr. Bunny



90 x 60 h 152 mm
Weight ~100 gr - Prod. 1 pc

MAC616S

Ms Cocodé



108 x 75 h 120 mm
Weight ~90 gr - Prod. 1 pc

MAC615S



Hug in Egg



h 170 mm (2 fig.) - Prod. 2 pcs

MAC720S

Baby Bunny



h 180 mm - Prod. 1 pc

MAC620S

Bunny



h 140 mm - Prod. 1 pc

MAC661S

PRALINES & DECORATIONS



TRIDIMENSIONAL/TRIDIMENSIONALI



Professional chocolate mould
Stampi professionali per cioccolato
275 x 175 mm



Egg

23 x 32 h 23 mm ~ 8 gr - 28 pcs
Layout 7 x 4

20-3D1002



Egg

Ideal for praline production with dispensing machine/*Ideal per la produzione di praline con macchine dosatrici*

ø 23,5 h 32 mm ~ 10 gr - Prod. 28 pcs
Layout 7 x 4

203D04

STAMPS/TIMBRI



A line of brass stamps created by Frank Haasnoot to realize elegant chocolate decorations.
Una linea di timbri in ottone realizzata da Frank Haasnoot per creare eleganti decorazioni di cioccolato.



Happy Easter

ø 3 cm - 1 pc

20FH36S

ø 6 cm - 1 pc

20FH36L



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