

# Chocolate World®



EQUIPMENT EDITION 6





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Chocolate World is niet verantwoordelijk voor eventuele fouten.



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**Machinery catalogue with the CW automatic tempering machines**



**CW12**



**CW24**



**CW40**



**CW60**



Version English/Spanish  
Version Dutch/French

**See the movies of the CW machinery on:  
[www.youtube.com/CWAntwerp](http://www.youtube.com/CWAntwerp)**

## Starter kit

The Starter Kit is a set of products made for those who want to start learning to make chocolates. The set includes a set of basic professional Chocolate World articles and a useful booklet with explanations and two recipes.

Upon request and MOQ the mould reference can be chosen and the packaging can be personalised.

### VV0212

Box consisting of	
M1182 spatula 250 mm	1 pc
M1174 digital thermometer (-50+300°C)	1 pc
CW mould 275x135x24 mm	1 pc
CW disposable pastry bags	1 roll with 16 pcs
CW booklet	1 pc
CW scraper	1 pc



See the movie about making chocolates with the Starter Kit on:  
[www.youtube.com/CWAntwerp](http://www.youtube.com/CWAntwerp)



## Melting Kettles - Smeltbakken - Cuves chauffantes



### M1030

The bain-marie cooker consists of a hollow stainless steel shell in which water is heated. It enables you to melt chocolate or keep sauces warm on lukewarm temperature.

Ø 160 x 125 mm  
1,5 Liters  
Weight: 0,97 kg

### M1001 - M1010

Melting kettles with structure, insert and lid in st. steel  
Temperature control in degrees (°C) up to 65°C  
Dry heating, without use of water  
Remark: Models might slightly change



→ Insert

**M1001**  
370 x 330 x 290 mm  
13 Liter / 500W  
110/220V  
Insert and lid included

**M1012**  
Insert 13 Liter

**M1017**  
Lid 13 Liter



→ Lid

→ Insert

**M1002**  
370 x 330 x 290 mm  
2 x 5,7 Liter / 500W  
110/220V  
Insert and lid included

**M1010**  
Insert 5,7 Liter

**M1015**  
Lid 5,7 Liter



→ Insert

**M1003**  
540 x 330 x 290 mm  
21 Liter / 500W  
110/220V  
Insert and lid included

**M1013**  
Insert 21 Liter

**M1018**  
Lid 21 Liter



→ Lid

→ Insert

**M1004**  
540 x 330 x 290 mm  
2 x 9,5 Liter / 500W  
110/220V  
Insert and lid included

**M1011**  
Insert 9,5 Liter

**M1016**  
Lid 9,5 Liter



→ Lid

→ Insert

**M1005**  
540 x 330 x 290 mm  
3 x 5,7 Liter / 500W  
110/220V  
Insert and lid included

**M1010**  
Insert 5,7 Liter

**M1015**  
Lid 5,7 Liter



**M1006 - M1009**

Melting kettles with structure and lid in plastic, insert in st. steel  
 Temperature control in degrees (°C) up to 65°C  
 Dry heating, without use of water



**M1006**  
 3 kg  
 Ø 310 x 180 mm  
 110/220V  
 70W  
 Machine weight: 1,7 kg  
 Insert and lid included



**M1006/I**  
 Insert 3 kg  
 Ø 240 x 108 mm  
 Insert weight: 0,200 kg



**M1007**  
 6 kg  
 420 x 320 x 180 mm  
 110/220V  
 140W  
 Machine weight: 3 kg  
 Insert and lid included



**M1007/I**  
 Insert 6 kg  
 325 x 265 x 100 mm  
 Insert weight: 0,780 kg



**M1008**  
 12 kg  
 620 x 390 x 180 mm  
 110/220V  
 140W  
 Machine weight: 4,7 kg  
 Insert and lid included



**M1008/I**  
 Insert 12 kg  
 530 x 325 x 100 mm  
 Insert weight: 1 kg



**M1009**  
 24 kg  
 640 x 400 x 210 mm  
 110/220V  
 280W  
 Machine weight: 5,8 kg  
 Insert and lid included



**M1009/I**  
 Insert 24 kg  
 530 x 325 x 150 mm  
 Insert weight: 1,5 kg



## Melting kettles Autotherm - Smeltbakken Autotherm - Cuves chauffantes Autotherm

Thermostat-controlled air-heated melter, made in polished aluminium and stainless steel - with replaceable inner bowl. The working temperature can be set up to 50°C, making well suited for all types of chocolate.



**M1031**  
 Ø 230 x 180 mm  
 2,5 kg  
 220V

Insert and lid included

**M1046**  
 Ø 230 x 180 mm  
 2,5 kg  
 110V

**M1033**  
 Insert 2,5 kg

**M1035**  
 Lid 2,5 kg



**M1032**  
 Ø 340 x 200 mm  
 7,5 kg  
 220V

Insert and lid included

**M1047**  
 Ø 340 x 200 mm  
 7,5 kg  
 110V

**M1034**  
 Insert 7,5 kg

**M1036**  
 Lid 7,5 kg

## Table Top Temperer - Tafeltempereermachine - Tempéreuse de table



**M1019**  
 Injection moulded polyethylene scraper (dishwasher safe).  
 Stainless steel bowl: 3 liter.  
 Bowls lift out; additional bowls for other coatings drop in.  
 Scraper snaps in and out of bowl (additional scrapers available).  
 Uses 2-100 watt lamps as heat source.  
 Cooling fan is rated for continuous use.  
 Clear Lexan night/dust cover.  
 Front recessed control panel with:  
 • Digital temperature read out  
 • Thermostat controlled heating & cooling  
 • Bowl motor control on/off switch on front panel.  
 Ø 431 x 305 mm

**M1019A** Bowl  
**M1019B** Scraper  
 Other spare parts on request

## Vibrating table



**M1215**  
 Vibrating table  
 Fit on melting kettles  
 450x300x360 mm  
 110/220 V

Remark: Melting kettle not included



## Easyfill filling machine - Easyfill doseermachine - Easyfill machine à doser



### M1600

Filling machine designed to deposit fillings (hazelnut, ganache, chocolate, liqueurs, etc.) in chocolate moulds.

Doses row by row.

Standard execution with 8 movable depositing nozzles of 40mm.

Nozzles can be taken out to work with other layouts of moulds (eg. 7 or 6 cavities).

Machine completely constructed in stainless steel.

Dosing head is electrically heated.

Funnel of 5 litre volume.

400 x 520 x 350 mm

230 V

10 Watt

Pre-heating: 30 minutes

### M1600T

Complete Easyfill for truffle

To fill truffle shells

Same article as M1600 but with standard nozzle length 60 mm

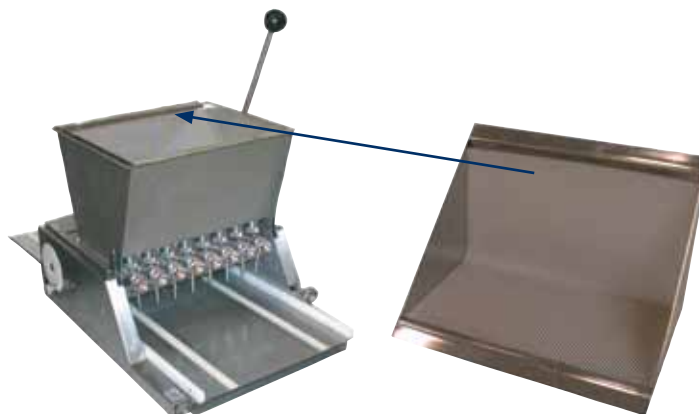
7 nozzles



### M1600G

Truffle option

The kit is composed by a special pallet, 7 x nozzles 60 mm length and a central positioning system.



### M1600Z

Sieve for Easyfill

Construction in stainless steel to sieve your fillings before dosing

Fits perfectly in the funnel of the machine

290 x 280 x 95 mm

Weight sieve: 1,08 kg



## Panning Machine - Drageerketel - Turbine à praline

**NEW**



Designed specifically to simplify the task of coating products such as hazelnuts, almonds, pistachio nuts, pine nuts, coffee grains, etc....

The panning machine is ideal for small to medium-scale operations. The unit is made entirely of AISI 304 steel and comes equipped with an effective and silent speed control. The panning machine has been patented because of special features, which include:

- its compact size and
- its special sphere mounting system

The panning machine is suitable for a variety of different applications and the speed with which the sphere can be replaced makes product processing and cleaning tasks **SIMPLE** and **EASY**.

The panning machine is equipped with an integrated high-performance fan and duct that feeds filtered air into the sphere when necessary.

The silicon cooling-air nozzle is movable and removable so as to facilitate the processing of the product in the tray.

- M1291** Chocolate panning machine 7 liter
- M1291SP1** Separate stainless steel kettle 7 liter for M1291 - M1292
- M1292** Chocolate panning machine 16 liter
- M1292SP1** Separate stainless steel kettle 16 liter for M1291 - M1292



Voltage 230/240 V / 115/120V  
 Frequency 50/60Hz  
 Power 0,37 Kw  
 Phase Single Phase  
 Size 580x470 / 690xH 320 mm

With extendable telescopic legs  
 Ability to remove the tank for cleaning or to change it  
 Cooling fan with washable filter

Coating agents ready for use to polish products coated with chocolate



**COL4020**  
 Shellac polish  
 250 ml



**COL4021**  
 Arabic gum polish  
 250 ml



### M1293

Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts, dried fruit and other confectionery specialties.

- Electric running 220 V 50/60 Hz
- Power rating 170 W
- Zinc-plated iron frame
- Copper container
- Container heating by 1 liquid gas burner
- Electronic burner ignition

Production capacity: from 2 to 8 kg  
 Manual overturning of machine for the outcoming of the product  
 W 550 x D 670 x H 740 mm  
 32 kg



### M1294

Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts, dried fruit and other confectionery specialties.

Production capacity 15 to 20 kg  
 M1294 features 2 gas burners, speed variator and forced air cooling .  
 (The 2 gas burners allow to the sugar to melt more quickly increasing the volume of coated products per hour, the speed variator diversifies the coated sweets, the forced air cooling speeds up the cooling production process).

- Electric running 220/380 V 50/60 Hz
- Power rating 0.37 KW
- Zinc-plated iron frame
- Container heating by 2 liquid gas burners
- Speed variator and forced air cooling.
- With air filler of 700 mm
- W 500 x D 900 x h 1200 mm
- 60 kg

## Chocolate slicer - Chocolade schaafmachine - Râpe à chocolat

To flake chocolate blocks into snippers and flakes  
 Adjustable loader for blocs



### M1045

Ø 350 x 350 mm  
 Chocolate slicer for 2,5 kg chocolate blocks  
 220 V

### M1049

Chocolate slicer for 5 kg chocolate blocks  
 220 V



### M1282

Production level: 10 to 20 minutes for 10 kg of chocolate,  
 depending on thickness of the flakes

3 phase 380/420V 50/60Hz or 220/240V 50/60Hz  
 Height 1010 mm, Length 1170 mm, Width 480 mm  
 Machine weight: 78 kg  
 Weight per 3 knives: 1 kg

## Mixer - Mixer - Mélangeur



**M1253**  
Kitchenaid  
Capacity: 5 kg  
260 x 315 x 405mm  
Single phase  
220-240 V  
Max W 325  
Hz 50-60  
Bowl lift: more secure  
Heavy duty



**M1254**  
Planetary-mixer  
20 Liter  
stainless steel bowl  
whip  
flat beater  
hook  
motor (HP): 1/2  
480 x 410 x 760 mm  
Speed (RPM): 1) 110  
2) 207  
3) 371  
Weight machine: 98 kg

## Hot air blower - Heteluchtpistool Décapeur thermique



**M1261**  
230V  
Working temperature: 300 – 500 °C  
Airflow: 240 – 450 l/min  
Rated power input: 1.600 W  
Weight machine: 0,73 kg

## Electric kettle - Elektrische kookpot Casserole électrique



**M1039**  
5 Liter / 1500w  
220V  
Ø 240 x 170 mm

**M1040**  
9 Liter / 2000W  
220V

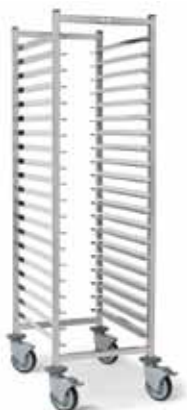
## Trolley - Karretje - Chariot



**M1230**  
Storage trolley for moulds  
850 x 490 x 1550 mm  
Capacity: 20 alu plates  
Capacity moulds: Serie 1000 : 9 pcs  
Serie 2000 : 6 pcs  
Stainless steel  
Max. 200 kg charge

Remark: plates not included

**M1231**  
Alu plate 835 x 420 x 20 mm



**M1243**  
Trolley in stainless steel  
Square frame 25 x 25mm  
Structure with reinforcement bars to assure the rigidity  
Interspaces conform to the EN631.2 standard  
4 wheels, diameter 125mm, composite material,  
2 wheels with brakes  
Maximum charge per level: 20 kg  
Total maximum charge: 200 kg

Remark: grills not included

**M1244**  
Grill 600 x 400 mm

## Spraying gun - S spuitpistool - Pistolet



**M1266**  
 Air Pressure 45-70 PSI  
 Air Consumption 8.0 C.F.M. - 12 C.F.M.  
 Compressor required 1 1/2 Hp  
 Air Inlet 1/4" PS (M)  
 Fluid Inlet 3/8" PS (M)  
 Capacity of cup 1 Litre  
 Tip of Nozzle Ø 1,7 mm  
 180 x 120 x 290 mm

Compressor not included



**M1263**  
 Spraying gun with light plastic pot 100cl  
 Double action for fine atomization  
 Cacao butter  
 No airbrush  
 Compressor not included



**M1262**  
 Spraying gun "Wagner"  
 Voltage 230V  
 Performance 110 W  
 Viscosity max. 80 sec.  
 Delivery rate max. 270 g/min  
 Container capacity 800 ml  
 Net weight 1,5 kg

**NEW**



**M1269**  
 Food grade spray gun  
 Voltage 230V versions  
 Performance 120 W  
 Viscosity max. 160 DIN-sec.  
 Delivery rate max. (Water) 350 g/min  
 Container capacity 700 ml  
 Net weight 1,8 kg

**NEW**

## Professional airbrush - Professionele airbrush - Airbrush professionnel



**S1304**  
 Professional airbrush  
 Nozzle Ø 0,2 mm  
 Fluid cup capacity: 0,5 cc



**S1305**  
 Professional compressor for airbrush  
 Manual pressure control. 6 bar (86 PSI)  
 Oil Less



**Colours: see page 53**

**Airbrush Kit complete: S1303 (S1304+S1305)**

## Chocolate spraying cabinet - Chocolade spuitcabine - Cabine à pistolet pour chocolat



**M1295**  
 Manufactured completely in stainless steel, this spraying cabinet is equipped with a strong ventilation and a self cleaning filter. (No extra ventilation holes in the wall necessary)  
 In the back of the cabinet there is a removable easy-clean spraying panel and collection tray.  
 This cabinet can be closed with two turning doors. A retractable panel at the bottom of the cabinet can be used as an extra tray or screen against staining.  
 Not included: spraying gun and compressor

955 x 655 x 1045 mm  
 Interior: 870 x 530/310 x 620 mm  
 stainless steel 304  
 400V / 50Hz 0.55 KW  
 3 phases

**M1296**  
 With this spraying cabinet you can also order this cabinet frame, completely manufactured in stainless steel according to the standards of professional kitchens.  
 The frame is mounted on pvc feet.

955 x 610 x 900 mm  
 6 x 2 corner gliders for trays 415 x 600 mm  
 stainless steel 304

## Device Guitar Cutter - Snijapparaat - Trancheuse



**M1050**  
Device 7,5 mm including 4 frames  
15 / 22.5 / 30 / 37.5 mm  
Included: M1057 and M1059

**M1051**  
Device 7,5 mm without frames  
Included: M1057 and M1059

**M1060**  
Device 5 mm without frames  
Included: M1057 and M1059

Available frames - Beschikbare ramen - Guitares disponibles

**For M1051**  
**M1052** frame 7,5 mm  
**M1053** frame 15 mm  
**M1054** frame 22,5 mm  
**M1055** frame 30 mm  
**M1056** frame 37,5 mm

**For M1060**  
**M1061** frame 5 mm  
**M1062** frame 10 mm  
**M1063** frame 15 mm  
**M1064** frame 20 mm  
**M1065** frame 25 mm  
**M1066** frame 30 mm

**M1057**  
Inox plate 400 x 400 x 5 mm

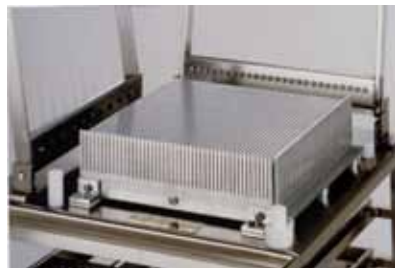
**M1068**  
Trolley 650 x 500 x 810 mm

## Device double guitar cutter - Dubbel snijapparaat - Trancheuse double



**M1077** Device 7,5 x 15 mm (without frames)

**M1078** Trolley



**M1059**  
Spare parts

**M1058**  
Inox wire +/- 66m 0,5mm

## Mini Guitar Cutter - Mini snijapparaat - Mini trancheuse



The Mini Cutter is ideal for travelling (show) confectioners who don't want to do without their equipment and it is also suitable for very small premises.

The device measures only 180 x 180mm.

The base consists of anodized aluminium; all other parts are made of stainless steel.

**M1910**  
Mini device 7,5 mm including 4 frames  
15 / 22.5 / 30 / 37.5 mm

**M1911**  
Mini device 7,5 mm without frames

Available frames - Beschikbare ramen - Guitares disponibles

**M1912** mini frame 15 mm  
**M1913** mini frame 22,5 mm  
**M1914** mini frame 30 mm  
**M1915** mini frame 37,5 mm



## Automatic device cutter - Automatisch snijapparaat - Trancheuse automatique

With the new CW cutters the cutting of chocolate and pastry products makes the production more simple, faster and especially more clean.

The cutter, thanks to its strong cutting power by chain transmission, is an ideal product able to cut all the products that can not be cut with a classic device guitar. Is in fact ideal to cut: soft nougat, almond paste (marzipan), jelly products, short crust pastry, wafer, French/Danish pastry, gianduia, ganaches, cold deserts, mignon pastry products and especially any kind of chocolate containing dried fruits... and any other hard pastry dough...

Extremely easy and safe to use, all the parts in contact with food are st. steel made and can be removed to be washed in a washing machine.

The frames available satisfy any kind of standard cutting size. Personalized frame sizes on request.

The cutting wire and the frames are extremely resistant and easy to change.

The device cutter is provided with one cutting head: 5 mm or 7.5 mm. Then the frames need to be chosen in accord to the model .

Every cutter is provided with: one cutting head ( 5 or 7,5 mm), one extra wire, CD installation/maintenance/cleaning, user manual, wooden box.

### M1920

Base cutter, model head 5 mm

### M1921

Base cutter, model head 7,5 mm

Cutting surface	400x400mm
Cutting power	800 Newton
Cutting speed	Digital control
Cutting sizes ( frames)	10/15/20/22.5/25/30/35/37.5/40/45/50/52.5/55/60 mm
Control	Digital panel control
Power switch	230 V
Dimensions	900x500x350 mm
Weight	45kg
Noise factor	<60 dB
Material food contact	Inox Aisi 304

### For M1920

<b>M1924</b>	Frame Inox	10 mm
<b>M1925</b>	Frame Inox	15 mm
<b>M1926</b>	Frame Inox	20 mm
<b>M1927</b>	Frame Inox	22,5 mm
<b>M1928</b>	Frame Inox	25 mm

### For M1921

<b>M1929</b>	Frame Inox	30 mm
<b>M1930</b>	Frame Inox	35 mm
<b>M1931</b>	Frame Inox	37,5 mm
<b>M1932</b>	Frame Inox	40mm
<b>M1934</b>	Frame Inox	45 mm

**M1935** Trolley for automatic cutter

### Option

- M1937A** extra head 5
- M1937B** extra head 7,5





## Hot chocolate dispenser - Toestel voor warme chocolade - Machine à chocolat chaud

Elegant counter top dispenser specially meant for the mixing and dispensing of thick chocolate and other hot drinks. The display power of the bowl increases sales and profits. The uncomplicated use of the dispenser simplifies your work. Beverage container made of shock-proof, food grade polycarbonate with 3 or 5 liters capacity completely removable even when full of product. Completely removable faucet for a perfect cleaning. Adjustable setting of temperature.



**M1088-B** 5 Liter black  
**M1088-G** 5 Liter gold  
**M1088-S** 5 Liter silver  
**M1088-W** 5 Liter white

**M1089-G** 3 Liter gold  
**M1089-S** 3 Liter silver  
**M1089-W** 3 Liter white

Transparent removable bowls  
 260 x 320 x 490 mm  
 Weight machine 8 kg  
 Adjustable thermostats

## Chocolate Fountain - Chocolade fontein - Fontaine à chocolat

NEW

All fountains are easily and quickly to install (without any tools needed). Because of their shape, spare parts are easily and hygienically to clean. The screw is driven directly (so no risk for the belt-drive to slip or break). CE approval.



Application  
 Height from base to top  
 Diameter of basin  
 Maximum volume  
 Minimum volume (for good flow)  
 Capacity  
 Digital display  
 Security "Low Temp" and "Overload"  
 Removable tank  
 Removable cable  
 Transport crate

**M1288**  
 Tea-rooms, hotels, intimate parties  
 57 cm  
 30 cm  
 3 kg  
 1,5 kg  
 ca. 40 persons  
 Yes  
 Yes  
 No  
 Yes  
 No

**M1289**  
 Hotels, private parties, small events such as congress etc.  
 80 cm  
 41 cm  
 6 kg  
 3 kg  
 ca. 120 persons  
 Yes  
 Yes  
 Yes  
 Yes  
 upon request + extra cost

## Hot topping dispenser

NEW



**M1960**  
 Hot topping dispenser  
 Warm-bath warmer with temperature-controlled thermostat and wrap-around heating element for accurate, even heating.  
 Stainless steel pump offers 30 ml portion; adjustable in precise 3,7 ml increments.  
 Insert M1960A not included

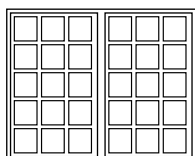
**M1960A**  
 Insert for hot topping dispenser 2,8 l

## Waffle machine - Wafelijzer - Machine à gaufres

Besides chocolates, Belgium is also known worldwide for its delicious waffles. A waffle is a batter or dough-based cake cooked in a waffle iron. The "**Belgian waffle**" is a type of waffle, identified by its larger size, lighter batter and higher grid pattern which forms deep pockets and has larger squares. In Belgium, there are a number of different types of waffle, including the Brussels waffle and the Liège waffle. Waffles can be eaten plain or sprinkled with powdered sugar. Depending on the region they may be eaten with various toppings.

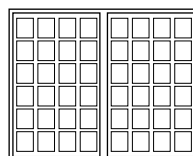
The **Brussels waffles** are prepared with a yeast-leavened batter. It is generally lighter, thicker, and crispier and has larger pockets compared to other waffle varieties. They are easy to differentiate from Liège Waffles by their rectangular sides. In Belgium, most waffles are served warm by street vendors and dusted with confectioner's sugar though in tourist areas they might be topped with whipped cream, soft fruit or chocolate spread.

The **Liège waffle** (from the city of Liège) is a richer, denser, sweeter, and chewier waffle. Invented by the chef of the prince-bishop of Liège in the 18th century as an adaptation of brioche bread dough, it features chunks of pearl sugar, which caramelizes on the outside of the waffle when baked. It is the most common type of waffle available in Belgium and is prepared in plain, vanilla and cinnamon varieties by street vendors across the nation.



### M1950

Brussels waffle machine  
2 reversible plates 173x100xH28 mm  
lay out plate: 3x5  
stainless steel body  
security switch  
adjustable temperature: 70° - 300°  
cast iron plate  
230 V - 1800 W  
380x325x250 mm  
17kg



### M1951

Liege waffle machine  
2 reversible plates 147x93xH32 mm  
lay out plate: 4x6  
stainless steel body  
security switch  
adjustable temperature: 70° - 300°  
cast iron plate  
230 V - 1800 W  
380x325x250 mm  
17kg

## Ice Cream Machine - IJsmachine - Machine à glace

These ice cream machines are intended for professional users looking for to start the artisan production of high quality ice cream.

M1940 is highly recommended for those who want the highest quality ice cream in a small production. The production capacity of 0.75kg in 30 minutes is ideal for home made ice cream, special flavours and fillings for ice cream bonbons.

M1941 is recommended for those who want the highest quality ice cream in a small or medium production. The production capacity of 1kg in 15 minutes is perfect for ice cream for restaurants, hotels, chocolate makers and fillings for ice cream bonbons.

Includes free recipe booklet.



### M1940

Rating 230V 50Hz  
120V 60Hz  
1 Phase  
Hermetic Compressor 100% CFC free  
Power 250W  
Max qtt ingredients 0.750 kg  
Max Production/Hour 1.5 kg  
Churning Time 20 - 40 min  
Appliance Body Stainless Steel  
Dimensions 34x41x23cm  
Net Weight 15.5kg



### M1941

Rating 220-240V 50Hz  
120V 60 Hz  
1 Phase  
Hermetic Compressor 100% CFC free  
Power 450W  
Max qtt ingredients 1 kg  
Max Production/Hour 4 kg  
Churning Time 15 min  
Appliance Body Stainless Steel  
Dimensions 47x49x37  
Net Weight 26kg

## Balance - Weegschaal - Balance



**M1130A**  
0,05 gr - 250 gr  
(pro 0,05 gr)

**M1130B**  
0,1 gr - 500 gr  
(pro 0,1 gr)



Electronic scale  
stainless steel platform 230x190 mm  
operates on batteries for use anywhere  
with zero key and tara key (pro 1 gr)

**NIW02** 3 kg  
**NIW03** 6 kg  
**NIW04** 15 kg  
**NIW05** 30 kg

## Thermometer - Thermometer - Thermomètre



**M1170**  
Baumometer



**M1171**  
Holder for  
baumometer



**M1173**  
Sugar thermometer



**M1174**  
Digital thermometer  
(-50°C to +300°C)  
Battery included



**M1172**  
Refractometer  
Double scale:  
0- 50°  
50-80°



**M1176**  
Thermo-Hygrometer



**S5201**  
with heat-resistant (up to 220° C)  
power cord, HACCP approved and  
calibrated



**M1189**  
Food thermometer 2 in 1  
Instrument with safe and flexible probe for measurements in depth  
and with an infra-red probe for quick and contactless measurements.  
Particularly appropriate to quickly control temperature at reception  
of goods, charges, etc.



## Pastry Spatula - Paletmes - Palette



**M1180**  
180 mm

**M1181**  
230 mm

**M1182**  
250 mm



## Pallet Knife - Steekmes - Palette



**M1186**  
triangle  
120 mm



**M1187**  
triangle  
150 mm



**M1190**  
150 mm



**M1191**  
200 mm

## Spatula - Spatel - Spatule



**M1183** 420 mm  
**M1184** 240 mm  
Scraper: polystyrene  
Handle: polystyrene



**S1552** 330 mm  
Scraper: Rubber  
Handle: polystyrene



**S1556** 265 mm  
**S1557** 340 mm  
Up to +260 °C  
Non-slip hook  
Scratch resistant



**M1211** 400 mm  
Made of polycarbonate  
Heat resistant up to 220°C



**S1525** 250 mm  
**S1550** 500 mm  
Made of polyamide/nylon, reinforced  
fibreglass  
Heat resistant up to 220°C

## Dough scraper - Deegschrapper - Râcloir

10 pieces/package



**M1192**  
116 x 78 mm  
made of ABS, ivory



**227352**  
128 x 90 mm  
asymmetrical  
made of ABS, ivory



**227356**  
151 x 102 mm  
cream scraper  
made of ABS, ivory



**227360 (1 pc)**  
112 x 78 mm  
comb  
made of ABS, ivory



**227363 (1 pc)**  
204x151mm  
bowl  
made of ABS, ivory



## Dipping Forks - Pralineervorken - Broches à tremper



**M1101**  
2-prong  
9mm



**M1103**  
2-prong  
13mm



**M1104**  
3-prong



**M1105**  
4-prong



**M1106**  
Ø 18mm



**M1109**  
oval



**M1110**  
triangle



**M1111**  
spiral

**M1107**  
Ø 20mm

Ø = outside Ø

## Kit Dipping Forks - Kit Pralineervorken - Broches à tremper



### M1563

set of 10 pieces: 1 fork each  
round (Ø 14, 16, 18, 20 mm) triangle,  
spiral and drop, 2-, 3-, 4-points  
stainless steel and plastic handle  
suitcase: plastic  
240 x 195 x 45 mm

## Trufflefork - Truffelvork - Fourchette à truffes



### M1100

Large truffle fork for dipping all kinds of sweets in chocolate. Thanks to its large surface you are able to dip several pieces in one time. The fork also has a small lever on the back in order to push out the dipped product.

## Whisk - Garde - Fouet



- S1613** 250 mm
- S1614** 350 mm
- S1615** 450 mm

Black handle made of "exoglas"  
wires stainless steel  
heat resistant up to 220°C  
water proof, easy handling  
wire thickness 1,8 mm, 16 wires

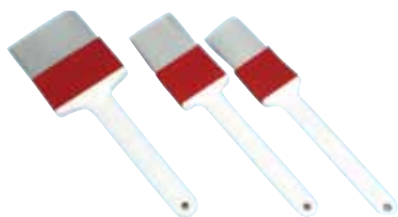
## Mixing bowl - Mengkom - Bassin



- M1022A** 2,5 Liter
- M1022B** 4,5 Liter
- M1022C** 6 Litre

Made of PP, natural white  
break resistant  
hygienic  
stackable  
usable also for micro-wave

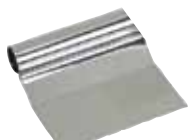
## Pastry brushes - Uitstrijkborstels - Pinceaux de cuisine



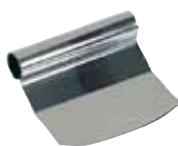
- S3360** 400 mm
- S3361** 600 mm
- S3362** 750 mm

Stick made of polyethylene, nylon bristles

## Chocolate grater - Chocolade rasp - Râpe à chocolat



- M1565**  
made in stainless steel  
120x115 mm  
thickness 0,8 mm  
flat



- M1566**  
made in stainless steel  
120x110 mm  
thickness 0,8 mm  
oblique



- M1572**  
fine  
340x80x10 mm



- M1573**  
coarse  
340x60x10 mm



## Funnel - Trechter - Entonnoir



**M1121**  
Holder not included  
Ø 190 x 230 mm  
Manual control  
Stainless steel made  
Ø nozzles: 4 and 8 mm  
Ideal for jelly  
Capacity: 1,9 L



**M1122**  
Holder not included  
Dosing funnel with adjustable  
shot weight



**M1123**  
Holder  
Ø 140 x 185mm

## Pastry bags - Spuitzakken - Poches



**SP40NH** 400 mm  
**SP46NH** 460 mm  
**SP50NH** 500 mm

heavy nylon fabric with special coating  
food safe  
welded seam  
with welded hanger  
without upper seam and without reinforced tip  
useable several times  
impermeable

## Disposable pastry bags - Wegwerp spuitzakken - Poches jetables



The Blue pastry bags guarantee efficiency and optimal food safety. Made for professional use is HACCP certified. This innovative product is composed by 3 different layers:  
1. Inner glossy layer assures fluency of the filling.  
2. Strong layer in between provides strength and endurance.  
3. External layers provides strong grip.

**S1740**  
M: Size 460x260 mm 100 pcs per roll , thickness 75 micron

**S1755**  
L: Size 530x280 mm 100 pcs per roll , thickness 75 micron

**S1765**  
XL: Size 590x280 mm 100 pcs per roll , thickness 75 micron

The Green pastry bags are recommended for chocolate.

**NEW**



**S1840**  
M: Size 460x260 mm 100 pcs per roll , thickness 75 micron

**S1855**  
L: Size 530x280 mm 100 pcs per roll , thickness 75 micron

**S1865**  
XL: Size 590x280 mm 100 pcs per roll , thickness 75 micron

## Set of decorating nozzles - Set spuitmondjes - Set de douilles



**S1926** 29 pieces small  
height 30 mm  
nickel-plated, with adapter  
box made of plastic



**S1952** 55 pieces small  
height 30 mm  
nickel-plated, with adapter  
box made of plastic



**S1936** 38 pieces big  
height 50 mm  
stainless steel, with adapter  
box made of plastic

## Cutters - Uitstekers - Découpoirs



**M1136**  
Ø 25 mm



**M1137**  
Ø 30 mm



**M1138**  
30x22 mm



**M1140**  
22x22 mm



**M1142**  
31x20 mm



**M1143**  
25x28 mm



**M1144**  
19x34 mm



**M1145**  
29x27 mm



**M1146**  
33x20 mm



**M11471**  
29x23 mm



**M11472**  
25x20 mm



**M11473**  
27x25 mm

## Set of pastry cutters - Set uitstekers - Set de découpoirs

Stainless steel  
Thickness: 0,4-0,5 mm  
Height: 30 mm  
Ø 30, 40, 50, 60, 70, 80, 90, 100, 110 mm



**S02004**  
round, plain



**S02005**  
round, serrated

Stainless steel  
Thickness: 0,4-0,5 mm  
Height: 30 mm  
Ø 37, 51, 64, 82, 95, 110, 122, 134, 149 mm

**NEW**



**S02006**  
star

Stainless steel  
Thickness: 0,4-0,5 mm  
Height: 30 mm  
Ø 35, 42, 51, 68, 80, 90, 100, 110 mm

**NEW**



**S02007**  
heart

Stainless steel  
Thickness: 0,4 mm  
Height: 30 mm  
Ø 42, 53, 61, 71, 80, 90, 103, 110, 124 mm

**NEW**



**S02008**  
triangle

Stainless steel  
Thickness: 0,4 mm  
Height: 30 mm  
Ø 25, 32, 38, 45, 50, 58, 67, 74, 82 mm

**NEW**



**S02009**  
square

Stainless steel  
Thickness: 0,4 mm  
Height: 30 mm  
Ø 40, 54, 67, 80, 93, 105, 118, 133, 149 mm

**NEW**



**S02010**  
flower



## Königsberger cutter



**M1153**

combination: heart, round, flower

## Hand cutter - Rij uitsteker - Découpoir



- **M1169** Ø 24 mm
- ◌ **M11692** Ø 24 mm
- **M11693** Ø 24 mm
- ♥ **M11694** Ø 24 mm

## Cookie Dough Cutter - Koekjesdeegsnijder - Trancheuse pour pâte à biscuit

**NEW**



**M1048**

The Cookie Dough Cutter is made for cutting round or cornered doughs. The cutting size is 6,5mm, the dough rope 40 mm, length 390 mm.

The Cookie Dough Cutter can be delivered with one round and one cornered moulds, two round moulds, two cornered moulds or one bigger and one smaller mould.

The bearing block (base) consists of anodized aluminium, all other parts are made of stainless steel.

Accessories: 1 roll of wire, screws, tools.



## Stamps - Stempels - Tampons



**M1154**

"Easy Fleur"

Black box containing 12 aluminium stamps covered in nickel.

They allow to make sugar or chocolate decorations by dipping the stamps. It is possible to dip 2 or 3 times before you need to cool them again. Easy and quick for a bright effect.

Dimensions box: 32.5 x 21 cm



## Structured sheets - Reliëfvellen - Feuilles structurées

Every article is composed by 15 pcs of the same shape and is coming in 2 sizes:

**SS001M** 360 x 340 mm

**SS001L** 360 x 640 mm



**SS001M**  
**SS001L**



**SS002M**  
**SS002 L**



**SS003M**  
**SS003L**



**SS004M**  
**SS004L**



**SS005M**  
**SS005L**



**SS006M**  
**SS006L**



**SS007M**  
**SS007L**



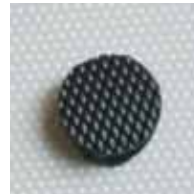
**SS008M**  
**SS008L**



**SS009M**



**SS010M**  
**SS010L**



**SS011M**  
**SS011L**



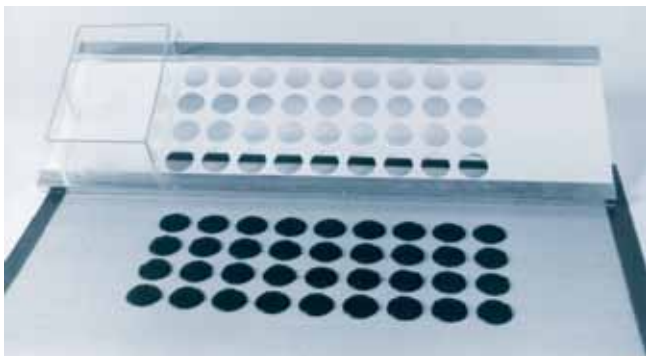
**SS012M**  
**SS012L**



**SS013M**  
**SS013L**



## Chocolate stencil - Sjabloon met rakel - Pochoir chocolat



**M1151**

Device for stencil

Made of polycarbonate

Stencil: ±200x570mm

○ **M1148**  
Ø 25x2mm  
Included M1151

○ **M1148A**  
Ø 20x2mm  
Included M1151

○ **M1149**  
Ø 30x2mm  
Included M1151

○ **M1150**  
Ø 40x2mm  
Included M1151

○ **M1152**  
ovalx2mm  
Included M1151

## Rubber Mats - Rubbermatten - Chablons en caoutchouc



Rubber made  
380 x 600 mm

**M1155**  
Ø 26 x 2 mm

**M1158**  
Ø 60 x 2 mm

**M1161**  
Ø 50 x 3 mm

**M1164**  
Ø 30 x 5 mm

**M1156**  
Ø 30 x 2 mm

**M1159**  
Ø 26 x 3 mm

**M1162**  
Ø 60 x 3 mm

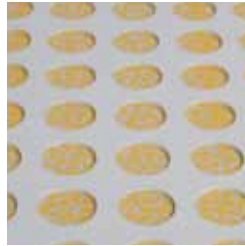
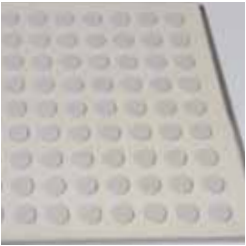
**M1165**  
Ø 50 x 5 mm

**M1157**  
Ø 50 x 2 mm

**M1160**  
Ø 30 x 3 mm

**M1163**  
Ø 26 x 5 mm

**M1166**  
Ø 60 x 5 mm



## Chocolate stencil - Sjabloon - Pochoir chocolat

Rubber made  
300x400x2 mm



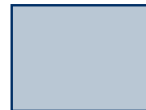
**LS067**  
15 x 45 mm  
stencil with 77 prints



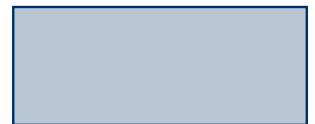
**LS087**  
46 x 22 mm  
stencil with 56 prints



**LS082**  
48 x 29 mm  
stencil with 42 prints



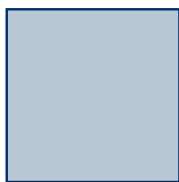
**LS100**  
30 x 40 mm  
stencil with 49 prints



**LS076**  
35 x 83 mm  
stencil with 24 prints



**LS095**  
35 x 35 mm  
stencil with 48 prints



**LS081**  
60 x 60 mm  
stencil with 20 prints



**LS054**  
40 x 50 mm  
stencil with 30 prints



**LS018**  
40 x 72 mm  
stencil with 20 prints



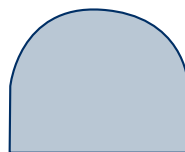
**LS013**  
125 x 55 mm  
stencil with 10 prints



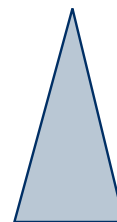
**LS023**  
25 x 55 mm  
stencil with 35 prints



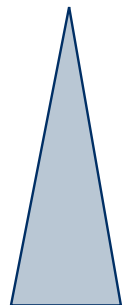
**LS063**  
25 x 90 mm  
stencil with 28 prints



**LS001**  
65 x 80 mm  
stencil with 15 prints



**LS031**  
30 x 60 mm  
stencil with 35 prints



**LS068**  
30 x 80 mm  
stencil with 36 prints



### Caramel Rulers - Dikte latten - Règles à fondant



**M1070**  
20 x 3 x 500 mm

**M1071**  
20 x 5 x 500 mm

**M1072**  
20 x 8 x 500 mm

**M1073**  
20 x 10 x 500 mm

**M1074**  
20 x 12 x 500 mm

**M1075**  
20 x 15 x 500 mm

**M1076**  
30 x 20 x 500 mm

### Stainless Steel Frame - Inox kader - Cadre en acier inoxydable



**M1081**  
375 x 375 x 10 mm

**M1082**  
375 x 375 x 15 mm

**M1083**  
375 x 375 x 20 mm

**M1084**  
375 x 375 x 25 mm

**M1085**  
375 x 375 x 30 mm



**M1086**  
210 x 210 x 40 mm

### Polycarbonate frames - Set polycarbonaat kaders - Set de cadres en polycarbonate



**M1080**  
8 pieces  
440 x 350 x 3 mm OUTSIDE  
360 x 270 x 3 mm INSIDE



## Showpeels - Showpeels - Showpeels

Showpeels are thin silicon sheets with pre-embossed patterns on one side.

Just cut out the pattern, dip it in hot isomalt, then peel back the silicon revealing an intricate pattern ready for use. Few drops of colour in your isomalt is enough to give your showpiece a crystal-like look. Airbrush some dark highlights around the outer edges and your sculpture will show its best detail.

When transparency is not needed, use it with chocolate, pressed pastillage or fondant.

Showpeel mats are 210x110 mm.



ST001



ST004



ST005



ST006



ST007



ST009



ST011



ST013



ST016



ST017



ST019



ST021



ST023



ST029



## Food jelly for moulds - Gel voor vormencreatie - Gel alimentaire pour le moulage

### COL4005

Reusable jelly for making moulds. The food jelly allows you to create your own mould for chocolate! If you have a model and you want to make it into chocolate this is what you need.

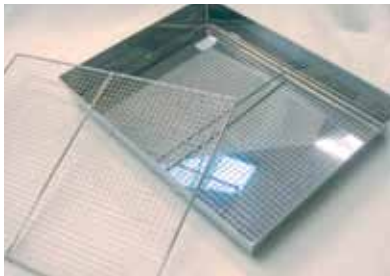


How to proceed:

1. Melt the jelly into the microwave till the product is completely liquid.
2. Grease your model with vegetable oil.
3. Put the model into a container.
4. Coat entirely the model with the jelly and wait till it is hardened.
5. Remove the model from the hardened jelly by using if necessary a cutter.
6. Close again the mould obtained with an elastic (rubber band), then pour the chocolate and wait till it is hardened.
7. Carefully remove the chocolate model, and then proceed with final decoration.

Once you produced your mould the jelly is reusable again, if you indeed prefer to preserve your mould, wrap it with plastic film without air and far away from humidity and warm/heating sources.

## Candying tray & grid - Kandizeerbak & grill Candisoire & grille



**M1090**  
Candying tray  
400 x 300 x 60 mm

**M1091**  
Candying grid  
290 x 390 mm

**M1092**  
Candying grid  
275 x 375 mm

## Coating grill - Doorhaalgrill Grille à tremper



**M1095**  
Coating grid  
Ø 190 mm

**M1096**  
Coating grid  
250 x 150 mm

**M1097**  
Coating grid  
350 x 150 mm

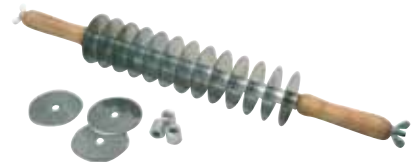
## Caramel cutter - Karamel snijrol - Rouleaux à bonbons



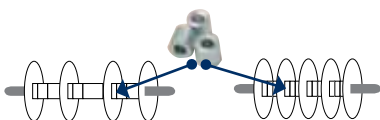
**M1232**  
600 mm  
16 knives (adjustable)  
alu/stainless steel  
inserts of 5, 10 and 15 mm



**M1233**  
380 mm  
16 knives (adjustable)  
alu/stainless steel  
inserts of 5 and 15 mm



**M1218**  
21 knives



Remark:  
Easily to change the distance between the different knives  
Extra knives and inserts available on request

## Sugar kit - Suikerset - Set à sucre



### MSUGARK

The SUGAR KIT it is a complete set of articles to start playing with sugar. You can become a sugar artist by using all the items of the kit: the lamp, the pump, the scissors, the fire lamp, the sugar thermometer, one silicon mold for flower, the latex gloves, 3kg of isomalt, 200 gr of silicon gel, 5 mix colours for sugar, the stainless steel working table.



## Professional equipment for sugar - Professioneel materiaal voor suiker Matériel professionnel pour sucre



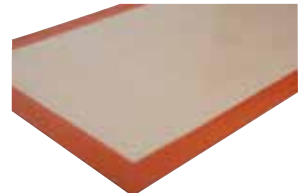
**SU007**  
Hot blower



**SU008**  
Spirit lamp



**SU033**  
Latex gloves  
1 set



**S2480**  
Silicon mat  
300x400 mm



**SU031** Sugar pump  
**SU032** Double sugar pump



**SU0001**  
Isomalt, 1 kg



**SU022**  
Torch



**SU030**  
Lamp



**M1172**  
Refractometer  
Double scale: 0- 50°  
50-80°



**M1173**  
Sugar thermometer



**M1154**  
"Easy Fleur"  
Set of 12 stamps

## Professional equipment for marzipan - Professioneel materiaal voor marsepein - Matériel professionnel pour pâte d'amandes



**M1279**  
Press for marzipan moulds



**MAM1001**  
Kit composed by 12 different sticks



**MAD2844**  
Apple leaf  
plastic  
50 mm  
100 pcs



**MAD2864**  
Pear leaf  
100 pcs



**MAD00834**  
Strawberry leaves  
plastic  
720 pcs



**MAD00839**  
Carrot steel  
288 pcs



**MAD00297**  
Broom  
130 mm  
100 pcs



**S1304**  
Professional airbrush  
Nozzle Ø 0,2 mm  
Fluid cup capacity: 0,5 cc



**S1305**  
Professional compressor for airbrush  
Manual pressure control. 6 bar (86 PSI)  
Oil Less



Colours: see page 53

**S1303**  
Airbrush Kit complete: S1304+S1305

## Marzipan moulds - Marsepeinvormen - Moules pour pâtes d'amandes



**MAP2002**  
40 gr



**MAP2004**  
2 à 20 gr



**MAP2103**  
2 à 20 gr



**MAP2010**  
45 gr



**MAP2014**  
2 à 15 gr



**MAP2016**  
40 gr

More models available on [chocolateworld.be](http://chocolateworld.be)



## Presentation trays - Displays schotels - Plateaux pour présentation



Size 170x170mm

**SIL9022** Black tray

**SIL9023** Silver tray

**SIL9024** Champagne tray



Size: 230x170mm

**SIL9041** Black tray

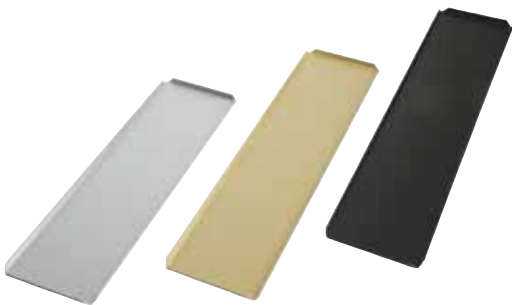
**SIL9042** Silver tray

**SIL9043** Champagne tray



Size: 170x170mm

**SIL9045** Transparant



Size: 500x100mm

**SIL9046** Black tray

**SIL9047** Silver tray

**SIL9048** Champagne tray

Other sizes on request



Interlayer for presentation trays

**SIL9025**

160x160mm

**SIL9044**

230x160mm

## Cotton gloves Katoen handschoenen Gants en cotton



**SIL9019** Gloves small / 10pcs

**SIL9020** Gloves medium / 10pcs

**SIL9021** Gloves large / 10pcs

## Cleaning product for moulds Wasproduct voor vormen Nettoyant pour moules



**M1569**

Cleaning fluid for moulds  
5 Liter

**M1570**

Sparkling aid for moulds  
5 Liter

Ask for our mould cleaning/maintenance procedure

## Paper roll for enrobing - Papier voor glaceerband - Papier d'enrobage



**VP0101** 160 mm

**VP0102** 180 mm

**VP0103** 200 mm

**VP0104** 240 mm

**VP0105** 280 mm

**VP0106** 300 mm

Product sold per kg



CW1573

## Gold leaf machine with roll - Apparaat met goudrol - Appareil à rouleau d'or



**M1195**  
Gold leaf machine with roll

**M1196**  
Gold roll

**M1197**  
Gold leaf machine without roll

## Flakes - Vlokken - Éclats



**M1193-G**  
Gold 22 carat flakes 1 gram

**M1194-G**  
Gold 22 carat powder 1 gram



**M1193-S**  
Silver flakes 1 gram

**M1194-S**  
Silver powder 1 gram

## Leaves - Bladeren - Feuilles



**M1198 Gold**  
Gold Leaves 22 Carat  
25 sheets  
80 x 80 mm

**M1199 Silver**  
Silver Leaves  
25 sheets  
80 x 80 mm

## Transfer sheets - Transfertvellen Feuilles de transfert



**M1198-T**  
Goldtransfers 22 Carat  
25 sheets  
80 x 80 mm

## Packaging material - Verpakkingsmateriaal - Emballages



Aluminium sheets / 500gr  
± 80x80mm  
Special size on request

<b>VAAUB</b>	aubergine	<b>VAGRIJS</b>	grey
<b>VABL</b>	blue	<b>VALBL</b>	light blue
<b>VAGE</b>	yellow	<b>VAOR</b>	orange
<b>VAGO</b>	gold	<b>VARO</b>	red
<b>VAGR</b>	green	<b>VAROOS</b>	pink



Aluminium cups

<b>VC0101</b>	cups gold / 1250 pcs
<b>VC0102</b>	cups red / 1250 pcs
<b>VC0103</b>	cups blue / 1250 pcs
<b>VC0104</b>	cups green / 1250 pcs
<b>VC0105</b>	hexagon gold / 1300 pcs
<b>VC0106</b>	corns gold / 1000 pcs



Paper cups  
Ø 60 mm  
1000 pcs/ colour

<b>VV0301R</b>	red	<b>VV0301GR</b>	green
<b>VV0301O</b>	orange	<b>VV0301RO</b>	pink
<b>VV0301GE</b>	yellow	<b>VV0301W</b>	white



Paper cups  
Ø 75 mm  
1000 pcs

**VV0302P** purple



**VC0106E**  
Polycarbonate frame for cups VC0106



Paper sticks  
Ø 3,9 x 104 mm

<b>M1205</b>	Paper sticks per 500 pcs
<b>M1206</b>	Paper sticks per 2000 pcs
<b>M1207</b>	Paper sticks per 14000 pcs



Wooden sticks  
Ø 4x135 mm

**VV0211**  
500 pcs

## Paper cockshaverfeet - Meikeverpoten - Pattes du hanneton



per 50 pcs

<b>M1220</b>	40 mm	<b>M1222</b>	60 mm	<b>M1224</b>	77 mm	<b>M1226</b>	115 mm	<b>M1228</b>	155 mm
<b>M1221</b>	50 mm	<b>M1223</b>	62 mm	<b>M1225</b>	96 mm	<b>M1227</b>	130 mm	<b>M1229</b>	190 mm

## Boxes for pralines - Verpakkingen voor pralines - Ballotins



Ballotin natural



Ballotin white



Ballotin gold



Alumium goldsheets

**SIL9026** natural 2 pcs / 50 pcs  
**SIL9027** natural 250 gr / 25 pcs  
**SIL9028** natural 500 gr / 25 pcs  
**SIL9029** natural 1 kg / 25 pcs

**SIL9030** white 2 pcs / 50 pcs  
**SIL9031** white 250 gr / 25 pcs  
**SIL9032** white 500 gr / 25 pcs  
**SIL9033** white 1 kg / 25 pcs

**SIL9034** gold 2 pcs / 50 pcs  
**SIL9035** gold 250gr / 25 pcs  
**SIL9036** gold 500gr / 25 pcs  
**SIL9037** gold 1 kg / 25 pcs

2000 pcs  
**SIL9038** for boxes 250gr  
**SIL9039** for boxes 500gr  
**SIL9040** for boxes 1 Kg

Bottom in PS (made in polystyrene) gold coloured 350 micron  
 Cover in PET (made in polyethylene) transparent 350 micron

Magnet mould references recommended: 1000L01, 1000L04, 1000L10 and 1000L13



**VDL001**  
 2x2  
 Box + cover 4 pralines  
 500 pieces



**VDL002**  
 1x1  
 Box + cover 1 praline  
 1000 pieces



**VDL003**  
 1x2  
 Box + cover 2 pralines  
 1000 pieces



**VDL004**  
 1x3  
 Box + cover 3 pralines  
 1000 pieces



**VDL005**  
 2x3  
 Box + cover 6 pralines  
 500 pieces



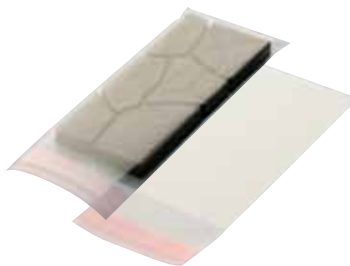
**VDL006**  
 2x4  
 Box + cover 8 pralines  
 500 pieces



**VDL007**  
 3x4  
 Box + cover 12 pralines  
 250 pieces



**VDL008**  
 1x1  
 Box + cover 1 praline  
 1000 pieces  
 Boxes for business cards pralines  
 Magnet mould reference 1000L16



**CFB001**  
 Bags with sticker for 30-50 gr. Bar  
 122x60 mm  
 250 pieces



**CFB002**  
 Bags with sticker for 100 gr. Bar  
 160x75 mm  
 250 pieces



**CFB003**  
 Bags for Lollipop  
 164x71 mm  
 200 pieces



#### **VV0203**

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230x155x28 mm

Black chocolate blister for standard pralines  
15 cavities  
Size of each cavity: 35x35x15 mm

100 pcs



#### **VV0204**

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230x155x28 mm

Black chocolate blister for letter moulds CW1628+CW1629+CW1630  
1 cavity suitable for 18 letters  
Size of the cavity: 163,5x29,5x9 mm

100 pcs



#### **VV0205**

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230x155x28 mm

Black chocolate blister for 1000L20  
2 cavities suitable for 18 pcs total  
Size of 1 cavity: 75x75x12 mm

100 pcs



#### **VV0206**

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230x155x28 mm

Black chocolate blister for 1000L25  
1 cavity suitable for 32 pcs  
Size of the cavity: 168x110x7 mm

100 pcs



#### **VV0208**

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230x155x28 mm

Black chocolate blister for CW1678  
3 cavities suitable for 12 pcs total  
Size of 1 cavity: 70x62x5 mm

100 pcs



**VV0209**

Magnetic box  
 Box + blister + isolation layer  
 181x175x36 mm  
 25 pcs



**VV0202**

Box  
 for ducks (6 pcs CW1640)  
 for chickens (6 pcs CW1656)  
 Transparent PET box + carton inserts (2 sides)  
 207x37x29 mm  
 100 pcs



**VV0214**

Box  
 for bears (6 pcs CW1697)  
 for penguins (6 pcs CW1698)  
 for seals (6 pcs CW1699)  
 Transparent PET box + carton inserts  
 207x37x29 mm  
 100 pcs



**VV0013**

Transparent lid + black bottom (PET)  
 176x117x17 mm  
 100 pcs

**Remark**

The Chocolate World packaging is food approved



**VV0201**  
 Transparant PVC box for flowers  
 460x55x55 mm  
 200 pcs



**CW1550**  
 54x35x17 mm  
 2x6 pc/2 x19 gr  
 275x135x24  
 double mould



**CW1549**  
 54x32x16 mm  
 2x7 pc/2x14 gr  
 275x135x24  
 double mould



**VV0102**  
 Flower stalks for roses  
 200 pcs



**VV0103**  
 Flower stalks for tulips  
 200 pcs



**VV0210**  
 Lolly box  
 Carton  
 36x36x36 mm  
 100 pcs

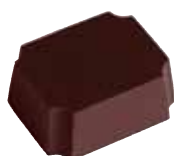
**VV0211**  
 Wooden sticks  
 Ø 4x135 mm  
 500 pcs



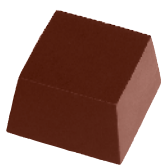
**CW1686**  
 Cavities in mould: 47x33x23 mm  
 Finished product: 33x33x33 mm  
 1x5 pc/2x20,5 gr  
 275x135x28  
 double mould  
 recto/verso



## Magnet moulds • Magneetvormen • Moules magnétiques



**1000L01**  
35x28x14 mm  
3x5 pc/13,5 gr  
275x135x24



**1000L02**  
24x24x14 mm  
4x6 pc/9,5 gr  
275x135x24



**1000L03**  
Ø50x10 mm  
2x5 pc/22 gr  
275x135x24



**1000L04**  
Ø32x14 mm  
3x5 pc/13 gr  
275x135x24



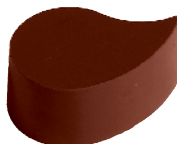
**1000L05**  
35x24x17 mm  
3x6 pc/13 gr  
275x135x24



**1000L06 (\*)**  
36x36x15 mm  
3x6 pc/8 gr  
275x135x24



**1000L07**  
32x32x14 mm  
3x6 pc/10 gr  
275x135x24



**1000L08 (\*)**  
37x25x16mm  
3x6 pc/12 gr  
275x135x24



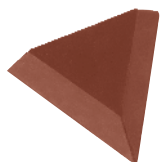
**1000L09**  
48x12x9mm  
4x4 pc/5 gr  
275x135x24



**1000L10**  
32x24x11 mm  
3x6 pc/9 gr  
275x135x24

(\*) not possible to print with Chocolate Artist

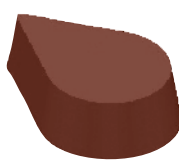




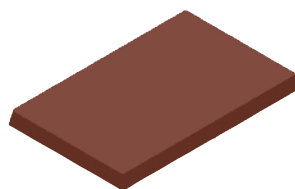
**1000L11 (\*)**  
46x40x15 mm  
3x4 pc/13 gr  
275x135x24



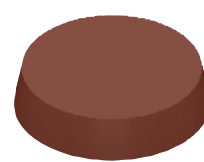
**1000L13**  
30x32x15 mm  
3x6 pc/11 gr  
275x135x24



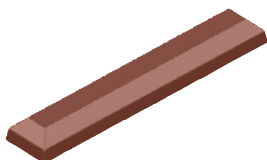
**1000L15**  
37x25x12 mm  
3x6 pc/7 gr  
275x135x24



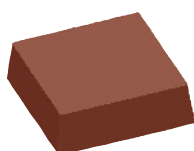
**1000L16**  
85x55x6 mm  
2x2 pc/32 gr  
275x135x24



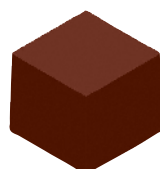
**1000L17**  
32x32x7 mm  
3x6 pc/7 gr  
275x135x24



**1000L18 (\*)**  
80x15x7 mm  
12 pc/8 gr  
275x135x24



**1000L19**  
under 29x29x9 mm  
above 27x27x9 mm  
3x5 pc/9 gr  
275x135x24 mm



**1000L20**  
23x23x20 mm  
3x6 pc/12 gr  
275x135x24



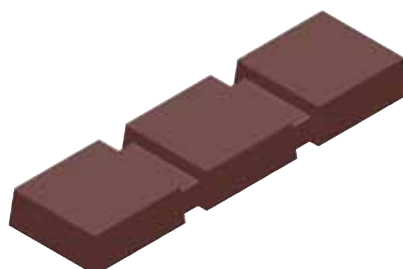
**1000L21**  
24x24x20 mm  
4x6 pc/9,5 gr  
275x135x24



**1000L22**  
45x25x10 mm  
2x7 pc/8,5 gr  
275x135x24



**1000L23 (\*)**  
118x30x13 mm  
1x4 pc/46,5 gr  
275x135x24



**1000L24**  
108x30x11 mm  
1x4 pc/40 gr  
275x135x24



**1000L25**  
27x23,5x13 mm  
4x6 pc/7 gr  
275x135x24



**1000L26 (\*)**  
38x29,5x10 mm  
2x8 pc/7 gr  
275x135x24



**1000L27**  
53x20x12 mm  
3x4 pc/10,5 gr  
275x135x24



**1000L28**  
Ø23x20 mm  
4x6 pc/10 gr  
275x135x24



**1000L29**  
45x32x10 mm  
2x6 pc/10,5 gr  
275x135x24



**1000L30**  
41x24x10 mm  
3x4 pc/11 gr  
275x135x24

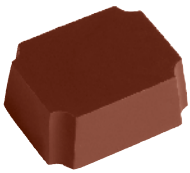


**2000L01**  
59x59x7 mm  
1x5 pc/23 gr  
275x175x24

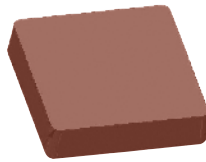


**2000L04**  
63x62x8 mm  
1x4 pc/25 gr  
275x175x24 mm

(\*) not possible to print with Chocolate Artist



**2000L02**  
35x28x14 mm  
4x5 pc/14 gr  
275x175x24  
same model as 1000L01



**2000L03**  
39x40x9 mm  
3x4 pc/16 gr  
275x175x24



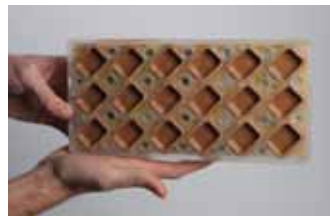
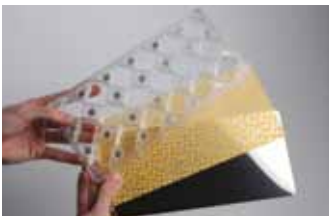
**2000L05**  
27x27x13 mm  
4x6 pc/14 gr  
275x175x24



**2000L06**  
105x50x7 mm  
2x2 pc/45 gr  
275x135x24

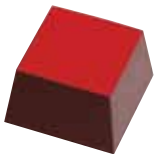
**Standard transfer sheets for magnet moulds**  
**Standaard transfervellen voor magneetvormen**  
**Feuilles de transfert imprimées pour moules magnétiques**

**New  
& larger  
range**

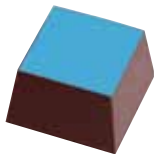


- 1 Insert the precut transfer sheet on the bottom stainless steel plate with the printed cocoa butter side up
- 2 Close the mould: the magnets will keep fixed both sides
- 3 Complete by filling the mould with chocolate as a regular chocolate mould (solid or shell moulding)
- 4 After cooling and demoulding, the design remains on the top of the praline

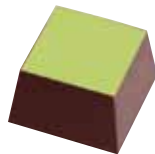
**Full mono colour - Monokleuren - Mono coloré**



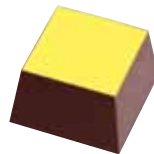
**L0011**  
red



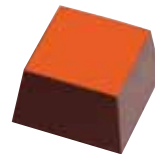
**L0012**  
blue



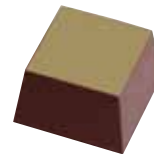
**L0013**  
light green



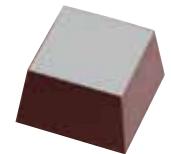
**L0014**  
yellow



**L0015**  
orange



**L0016**  
gold

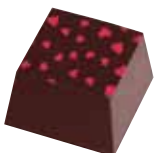


**L0017**  
silver



**L0018**  
white

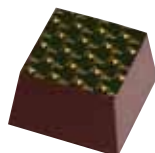
**Valentine - Valentijn - Saint-Valentin**



**L3003**



**L91003**



**L91000**



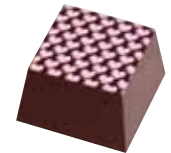
**L6184TV3**



**L51200N25**



**L603323**



**LF003153**



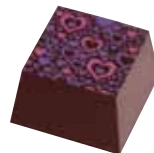
**LF003242**



**LF003325**



**LF003345**

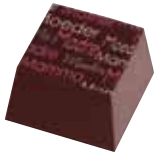


**LF003240**

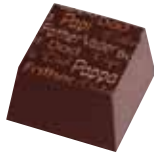


**LF003244**

**Mother's & Father's day - Moeder- & Vaderdag - Fête des Mères et des Pères**



LF009165



LF003217

**Easter - Pasen - Pâques**



LF000642



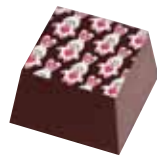
LF003080



LF009164



LF009023



LF009034

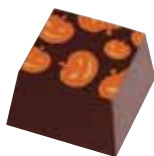


LF000647

**Halloween & Saint-Nicholas - Halloween & Sinterklaas - Halloween & Saint Nicholas**



LF003178



LF003182

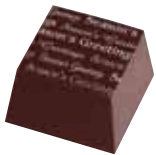


LF000625

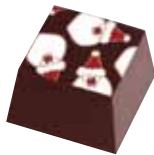


LF003339

**Christmas & New Year - Kerstmis & Nieuwjaar - Noël & Nouvel An**



LF000534



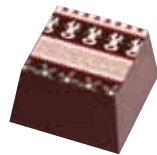
LF006455



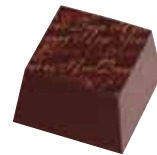
LF003334



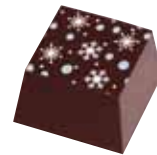
LF003353



LF003247



LF003012



LF003249



L30003



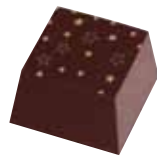
LF003428



LF003072



LF003171



LF000360

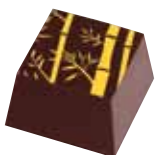


LF004252  
for 1000L02

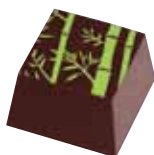


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for 1000L09

**Nature - Natuur - Nature**



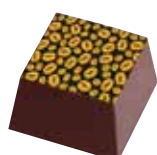
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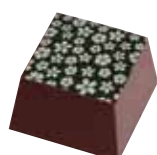
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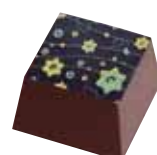
L14001



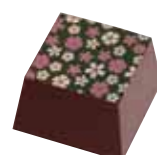
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L30700M



L6240TD



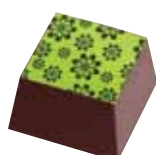
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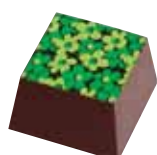
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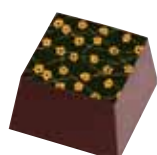
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L6161D4



L61074D



L6074G8



L601902



L610602



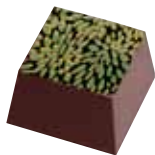
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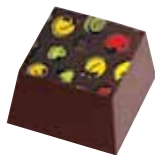
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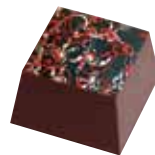
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L6420NAE



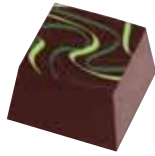
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L62527A3



LF003016



LF002992



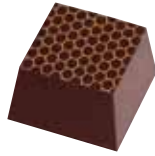
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LF000658



LF009078



LF000484



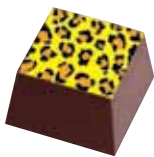
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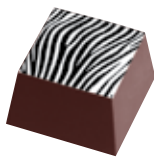
L09612



L09608



L010971



L588002



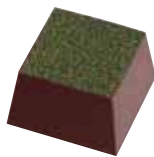
**Abstract - Abstract - Abstrait**



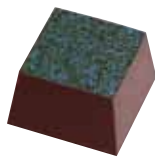
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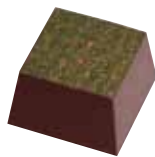
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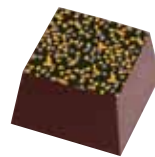
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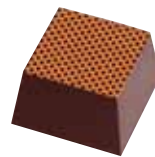
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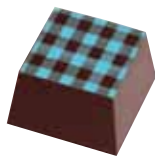
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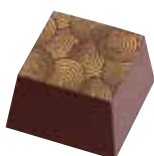
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LF009004



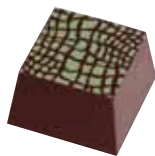
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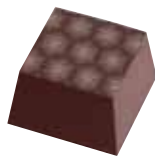
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LF000708



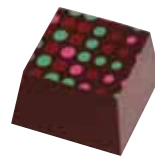
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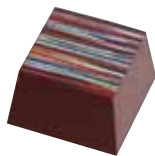
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LF009102



LF009103



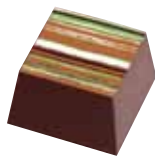
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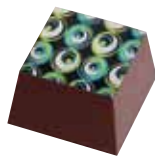
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LF003363



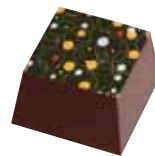
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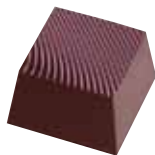
L6160DE2



L6160GD2



L6088GS6



LF003154



LF000622



L6387NN



L30300AE



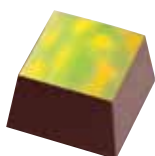
L6043N02N04



L6307N04N14



L6320NNNN



L6306AEN04



L40300N01



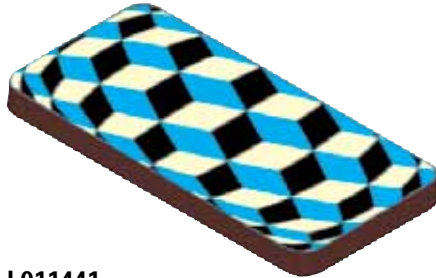
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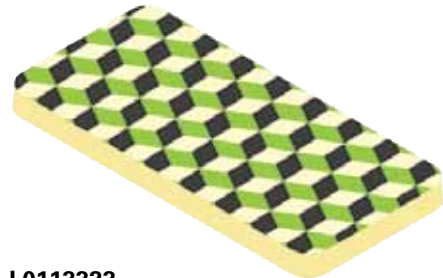
**L09614**

This transfer sheet is made to fit magnetic mould 1000L25



**L011441**

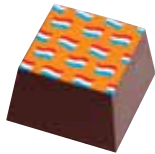
This transfer sheet is made to fit magnetic mould 2000L06



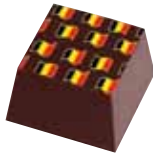
**L0113323**

This transfer sheet is made to fit magnetic mould 2000L06

### Around the world - Rond de wereld - Autour du monde



**L010700**



**L11616**



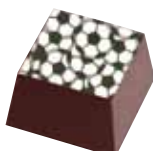
**L011520**

This transfer sheet is made to fit magnetic mould 2000L03

### Toys - Speelgoed - Jouets



**LF000724**



**L154001**



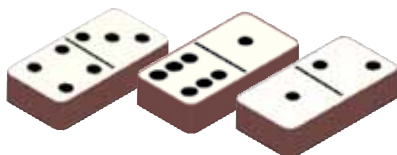
**L09611**

This transfer sheet is made to fit magnetic mould 1000L20



**L09616**

This transfer sheet is made to fit magnetic mould 1000L19



**L011287**

This transfer sheet is made to fit magnetic mould 1000L30



**L010970**

This transfer sheet is made to fit magnetic mould 1000L16



**L011331**

This transfer sheet is made to fit magnetic mould 1000L16

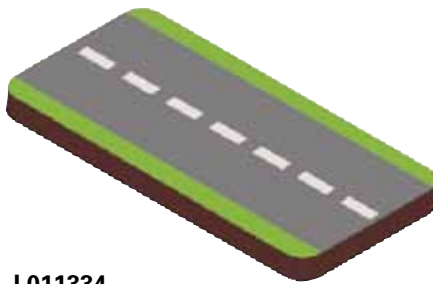


**L011440**

This transfer sheet is made to fit magnetic mould 2000L06



**L010969**  
This transfer sheet is made to fit magnetic mould 1000L20



**L011334**  
This transfer sheet is made to fit magnetic mould 2000L06

## Divers - Diversen - Divers

This transfer sheet is made to fit magnetic mould 1000L19



**LKISSL02**  
Pink



**L09613**  
Gold



**L09606**  
Red



**L09607**  
Black



**L09615**  
Silver



**L011774**  
This transfer sheet is made to fit magnetic mould 1000L29

## Lollipops - Lollies - Sucettes

Every article is composed by 60 sheets having 5 different designs each  
 These transfer sheets are made to fit magnetic mould 2000L01



LOL9K2N



LOLK2NN



LF009107



LF004306



LF004304



LF004305



LF004307



LOL6KNN



LOL0KNN



LOLKNAE



Every article is composed by 60 sheets having 5 different designs each  
 These transfer sheets are made to fit magnetic mould 2000L04.



**LF004285**



**LF004286**

**L011346**

This article is composed by 60 sheets  
 These transfer sheets are made to fit magnetic mould 2000L01



**M1205**

Paper sticks per 500 pcs

**M1206**

Paper sticks per 2000 pcs

**M1207**

Paper sticks per 14000 pcs

**LSTAND**

Stand display for lollipops





## E-Number free - E-nummer vrij - Sans numéro E

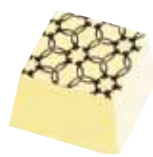
Each design is made with 100% cocoa powder



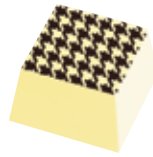
LF009145



LF009148



LF009149



LF009270



LF000681

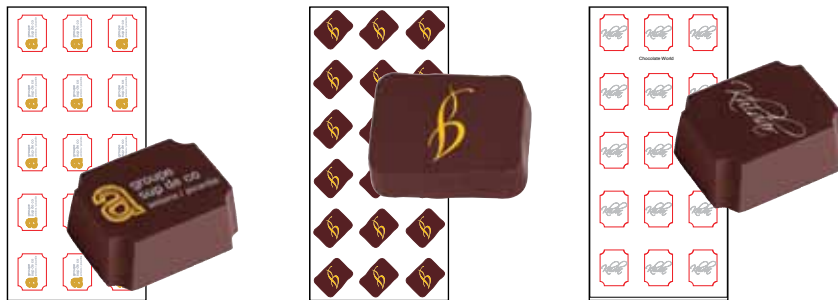
## Exclusive transfers sheets for magnet moulds Exclusieve transfersvellen voor magneetvormen Feuilles de transfert exclusives pour moules magnétiques

This product is highly suggested if you have to produce more than 400 sheets with the same design.

If you wish to use a personalized design for your transfer sheet we can develop it for you. Simply e-mail your design or your logo in electronic format (pdf, jpg, eps, ai, psd, gif, tiff). Then we will come back to you with a layout proposition which will allow you to see the final result. Only after your written confirmation we will proceed with the production. You can use 1 up to 4 colours on a transfer sheet, also gold and silver are available. Please refer to the following list for the colours available.

Important: in case you would like to print a logo, it is necessary to specify the required magnet mould reference.

(1000L01,... see page 39)



## Colours for exclusive transfers

Colours printed on chocolate are different then printed on paper



## "The Key to print your Chocolate" an idea of Chocolate World

For the first time ever by using the software and magnetic moulds you can easily produce personalized printed chocolate. With just a few clicks of the mouse you can place a design perfectly centered to any one of a dozen magnetic moulds. The software is developed to be used with any kind of printer compatible with edible ink. The software is constantly updated with recent new magnet mould shapes and new stencil designs. Printer and edible inks on request.

### Software Features

- Runs on Windows 2000, XP, Vista, and Windows 7.
- Supports all TWAIN compliant scanners.
- Import all major image formats such as jpeg, gif, tiff, and png.
- Automatically position designs for correct printing onto transfer sheets.
- Create text and messages with ease, even add circular text to round chocolate.
- Easily fill entire transfer sheets.
- Includes the ability to apply special effects and crop pictures.
- Remark: 1000L06, 1000L08, 1000L11, 1000L18 and 100L23 are not possible to design in the software (\*)



### ART1001

software + USB security stick

The USB security stick is the key which will allow you to print your own design on the neutral transfer sheet. You need a personal computer and printer working with edible inks.

The USB security stick does not contain any software or data: you can download the software at [www.chocolate-artist.com](http://www.chocolate-artist.com) and this is free of charge. To proceed with the printing on the neutral transfer sheets, your computer will need the USB security stick plugged in (in order to "allow" the printer to use the software).

Chocolate World developed this usb security stick to allow everyone to test the software and its wide range of applications free of charge. So only when you are convinced of the potential of the software and you want to start printing, you can purchase the security stick.



### ART3001

neutral transfer sheets  
100 pcs  
273 x 132 mm

### ART3002

neutral transfer sheets  
100 pcs  
273 x 132 mm

The neutral transfer sheet is the sheet on which you can print your own designs, pictures or logo's. They are made to be used into our magnet moulds. The side to be printed is coated by a thin layer of cocoa butter. This allows the logo or picture to be transferred to the chocolate.



### COL3870AF

White airbrush is ideal to put a first layer on your milk or dark chocolate if you want to print with Chocolate Artist. Standard content: 100 gr

## Pictures • Logo's • Full-colours... all created by yourself!

choose model



place logo and modify text



printing

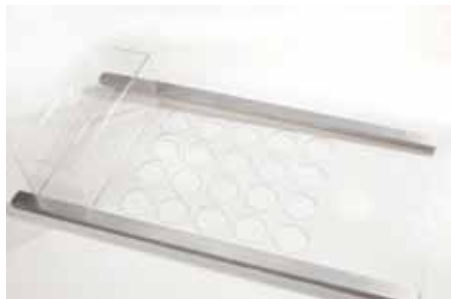


Do you want to know more? Go to [www.chocolate-artist.com](http://www.chocolate-artist.com)  
Take a look at the video and download the software free of charge

## Chocolate Artist for stencils A4 - voor A4 stencils - pour chablonnes A4

With the latest version of Chocolate Artist you can also print on A4!

The software has been updated with the design of the 3 mentioned stencils. Once you browse the desired logo/ picture from your pc and you choose the related stencil, you can print onto A4 neutral transfer sheet ( art.3003). The software will centralize the picture according to the layout of the chosen stencil. Once you've printed the sheet, the prints will perfectly match the cavities of the stencil.



**M1151A4**  
Device for stencil  
Size 210 x 297 mm

-  **ART401** Ø 40 mm
-  **ART402** Ø 40 mm
-  **ART403** 50 x 20 mm

Stencils  
Thickness 2 mm  
Made of polycarbonate and stainless steel  
scroll bars

## Neutral transfer sheets - Neutrale transfersvellen - Feuilles de transfert neutres



for CHOCOLATE use:

- ART3001** cocoa butter sheets, for S1000 moulds (273x132 mm) - 100 pcs
- ART3002** cocoa butter sheets, for S2000 moulds (273x172 mm) - 50 pcs
- ART3003** cocoa butter sheets, A4 format (210x297 mm) - 50 pcs

The plastic sheet is coated by a thin layer of a flavourless mixture specifically made for printing to be easily transferred to chocolate.



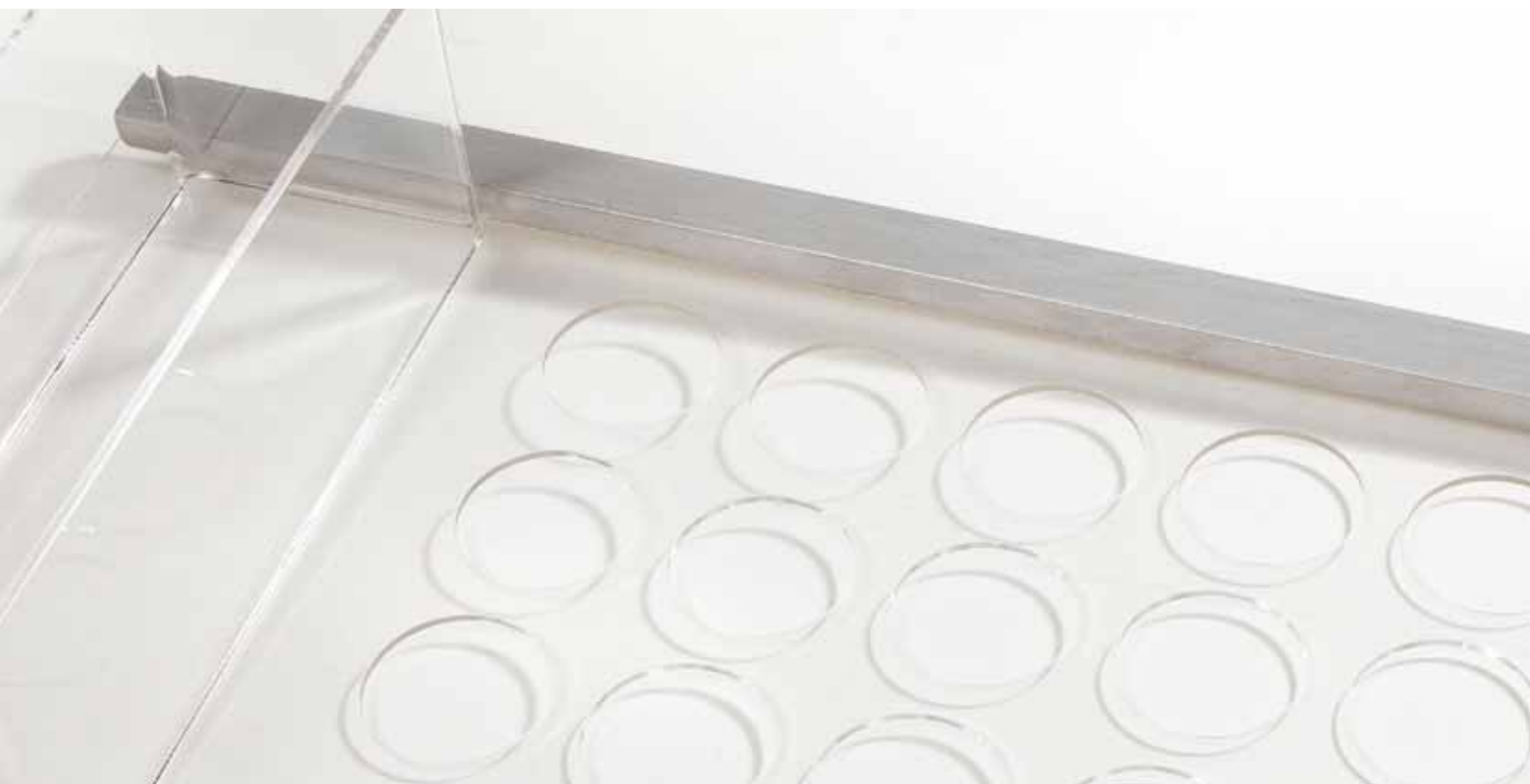
For PASTRY use:

- S4033** sugar sheets, A4 format (297x210 mm) - 24 pcs
- S4037** sugar sheets, A5 format (148x210 mm) - 48 pcs

Sheets can be used in any type of edible printer.

The sheet is a very thin piece of flavourless icing, white in colour and affixed to a plastic backing sheet to make it possible to handle and pass through the printer. When printed, fully dry and removed from the backing sheet, the edible icing is extremely pliable and manageable without cracking or tearing.

Completely safe for human consumption, made from 100% EC approved ingredients. Sheets will last for 12 months if stored as instructed.





CW1622

## AZO FREE colours - AZO FREE kleurstoffen - AZO FREE colorants

Chocolate World proudly presents its collection of AZO free colours, meaning the entire range of our food colourants is 100% AZO-dye free. To explain why we took the decision to ban all AZO-dye containing colourants, it's important to know what AZO dyes are.

AZO dyes are colourless particles, which have been coloured using an AZO compound. Many AZO dyes are non-toxic, although some have been found to be harmful for health.

Some of these AZO dyes are used for the production of food colourants, the so-called 'E-numbers'.

Following E-numbers are known to contain harmful synthetic colourants: E102, E104, E110, E122, E124 and E129.

To preserve the safety of our customers & the final consumer, Chocolate World decided to suspend the sale of any colourant with AZO dye.

*The regulation ( EC ) No. 1333/2008 of the European Parliament and the Council of December 2008 on food additives lays down rules on food additives used in foods, ensuring a high level human health and consumer protection, and provides for rules on the labelling of food additives.*

*e.g. Starting January 2009 all the food products containing above mentioned 'E-numbers', must report on their label the following text: "may have an adverse effect on activity and attention in children".*

## Spray - Spray - Spray



These colours should only be applied on the chocolate after emptying the mould.

Store in a dry and cool place.

Perfect for decoration pieces, sugar-based products and almond pastry. Please make sure that your product to colour is not too cold or too dry. This spray is available in standard and pearl.

Standard content 100 ml

Use: Shake well before use. Apply a homogeneous layer of the spray on the surface from a distance of about 200 mm. The intensity of the colour you can determine yourself by spraying different layers, paying attention to implement short pauses to avoid dripping.

After every use wash the spraying head with hot water.



### Standard

- COL2554AF sky blue
- COL2552AF yellow
- COL2551AF pink
- COL2560AF red
- COL2555AF green
- COL2558AF orange



### Pearl

- COL2004AF silver
- COL2002AF gold
- COL2008AF blue cobalt
- COL2006AF copper
- COL2005AF bronze
- COL2007AF ruby



## Lake powder - Poeder - Poudre



Powder food colouring for the decoration of food, in particular of greasy food, confectionery and fine bakery. Store in a cool, dry place. The powder can be used for various purposes.

Standard content: 25 gr  
Bigger quantity 1 - 20 kg: upon request

Use: Make sure you add small proportions. You can add it directly to the mixture of your dough, or apply with a brush to the surface that needs decorating. Use a soft and dry brush. You can also mix these powders with white chocolate. If you do so, add in moderation, since these colourants are very strong. You can use this for colouring your hollow figure moulds.



- **COL1552AF** yellow E172
- **COL1550AF** orange
- **COL1560AF** red E172
- **COL1551AF** pink
- **COL1554AF** heavy blue
- **COL1562AF** white
- **COL1555AF** green E133-E172
- **COL1569AF** violet
- **COL1570AF** black
- **COL1571AF** ribo yellow



## Pearl powder - Poeder - Poudre



Product for the decoration of food, in particular confectionery and fine bakery. Store in a cool and dry place. This powder can be used for the same purposes as the standard powder, the only difference being the final product. These powders result in a metallic look. Unlike the standard powder, these powders can also be used for your pralines.

Standard content 25gr  
Bigger quantity 1 - 20 kg: upon request

Use: these colours can be applied in 2 different ways:  
You can brush the powder with a soft and dry brush, see page 21, in to the mould or mix it with cocoa butter and spray with the spraying gun.

- **COL1001AF** lustre gold
- **COL1002AF** bright gold
- **COL1003AF** lustre silver
- **COL1004AF** bright silver
- **COL1005AF** bronze
- **COL1006AF** copper
- **COL1007AF** ruby
- **COL1008AF** blue cobalt



## Airbrush - Airbrush - Airbrush



Food colouring for use with airbrush. Intended for the decoration of food. Store in a dry place at room temperature. Best to use with the S1303. Highly recommended for marzipan, cream-based fine bakery products, sugar paste, wafers and cakes.

Two ranges available: standard and pearl.

Standard content: 100 gr  
Bigger quantity : upon request

Use: Make sure the spray gun is clean and perfectly dry. This is very important for a nice and even division of the colour. Hold the spray gun at a 200 mm distance to avoid dripping. You can choose the intensity of the colour by spraying multiple layers, but if you do, implement short pauses to avoid dripping.



### Standard



- COL3558AF orange
- COL3554AF sky blue
- COL3551AF pink
- COL3553AF red
- COL3559AF violet
- COL3555AF green
- COL3550AF lemon yellow
- COL3552AF egg yellow
- COL3556AF chocolate brown
- COL3557AF black

### Pearl

- COL3050AF lemon yellow
- COL3051AF pink
- COL3052AF egg yellow
- COL3053AF bright red
- COL3054AF sky blue
- COL3055AF bright green
- COL3056AF chocolate brown
- COL3057AF black
- COL3058AF orange
- COL3059AF bright violet
- COL3002AF gold
- COL3004AF silver

## Airbrush for chocolate pearl - Airbrush voor chocolade - Airbrush pour le chocolat



These pearled colours are developed for airbrushes to ensure a perfect atomization on the surface of chocolate. Thanks to its new formula, this colourant does not detach from the chocolate surface.

Standard content: 100 gr  
Bigger quantity upon request

Use: Atomize using an airbrush on the part to be decorated until the required tonality is achieved. It is very important shaking the bottle before using the product and carefully clean the airbrush with alcohol after use.



- COL3800AF pearl gold
- COL3801AF pearl silver
- COL3802AF pearl pink
- COL3803AF pearl red
- COL3804AF pearl yellow
- COL3805AF pearl sky blue
- COL3806AF pearl green



## Airbrush for chocolate - Airbrush voor chocolade - Airbrush pour le chocolat



White airbrush is ideal to put a first layer on your milk or dark chocolate if you want to print with Chocolate Artist. Standard content: 100 gr



- COL3870AF white





## Cocoa butter - Cacaoboter - Beurre de cacao



The cocoa butter based colours are made for the decoration of chocolate and other fatty products.

Standard content: 150 gr  
Bigger quantity upon request

Use: Cocoa butter can be spread with a brush directly onto the surface to be decorated. Alternatively the colour can be diluted in chocolate, and then applied onto the surface to be decorated with a spraying gun (M1266) giving a velvet effect.



- COL5001AF white
- COL5002AF blue
- COL5003AF orange
- COL5004AF yellow
- COL5005AF red
- COL5006AF green
- COL5007AF pink



## Cocoa Butter Velvet - Cacaoboter Velvet - Beurre de cacao Velvet



The cocoa butter velvet colours are now made with cocoa butter and real chocolate only ! (Hydrogenated fats are not anymore used)

Cacao butter spray for colouring most of your pastries. Perfect for the decoration of semi-freddo, ice-creams and mousse, but also chocolate pieces. Store in a dry and cool place.

Creates a smooth velvet look. This product is tasteless and will add an extra dimension to your decorations, thanks to the velvet effect and delicate nuances.

Standard content 400 ml

Use: Shake well before use. Make sure that your pastry/piece is not too cold. Please take note that a regular and nice colour can only be obtained by covering the pastry/piece with several thin layers. Keep the spray at a distance of about 200 mm. After every use wash the spraying head with hot water.



- COL2662AF white
- COL2651AF pink
- COL2654AF blue
- COL2655AF green
- COL2660AF red
- COL2652AF yellow
- COL2663AF milk choc
- COL2664AF dark choc
- COL2665AF white choc





### Cool spray

**COL4003**

Ideal product for the instantaneous cooling of sugar-based products and chocolate. Perfect to facilitate your work for chocolate pieces.  
Use: Keep the spray fairly close to your liquid chocolate or sugar for instant solidification. Avoid contact with eyes or fingers.

Standard content: 400 ml

### Shiny Spray

**COL4002**

Ideal product for adding extra shine to your products and preserving them from oxidation.  
Ideal for all your chocolate/sugar/marzipan pieces.

Use: Keep the spray at a distance of about 200 mm and make sure your entire piece is covered to avoid cracking the layer.  
Note that one layer of spray is enough.

Standard content: 400 ml

### Cocoa Spray

**COL4001**

Ideal product for adding a thin layer of cocoa butter on the surface of all your marzipan figurines. Intended to prevent dehydration.

Use: Keep the spray at distance of about 200 mm and make sure your entire piece is covered to avoid cracking the layer. More layers can be applied if desired, but remember to implement short pauses between spraying to avoid dripping.

Standard content: 400 ml

## Marking Pen - Tekenpen - Feutre



These marking pens are made to draw and write with extreme precision on the solid surfaces of chocolates, cakes or confectionary products such as wafer, icing decorations, marzipan, biscuits...



**COL4004AF** Marking pens assorted (8pcs)



**COL4011AF** gold and silver

## Chocolate polish

Coating agents ready for use to polish products coated with chocolate.



**COL4020**  
Shellac polish  
250 ml



**COL4021**  
Arabic gum polish  
250 ml





**COL7001**  
Crystallised violet flowers 1kg

The crystallised violet flower will help you decorating pastries, whipped cream, chocolates, and marrons glacés. It can also be used as a sugar substitute in a cup of tea.  
Serving suggestion: drop a crystallised flower into a glass of champagne. It will gently colour and flavour the drink and after a little while, rise up to the top of your Champagne glass.



**COL7002**  
Violet aroma  
50 ml



**COL7003**  
Violet sugar 1kg  
Flavoured and coloured caster sugar is ideal with fromage frais, crème brûlée and pancakes.  
Useful tip : frost your cocktail glass with a lemon ring and put the sugar on top to give your glass a frost effect.



**COL7004**  
Rose sugar 1 kg





## Aromas - Aroma's - Arômes

**NEW**

Content per bottle: 50 g



**COL6001**  
Basil



**COL6002**  
Lemongrass



**COL6003**  
Sweet mint



**COL6004**  
Ginger



**COL6005**  
Coco



**COL6006**  
Passion fruit



**COL6007**  
Green apple



**COL6008**  
Wild strawberry



**COL6009**  
Lemon skin



**COL6010**  
Sweet orange



**COL6011**  
Black currant



**COL6012**  
Citron



**COL6013**  
Lila



**COL6014**  
Cola



**COL6015**  
Tonka Bean



**COL6016**  
Greek yoghurt



**COL6017**  
Rum



**COL6018**  
Chardonnay white wine



**COL6019**  
Cabernet red wine



**COL6020**  
Eucaliptus



"Belgian Chocolates" by Roger Geerts - The BOOK



Roger Geerts has been a very known teacher in chocolate for already more than 35 years. The book is edited by Chocolate World and translated in 3 languages: Dutch, English and French. It explains about how to make chocolates, and describes in a very detailed way more than 200 recipes.

NEW

**BO001**  
Belgische Pralines  
Dutch language  
New version

**BO003**  
Pralines Belges  
French language  
Old version

NEW

**BO004**  
Belgian Chocolates  
English language  
New version

"Belgian Chocolates" by Roger Geerts - The DVD



The DVD is in 11 languages: Dutch, English, French, German, Italian, Spanish, Portuguese, Russian, Chinese, Japanese and Arab. Roger Geerts explains how to prepare 11 kinds of chocolates, starting with the basic ingredients up to decorating chocolates. Furthermore, he reveals quite a few tricks for moulding chocolates and he shows you how to create the perfect enrobed chocolates.

**DVD01** PAL-version  
**DVD02** NTSC-version

"Belgian Chocolates" by Roger Geerts - The APP

NEW



**APP01**  
App



The 2-book set  
Volume1: Matière chocolat: 144 pages (245x336 mm) an art book with ±95 pictures  
Volume2: Design techniques for chocolate: 416 pages (168x230 mm) ± 1200 illustrations  
This laboratory or workshop guide provides more than 40 original techniques from Stéphane Leroux, explained step-by-step using a combination of text and illustrations.

**BO012** English  
**BO013** Spanish

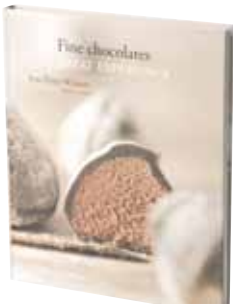
Lotus flower  
10 pcs thermoformed sheets/model  
**T2436 T2636**  
**T2536 T2736**



Praliné - Stéphane Leroux

NEW

**BO046** English  
**BO047** French  
**BO048** Japanese  
**BO049** Dutch



**SIL9508**  
Perfecte pralines  
Dutch

**SIL9508E**  
Fine Chocolates, great experience  
English

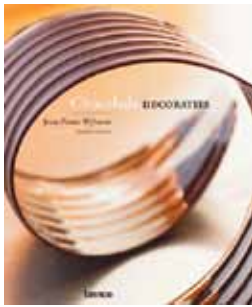
**SIL9508F**  
Petits Chocolats, grande expérience  
French



**NIB233**  
Perfecte Pralines 2  
Dutch

**NIB234**  
Petits Chocolats 2  
French

**NIB235**  
Fine Chocolates 2  
English



**NIB116**  
Décorations en Chocolat  
French

**NIB117**  
Chocolade Decoraties  
Dutch



**NIB262**  
Perfecte pralines 3  
Dutch

**NIB263**  
Petits chocolats,  
grande expérience 3  
French

**NIB264**  
Fine Chocolates,  
great experience 3  
English



**BO045**  
Evolution - Jordi Puigvert  
English & Spanish



**BO042**  
En quete chocolat - Patrick Roger  
French



**NIB282**  
Chocolate Encyclopedie  
Dutch

**NIB284**  
Chocolate Encyclopedie  
French



**BO044**  
Chocolate to Savour - Kirsten Tibballs  
English



**BO020**  
Paco Torreblanca 1  
Paco Torreblanca  
(English-Spanish)



**BO022**  
Sugarworks - Paco Torreblanca  
(English-Spanish)



**BO023**  
Chocolates - Ramon Morató  
(English-Spanish)



**NIB104**  
La Pâtisserie - «Ecole Lenôtre»  
2 languages combined  
(French-English)



**NIB231**  
De Chocolate Codex  
René Goossens  
Dutch



**NIB228**  
Chocolates & confections  
English



**NIB238**  
PH10  
Pierre Hermé  
French  
'extra print soon available'



**BO037**  
Play  
Escuela de pasteleria del  
Gremio de Barcelona  
English



**BO038**  
Willie's Chocolate Bible  
English



**BO041**  
Spirit of chocolate  
English & German

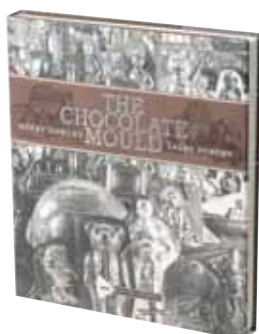


**BO015**  
Cacao - De Chocoladeroute  
Dutch

**BO016**  
Cacao - Les racines du chocolat  
French

**BO017**  
Cacao - The roots of chocolate  
English

**BO018**  
Cacao - Las raíces del chocolate  
Spanish



**BO009**  
Book 'the chocolate mould'  
Book giving the history of the chocolate mould

**BO007**  
Boek 'de chocoladevorm'  
Boek over de geschiedenis van de chocoladevorm

**BO008**  
Livre 'le moule à chocolat'  
Livre sur l'histoire du moule à chocolat

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SIL9508	60	VDL001	35
SIL9508E	60	VDL002	35
SIL9508F	60	VDL003	35
SP40NH	22	VDL004	35
SP46NH	22	VDL005	35
SP50NH	22	VDL006	35
SS001L	25	VDL007	35
SS001M	25	VDL008	35
SS002L	25	VP0101	32
SS002M	25	VP0102	32
SS003L	25	VP0103	32
SS003M	25	VP0104	32
SS004L	25	VP0105	32
SS004M	25	VP0106	32
SS005L	25	VV0013	37
SS005M	25	VV0102	38
SS006L	25	VV0103	38
SS006M	25	VV0201	38
SS007L	25	VV0202	37
SS007M	25	VV0203	36
SS008L	25	VV0204	36
SS008M	25	VV0205	36
SS009M	25	VV0206	36
SS010L	25	VV0208	36
SS010M	25	VV0209	37
SS011L	25	VV0210	38
SS011M	25	VV0211	34
SS012L	25	VV0211	38
SS012M	25	VV0212	5
SS013L	25	VV0214	37
SS013M	25	VV0301GE	34
ST001	28	VV0301GR	34
ST004	28	VV0301O	34
ST005	28	VV0301R	34
ST006	28	VV0301RO	34
ST007	28	VV0301W	34
ST009	28	VV0302P	34
ST011	28		
ST013	28		
ST016	28		
ST017	28		
ST019	28		
ST021	28		
ST023	28		
ST029	28		

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