







Printed January 2016

Every care has been taken in the composition of this catalogue.  
Chocolate World accepts no liability for possible errors.

Deze catalogus is met de grootste zorg samengesteld.  
Chocolate World is niet verantwoordelijk voor eventuele fouten.



Acetate sheets	27
Aromas	54
Automatic guitar cutter	17
AZO FREE colours	50
Balance	20
Boxes for logo pralines	35
Boxes for pralines	35
Candyng tray & grid	31
Caramel cutter	31
Caramel Rulers	30
Chocolate Artist for magnetic moulds	48
Chocolate Artist for stencils A4	49
Chocolate Fountain	18
Chocolate grater	25
Chocolate library	56
Chocolate panning machine	10
Chocolate slicer	12
Chocolate spatula	21
Chocolate spraying cabinet	15
Chocolate stencil	29
Chocolate stencil	30
Cleaning aid for moulds	32
Coating grill	31
Cookie Dough Cutter	27
Cotton gloves	32
Cutters	26
Dipping Forks	23
Disposable pastry bags	26
Dough scraper	22
Easyfill filling machine	9
Electric kettle	12
Flakes	33
Food jelly for moulds	31
Funnel	26
Gold leaf machine with roll	33
Guitar Cutter	16
Hot air blower	12
Hot chocolate milk dispenser	18
Ice Cream Machine	20
Kit Dipping Forks	23
Leaves	33
Magnetic moulds	39
Melting Kettles	6
Melting kettles Autotherm	8
Mixer	12
Mixing bowl	25
Neutral transfer sheets	49
Packaging material	34
Paper cockshaverfeet	34
Paper roll for enrobing	33
Pastry bags	26
Pastry brushes	23
Pipet	34
Planetary mixer	12
Polycarbonate frames	30
Presentation trays	32
Professional airbrush	15
Rubber Mats	29
Scraper	21
Set of decorating nozzles	26
Set of pastry cutters	26
Spatula	22
Spraying gun	14
Stainless Steel Frame	30
Stamps	27
Standard transfer sheets for magnetic moulds	42
Starter Kit	5
Structured sheets	28
Sugar panning machine	11
Thermometer	21
Transfer sheets	33
Trolley	13
Trufflefork	23
Vibrating table	8
Violet	54
Waffle machine	20
Whisk	24
Wood structure stamp	27



Apparaat met goudrol	33
Aroma's	54
Automatisch snijapparaat	17
AZO FREE kleurstoffen	50
Bladeren	33
Chocolade bibliotheek	56
Chocolade fontein	18
Chocolade rasp	25
Chocolade schaafmachine	12
Chocolade spatel	21
Chocolade spuitcabine	15
Deegschrapper	22
Dikte latten	30
Doorhaalgrill	31
Drageerketel	10
Drageerketel	11
Easyfill doseermachine	9
Electrische kookpot	12
Fauxbois	27
Feuilles Rhodoïde	27
Garde	24
Gel voor vormencreatie	31
Helteluchtpistool	12
IJsmachine	20
Inox kader	30
Kandizeerbak & grill	31
Karamel snijrol	31
Karretje	13
Katoenen handschoenen	32
Kit Pralineervorken	23
Koekjesdeegsnijder	27
Magneetvormen	39
Meikeverpoten	34
Mengkom	25
Mixer	12
Neutrale transfervellen	49
Papier voor glaceerband	33
Pralineervorken	23
Presentatie schotels	32
Professionele airbrush	15
Reliëfvellen	28
Rubbermatten	29
Schraper	21
Set polycarbonaat kaders	30
Set spuitmondjes	26
Set uitstekers	26
Sjabloon	30
Sjabloon met rakel	29
Smeltbakken	6
Smeltbakken Autotherm	8
Snijapparaat	16
Spatel	22
Spuitspuit	14
Spuitzakken	26
Standaard transfertvellen voor magneetvormen	42
Stempels	27
Thermometer	21
Toestel voor warme chocolademelk	18
Transfertvellen	33
Trechter	26
Triltafel	8
Truffelvork	23
Uitstekers	26
Uitstrijkborstels	23
Verpakkingen voor pralines	35
Verpakkingen voor logo pralines	35
Verpakkingsmateriaal	34
Violet	54
Vlokken	33
voor A4 stencils	49
voor magneetvormen	48
Wafelijzer	20
Wasproduct voor vormen	32
Weegschaal	20
Wegwerp spuitzakken	26
Pipet	34
Planetary mixer	12
Starter Kit	5



Airbrush professionnel	15
Appareil à rouleau d'or	33
Arômes	54
AZO FREE colorants	50
Balance	20
Ballotins	35
Ballotins pour logo pralines	35
Bassin	25
Broches à tremper	23
Broches à tremper	23
Cabine à pistolet pour chocolat	15
Cadre en acier inoxydable	30
Candisoire & grille	31
Casserole électrique	12
Chablons en caoutchouc	29
Chariot	13
Cuves chauffantes	6
Cuves chauffantes Autotherm	8
Décapeur thermique	12
Découpoirs	26
Easyfill machine à doser	9
Éclats	33
Emballages	34
Entonnoir	26
Feuilles	33
Feuilles de transfert	33
Feuilles de transfert imprimées pour moules aimantés	42
Feuilles de transfert neutres	49
Feuilles structurées	28
Fontaine à chocolat	18
Fouet	24
Fourchette à truffes	23
Gants en coton	32
Gel alimentaire pour le moulage	31
Grille à tremper	31
Librairie chocolat	56
Machine à chocolat chaud	18
Machine à gaufres	20
Machine à glace	20
Mélangeur	12
Moules aimantés	39
Nettoyant pour moules	32
Papier d'enrobage	33
Pattes du hanneton	34
Pinceaux de cuisine	23
Pistolet	14
Plateaux pour présentation	32
Poches	26
Poches jetables	26
Pochoir chocolat	29
Pochoir chocolat pour chablones A4	30
pour moules aimantés	49
Râcloir	48
Râcloir	21
Râcloir	22
Râpe à chocolat	12
Râpe à chocolat	25
Règles à fondant	30
Rhodoïde vellen	27
Rouleaux à bonbons	31
Set de cadres en polycarbonate	30
Set de découpoirs	26
Set de douilles	26
Spatule	22
Spatule à chocolat	21
Stempel voor houtstructuur	27
Table vibrante	8
Tampons	27
Thermomètre	21
Trancheuse	16
Trancheuse automatique	17
Trancheuse pour pâte à biscuit	27
Turbine à praline	10
Turbine à praline	11
Violet	54
Pipet	34
Planetary mixer	12
Starter Kit	5



Version English/Spanish  
Version Dutch/French

**You Tube** 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.



### VV0212

Box containing

M1182 spatula 250 mm

M1174 digital thermometer (-50+300°C)

CW mould 275x135x24 mm

CW disposable pastry bags

CW booklet

CW scraper

1 pc

1 pc

1 pc

1 roll with 16 pcs

1 pc

1 pc

## Make your personalized box

Ask for information : [info@chocolateworld.be](mailto:info@chocolateworld.be)



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



 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

A bain-marie cooker consisting of a hollow stainless steel shell in which water is heated. It allows you to melt chocolate or keep sauces warm on lukewarm temperature.  
Non electrical

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

### M1001 - M1005

Melting kettles completely manufactured out of stainless steel  
Temperature control in degrees (°C) up to 65°C  
Dry electrical heating, without use of water  
Remark: Models might slightly change

New : ventilation is connected to thermostat



→ Insert

### M1001

13 litre  
460 x 340 x 320 mm  
220V / 50/60 Hz compatible  
Monophase / 500W  
Weight: 11,75 kg  
Insert and lid included



→ Lid

→ Insert

### M1002

2 x 5,7 litre  
460 x 340 x 320 mm  
220V / 50/60 Hz compatible  
Monophase / 500W  
Weight: 11,85 kg  
Insert and lid included

### M1012

Insert 13 litre

### M1010

Insert 5,70 litre

### M1017

Lid 13 litre

### M1015

Lid 5,70 litre



→ Insert

### M1003

21 litre  
635 x 340 x 320 mm  
220V / 50/60 Hz compatible  
Monophase / 500W  
Weight: 16,00 kg  
Insert and lid included



→ Lid

→ Insert

### M1004

2 x 9,5 litre  
635 x 340 x 320 mm  
220V / 50/60 Hz compatible  
Monophase / 500W  
Weight: 16,50 kg  
Insert and lid included

### M1013

Insert 21 litre

### M1011

Insert 9,50 litre

### M1018

Lid 21 litre

### M1016

Lid 9,50 litre



→ Lid

→ Insert

### M1005

3 x 5,7 litre  
635 x 340 x 320 mm  
220V / 50/60 Hz compatible  
Monophase / 500W  
Weight: 16,50 kg  
Insert and lid included

### M1010

Insert 5,70 litre

### M1015

Lid 5,70 litre

### M1001-110V

### M1002-110V

### M1003-110V

### M1004-110V

### M1005-110V

110V / 60 Hz available  
Lead time upon request



### M1006 - M1009

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



#### M1006

3 litre  
 Ø 310 x 180 mm  
 110/220V / 50/60 Hz compatible  
 Monophase / 70W  
 Weight: 1,70 kg  
 Insert and lid included



#### M1006/I

Insert 3 litre  
 Ø 240 x 108 mm  
 Insert weight: 0,20 kg



#### M1007

6 litre  
 420 x 320 x 180 mm  
 110/220V / 50/60 Hz compatible  
 Monophase / 140W  
 Weight: 3 kg  
 Insert and lid included



#### M1007/I

Insert 6 litre  
 325 x 265 x 100 mm  
 Insert weight: 0,78 kg



#### M1008

12 litre  
 630 x 390 x 180 mm  
 110/220V / 50/60 Hz compatible  
 Monophase / 140W  
 Weight: 4,70 kg  
 Insert and lid included



#### M1008/I

Insert 12 litre  
 530 x 325 x 100 mm  
 Insert weight: 1 kg



#### M1009

24 litre  
 660 x 410 x 210 mm  
 110/220V / 50/60 Hz compatible  
 Monophase / 280W  
 Weight: 5,80 kg  
 Insert and lid included



#### M1009/I

Insert 24 litre  
 530 x 325 x 150 mm  
 Insert weight: 1,50 kg



## Table Top Temperer - Tafeltempereermachine - Tempéreuse de table



### M1019

Stainless steel insert: 3 litre  
Ø 431 x 305 mm  
220V / 50/60 Hz compatible / Monophase / 100W  
Weight: 9 kg  
Injection moulded polyethylene scraper (dishwasher safe)  
Removable insert and scraper  
Scraper snaps in and out of bowl (additional scrapers available)  
Uses 2-100 watt lamps as heat source  
Cooling fan is suitable for continuous use  
Clear Lexan night/dust cover  
Control panel features:

- Digital temperature read out
- Thermostat controlled heating & cooling
- Motor control on/off switch



**M1019A** Insert  
**M1019B** Scraper  
Other spare parts upon request

### M1019-110V

110V / 60 Hz available  
Lead time upon request

## Vibrating table - Triltafel - Table vibrante



### M1215

Vibrating table for moulds  
490 x 300 x 362 mm  
220V / 50 Hz compatible  
Monophase / 25W  
Weight: 8,60 kg  
Fits on various melting kettles  
On/off switch integrated on the electrical wire

Remark: Melting kettle not included

### M1215-110V

110V / 60 Hz available  
Lead time upon request



## Chocolate Pump



### M1014

Chocolate pump to pump heated chocolate

Compatibel for the following melting kettles: M1001,  
M1003, M1004, M1007, M1008 en M1009  
Easy to desassemble and so easy to clean  
Capacity: 4 kg per minuut  
110/220V  
500 x 200 x 200 mm  
Weight: 3 kg



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



### M1600

Filling machine designed to deposit fillings (hazelnut paste, ganache, chocolate, liqueurs, etc.) in chocolate moulds. Fillings without inclusions.

Funnel of 5 litre volume

400 x 520 x 350 mm

220V / 50/60 Hz compatible / Monophase / 10W

Weight: 17 kg

Doses row by row

Standard execution with 8 movable depositing nozzles of 40 mm length

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

Machine completely manufactured out of stainless steel

Removable tank

Nozzels are electrically heated

Pre-heating: 30 minutes

### M1600T

Filling machine designed to deposit fillings (hazelnut paste, ganache, chocolate, liqueurs, etc.) in truffle shells. Fillings without inclusions.

Same as M1600 but with 7 nozzles of 60 mm length

Special pallet and a central positioning system

### M1600-110V

110V / 60 Hz available

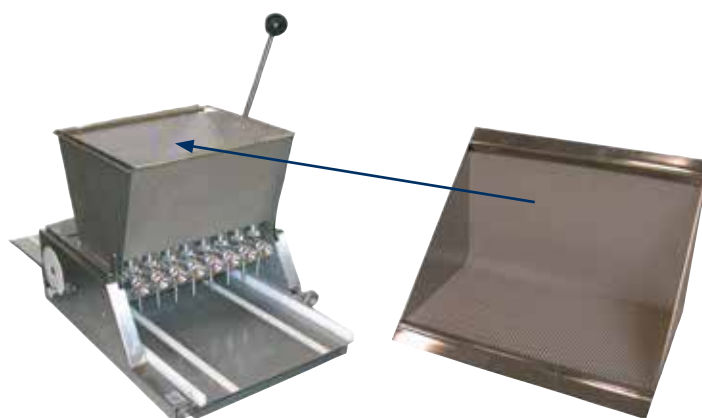
Lead time upon request



### M1600G

Truffle option to be used with M1600

The kit includes 7 nozzles of 60 mm length, a special pallet and a central positioning system



### M1600Z

Sieve to be used with M1600 or M1600T

290 x 280 x 95 mm

Weight: 1 kg

Manufactured out of stainless steel

To filter your fillings from particles before dosing in moulds

Fits perfectly in the funnel of the machine



## Chocolate panning machine - Drageerketel - Turbine à praline



### M1291

7 litre  
 Base: 580 x 690 x 320 mm  
 Bowl: Ø 380 mm  
 220V / 50/60 Hz compatible  
 Monophase / 370W  
 Weight: 36 kg

### M1292

16 litre  
 Base: 580 x 690 x 320 mm  
 Bowl: Ø 500 mm  
 220V / 50/60 Hz compatible  
 Monophase / 370W  
 Weight: 42 kg

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

The panning machine is ideal for small to medium-scale operations. The unit is completely manufactured out of stainless steel and is equipped with an effective and silent speed control.

The panning machine has been patented because of special features, which includes:

- its compact size
- its unique bowl installation system

The panning machine is suitable for a variety of applications.

They are equipped with an integrated high-performance fan and hose that feeds filtered air into the bowl when wanted. The silicon cooling-air tube is (re-)movable to facilitate the processing of the product.

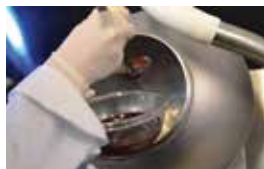
The bowl is easy to disassemble, interchangeable and easy to clean, also the filter of the cooling fan is washable.

Additional bowls upon request.

### M1291-110V

### M1292-110V

110V / 60 Hz available  
 Lead time upon request



**YouTube**  
 SEE THE MOVIE  
 ABOUT COATING CHOCOLATE ON  
[WWW.YOUTUBE.COM/CWANTWERP](http://WWW.YOUTUBE.COM/CWANTWERP)



### COL4020

Shellac  
 Coating agent ready for use to polish products coated with chocolate.  
 1 litre

## Sugar panning machine - Drageerketel - Turbine à praline

These sugar panning machines are designed to coat dry and roasted confectionery specialities such as almonds, peanuts, hazelnuts, etc in a layer of caramelized sugar.

The bowl is made from copper for quick heat conductivity, speed setting of the bowl is manually interchangeable.



### M1285

Table model 2 litre  
Electrical heating  
450 x 750 x 700 mm  
230V mono 50Hz  
Weight: 25 kg  
No gas needed  
Production quantity: about 4 kg/h with 2 batches (2 kg/batch)  
Manual tilting system with unload tray in stainless steel  
Bowl manufactured out of copper and frame out of stainless steel

### M1285-110V

110V / 60 Hz available  
Lead time upon request



### M1293

Production capacity from 2 to 8 litre  
550 x 670 x 740 mm  
220V / 50/60 Hz compatible  
Monophase / 170W  
Weight: 32 kg  
Zinc-plated iron frame  
Copper container  
Container heating by 1 liquid gas burner  
Electronic burner ignition  
Manual overturning of machine for the outcoming of the product  
Machines operates on city gas or bottled gas, intensity of gas supply manually controllable.



### M1294

Production capacity from 15 to 20 litre  
500 x 900 x 1200 mm  
220V / 50/60 Hz compatible  
Monophase / 370W  
Weight: 60 kg  
Zinc-plated iron frame  
Copper container  
Container heating by 2 liquid gas burners  
Speed variator and forced air cooling.  
With air filler of 700 mm  
Machines operates on city gas or bottled gas, intensity of gas supply manually controllable.

M1294 features 2 gas burners, speed variator and forced air cooling .  
(The 2 gas burners allow 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).

## Chocolate slicer - Chocolade schaafmachine - Râpe à chocolat

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



### M1045

for max 2,5 kg chocolate blocks  
Ø 350 x 350 mm  
220V / 50/60 Hz compatible  
Monophase / 55W  
Weight: 14 kg  
Works with a 1 kg tablet

### M1045-110V

110V / 60 Hz available  
Lead time upon request

### M1049

for 5 kg chocolate blocks  
350 x 340 x 390 mm  
220V / 50/60 Hz compatible  
Monophase / 55W  
Weight: 17 kg

### M1049-110V

110V / 60 Hz available  
Lead time upon request



### M1282

Production per hour: 30 kg  
954 x 598 x 983 mm  
240V - 50/60Hz compatible  
monophase / 600W  
Weight: 165 kg

## Mixer - Mixer - Mélangeur



### HEAVY DUTY

### M1253

Kitchenaid  
4,83 litre  
228 x 264 x 411m1068 mm  
220V / 50/60 Hz compatible  
Monophase / 325W  
Weight: 11,50 kg  
Bowl lift: more secure

### M1253-110V

110V / 60 Hz available  
Lead time upon request

## Planetary mixer



### M1254

Planetary-mixer  
20 litre  
480 x 410 x 760 mm  
220V / 50/60 Hz compatible  
Monophase / 900W  
Weight: 98 kg  
stainless steel bowl  
whip  
flat beater  
hook  
Speed (RPM): 1) 110  
2) 207  
3) 371

### M1254-110V

110V / 60 Hz available  
Lead time upon request

## Hot air blower - Heteluchtpistool Décapeur thermique



### M1261

220V / 50/60 Hz compatible  
Monophase / 1600W  
Weight: 0,73 kg  
Working temperature: 300 - 500 °C

## Electric kettle - Electrische kookpot Casserole électrique



### M1039

5 litre  
Ø 240 x 170 mm  
220V / 50/60 Hz compatible  
Monophase / 1900W  
Weight: 2,5 kg

### M1040

9 litre  
600 x 300 x 220 mm  
220V / 50/60 Hz compatible  
Monophase / 2000W  
Weight: 3,5 kg

## Trolley - Karretje - Chariot



### M1241

Assembling flat-pack product  
 Frame manufactured out of stainless steel  
 Wheels manufactured out of plastic  
 Square frame 25 x 25mm  
 Wheels: diameter 125 mm  
 2 wheels with brakes  
 Composite material  
 Opening on 400 mm  
 Maximum charge per level: 20 kg  
 Total maximum charge: 200 kg

Size trolley: 1780 x 635 x 470 mm  
 Size box: 1870 x 740 x 120 mm  
 Weight trolley: 15 kg  
 Weight packaging: 3,50 kg  
 Dimensional weight: 35 kg

Remark:  
 Grills not included  
 Recommended grill 600 x 400 mm

FOR COMPACT DELIVERY



### M1242

Trolley manufactured out of stainless steel  
 Square frame 25 x 25 mm  
 Structure with reinforcement bars  
 to assure the rigidity  
 Interspaces conform to the EN631.2 standard  
 Wheels: diameter 125 mm  
 2 wheels with brakes  
 Composite material  
 Opening on 600 mm  
 Maximum charge per level: 20 kg  
 Total maximum charge: 200 kg  
 730 x 500 x 1790 mm

Remark:  
 Grills not included  
 Recommended grill 600 x 400 mm



### M1243

Trolley manufactured out of stainless steel  
 Square frame 25 x 25 mm  
 Structure with reinforcement bars  
 to assure the rigidity  
 Interspaces conform to the EN631.2 standard  
 Wheels: diameter 125 mm  
 2 wheels with brakes  
 Composite material  
 Opening on 400 mm  
 Maximum charge per level: 20 kg  
 Total maximum charge: 200 kg  
 730 x 500 x 1790 mm

Remark:  
 Grills not included  
 Recommended grill 600 x 400 mm



### M1244

Grill 600 x 400 mm



### M1069

Inox side table on wheels, for use in combination with M1276  
 wheel machine or M1285 table model panning machine.

Dimension 665 x 450 x 700 mm  
 Full stainless steel construction with reinforced table top  
 Storage space for 5 plates or grills 60 x 40 cm  
 Equipped with 4 solid wheels, 2 with brake

## Spraying gun - S spuitpistool - Pistolet

### COMPRESSOR NOT INCLUDED



#### M1266

Container capacity: 1 litre  
Compressor required 1 ½ Hp (standard compressor 4-5 Bar)  
Tip of nozzle: Ø 1,70 mm  
Weight: 1 kg

Use: cocoa butter, no powders and no airbrush colours



#### M1263

Container capacity: 100 ml  
Compressor required 1 ½ Hp (standard compressor 4-5 Bar)  
Tip of nozzle: Ø 0,80 mm  
Weight: 0,28 kg

Use: cacao butter, ideal for powders, no airbrush colours

### BUILT-IN COMPRESSOR



#### M1262

Spraying gun "Wagner"  
Container capacity: 800 ml  
Tip of nozzle: Ø 0,8 mm  
220V / 50 Hz compatible Monophase / 110W  
Weight: 1,50 kg

Use: only with tempered chocolate, no powders



#### M1268

Spraying gun "Krebbs"  
Food grade approved  
Container capacity: 550 ml  
Tip of nozzle: Ø 0,6 mm and includes a bent nozzle extension  
220V / 50/60 Hz compatible Monophase / 40W  
Weight: 1,60 kg

Use: cocoa butter, chocolate, no powders and no airbrush colours

#### M1268-110V

110V / 60 Hz available  
Lead time upon request



#### M1269

Spraying gun "Krebbs"  
Food grade approved  
Container capacity: 700 ml  
230V/50 Hz compatible / 120W  
Viscosity max. 160 DIN-sec.  
Delivery rate max. (Water) 350 g/min  
Tip of nozzle: Ø 0,6 mm round and 0,7 mm flat.  
Includes a bent nozzle extension  
Weight: 1,80 kg

Use: cocoa butter, chocolate, no powders and no airbrush colours

#### M1269-110V

110V / 60 Hz available  
Lead time upon request



## Professional airbrush - Professionele airbrush - Airbrush professionnel



### S1304

Professional airbrush  
Nozzle: Ø 0,20 mm  
Cup capacity: 0,50 cc



### S1305

Professional compressor for airbrush  
260 x 130 x 190 mm  
220V / 50/60 Hz compatible  
Monophase / 115W  
Weight: 4,55 kg  
Manual pressure control 4 bar

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

**Colours: see page 52-53**

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



### M1295

Exterior: 955 x 655 x 1045 mm  
Interior: 870 x 530/310 x 620 mm  
400V / 50 Hz compatible  
3 phase / 1050W  
Weight: 74 kg

Spraying cabinet completely manufactured out of stainless steel.

It 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.

Change filter after 2000 hours.

Not included: spraying gun and compressor

### M1296

955 x 610 x 900 mm

Optional: frame completely manufactured out of stainless steel according to the standards of professional kitchens.

Frame delivered with PVC feet

Recommended grill : 400 x 600 mm

Capacity grills: 6 x 2

Not included: grills



### M1295SP1

Service set chocolate spraying cabinet

Set drumpads (4x)

Silencer O-ring (1x)

Seal & Av mount / vibration silencers (4x)



## Guitar Cutter - Snijapparaat - Trancheuse



### M1050

Complete set: base 7,50 mm including 4 cutting frames  
Size cutting frames: 15 / 22,50 / 30 / 37,50 mm  
Completely manufactured out of stainless steel  
Including M1057 and M1059

### M1051

Base 7,50 mm without frames  
Dimensions base: 375 x 375 mm  
Including M1057 and M1059

### AVAILABLE CUTTING FRAMES:

#### For M1051

Multiple of 7,50 mm

<b>M1052</b>	frame	7,50 mm
<b>M1053</b>	frame	15 mm
<b>M1054</b>	frame	22,50 mm
<b>M1055</b>	frame	30 mm
<b>M1056</b>	frame	37,50 mm

### M1060

Complete set: base 5 mm including 4 cutting frames  
Size cutting frames: 10 / 15 / 20 / 25 mm  
Completely manufactured out of stainless steel  
Including M1057 and M1059

### M1061

Base 5 mm without frames  
Dimensions base: 375 x 375 mm  
Including M1057 and M1059

#### For M1061

Multiple of 5 mm

<b>M1062</b>	frame	5 mm
<b>M1063</b>	frame	10 mm
<b>M1053</b>	frame	15 mm
<b>M1064</b>	frame	20 mm
<b>M1065</b>	frame	25 mm
<b>M1055</b>	frame	30 mm



### ACCESSORIES:

- M1057** Inox plate 400 x 400 x 5 mm
- M1058** Inox wire +/- 66m 0,5mm
- M1059** Spare parts

**M1068** Trolley 650 x 500 x 810 mm (for M1050, M1051, M1060 and M1061)

## Double guitar cutter - Dubbel snijapparaat - Trancheuse double



### M1077

Base 7,50 x 15 mm without frames  
Dimensions base: 375 x 375 mm  
Completely manufactured out of stainless steel  
Including M1057 and M1059

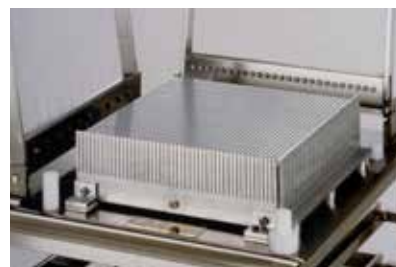
### AVAILABLE CUTTING FRAMES:

Side 7,50 mm: M1052, M1053, M1054, M1055 and M1056  
Side 15 mm: M1053 and M1055

### ACCESSORIES:

- M1057** Inox plate 400 x 400 x 5 mm
- M1058** Inox wire +/- 66m 0,5mm
- M1059** Spare parts

**M1078** Trolley 500 x 670 x 820 mm (for M1077)



## Mini Guitar Cutter - Mini snijapparaat - Mini trancheuse



The mini cutter is ideal for travelling (show) confectioners  
It is suitable for very small premises  
Completely manufactured out of stainless steel

### M1910

Complete set: mini base 7,50 mm including 4 cutting frames  
Size cutting frames: 15 / 22,50 / 30 / 37,50 mm  
Completely manufactured out of stainless steel

### M1911

Mini base 7,5 mm without frames  
Base dimensions: 180 x 180 mm

### AVAILABLE CUTTING FRAMES:

<b>M1912</b>	mini frame	15 mm
<b>M1913</b>	mini frame	22,5 mm
<b>M1914</b>	mini frame	30 mm
<b>M1915</b>	mini frame	37,5 mm



## Automatic guitar cutter - Automatisch snijapparaat - Trancheuse automatique

The automatic guitar cutter can be used for cutting a large range of products who can't be cut manually or with the manual guitar cutter.

It's compatible for cutting soft nougat, almond paste (marzipan), jelly products, short crust pastry, wafers, giandua, ganaches, mignon pastry products and especially any kind of chocolate containing dried fruits or any other hard pastry dough.

This automatic guitar cutter contributes to an easy, fast and hygienic production. This machine is also easy and safe in use.

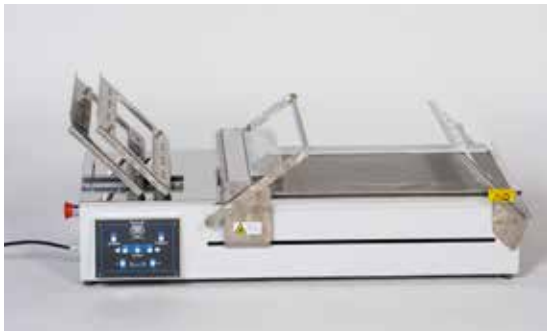
All components that come into contact with food are manufactured out of stainless steel. The parts can be removed and washed in a dish washer.

There is a large assortment of frames available. Personalized frame sizes available on request.

The cutting wire and frames are easy to replace.

If you would like to order this machine you need to make a choice between a 5mm or 7.5 mm base.

Every cutter is provided with 1 cutting head (5 or 7,50 mm), 1 extra roll of wire.



### M1920

Base 5 mm without frames

900 x 500 x 350 mm  
 220V / 50 Hz compatible Monophase / 180W  
 Weight: 45 kg  
 Cutting surface: 400 x 400 mm  
 Cutting power: 800 Newton  
 Cutting speed: Digital control  
 Control: digital panel control  
 Noise factor: <60 dB

Remark: 220V / 60 Hz available upon request

### M1920-110V

110V / 60 Hz available  
 Lead time upon request



### M1921

Base 7,50 mm without frames

### M1921-110V

110V / 60 Hz available  
 Lead time upon request

### AVAILABLE CUTTING FRAMES:

#### For M1920

Multiple of 5 mm

<b>M1924</b>	frame	10 mm
<b>M1925</b>	frame	15 mm
<b>M1926</b>	frame	20 mm
<b>M1928</b>	frame	25 mm
<b>M1929</b>	frame	30 mm
<b>M1930</b>	frame	35 mm
<b>M1932</b>	frame	40 mm
<b>M1934</b>	frame	45 mm
<b>M1938</b>	frame	50 mm
<b>M1939</b>	frame	100 mm

#### For M1921

Multiple of 7,50 mm

<b>M1925</b>	frame	15 mm
<b>M1927</b>	frame	22,5 mm
<b>M1929</b>	frame	30 mm
<b>M1931</b>	frame	37,5 mm
<b>M1934</b>	frame	45 mm



### ACCESSORIES:

<b>M1937A</b>	extra head 5 mm
<b>M1937B</b>	extra head 7,50 mm
<b>M1920SP1</b>	Inox wire 0,4 mm x 25 m

**M1935** Trolley for automatic cutter



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

Elegant counter top dispenser specially meant for dispensing hot chocolate milk and other hot drinks.  
Easy to use and to install. Container made out of shock-proof, food grade polycarbonate, which is completely removable even when filled.  
Removable faucet for easy cleaning. Temperature can be adjusted.



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

3 litre  
240 x 290 x 400 mm  
220V / 50 Hz compatible  
Monophase / 1200W  
Weight: 4,70 kg

220V / 60 Hz available upon request

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

5 litre  
260 x 320 x 490 mm  
220V / 50 Hz compatible  
Monophase / 1200W  
Weight: 8 kg

220V / 60 Hz available upon request

Accessories  
**M1089SP10** extra container 3 litre  
**M1088SP33** extra container 5 litre

**M1089G-110V**  
**M1089S-110V**  
**M1089V-110V**  
110V / 60 Hz available  
Lead time on request

**M1088G-110V**  
**M1088V-110V**  
**M1088S-110V**

## Chocolate Fountain - Chocolade fontein - Fontaine à chocolat

All fountains are easy and quick to install. No tools needed.  
They are easy to maintain, simple disassembling.  
Directly driven screw (no risk for the belt-drive to slip or break).  
CE approved  
Digital display and removable power cord.  
220V / 50 Hz compatible (220V / 60 Hz available upon request)

**M1286-110V**  
**M1287-110V**  
**M1288-110V**  
**M1289-110V**  
**M1287C-110V**  
**M1287DC-110V**  
**M1289DC-110V**  
110V / 60 Hz available  
Lead time upon request



**M1286**

Small  
610 mm  
300 mm  
3 kg  
1,50 kg  
ca 40 persons  
220V / 50 Hz compatible  
Monophase / 250W  
7,50 kg

**M1287**

Medium  
770 mm  
410 mm  
6 kg  
3 kg  
ca 120 persons  
220V / 50 Hz compatible  
Monophase / 450W  
15,90 kg

**M1288**

Large  
1080 mm  
500 mm  
15 kg  
7,50 kg  
ca 300 persons  
220V / 50 Hz compatible  
Monophase / 500W  
27,30 kg

**Height from base to top**  
**Diameter of basin**  
**Maximum volume**  
**Minimum volume (for good flow)**  
**Capacity**  
**Power**  
**Weight**



**M1289**

XLarge  
1200 mm  
500 mm  
15 kg  
7,50 kg  
ca 300 persons  
220V / 50 Hz compatible  
Monophase / 500W  
27,30 kg



**M1287C**

Cascade medium  
990 mm  
410 mm  
6 kg  
3 kg  
ca 120 persons  
220V / 50 Hz compatible  
Monophase / 450W  
18,50 kg



**M1287DC**

Duo cascade medium  
610 mm  
410 mm  
max volume 2 x 6 kg=12 Kg  
min volume 2 x 3 kg=6 kg  
ca 240 persons  
220V / 50 Hz compatible  
Monophase / 500W  
25,50 kg



**M1289DC**

Duo cascade X-large  
1400 mm  
790 mm  
2x7 kg= 14 kg  
2x3.5 kg= 7 kg  
ca 280 persons  
220V / 50 Hz compatible  
Monophase / 500W  
29,50 kg

## Waffle machine - Wafelijzer - Machine à gaufres



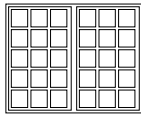
### M1950

Brussels waffle machine  
380 x 325 x 250 mm  
220V / 50 Hz compatible  
Monophase / 1800W  
Weight: 17 kg  
2 reversible plates 180 x 105 28 mm  
Lay out plate: 3 x 5  
Stainless steel body  
Security switch  
Adjustable temperature: 70° - 300°  
Cast iron plate

220V / 60 Hz available upon request

### M1950-110V

110V / 60 Hz available  
Lead time upon request



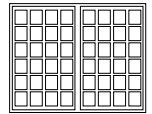
### M1951

Liege waffle machine  
380 x 325 x 250 mm  
220V / 50 Hz compatible  
Monophase / 1800W  
Weight: 17 kg  
2 reversible plates 150 x 95 x 32 mm  
Lay out plate: 4 x 6  
Stainless steel body  
Security switch  
Adjustable temperature: 70° - 300°  
Cast iron plate

220V / 60 Hz available upon request

### M1951-110V

110V / 60 Hz available  
Lead time upon request



## Ice Cream Machine - IJsmachine - Machine à glace

Ice cream machines intended for professional users starting with production of ice cream.



### M1940

340 x 410 x 230 mm  
220V / 50 Hz compatible  
Monophase / 250W  
Weight: 15 kg  
Hermetic Compressor: 100% CFC free  
Max qtt ingredients: 0,75 kg  
Max Production/Hour: 1,50 kg  
Churning Time: 20 - 40 min  
Appliance body manufactured out of stainless steel

220V / 60 Hz available upon request

### M1940-110V

110 V / 50/60Hz available  
Lead time upon request



### M1941

470 x 490 x 370 mm  
220V / 50 Hz compatible  
Monophase / 450W  
Weight: 26 kg  
Hermetic Compressor: 100% CFC free  
Max qtt ingredients: 1 kg  
Max Production/Hour: 4 kg  
Churning Time: 15 min  
Appliance body manufactured out of stainless steel

220V / 60 Hz available upon request

### M1941-110V

110V / 50/60Hz available  
Lead time upon request

## Balance - Weegschaal - Balance



### M1130A

0,05 gr - 250 gr  
Accuracy: 0,05 gr  
Operates on batteries

### M1130B

0,10 gr - 500 gr  
Accuracy: 0,10 gr  
Operates on batteries



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

Electronic scale  
Stainless steel platform 230 x 190 mm  
Operates also on batteries  
Accuracy: 1 gr



### NIW06 150 kg

Electronic scale  
Stainless steel platform  
525 x 415 mm  
Operates also on batteries  
Accuracy: 0,05 kg

## Thermometer - Thermometer - Thermomètre



**M1170**  
Baumometer  
0-50° Baumé



**M1171**  
Holder for  
baumometer



**M1173**  
Sugar thermometer  
80-180°C



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



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



**M1176**  
Thermo-Hygrometer  
Battery included



**S5201**  
Heat-resistant up to 220°C  
With probe  
HACCP approved and calibrated  
Battery included



**M1189**  
Food thermometer 2 in 1  
Instrument with safe and flexible probe for meas-  
urements in depth and with an infra-red probe for  
quick and contactless measurements  
Battery included

## Chocolate spatula - Chocolade spatel - Spatule à chocolat



**M1180**  
180 mm

**M1181**  
230 mm

**M1182**  
250 mm

## Scraper - Schrapper - Râcloir



**M1186**  
120 mm



**M1187**  
150 mm



**M1190**  
150 mm



**M1191**  
200 mm



**M1185**  
180 mm  
Soft blade



## Spatula - Spatel - Spatule



**M1183** 450 mm  
**M1184** 250 mm  
 Completely manufactured  
 out of polystyrene



**S1552** 350 mm  
 Scraper made out of rubber  
 Handle made out of polystyrene



**S1556** 250 mm  
**S1557** 350 mm  
 Heat resistant up to 260°C  
 Completely manufactured  
 out of polypropen



**S1525** 250 mm  
**S1530** 300 mm  
**S1535** 350 mm  
**S1540** 400 mm  
**S1545** 450 mm  
**S1550** 500 mm  
 Manufactured out of polyamide/nylon  
 Reinforced fibreglass  
 Heat resistant up to 220°C

## Dough scraper - Deegschrapper - Râcloir



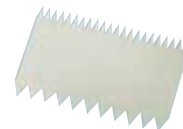
**227365/10**  
 116 x 78 mm  
 Symmetrical  
 Made out of ABS, ivory  
 10 pieces/package



**227352/10**  
 128 x 90 mm  
 Asymmetrical  
 Made out of ABS, ivory  
 10 pieces/package



**227356/10**  
 151 x 102 mm  
 Cream scraper  
 Made out of ABS, ivory  
 10 pieces/package



**227360**  
 112 x 78 mm  
 Comb  
 Made out of ABS, ivory  
 1 piece/package



**227363**  
 204x151mm  
 Bowl  
 Made out of ABS, ivory  
 1 piece/package



**S1671**  
 150 x 100 mm  
 Made out of polypropen  
 1 piece/package



**S1679**  
 109 x 109 x 109 mm  
 Made out of polypropen  
 1 piece/package

## Dipping Forks - Pralineervorken - Broches à tremper



**M1101**  
2-prong  
9 mm



**M1103**  
2-prong  
13 mm



**M1104**  
3-prong



**M1105**  
4-prong



**M1106**  
Round  
Outside Ø 18 mm



**M1109**  
Drop  
27 x 16 mm



**M1110**  
Triangle  
20 x 20 x 20 mm



**M1111**  
Spiral  
Inside Ø 8 mm  
Outside Ø 22 mm

Plastic handle  
Stainless steel prong  
189 mm

**M1107**  
Round  
Outside Ø 20 mm

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



### M1563

Set of 10 pieces: 1 x round Ø 14 mm 1 x 3 -prong  
1 x round Ø 16 mm 1 x 4 -prong  
1 x round Ø 18 mm 1 x triangle  
1 x round Ø 20 mm 1 x drop  
1 x 2-prong 1 x spiral

240 x 195 x 45 mm  
Suitcase in plastic

## Trufflefork - Truffelvork - Fourchette à truffes



### M1100

Large truffle fork for dipping in chocolate. The large surface allows to dip several pieces in one time.  
Equipped with pushing lever.

## Pastry brushes - Uitstrijkborstels - Pinceaux de cuisine



**116011** 25 mm  
**116014** 40 mm  
**116017** 60 mm  
**116018** 70 mm  
**01488** Round

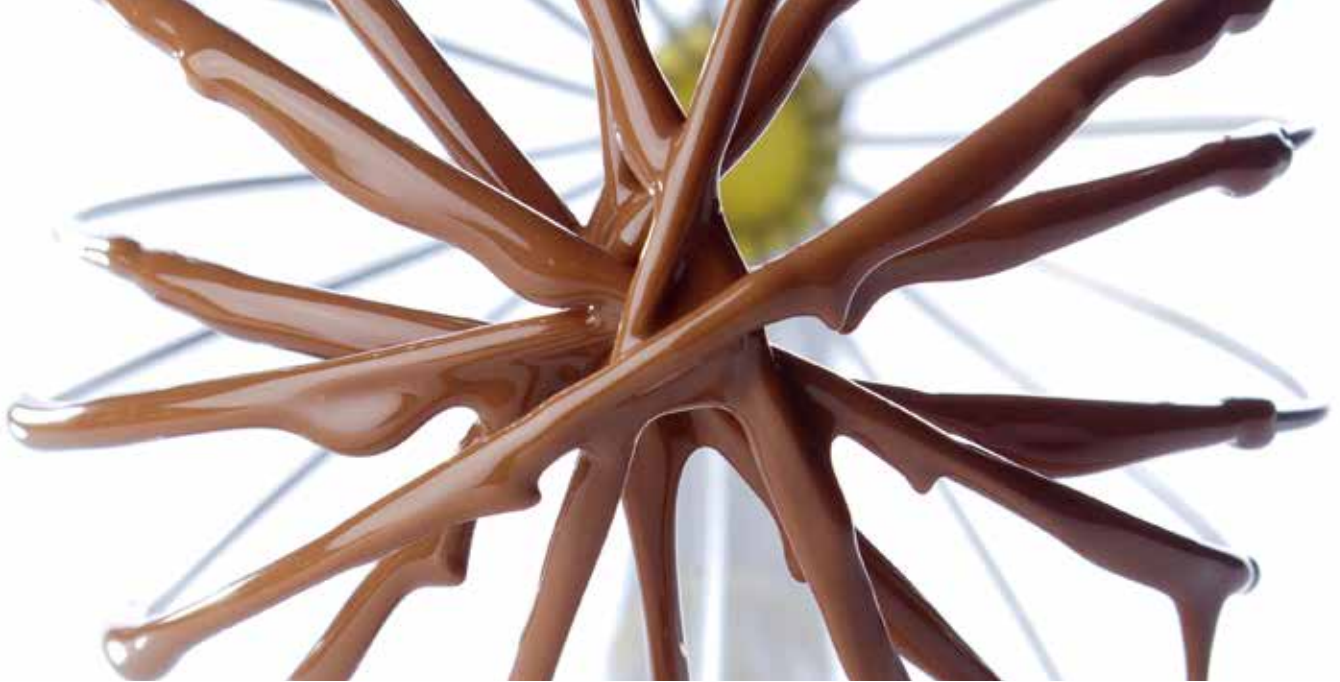
Handle made out of polyethylene  
Natural bristles



**S3350** 40 mm  
**S3351** 60 mm  
**S3352** 75 mm

Handle made out of polyethylene  
Bleached bristles





## Whisk - Garde - Fouet



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

Black handle made out of "exoglas"  
 Wires made out of stainless steel  
 Heat resistant up to 220°C  
 Wire thickness 1,80 mm  
 16 wires

## Mixing bowl - Mengkom - Bassin



- M1022A1** 1 litre
- M1022A** 2,50 litre
- M1022B** 4,50 litre
- M1022C** 6 litre
- M1022D** 9 litre
- M1022E** 13 litre

Made out of polypropene, natural white  
 Break resistant  
 Hygienic  
 Stackable  
 Micro-wave proof



- M1023A1** 1 litre
- M1023A** 2,50 litre
- M1023B** 4,50 litre
- M1023C** 6 litre
- M1023D** 9 litre
- M1023E** 13 litre

Lid for plastic mixing bowls

## Chocolate grater - Chocolade rasp - Râpe à chocolat



- M1565**  
 Made out of stainless steel  
 120 x 115 mm  
 Thickness 0,80 mm  
 Flat



- M1566**  
 Made out of stainless steel  
 120 x 110 mm  
 Thickness 0,80 mm  
 Oblique



- M1572**  
 Fine  
 340 x 80 x 10 mm



- M1573**  
 Coarse  
 340 x 60 x 10 mm



## Funnel - Trechter - Entonnoir



**M1121**  
Automatic dosing funnel  
1,90 litre  
Ø 190 x 230 mm  
Holder not included  
Manual control  
Made out of stainless steel  
Ø nozzles: 4 and 8 mm  
Ideal for jelly and liquid ganaches



**M1122**  
Dosing funnel with adjustable shot weight  
1,20 litre  
Ø 185 x 210 mm  
Holder not included  
Manual control  
Made out of stainless steel  
Nozzles, dosing head and handle are made out of plastic  
Ø nozzles: 4 and 8 mm  
Ideal for jelly and liquid ganaches



**M1123**  
Holder  
Ø 140 x 185mm

## Pastry bags - Spuitzakken - Poches



<b>SP40NH</b>	400 mm	Soft nylon fabric with special coating Food approved Welded seam Without upper seam and without reinforced tip Re-usable Waterproof
<b>SP46NH</b>	460 mm	
<b>SP50NH</b>	500 mm	

## Disposable pastry bags - Wegwerp spuitzakken - Poches jetables



Green pastry bags recommended for chocolate  
Professional use  
HACCP certified  
Composed by 3 different layers:  
1. Inner glossy layer assures smooth filling  
2. Strong layer in between layer assures strength and endurance  
3. External layer assures strong grip

**S1840**  
Medium 460 x 260 mm  
100 pcs per roll, thickness 75 micron

**S1855**  
Large 530 x 280 mm  
100 pcs per roll, thickness 75 micron

**S1865**  
Xlarge 590 x 280 mm  
100 pcs per roll, thickness 75 micron



**S1738**  
Disposable mini pastry baggs on roll for decorating  
210 x 120 mm  
50 pcs per roll

## 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 large  
Height 50 mm  
Stainless steel  
With adapter  
Box made of plastic

## Cutters - Uitstekers - Découpoirs

Made out of chrome steel



**M1136**  
Ø 25 mm



**M1137**  
Ø 28 mm



**M1138**  
30 x 22 mm



**M1140**  
22 x 22 mm



**M1142**  
31 x 20 mm



**M1143**  
27x13 mm



**M1144**  
19 x 34 mm



**M1145**  
29 x 27 mm



**M1146**  
33 x 20 mm



**M11471**  
29 x 23 mm



**M11472**  
25 x 20 mm



**M11473**  
27 x 25 mm

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



**S02004**  
Round, plain



**S02005**  
Round, serrated



**S02006**  
Star



**S02007**  
Heart

Made out of stainless steel  
Thickness: 0,40-0,50 mm  
Height: 30 mm  
Ø 30, 40, 50, 60, 70, 80, 90, 100, 110 mm

Made out of stainless steel  
Thickness: 0,40-0,50 mm  
Height: 30 mm  
Ø 37, 51, 64, 82, 95, 110, 122, 134, 149 mm

Made out of stainless steel  
Thickness: 0,40-0,50 mm  
Height: 30 mm  
Ø 35, 42, 51, 68, 80, 90, 100, 110 mm



**S02008**  
Triangle

Made out of stainless steel  
Thickness: 0,40 mm  
Height: 30 mm  
Ø 42, 53, 61, 71, 80, 90, 103, 110, 124 mm



**S02009**  
Square

Made out of stainless steel  
Thickness: 0,40 mm  
Height: 30 mm  
Ø 25, 32, 38, 45, 50, 58, 67, 74, 82 mm



**S02010**  
Flower

Made out of stainless steel  
Thickness: 0,40 mm  
Height: 30 mm  
Ø 40, 54, 67, 80, 93, 105, 118, 133, 149 mm

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



### M1048

The cookie dough cutter is made for cutting round or cornered dough. The cutting size is 6,50 mm, the mould has a diameter of 40 mm and length 390 mm.

The cookie dough cutter is delivered with 2 moulds.

The possibilities are:

2 rounded moulds

2 corner moulds

1 rounded and 1 cornered mould

The base is manufactured out of anodized aluminium and all other parts are manufactured out 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. For the production of sugar or chocolate decorations.

Dimensions box: 325 x 210 mm



## Wood structure stamp - Stempel voor houtstructuur - Fauxbois



### 07728

150 mm

### 07729

100 mm



## Acetate sheets - Rhodoïde vellen - Feuilles Rhodoïde



### S12920

600 x 400 mm

25 sheets



## Structured sheets - Reliëfvellen - Feuilles structurées

Every article is composed by 15 pcs of the same structure and is coming in 1 size:  
M: 360 x 340 mm



SS001M



SS002M



SS003M



SS004M



SS005M



SS006M



SS007M



SS008M



SS009M



SS010M



SS011M



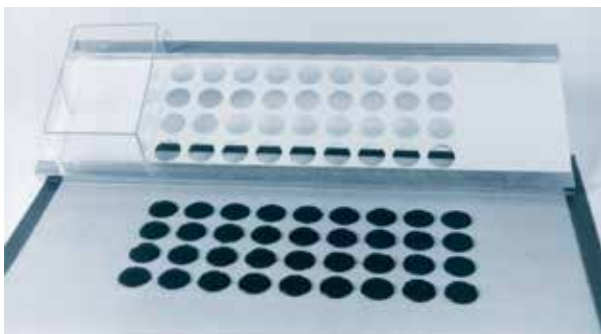
SS012M



SS013M



## Chocolate stencil - Sjabloon met rakel - Pochoir chocolat



Stencil: ±200 x 570mm

○ **M1148**  
Ø 25x2mm  
Including M1151

○ **M1148A**  
Ø 20x2mm  
Including M1151

○ **M1149**  
Ø 30x2mm  
Including M1151

○ **M1150**  
Ø 40x2mm  
Including M1151

○ **M1152**  
oval 29,50x15x2mm  
Including M1151

**M1151**  
Device for stencil  
Made out of polycarbonate

## Rubber Mats - Rubbermatten - Chablons en caoutchouc



Made out of rubber  
588 x 380 mm

**M1155**  
Ø 26 x 2 mm  
160 cavities

**M1157**  
Ø 50 x 2 mm  
50 cavities

**M1159**  
Ø 26 x 3 mm  
160 cavities

**M1161**  
Ø 50 x 3 mm  
50 cavities

**M1163**  
Ø 26 x 5 mm  
160 cavities

**M1165**  
Ø 50 x 5 mm  
50 cavities

**M1156**  
Ø 30 x 2 mm  
126 cavities

**M1158**  
Ø 60 x 2 mm  
40 cavities

**M1160**  
Ø 30 x 3 mm  
126 cavities

**M1162**  
Ø 60 x 3 mm  
40 cavities

**M1164**  
Ø 30 x 5 mm  
126 cavities

**M1166**  
Ø 60 x 5 mm  
40 cavities

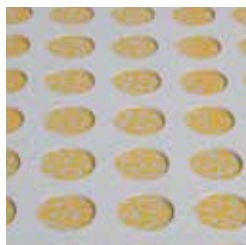


Rubber mats without holes

**M1155NO**  
588 x 380 x 2 mm

**M1159NO**  
588 x 380 x 3 mm

**M1163NO**  
588 x 380 x 5 mm



## Chocolate stencil - Sjabloon - Pochoir chocolat

Made out of rubber  
300 x 400 x 2 mm



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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

## Caramel Rulers - Dikte latten - Règles à fondant



Made out of aluminium

**M1070**

20 x 3 x 500 mm

**M1073**

20 x 10 x 500 mm

**M1076**

30 x 20 x 500 mm

**M1071**

20 x 5 x 500 mm

**M1074**

20 x 12 x 500 mm

**M1072**

20 x 8 x 500 mm

**M1075**

20 x 15 x 500 mm

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



**M1081**

375 x 375 x 10 mm

**M1083**

375 x 375 x 20 mm

**M1085**

375 x 375 x 30 mm

**M1082**

375 x 375 x 15 mm

**M1084**

375 x 375 x 25 mm



**M1086**

210 x 210 x 40 mm

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



**M1080**

8 frames + bottom & scraper  
440 x 350 x 3 mm OUTSIDE  
360 x 270 x 3 mm INSIDE



## Roller pin



**M1234**

Made out of plastic  
500 x 48 mm

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

### COL4005

Re-usable jelly for mould making. The food jelly allows you to create your own mould for chocolate.

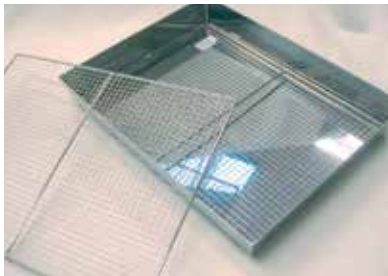


How to use:

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

If you want to re-use the jelly to make a new mould, melt again in the micro-wave. If you 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

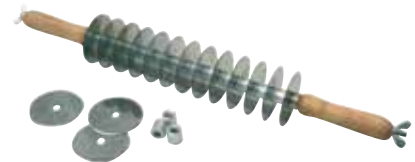
## Caramel cutter - Karamel snijrol - Rouleaux à bonbons



**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**  
340 mm  
21 knives (adjustable)  
Wooden handles  
Knives made out of stainless steel  
Inserts of 15 and 20 mm

Remark:  
Extra knives and inserts available upon request





## Presentation trays - Presentatie schotels - Plateaux pour présentation



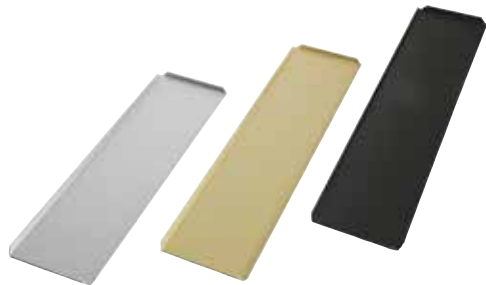
170 x 170 mm  
**SIL9022** Black tray  
**SIL9023** Silver tray  
**SIL9024** Champagne tray



230 x 170 mm  
**SIL9041** Black tray  
**SIL9042** Silver tray  
**SIL9043** Champagne tray



170 x 170 mm  
**SIL9045** Transparent



500 x 100 mm  
**SIL9046** Black tray  
**SIL9047** Silver tray  
**SIL9048** Champagne tray



Interlayer for presentation trays  
**SIL9025** 160 x 160 mm  
**SIL9044** 230 x 160 mm

Other sizes upon request

## Cotton gloves Katoenen handschoenen Gants en cotton



**SIL9019** Gloves small / 10pcs  
**SIL9020** Gloves medium / 10pcs  
**SIL9021** Gloves large / 10pcs

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



**M1569**  
 Cleaning aid for moulds  
 5 litre

**M1570**  
 Sparkling aid for moulds  
 5 litre

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  
 Other sizes upon request

## 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  
 80 x 80 mm  
 25 sheets



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

## Transfer sheets - Transfertvellen Feuilles de transfert



**M1198-T**  
 Gold transfers 22 Carat  
 80 x 80 mm  
 25 sheets

Use: Loose gold leaf inserted between bound pages of tissue.  
 Apply with brush, point of a knife or tweezers on flat or non-planar surfaces.

Use: Gold leaf mounted by pressure to individual tissue pages,  
 recommended for use on flat surfaces.  
 Each page can be lifted by hand from the book. You can also easily cut the mounted leaf with scissors.  
 The leaf will stay on the tissue until it is pressed onto the prepared surface and the tissue backing is removed.

## Packaging material - Verpakkingsmateriaal - Emballages



**VAAUB** aubergine  
**VABL** blue  
**VAGE** yellow  
**VAGO** gold

**VAGR** green  
**VAGRIJS** grey  
**VALBL** light blue  
**VAOR** orange

**VARO** red  
**VAROOS** pink

Blocks of aluminium sheets  
 500 gr / approx 4500 sheets  
 ± 80 x 80 mm  
 Special size upon request per 2 kg



**VC0101** cups gold  
**VC0102** cups red  
**VC0103** cups blue  
**VC0104** cups green

**VC0105** hexagon gold  
 Aluminium cups  
 Bottom Ø 25 mm  
 Top Ø 35 mm  
 Height 15 mm  
 1300 pcs

**VC0106** corns gold  
 Aluminium cups  
 Top Ø 23 mm  
 Height 55 mm  
 1000 pcs

Aluminium cups  
 Bottom Ø 23 mm  
 Top Ø 35 mm  
 Height 20 mm  
 1250 pcs

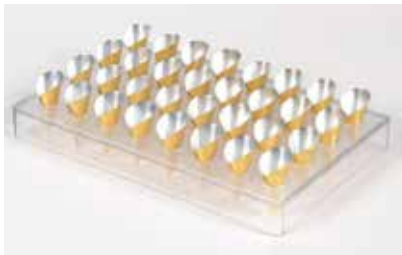


**VV0301R** red  
**VV0301O** orange  
**VV0301GE** yellow  
**VV0301GR** green  
**VV0301RO** pink  
**VV0301W** white  
**VV0301Z** black

Paper cups  
 Bottom Ø 22 mm  
 Top Ø 30 mm  
 Height 18 mm  
 1000 pcs/ colour



**VV0302P** purple  
 Paper cups  
 Bottom Ø 30 mm  
 Top Ø 40 mm  
 Height 23 mm  
 1000 pcs



**VC0106E**  
 Polycarbonate frame for cups VC0106

## Paper cockshaferfeet - Meikeverpoten - Pattes du hanneton



per 50 pcs

**M1220**  
 40 mm

**M1222**  
 60 mm

**M1224**  
 77 mm

**M1226**  
 115 mm

**M1228**  
 155 mm

**M1221**  
 50 mm

**M1223**  
 62 mm

**M1225**  
 96 mm

**M1227**  
 130 mm

**M1229**  
 190 mm

## Pipet

Low-density polyethylene



**M1178**  
 Small pipet 1 ml  
 ± 1000 pcs



**M1179**  
 Small pipet 9 ml  
 ± 100 pcs

## 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

## Boxes for logo pralines - Verpakkingen voor logo pralines - Ballotins pour logo pralines

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**  
 2 x 2  
 Box + cover 4 pralines  
 500 pieces



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



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



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



**VDL005**  
 2 x 3  
 Box + cover 6 pralines  
 500 pieces



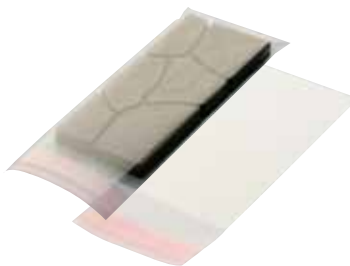
**VDL006**  
 2 x 4  
 Box + cover 8 pralines  
 500 pieces



**VDL007**  
 3 x 4  
 Box + cover 12 pralines  
 250 pieces



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



**CFB001**  
 Recloseable plastic bags for 30-50 gr bar  
 122 x 60 mm  
 250 pieces



**CFB002**  
 Recloseable plastic bags for 100 gr bar  
 160 x 75 mm  
 250 pieces



**CFB003**  
 Plastic bags for lollipop  
 164 x 71 mm  
 200 pieces



#### VV0203

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230 x 155 x 28 mm

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

100 pcs



#### VV0204

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230 x 155 x 28 mm

Black chocolate blister for letter moulds CW1628 + CW1629 + CW1630  
1 cavity suitable for 18 letters  
Size of the cavity: 163,50 x 29,50 x 9 mm

100 pcs



#### VV0205

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230 x 155 x 28 mm

Black chocolate blister for 1000L20  
2 cavities suitable for 18 pcs total  
Size of 1 cavity: 75 x 75 x 12 mm

100 pcs



#### VV0206

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230 x 155 x 28 mm

Black chocolate blister for 1000L25  
1 cavity suitable for 32 pcs  
Size of the cavity: 168 x 110 x 7 mm

100 pcs



#### VV0208

Set consisting of:  
Carton box: white lid with PVC window + white bottom  
Size of the box: 230 x 155 x 28 mm

Black chocolate blister for CW1678  
3 cavities suitable for 12 pcs total  
Size of 1 cavity: 70 x 62 x 5 mm

100 pcs



### VV0209

Magnetic box  
 Box + blister + isolation layer  
 181 x 175 x 36 mm  
 25 pcs



### VV0202

Box  
 for ducks (6 pcs CW1640)  
 for chickens (6 pcs CW1656)  
 Transparent PET box + carton inserts (2 sides)  
 207 x 37 x 29 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  
 207 x 37 x 29 mm  
 100 pcs



### VV0013

Transparent lid + black bottom (PET)  
 176 x 117 x 17 mm  
 100 pcs



**VV0201**  
 Transparant PET box for flowers  
 460 x 55 x 55 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  
 430 mm  
 200 pcs



**VV0103**  
 Flower stalks for tulips  
 460 mm  
 200 pcs



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

**VV0211**  
 Wooden sticks  
 Ø 4 x 135 mm  
 500 pcs



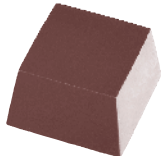
**CW1686**  
 Cavities in mould: 47 x 33 x 23 mm  
 Finished product: 33 x 33 x 33 mm  
 1x5 pc/2x20,5 gr  
 275x135x28  
 double mould  
 recto/verso



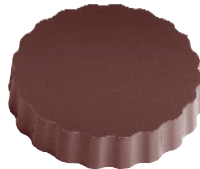
## Magnetic moulds - Magneetvormen - Moules aimantés



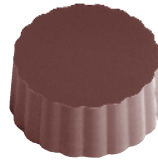
**1000L01**  
35x28x14 mm  
3x5 pc/13,5 gr  
275x135x24



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



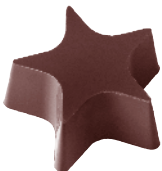
**1000L03**  
Ø 50x10 mm  
2x5 pc/22 gr  
275x135x24



**1000L04**  
Ø 32x14 mm  
3x5 pc/13 gr  
275x135x24



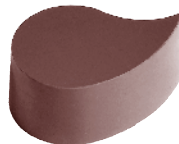
**1000L05**  
35x24x17 mm  
3x6 pc/13 gr  
275x135x24



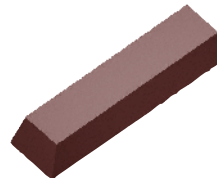
**1000L06 (\*)**  
36x36x15 mm  
3x6 pc/8 gr  
275x135x24



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



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



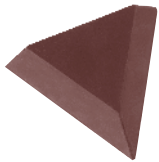
**1000L09**  
48x12x9mm  
4x4 pc/5 gr  
275x135x24



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

(\*) not possible to use in Chocolate Artist

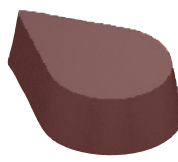




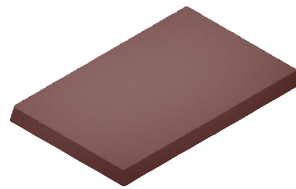
**1000L11 (\*)**  
46x40x15 mm  
3x4 pc/13 gr  
275x135x24



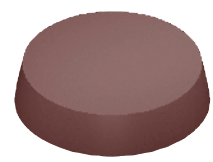
**1000L13**  
30x32x15 mm  
3x6 pc/11 gr  
275x135x24



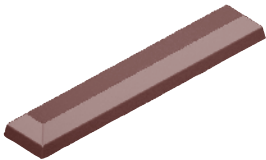
**1000L15**  
37x25x12 mm  
3x6 pc/7 gr  
275x135x24



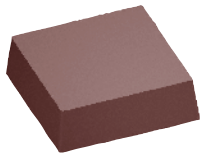
**1000L16**  
85x55x6 mm  
2x2 pc/32 gr  
275x135x24



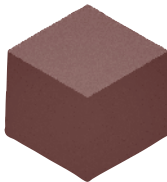
**1000L17**  
32x32x7 mm  
3x6 pc/7 gr  
275x135x24



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



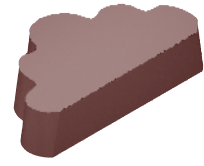
**1000L19**  
29x29x9 mm  
3x5 pc/9 gr  
275x135x24 mm



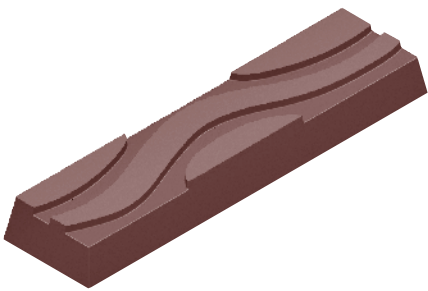
**1000L20**  
23x23x20 mm  
3x6 pc/12 gr  
275x135x24



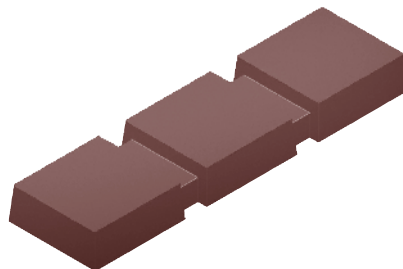
**1000L21**  
24x24x20 mm  
4x6 pc/9,5 gr  
275x135x24



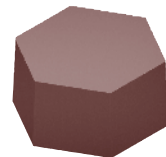
**1000L22**  
45x25x10 mm  
2x7 pc/8,5 gr  
275x135x24



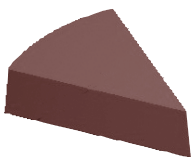
**1000L23 (\*)**  
118x30x13 mm  
1x4 pc/46,5 gr  
275x135x24



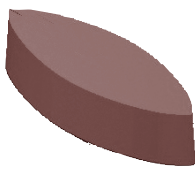
**1000L24 (\*)**  
108x30x11 mm  
1x4 pc/40 gr  
275x135x24



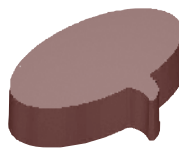
**1000L25**  
27x23,5x13 mm  
4x6 pc/7 gr  
275x135x24



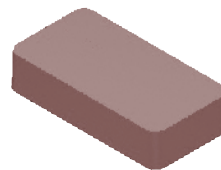
**1000L26 (\*)**  
38x29,5x10 mm  
2x8 pc/7 gr  
275x135x24



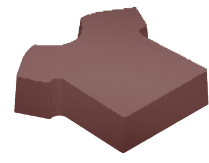
**1000L27**  
53x20x12 mm  
3x4 pc/10,5 gr  
275x135x24



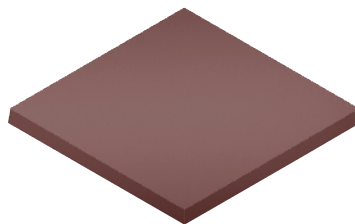
**1000L29**  
45x32x10 mm  
2x6 pc/10,5 gr  
275x135x24



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



**1000L31**  
39,50x35,50x10 mm  
2x5 pc/11,50 gr  
275x135x24



**1000L32**  
84,50x84,50x6 mm  
1x2 pc/55 gr  
275x135x24



**1000L33**  
44,50x34,50x9 mm  
2x6 pc/10 gr  
275x135x24

(\*) not possible to use in Chocolate Artist



**1000L34**  
45x28,50x6 mm  
45x36,50x6 mm  
45x35x6 mm  
2x5 pc 3 fig./6,50 gr  
275x135x24



**1000L35**  
45x37,50x6 mm  
2x5 pc/6,50 gr  
275x135x24



**1000L36**  
47,50x29,50x10 mm  
2x7 pc/10 gr  
275x135x24



**1000L37 (\*)**  
80x13x10 mm  
1x10 pc/11 gr  
275x135x24



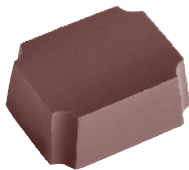
**1000L38**  
31x29x13,50 mm  
3x6 pc/10 gr  
275x135x24  
Designed and developed  
in cooperation with Martin Chiffer



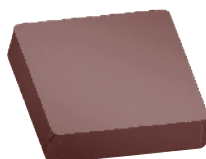
**2000L01**  
59x59x7 mm  
1x5 pc/23 gr  
275x175x24



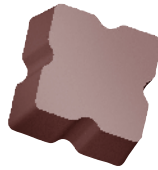
**2000L04**  
63x62x8 mm  
1x4 pc/25 gr  
275x175x24



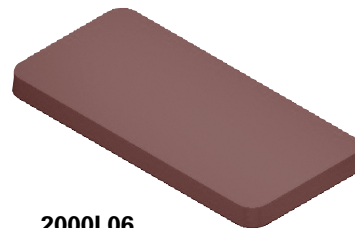
**2000L02**  
35x28x14 mm  
4x5 pc/14 gr  
275x175x24  
same model as 1000L01



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



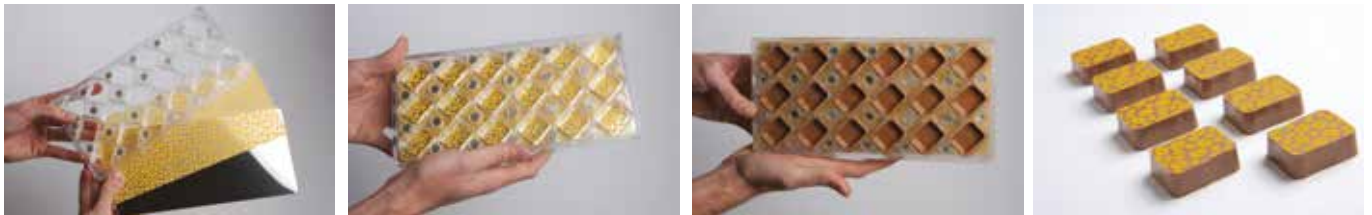
**2000L05**  
27x27x13 mm  
4x6 pc/14 gr  
275x175x24



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

(\*) not possible to use in Chocolate Artist

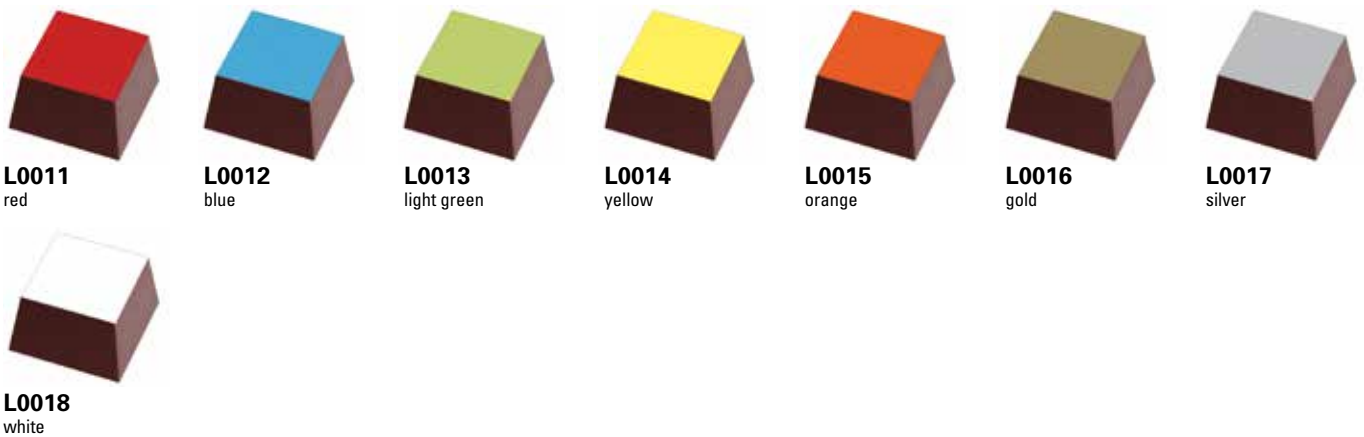
**Standard transfer sheets for magnetic moulds**  
**Standaard transfervellen voor magneetvormen**  
**Feuilles de transfert imprimées pour moules aimantés**



- 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 both sides fixed
- 3 Fill the mould with chocolate as a regular chocolate mould (solid or shell moulding)
- 4 After cooling and demoulding, the image will be transferred on the chocolate

Every package contains 60 sheets

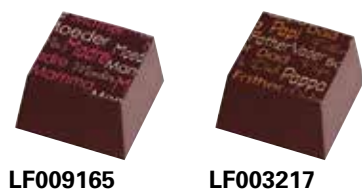
**FULL MONO COLOUR - MONOKLEUREN - MONO COLORE**



**VALENTINE - VALENTIJS - SAINT-VALENTIN**



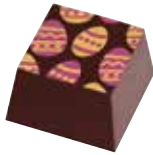
**MOTHER'S & FATHER'S DAY - MOEDER- & VADERDAG - FÊTE DES MÈRES ET DES PÈRES**



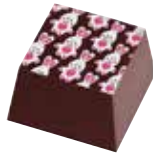
**EASTER - PASEN - PÂQUES**



LF000642



LF009023

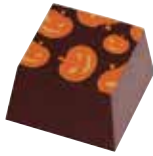


LF009034

**HALLOWEEN & SAINT-NICHOLAS - HALLOWEEN & SINTERKLAAS - HALLOWEEN & SAINT NICHOLAS**



LF003178



LF003182



LF000625

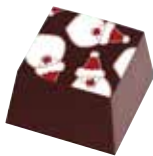


LF003339

**CHRISTMAS & NEW YEAR - KERSTMIS & NIEUWJAAR - NOËL & NOUVEL AN**



LF000534



LF006455



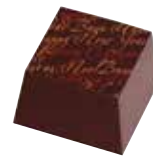
LF003334



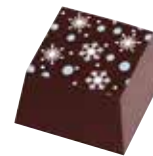
LF003353



LF003247



LF003012



LF003249



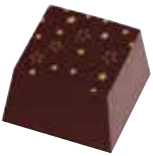
LF003428



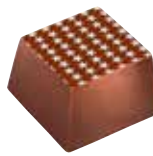
LF003072



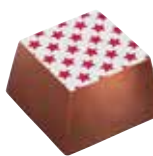
LF003171



LF000360



LF017689



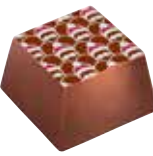
LF017690



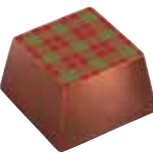
LF017691



LF017692



LF017693



L016377



**L014223**

These transfer sheets are made to fit magnetic mould 1000L33

**NATURE - NATUUR - NATURE**



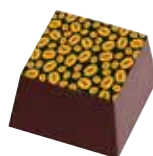
LBAMY



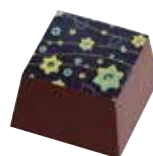
LBAMG



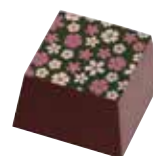
L14001



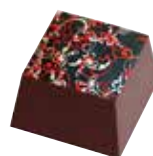
L14000



L6240TD



L60767F



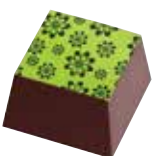
L62527A3



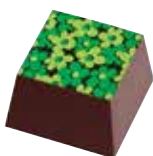
L6171D3



L6128F0



L6161D4



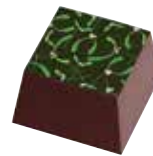
L61074D



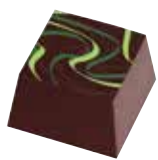
L601902



L610602



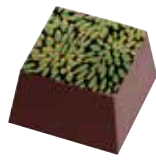
L609224D



LF002992



L51900AE



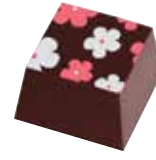
L6420NAE



L6175DK03



LF003278



LF003016



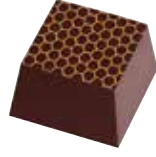
L09612



LF003214



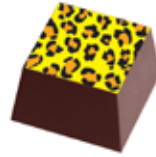
LF000658



LF000484



L09608

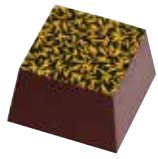


L010971



L588002

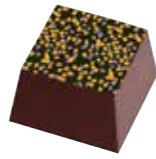
ABSTRACT - ABSTRACT - ABSTRAIT



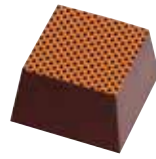
L17000



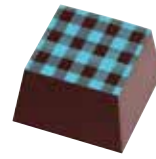
L17002



L6090GV



LF009004



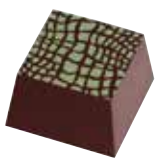
LF009013



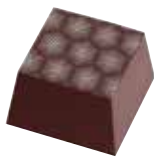
LF009172



LF000708



LF000716



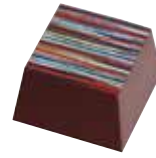
LF009124



LF009102



LF009103



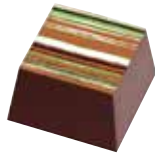
L6102D37



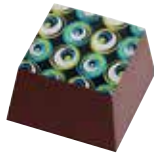
L6169DF7



LF003363



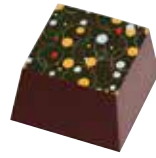
L6102B2D



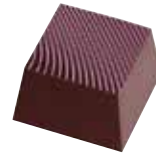
L6160DE2



L6160GD2



L6088GS6



LF003154



LF000622



L6387NN



L6043N02N04



L6320NNNN

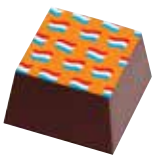


L40300N01

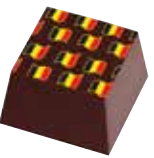


L09610

AROUND THE WORLD - ROND DE WERELD - AUTOUR DU MONDE



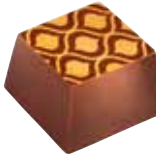
L010700



L11616



L014117



L013444



L011520

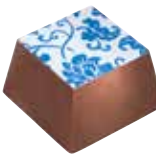
These transfer sheets are made to fit magnetic mould 2000L03



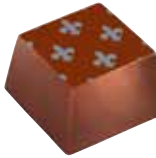
L012575



L012689



L014118



L01708



L014787

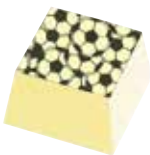
These transfer sheets are made to fit magnetic mould 1000L38



MISCELLANEOUS - DIVERSEN - MÉLANGE



LF000724



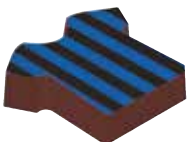
L154001



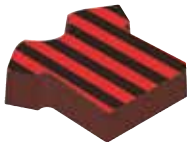
LKISSL02

These transfer sheets are made to fit magnetic mould 1000L19

These transfer sheets are made to fit magnetic mould 1000L19



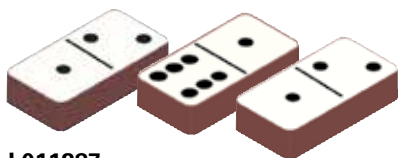
L014294BL



L014294R



L014294W



L011287

These transfer sheets are made to fit magnetic mould 1000L30



L010969

These transfer sheets are made to fit magnetic mould 1000L20



L011774

These transfer sheets are made to fit magnetic mould 1000L29

## Lollipops - Lollies - Sucettes

Every sheet contains 5 different images  
 These transfer sheets are made to fit magnetic mould 2000L01



LF017701



LF017700



LF004305



LF004307



LF004304



LOL9K2N



LOLK2NN



LF009107



LF004306



LF019201



LOL0KNN

Every sheet contains 5 different images  
 These transfer sheets are made to fit magnetic mould 2000L04.



LF004286



LF004285



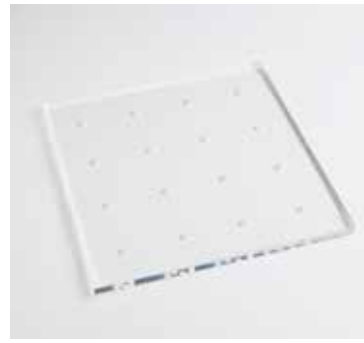
LF017702



**M1205**  
Paper sticks per ± 500 pcs

**M1206**  
Paper sticks per ± 2000 pcs

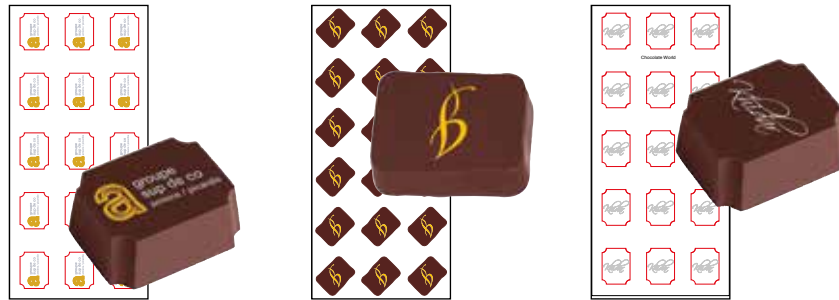
**M1207**  
Paper sticks per ± 14000 pcs



**LSTAND**  
Stand display for lollipops

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

Chocolate World offers the possibility to have custom transfer sheets with your company logo or personal design made up to 4 different colours. We can produce custom transfer sheets for our range of magnetic moulds or sheets for enrobed chocolates on different sizes. Silkscreen printed and suitable for any type and colour of chocolate. Minimum quantities and lead times are upon request.



### 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

Chocolate Artist is a system that allows you to print your own custom transfer sheets yourself using a domestic printer compatible with edible ink, neutral transfer sheets and our software Chocolate Artist.

The software contains almost all lay-outs of our available magnetic moulds and automatically centralizes your image on the cavities of the selected magnetic mould. The system features adding text, changing colours and adding backgrounds.

This solution is recommended for small production batches working with white chocolate only.

Remark: best results are always achieved with white chocolate

### Software Features

- 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

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 free of charge.



### ART3001

Neutral transfer sheets  
Fits 1000 Serie magnetic moulds  
100 pcs

### ART3002

Neutral transfer sheets  
Fits 2000 Serie magnetic moulds  
50 pcs



### COL3870AF

White airbrush for coating printed transfer sheets  
Enables you to work with milk and dark chocolate  
Standard content: 60 gr



### COL4014

White spray for coating printed transfer sheets  
Enables you to work with milk and dark chocolate  
Standard content: 400 ml

### PICTURES - LOGO'S - FULL-COLOURS... ALL CREATED BY YOURSELF!

choose model



place logo and modify text



print



FOR MORE INFO AND SOFTWARE DETAILS: PLEASE CONTACT [INFO@CHOCOLATEWORLD.BE](mailto:INFO@CHOCOLATEWORLD.BE)

 SEE THE MOVIE: [WWW.YOUTUBE.COM/WATCH?V=BN2SGGJYREQ](http://WWW.YOUTUBE.COM/WATCH?V=BN2SGGJYREQ)

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

Chocolate Artist can also be used with stencils. A4 neutral transfer sheets (ART3003) required.  
Made of polycarbonate and stainless steel



**ART401**  
Ø 40 x 2mm  
Including M1151A4



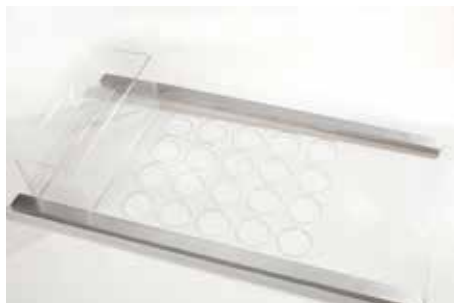
**ART402**  
Ø 40 x 2 mm  
Including M1151A4



**ART403**  
50 x 20 x 2 mm  
Including M1151A4



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



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



For CHOCOLATE use:

- ART3001** cocoa butter sheets, for S1000 moulds - 100 pcs
- ART3002** cocoa butter sheets, for S2000 moulds - 50 pcs
- ART3003** cocoa butter sheets, A4 format - 50 pcs

The plastic sheet is coated with a thin layer of a flavourless mixture specifically made for printing.

For PASTRY use:

- S4033** sugar sheets, A4 format - 24 pcs
- S4037** sugar sheets, A5 format - 48 pcs

The pastry sheet is coated with a thin layer of flavourless white icing specifically made for printing.



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 for showpieces, sugar based products & marzipan  
Standard content: 100 ml

### STANDARD



	<b>COL2554AF</b>	sky blue
	<b>COL2552AF</b>	yellow
	<b>COL2551AF</b>	pink
	<b>COL2560AF</b>	red
	<b>COL2555AF</b>	green
	<b>COL2558AF</b>	orange

### PEARL



	<b>COL2004AF</b>	silver
	<b>COL2002AF</b>	gold
	<b>COL2008AF</b>	blue cobalt
	<b>COL2006AF</b>	copper
	<b>COL2005AF</b>	bronze
	<b>COL2007AF</b>	ruby

## Lake powder








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

Suitable for mass colouring of:

- White chocolate
- Macaron pate
- Greasy food, confectionery and fine bakery
- Cocoa butter



	<b>COL1552AF</b>	yellow E172
	<b>COL1550AF</b>	orange
	<b>COL1560AF</b>	red E172
	<b>COL1551AF</b>	pink
	<b>COL1554AF</b>	heavy blue

	<b>COL1562AF</b>	white
	<b>COL1555AF</b>	green E133-E172
	<b>COL1569AF</b>	violet
	<b>COL1570AF</b>	black
	<b>COL1571AF</b>	ribo yellow

## Pearl powder







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




Suitable to:

- Mix with cocoa butter & apply with spray inside chocolate mould or on demoulded chocolate
- Mix with alcohol & apply with airbrush inside chocolate mould or on demoulded chocolate
- Apply directly inside chocolate mould using a soft brush

Remark: NOT suitable to mix with white chocolate



	<b>COL1001AF</b>	lustre gold
	<b>COL1002AF</b>	bright gold
	<b>COL1003AF</b>	lustre silver
	<b>COL1004AF</b>	bright silver

	<b>COL1005AF</b>	bronze
	<b>COL1006AF</b>	copper
	<b>COL1007AF</b>	ruby
	<b>COL1008AF</b>	blue cobalt

## Lipo



Liquid paste for the colouring of fat masses.  
Standard content: 100 gr

Suitable for intense colouring of fat masses:

- Cocoa butter
- White chocolate



	<b>COL3601AF</b>	blue
	<b>COL3602AF</b>	green
	<b>COL3603AF</b>	orange
	<b>COL3604AF</b>	pink
	<b>COL3605AF</b>	red
	<b>COL3606AF</b>	white
	<b>COL3607AF</b>	yellow








## Pump powder

Standard content: 10 gr

Suitable to spray directly into chocolate mould before moulding



	<b>COL1002PP</b>	gold
	<b>COL1004PP</b>	silver
	<b>COL1007PP</b>	red



## Metallic powder

Standard content: 25 gr

Suitable to:

- Mix with cocoa butter & apply with spray inside chocolate mould or on demoulded chocolate
- Mix with alcohol & apply with airbrush inside chocolate mould or on demoulded chocolate
- Apply directly inside chocolate mould using a soft brush

Remark: NOT suitable to mix with white chocolate



	<b>COL1201AF</b>	green
	<b>COL1202AF</b>	blue
	<b>COL1203AF</b>	red
	<b>COL1204AF</b>	gold



## Water soluble powder

Standard content: 25 gr

Suitable for mixing with water or alcohol to colour marzipan mass, sugar, pastry cakes, fondant, etc. with airbrush.



	<b>COL1600AF</b>	yellow		<b>COL1605AF</b>	green
	<b>COL1601AF</b>	orange		<b>COL1606AF</b>	blue
	<b>COL1602AF</b>	pink		<b>COL1607AF</b>	black
	<b>COL1603AF</b>	pink		<b>COL1608AF</b>	white
	<b>COL1604AF</b>	red			



## Airbrush for chocolate lake

Standard content: 60 gr

Professional airbrush required

Suitable to use:

- Inside chocolate moulds
- On chocolate after demoulding
- To colour marzipan mass, sugar, pastry cakes, fondant, etc.
- To colour surfaces with professional airbrush



	<b>COL3865AF</b>	pink		<b>COL3871AF</b>	orange
	<b>COL3866AF</b>	red		<b>COL3872AF</b>	black
	<b>COL3867AF</b>	green		<b>COL3873AF</b>	brown
	<b>COL3868AF</b>	yellow		<b>COL3874AF</b>	lime green
	<b>COL3869AF</b>	skyblue		<b>COL3875AF</b>	purple
	<b>COL3870AF</b>	white		<b>COL3876AF</b>	hot pink

## Airbrush for chocolate pearl

Standard content: 100 gr  
Largest quantity upon request  
Professional airbrush required

Suitable to use:

- Inside chocolate moulds
- On chocolate after demoulding
- To colour marzipan surface with professional airbrush

Remark: NOT suitable to colour masses



	<b>COL3800AF</b>	pearl gold		<b>COL3805AF</b>	pearl sky blue
	<b>COL3801AF</b>	pearl silver		<b>COL3806AF</b>	pearl green
	<b>COL3802AF</b>	pearl pink		<b>COL3807AF</b>	pearl black
	<b>COL3803AF</b>	pearl red		<b>COL3808AF</b>	pearl hot pink
	<b>COL3804AF</b>	pearl yellow		<b>COL3809AF</b>	pearl purple



## Click & Twist

Standard content: 1,90 ml

Suitable to use on demoulded chocolate



**COL4015AF** gold  
**COL4016AF** mother of pearl



## Special Sprays



### COOL SPRAY

**COL4003**

Spray to cool down chocolate instantly during the creation of chocolate showpieces  
Standard content: 400 ml

### SHINY SPRAY

**COL4002**

Spray to give a shiny result on showpieces  
Standard content: 400 ml

### COCOA SPRAY

**COL4001**

Spray to protect marzipan, marshmallows, etc. from dehydration  
Standard content: 400 ml

## Shellac

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



**COL4020**  
Shellac  
1 litre

## Violet - Violet - Violet



**COL7001**  
Crystallised violet flowers 1 kg  
for decoration



**COL7002**  
Violet aroma  
50 ml



**COL7003**  
Violet sugar 1 kg for decoration  
To be used on chocolate and in fillings



**COL7004**  
Rose sugar 1 kg for decoration  
To be used on chocolate and in fillings



## Aromas - Aroma's - Arômes

Content per bottle: 50 gr  
Dosing guidelines mentioned on packaging



**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



**COL6015**  
Tonka Bean







## Chocolate library - Chocolade bibliotheek - Librairie chocolat

### "Belgian Chocolates" by Roger Geerts - The BOOK



25 years after the original edition, Chocolate World presents you this jubilee edition. "Belgian Pralines" contains over 200 recipes, with detailed explanations of ingredients, materials, methods and finishes.

In this reference book, Roger Geerts bundles more than 35 years of experience as a specialist chocolate processing teacher, and shares both basic techniques and handy tips for the novice and experienced chocolate maker.

#### **BO001**

Belgische Pralines  
Dutch  
New version

#### **BO002**

Belgische Pralinen  
German  
Old version

#### **BO003**

Pralines Belges  
French  
Old version

#### **BO004**

Belgian Chocolates  
English  
New version



Limited luxury edition, only 100 copies printed, signed by Roger Geerts.

#### **BO001LE**

Belgische Pralines  
Dutch  
New version

#### **BO004LE**

Belgian Chocolates  
English  
New version

### "Belgian Chocolates" by Roger Geerts - The DVD



**DVD01** PAL-version: 11 recipes in 11 languages

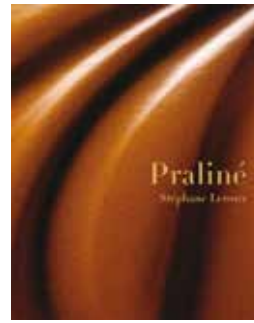
**DVD02** NTSC-version: 11 recipes in 11 languages

Languages: Dutch, English, French, German, Italian, Spanish, Portuguese, Russian, Chinese, Japanese and Arab



Blue Chocolat- Stéphane Leroux

**BO082** English  
**BO083** French



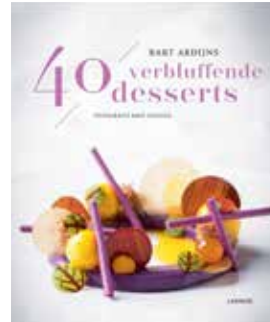
Praliné - Stéphane Leroux

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



Perfecte Pralines - Jean-Pierre Wybauw

**BO070** Dutch  
**BO071** English  
**BO072** French



40 Amazing desserts - Bart Ardijns

**BO080** Dutch  
**BO081** English



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



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



**BO086**  
Marzipan World - Franz Ziegler  
English - German



**NIB296**  
Magic marzipan- Franz Ziegler  
English - German

**NIB297**  
Magisch marsepein- Franz Ziegler  
Dutch



**BO084**  
Sweet Devotion - Dani Alvarez  
English - Spanish



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



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



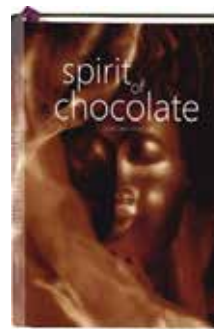
**NIB228**  
Chocolates & confections  
English



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



**BO038**  
Willie's Chocolate Bible  
English



**BO041**  
Spirit of chocolate  
English - German



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

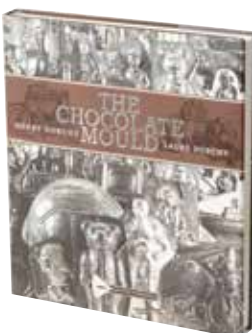


**BO015**  
Cacao - De Chocoladeroute  
Dutch

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

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

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



**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

# Index

116011.....	23	BO041.....	58	COL3869AF.....	52	L6088GS6.....	44	LOLOKNN.....	46
116014.....	23	BO043.....	58	COL3870AF.....	48	L6090GV.....	44	L0L6KNN.....	46
116017.....	23	BO044.....	57	COL3870AF.....	52	L609224D.....	43	L0L9K2N.....	46
116018.....	23	BO045.....	57	COL3871AF.....	52	L6102B2D.....	44	L0LK2NN.....	46
227360.....	22	BO046.....	57	COL3872AF.....	52	L6102D37.....	44	LS001.....	29
227363.....	22	BO047.....	57	COL3873AF.....	52	L610602.....	43	LS013.....	29
01488.....	23	BO048.....	57	COL3874AF.....	52	L61074D.....	43	LS018.....	29
07728.....	27	BO049.....	57	COL3875AF.....	52	L6128F0.....	43	LS023.....	29
07729.....	27	BO052.....	58	COL3876AF.....	52	L6160DE2.....	44	LS031.....	29
1000L01.....	39	BO054.....	57	COL4001.....	53	L6161D4.....	43	LS054.....	29
1000L02.....	39	BO055.....	58	COL4002.....	53	L6169DF7.....	44	LS063.....	29
1000L03.....	39	BO061.....	57	COL4003.....	53	L6171D3.....	43	LS067.....	29
1000L04.....	39	BO500.....	57	COL4005.....	31	L6175DK03.....	44	LS068.....	29
1000L05.....	39	CFB001.....	35	COL4014.....	48	L6184TV3.....	42	LS076.....	29
1000L06.....	39	CFB002.....	35	COL4015AF.....	53	L6240TD.....	43	LS081.....	29
1000L07.....	39	CFB003.....	35	COL4016AF.....	53	L62527A3.....	43	LS082.....	29
1000L08.....	39	COL1001AF.....	51	COL4020.....	10	L6320NNNN.....	44	LS087.....	29
1000L09.....	39	COL1002AF.....	51	COL4020.....	53	L6387NN.....	44	LS095.....	29
1000L10.....	39	COL1002PP.....	52	COL6001.....	54	L6420NAE.....	44	LS100.....	29
1000L11.....	40	COL1003AF.....	51	COL6002.....	54	L91003.....	42	LSTAND.....	47
1000L13.....	40	COL1004AF.....	51	COL6003.....	54	LBAMG.....	43	M1001.....	6
1000L15.....	40	COL1004PP.....	52	COL6004.....	54	LBAMY.....	43	M1001-110V.....	6
1000L16.....	40	COL1005AF.....	51	COL6005.....	54	LF000360.....	43	M1002.....	6
1000L17.....	40	COL1006AF.....	51	COL6006.....	54	LF000484.....	44	M1002-110V.....	6
1000L18.....	40	COL1007AF.....	51	COL6007.....	54	LF000534.....	43	M1003.....	6
1000L19.....	40	COL1007PP.....	52	COL6008.....	54	LF000622.....	44	M1003-110V.....	6
1000L20.....	40	COL1008AF.....	51	COL6009.....	54	LF000625.....	43	M1003-110V.....	6
1000L21.....	40	COL1201AF.....	52	COL6010.....	54	LF000642.....	43	M1004.....	6
1000L22.....	40	COL1202AF.....	52	COL6011.....	54	LF000658.....	44	M1004-110V.....	6
1000L23.....	40	COL1203AF.....	52	COL6012.....	54	LF000708.....	44	M1005.....	6
1000L24.....	40	COL1204AF.....	52	COL6013.....	54	LF000716.....	44	M1005-110V.....	6
1000L25.....	40	COL1550AF.....	51	COL6015.....	54	LF000724.....	45	M1006.....	7
1000L26.....	40	COL1551AF.....	51	COL7001.....	54	LF002992.....	44	M1006/I.....	7
1000L27.....	40	COL1552AF.....	51	COL7002.....	54	LF003012.....	43	M1007.....	7
1000L28.....	40	COL1554AF.....	51	COL7003.....	54	LF003016.....	44	M1007/I.....	7
1000L29.....	40	COL1555AF.....	51	COL7004.....	54	LF003072.....	43	M1008.....	7
1000L30.....	40	COL1560AF.....	51	CW1549.....	38	LF003153.....	42	M1008/I.....	7
1000L31.....	40	COL1562AF.....	51	CW1550.....	38	LF003154.....	44	M1009.....	7
1000L32.....	40	COL1569AF.....	51	CW1686.....	38	LF003171.....	43	M1009/I.....	7
1000L33.....	40	COL1570AF.....	51	DVD01.....	56	LF003178.....	43	M1010.....	6
1000L34.....	41	COL1571AF.....	51	DVD02.....	56	LF003182.....	43	M1010.....	6
1000L35.....	41	COL1600AF.....	52	L0011.....	42	LF003214.....	44	M1011.....	6
1000L36.....	41	COL1601AF.....	52	L0012.....	42	LF003217.....	42	M1012.....	6
1000L37.....	41	COL1602AF.....	52	L0013.....	42	LF003240.....	42	M1013.....	6
1000L38.....	41	COL1603AF.....	52	L0014.....	42	LF003242.....	42	M1015.....	6
1600G.....	9	COL1604AF.....	52	L0015.....	42	LF003244.....	42	M1015.....	6
2000L01.....	41	COL1605AF.....	52	L0016.....	42	LF003247.....	43	M1016.....	6
2000L02.....	41	COL1606AF.....	52	L0017.....	42	LF003249.....	43	M1017.....	6
2000L03.....	41	COL1607AF.....	52	L0018.....	42	LF003278.....	44	M1018.....	6
2000L04.....	41	COL1608AF.....	52	L010700.....	44	LF003325.....	42	M1019.....	8
2000L05.....	41	COL2002AF.....	50	L010969.....	45	LF003334.....	43	M1019A.....	8
2000L06.....	41	COL2004AF.....	50	L010971.....	44	LF003339.....	43	M1019B.....	8
227352/10.....	22	COL2005AF.....	50	L011287.....	45	LF003345.....	42	M1022A1.....	24
227356/10.....	22	COL2006AF.....	50	L011520.....	44	LF003353.....	43	M1022A1.....	24
227365/10.....	22	COL2007AF.....	50	L011774.....	45	LF003363.....	44	M1022B.....	24
APP01.....	56	COL2008AF.....	50	L012575.....	44	LF003428.....	43	M1022C.....	24
ART1001.....	48	COL2551AF.....	50	L012689.....	44	LF004285.....	46	M1022D.....	24
ART3001.....	48	COL2552AF.....	50	L013444.....	44	LF004286.....	46	M1022E.....	24
ART3001.....	49	COL2554AF.....	50	L014117.....	44	LF004304.....	46	M1023A1.....	24
ART3002.....	48	COL2555AF.....	50	L014118.....	44	LF004305.....	46	M1023A1.....	24
ART3002.....	49	COL2558AF.....	50	L014223.....	43	LF004306.....	46	M1023B.....	24
ART3003.....	49	COL2560AF.....	50	L014294BL.....	45	LF004307.....	46	M1023C.....	24
ART401.....	49	COL3601AF.....	51	L014294R.....	45	LF006455.....	43	M1023C.....	24
ART402.....	49	COL3602AF.....	51	L014294VV.....	45	LF009004.....	44	M1023E.....	24
ART403.....	49	COL3603AF.....	51	L014787.....	44	LF009013.....	44	M1023S.....	24
BO001.....	56	COL3604AF.....	51	L016377.....	43	LF009023.....	43	M1030.....	6
BO002.....	56	COL3605AF.....	51	L01708.....	44	LF009034.....	43	M1039.....	12
BO003.....	56	COL3606AF.....	51	L09608.....	44	LF009102.....	44	M1040.....	12
BO004.....	56	COL3607AF.....	51	L09610.....	44	LF009103.....	44	M1045.....	12
BO007.....	58	COL3800AF.....	53	L09612.....	44	LF009107.....	46	M1045-110V.....	12
BO008.....	58	COL3801AF.....	53	L11616.....	44	LF009124.....	44	M1048.....	27
BO013.....	57	COL3802AF.....	53	L14000.....	43	LF009124.....	44	M1049.....	12
BO014.....	57	COL3803AF.....	53	L14001.....	43	LF009165.....	42	M1049-110V.....	12
BO015.....	58	COL3804AF.....	53	L154001.....	45	LF009172.....	44	M1050.....	16
BO016.....	58	COL3805AF.....	53	L17000.....	44	LF017689.....	43	M1051.....	16
BO017.....	58	COL3806AF.....	53	L17002.....	44	LF017690.....	43	M1052.....	16
BO018.....	58	COL3807AF.....	53	L3003.....	42	LF017691.....	43	M1053.....	16
BO020.....	57	COL3808AF.....	53	L40300N01.....	44	LF017692.....	43	M1053.....	16
BO022.....	57	COL3809AF.....	53	L51900AE.....	44	LF017693.....	43	M1054.....	16
BO023.....	57	COL3865AF.....	52	L588002.....	44	LF017700.....	46	M1055.....	16
BO025.....	58	COL3866AF.....	52	L601902.....	43	LF017701.....	46	M1055.....	16
BO037.....	57	COL3867AF.....	52	L6043N02N04.....	44	LF017702.....	46	M1056.....	16
BO038.....	58	COL3868AF.....	52	L60767F.....	43	LKISSL02.....	45	M1057.....	16

M1058	16	M1165	29	M1294	11	S1840	25	VC0105	34
M1059	16	M1166	29	M1295	15	S1855	25	VC0106	34
M1060	16	M1170	21	M1295SP1	15	S1865	25	VC0106E	34
M1061	16	M1171	21	M1296	15	S1926	26	VC0108	34
M1062	16	M1172	21	M1563	23	S1936	26	VC0109	34
M1063	16	M1173	21	M1565	24	S1952	26	VDL001	35
M1064	16	M1174	21	M1566	24	S3350	23	VDL002	35
M1065	16	M1176	21	M1569	32	S3351	23	VDL003	35
M1070	30	M1178	34	M1570	32	S3352	23	VDL004	35
M1071	30	M1179	34	M1572	24	S4033	49	VDL005	35
M1072	30	M1180	21	M1573	24	S4037	49	VDL006	35
M1073	30	M1181	21	M1600	9	S5201	21	VDL007	35
M1074	30	M1182	21	M1600-110V	9	SIL9024	32	VDL008	35
M1075	30	M1183	22	M1600T	9	SIL9019	32	VP0101	33
M1076	30	M1184	22	M1600Z	9	SIL9020	32	VP0102	33
M1077	16	M1185	21	M1910	16	SIL9021	32	VP0103	33
M1078	16	M1186	21	M1911	16	SIL9022	32	VP0104	33
M1080	30	M1187	21	M1912	16	SIL9023	32	VP0105	33
M1081	30	M1189	21	M1913	16	SIL9025	32	VP0106	33
M1082	30	M1190	21	M1914	16	SIL9026	35	VW0102	38
M1083	30	M1191	21	M1915	16	SIL9027	35	VW0103	38
M1084	30	M1193-G	33	M1920	17	SIL9028	35	VW0201	38
M1085	30	M1193-S	33	M1920-110V	17	SIL9029	35	VW0202	37
M1086	30	M1194-G	33	M1920SP01	17	SIL9030	35	VW0203	36
M1088-B	18	M1194-S	33	M1921	17	SIL9031	35	VW0204	36
M1088-G	18	M1195	33	M1921-110V	17	SIL9032	35	VW0205	36
M1088-S	18	M1196	33	M1924	17	SIL9033	35	VW0206	36
M1088SP33	18	M1197	33	M1925	17	SIL9034	35	VW0208	36
M1088-W	18	M1198	33	M1926	17	SIL9035	35	VW0209	37
M1089-G	18	M1198-T	33	M1927	17	SIL9036	35	VW0210	38
M1089-S	18	M1199	33	M1928	17	SIL9037	35	VW0211	38
M1089SP10	18	M1205	47	M1929	17	SIL9038	35	VW0212	5
M1089-W	18	M1206	47	M1930	17	SIL9039	35	VW0213	37
M1090	31	M1207	47	M1931	17	SIL9040	35	VW0214	37
M1091	31	M1215	8	M1932	17	SIL9041	32	VW0301	34
M1092	31	M1215-110V	8	M1934	17	SIL9042	32	VW0301GE	34
M1095	31	M1218	31	M1935	17	SIL9043	32	VW0301GR	34
M1096	31	M1220	34	M1937A	17	SIL9044	32	VW0301O	34
M1097	31	M1221	34	M1937B	17	SIL9045	32	VW0301R	34
M1100	23	M1222	34	M1940	20	SIL9046	32	VW0301RO	34
M1101	23	M1223	34	M1940-110V	20	SIL9047	32	VW0301W	34
M1103	23	M1224	34	M1941	20	SIL9048	32	VW0301Z	34
M1104	23	M1225	34	M1941-110V	20	SIL9508	56	VW0302ZP	34
M1105	23	M1226	34	M1950	20	SIL9508E	56		
M1106	23	M1227	34	M1951	20	SIL9508F	56		
M1107	23	M1228	34	NIB104	58	SP40NH	25		
M1109	23	M1229	34	NIB116	56	SP46NH	25		
M1110	23	M1232	31	NIB117	56	SP50NH	25		
M1111	23	M1233	31	NIB220	56	SS001L	28		
M11151A4	49	M1234	30	NIB228	57	SS001M	28		
M1121	25	M1241	13	NIB233	56	SS002L	28		
M1122	25	M1242	13	NIB234	56	SS002M	28		
M1123	25	M1243	13	NIB263	56	SS003L	28		
M1130A	20	M1244	13	NIB264	56	SS003M	28		
M1130B	20	M1253	12	NIB296	58	SS004L	28		
M1136	26	M1253-110V	12	NIB297	58	SS004M	28		
M1137	26	M1254	12	NIW02	20	SS005L	28		
M1138	26	M1254-110V	12	NIW03	20	SS005M	28		
M1140	26	M1261	12	NIW04	20	SS006L	28		
M1142	26	M1262	14	NIW05	20	SS006M	28		
M1143	26	M1263	14	NIW06	20	SS007L	28		
M1144	26	M1266	14	S02004	26	SS007M	28		
M1145	26	M1268	14	S02005	26	SS008L	28		
M1146	26	M1268-110V	14	S02006	26	SS008M	28		
M11471	26	M1269	14	S02007	26	SS009M	28		
M11472	26	M1269-110V	14	S02008	26	SS010L	28		
M11473	26	M1282	12	S02009	26	SS010M	28		
M1148	28	M1285	11	S0210	26	SS011L	28		
M1148A	28	M1286	18	S12920	27	SS011M	28		
M1149	28	M1286-110V	18	S1303	15	SS012L	28		
M1150	28	M1287	18	S1304	15	SS012M	28		
M1151	28	M1287-110V	18	S1305	15	SS013L	28		
M1152	28	M1287C	19	S1525	22	SS013M	28		
M1154	27	M1287C-110V	18	S1530	22	VAAUB	34		
M1155	29	M1287DC	19	S1535	22	VABL	34		
M1155NO	29	M1287DC-110V	18	S1540	22	VAGE	34		
M1156	29	M1288	18	S1545	22	VAGO	34		
M1157	29	M1288-110V	18	S1550	22	VAGR	34		
M1158	29	M1289	19	S1552	22	VAGRJIS	34		
M1159	29	M1289-110V	18	S1556	29	VALBL	34		
M1159NO	29	M1289DC	19	S1557	22	VAOR	34		
M1160	29	M1289DC-110V	18	S1613	24	VARO	34		
M1161	29	M1291	10	S1614	24	VAROOS	34		
M1162	29	M1291-110V	10	S1615	24	VC0101	34		
M1163	29	M1292	10	S1671	22	VC0102	34		
M1163NO	29	M1292-110V	10	S1679	22	VC0103	34		
M1164	29	M1293	11	S1738	25	VC0104	34		



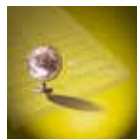
MOULDS



MACHINERY



CHOCOLATE  
CONCEPT



INDUSTRIAL



HOLLOW  
FIGURES



**WE DESIGN  
YOUR CHOCOLATE**



info@chocolateworld.be

Belgium

Tel: +32 (0)3 216 44 27

Tel: +32 (0)3 237 12 11

Fax: +32 (0)3 216 98 33

**CHOCOLATEWORLD.BE**