



Chocolate World®

EQUIPMENT EDITION 9

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MELTING KETTLES



M1030

Double-walled bain marie with sandwich bottom
Suitable for melting chocolate and warming sauces
Suitable for all types of cookers, including induction

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

M1001 - M1005

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



M1001

1 x 13 litre
220V - 50/60 Hz compatible (*)
Monophase / 500W
460 x 340 x 320 mm
Weight: 11,75 kg

Extra insert and lid can be ordered
through the codes M1012 (insert)
and M1017 (lid)



M1002

2 x 5,7 litre
220V - 50/60 Hz compatible (*)
Monophase / 500W
460 x 340 x 320 mm
Weight: 11,85 kg

Extra insert and lid can be ordered
through the codes M1010 (insert)
and M1015 (lid)



M1003

1 x 21 litre
220V - 50/60 Hz compatible (*)
Monophase / 500W
635 x 340 x 320 mm
Weight: 16 kg

Extra insert and lid can be ordered
through the codes M1013 (insert)
and M1018 (lid)



M1004

2 x 9,5 litre
220V - 50/60 Hz compatible (*)
Monophase / 500W
635 x 340 x 320 mm
Weight: 16,50 kg

Extra insert and lid can be ordered
through the codes M1011 (insert)
and M1016 (lid)



M1005

Melting kettle 3 x 5,7 litre
220V - 50/60 Hz compatible
Monophase / 500W
635 x 340 x 320 mm
Weight: 16,50 kg

Extra insert and lid can be ordered
through the codes M1011 (insert)
and M1016 (lid)

(*) 110V available upon request.



M1010
Insert of 5,7 litre
for M1002 (2 x 5,7 litre)
or M1005 (3 x 5,7 litre)
325 x 176 x 150 mm



M1015
Lid for the insert of 5,7 litre
with code M1010
for M1002 (2 x 5,7 litre)
or M1005 (3 x 5,7 litre)



M1011
Insert of 9,5 litre
for M1004 (2 x 9,5 litre)
325 x 265 x 150 mm



M1016
Lid for the insert of 9,5 litre
with code M1011 for M1004 (2 x 9,5 litre)



M1012
Insert of 13 litre
for M1001 (13 litre)
354 x 325 x 150 mm



M1017
Lid for the insert of 13 litre
with code M1012 for M1001 (13 litre)



M1013
Insert of 21 litre
for M1003 (21 litre)
530 x 325 x 150 mm



M1018
Lid for the insert of 21 litre
with code M1013 for M1003 (21 litre)



M1020
Insert of 2,4 litre
for M1001-M1005
Gastronorm size GN 1/6
176 x 162 x 150 mm



M1021
Lid for the insert of 2,4 litre
with code M1020 for M1001-M1005



M1020SP01
Crossbar 325 mm for M1004

M1020SP02
Crossbar 530 mm for M1003





M1006 - M1009

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



M1006

Melting kettle 3 litre
 220V - 50/60 Hz
 Monophase / 70W
 Ø 310 x 180 mm
 Weight: 1,70 kg

Extra insert can be ordered through code M1006/I



M1006/I

Insert for M1006 (3 litre)
 Ø 240 x 108 mm
 Weight: 0,20 kg

M1006/L

Lid for M1006



M1007

Melting kettle 6 litre
 220V - 50/60 Hz
 Monophase / 140W
 420 x 320 x 180 mm
 Weight: 3 kg

Extra insert can be ordered through code M1007/I



M1007/I

Insert for M1007 (6 litre)
 325 x 265 x 100 mm
 Weight: 0,78 kg

M1007/L

Lid for M1007



M1008

Melting kettle 12 litre
 220V - 50/60 Hz
 Monophase / 140W
 630 x 390 x 180 mm
 Weight: 4,70 kg

Extra insert can be ordered through code M1008/I



M1008/I

Insert for M1008 (12 litre)
 530 x 325 x 100 mm
 Weight: 1 kg

M1008/L

Lid for M1008



M1009

Melting kettle 24 litre
 220V - 50/60 Hz
 Monophase / 280W
 640 x 400 x 210 mm
 Weight: 5,80 kg

Extra insert can be ordered through code M1009/I



M1009/I

Insert for M1009 (24 litre)
 530 x 325 x 150 mm
 Weight: 1,50 kg

M1009/L

Lid for M1009

(*) 110V available upon request.

VIBRATING TABLE



M1215

Remove air bubbles from chocolate after filling your moulds with this powerful, compact vibrating table.

Suitable for use with different mould sizes
Compatible with different melting kettles
Full stainless steel design
Equipped with suction cups for optimal stability
The included, washable rubber mat provides maximum noise dampening when vibrating

220V/50Hz compatible (*)
Monophase / 25W
490 x 300 x 362 mm
Weight: 8,60 kg

Melting kettle not included

(*) 110V available upon request



CHOCOLATE PUMP



M1014

Chocolate pump to pump heated chocolate
Compatible for the following melting kettles: M1001, M1003, M1004, M1007, M1008 en M1009

Easy to disassemble and easy to clean

Capacity: 4 kg per minute

220V - 50 Hz

500 x 200 x 200 mm

Weight: 3 kg

(*) 110V available upon request

TABLETOP TEMPERER



M1019

Compact table tempering machine

- Stainless steel insert: 3 litre
- Ø 431 x 305 mm
- 220V - 50/60 Hz compatible (110V on request)
- Single-phase / 100W
- Scraper made of polyethylene (dishwasher safe)
- Removable insert and scraper
- Additional bowls & scrapers available separately
- Uses 2-100 watt bulbs as a heat source
- Cooling fan is suitable for continuous use
- Transparent lid

Front control panel with:

- On/off switch
- Digital temperature display
- Thermostat controlled heating and cooling

(*) 110V available upon request

M1019A

Bowl for tabletop temperer 3 litre

M1019B

Scraper for tabletop temperer 3 litre

Other spare parts upon request



ELECTRIC KETTLES

This electrically-powered cooking pot allows you to boil different mixtures, such as caramel fillings, simply and conveniently.



M1039

5 litre
230V - 50/60 Hz compatible
Monophase: 1900W
Ø 210 x 180 mm
Weight: 2,5 kg

M1040

9 litre
230V - 50/60 Hz
Monophase 2500 W
Ø 270 x 220 mm
Weight: 4,5 kg

HOT PLATE



M1027

Hot plate GN 1/1 230V 50/60 Hz
• Stainless steel 18/10
• Thermostatically adjustable up to 75 °C
• With main switch and indicator light

INDUCTION HOB



M1271

Induction hob with digital timer
0-180 minutes
Temperature setting between 60-240 °C
Power adjustable 500-3500W
1x 220-240V 50/60 Hz
Automatic switch-off
Heating surface Ø 260 mm
Stainless steel casing

HOT AIR BLOWER



M1261

230V / 50/60 Hz compatible
Working temperature: 300 – 500 °C
Airflow: 240 – 450 l/min
Rated power input: 1.600 W
Weight machine: 0,73 kg

SUGAR - BLOWTORCH - CARAMELIZER



SU022

Sugar - blowtorch - caramelize

FOOD DRYER



M1079

Stainless steel food drying oven.
• 230 mono 50/60 Hz
• Temperature range: 30 °C to 75 °C
• Manual operation
• 10 grills included
• 511 x 435 x 433 mm
• Weight machine: 11,62 kg



M1079SP01

Grill for food dryer M1079
410 x 360 mm



HOT TOPPING DISPENSER



M1960

Hot topping dispenser
Warm-bath warmer with temperature-controlled thermostat and wrap-around heating element for accurate, even heating.

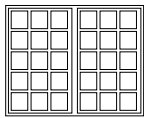
- Stainless steel pump offers 30 ml portion.
- Adjustable in precise 3,7 ml increments.
- 230 V mono 50/60 Hz
- 1 x Insert M1960A included



M1960A

Insert for hot topping dispenser 2,8 litre

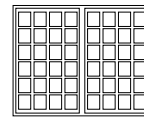
WAFFLE IRONS



M1950

Waffle iron Brussels
2 reversible plates 174 x 100 x 30 mm
Division of the plate: 3 x 5
Stainless steel body
Security switch
Adjustable temperature: 70° - 300°
Cast iron plate
220V - 50 Hz compatible - 1800 W (*)
440 x 260 x 150 mm
Weight: 20 kg

(*) 110V - 60 Hz available upon request.



M1951

Waffle iron Liège
2 reversible plates 151 x 95 x 33 mm
Division of the plate: 4 x 6
Stainless steel body
Security switch
Adjustable temperature: 70° - 300°
Cast iron plate
220V - 50 Hz compatible - 1400 W (*)
400 x 260 x 150 mm
Weight: 17 kg



M1952

Waffle fork stainless steel 310 mm

ICE CREAM MACHINES



M1940

Nemox Gelato Chef 3L Automatic is highly recommended for those who want the highest quality ice cream in a small production. It prepares your gelato and, when ready, it automatically stores it in the machine, and keep it at the right temperature as long as needed.

Rating 220V - 50 Hz (*)
Max qtt ingredients 1,5 litre
Max Production/Hour 1,7 kg
Churning Time 30 - 35 min
Appliance Body Stainless Steel
Dimensions 405 mm x 325 mm x 300 mm
Net Weight 18,4 kg

(*)110V - 60 Hz available upon request



M1941

Nemox' "Gelato 4K" is recommended for those who want the highest quality ice cream in a small or medium production. The touch of just one switch, will start a fully automatic production and storage process. Includes free recipe booklet.

Rating 220V - 50 Hz (*)
Hermetic Compressor 100% CFC free.
Power 350W
Max qtt ingredients 1 kg
Max Production/Hour 4 kg
Churning Time: 15 min
Appliance Body Stainless Steel
Dimensions 415 x 415 x 300 mm
Net Weight 25 kg

(*)110V - 60 Hz available upon request

HOT CHOCOLATE DISPENSERS

Elegant counter top dispenser specially meant for the mixing and dispensing of thick chocolate and other hot drinks. The display power of the bowl increases sales and profits. The uncomplicated use of the dispenser simplifies your work.

- Beverage container made of food grade polycarbonate
- Container completely removable even when full of product
- Removable faucet for a perfect cleaning
- Adjustable temperature setting



M1089-G gold 3 litre
M1089-W white 3 litre
M1089-S silver 3 litre

3 litre
 220V - 50 Hz compatible (*)
 Monophase / 1200W
 240 x 290 x 400 mm
 Weight: 4,7 kg

(*) 220V - 60 Hz available upon request)



M1088-B black 5 litre
M1088-G gold 5 litre
M1088-S silver 5 litre
M1088-W white 5 litre

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

CHOCOLATE FOUNTAINS

Our standard chocolate fountains make stylish centerpieces for any dessert table. Our polished stainless steel design has a sleek, modern appearance.

All fountains are easily and quickly to install (without any tools needed).

Because of their shape, spare parts are easy to clean.

The screw is driven directly (so no risk for the belt-drive to slip or break).

- Available in stainless steel
- Unique modern design
- Built in safety system
- CE approval



M1286
 Chocolate fountain small

Total height: 616 mm
 Height of top section: 343 mm
 Width of drum: 255 mm
 Height of drum: 230 mm
 Width of bowl: 300 mm

Weight: 8,2 kg

Chocolate capacity: min. 1,5 kg - max. 3 kg

Electrical: 230V - 50/60 Hz - 250W



M1287
 Chocolate fountain medium

Total height: 795 mm
 Height of top section: 432 mm
 Width of drum: 295 mm
 Height of drum: 303 mm
 Width of bowl: 408 mm

Weight: 15,9 kg

Chocolate capacity: min. 4 kg - max. 7 kg

Electrical: 230V - 50/60 Hz - 450W



M1287C
 Chocolate fountain medium Cascade

Total height: 1002 mm
 Height of top section: 574 mm
 Width of drum: 295 mm
 Height of drum: 303 mm
 Width of bowl: 408 mm

Weight: 18,5 kg

Chocolate capacity: min. 3 kg - max. 6 kg

Electrical: 230V - 50/60 Hz - 450W

(*) 110V - 60 Hz available upon request)



M1287DC

Chocolate fountain medium Duo Cascade

Total height: 852 mm
 Height of top section: 507 mm
 Width of drum: 295 mm
 Height of drum: 301 mm
 Width of bowl: 408 mm

Weight: 25,5 kg

Chocolate capacity: min. 6 kg - max. 12 kg

Electrical: 230V - 50/60 Hz - 500W



M1288

Chocolate fountain large 108 cm
 (medium set-up)

Total height: 1073 mm
 Height of top section: 801 mm
 Width of drum: 367 mm
 Height of drum: 320 mm
 Width of bowl: 595 mm

Weight: 27,3 kg

Chocolate capacity: min. 8 kg - max. 15 kg

Electrical: 230V - 50/60 Hz - 500W



M1289

Chocolate fountain large 120 cm
 (large set-up)

Total height: 1197 mm
 Height of top section: 925 mm
 Width of drum: 367 mm
 Height of drum: 320 mm
 Width of bowl: 595 mm

Weight: 29,1 kg

Chocolate capacity: min. 8 kg - max. 15 kg

Electrical: 230V - 50/60 Hz - 500W



M1289DC

Chocolate fountain X-large 140 cm
 Duo Cascade

Total height: 1403 mm
 Height of top section: 1039 mm
 Width of drum: 367 mm
 Height of drum: 364 mm
 Width of bowl: 500 mm

Weight: 37,5 kg

Chocolate capacity: min. 8 kg - max. 14 kg

Electrical: 230V - 50/60 Hz - 500W



EASYFILL FILLING MACHINE



M1600

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

- For fillings without inclusions
- Funnel of 5 litre volume
- 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
- Nozzles are electrically heated
- Pre-heating: 30 minutes
- Removable tank

- 230 V/ 50/60 Hz compatible / monophase/ 10 W (*)
- 400 x 520 x 350 mm
- Weight: 17 kg

(*) 110V available upon request.

M1600SP39

Nozzle ring 60 mm - Ø 2 mm for liquor and liquids

M1600T

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

Same as M1600 but execution with 7 movable depositing nozzles of 60 mm length
Including a special pallet and a central positioning system

M1600G

Truffel option to be used with the Easyfill dosing machine (M1600)

Set containing 7 pistons of 60 mm length, a special pallet and a central positioning system



FUNNELS



M1121
Automatic dosing funnel
Ideal for dosing jelly and liquid ganaches
1,9 litre
Ø 190 x 230 mm
Manual control
Stainless steel made
Ø nozzles: 4 and 8 mm
Holder not included



M1122
Dosing funnel
Ideal for dosing jelly and liquid ganaches
1,2 litre
Ø 185 x 210 mm
Manual control
Stainless steel made, nozzles, dosing head
and handle are made out of plastic
Ø nozzles: 4 and 8 mm
Holder not included



M1123
Holder for funnels with code M1121 and M1122
Ø 140 x 185 mm

DISPOSABLE PIPING BAGS

Green disposable piping bags recommended for chocolate
Professional use
HACCP certified
Composed by 3 different layers:

- Inner glossy layer assures smooth filling
- Strong layer in between layer assures strength and endurance
- External layer assures strong grip
- Thickness: 75 micron
- 100 pcs per roll



S1840
Medium
460 x 260 mm



S1855
Large
530 x 280 mm



S1865
Extra large
590 x 280 mm

PIPING BAGS



Synthetic fabric, coated
Food safe
Including hanger
Useable several times
Impermeable

SP40NH
Piping bags 3 - 400 mm

SP46NH
Piping bags 4 - 460 mm

SP50NH
Piping bags 5 - 500 mm

SET OF DECORATING TUBES

Height 30 mm
Nickel-plated, with adapter
Box made of plastic



S1926 29 pcs small



S1936 38 pcs



S1952 55 pcs small

DECORATING TUBES

Stainless steel
In one piece



197314
French star tube
Ø 10 mm



197318
French star tube
Ø 16 mm



197332
Rose tube
Ø 8 mm



197340
Fritter tube
Ø 4 mm



197401
Rose tube
Ø 6 mm



197403
Tube St. honoré
11 x 21 mm



197405
Garnishing tube petal
small 3,6 x 16 mm



197406
Garnishing tube petal
medium



197407
Garnishing tube petal
large 3 x 15 mm



197408
Garnishing tube leaf
mini 2,7 mm



197410
Garnishing tube leaf
medium 4,8 mm



197411
Garnishing tube leaf
large 4,6 mm



197421
Bird nest tube
small 1 mm



197422
Bird nest tube
large 2,9 mm

PLAIN TUBES



| | | | | | | | |
|---------------|--------|---------------|---------|---------------|---------|---------------|---------|
| 573102 | Ø 2 mm | 573107 | Ø 7 mm | 573112 | Ø 12 mm | 573117 | Ø 17 mm |
| 573103 | Ø 3 mm | 573108 | Ø 8 mm | 573113 | Ø 13 mm | 573118 | Ø 18 mm |
| 573104 | Ø 4 mm | 573109 | Ø 9 mm | 573114 | Ø 14 mm | 573120 | Ø 20 mm |
| 573105 | Ø 5 mm | 573110 | Ø 10 mm | 573115 | Ø 14 mm | 573122 | Ø 22 mm |
| 573106 | Ø 6 mm | 573111 | Ø 11 mm | 573116 | Ø 16 mm | 573124 | Ø 24 mm |

STAR TUBES



| | | | | | | | |
|---------------|--------|---------------|---------|---------------|---------|---------------|---------|
| 573302 | Ø 2 mm | 573307 | Ø 7 mm | 573312 | Ø 12 mm | 573317 | Ø 17 mm |
| 573303 | Ø 3 mm | 573308 | Ø 8 mm | 573313 | Ø 13 mm | 573318 | Ø 18 mm |
| 573304 | Ø 4 mm | 573309 | Ø 9 mm | 573314 | Ø 14 mm | | |
| 573305 | Ø 5 mm | 573310 | Ø 10 mm | 573315 | Ø 15 mm | | |
| 573306 | Ø 6 mm | 573311 | Ø 11 mm | 573316 | Ø 16 mm | | |



S1940
Brush for tubes
• Useable for all tubes
• Bristles made of nylon
• Grip of polypropylene, with hole

DISPOSABLE PLASTIC CONES



S1738
Disposable plastic cone on roll for decorating
50 pcs



GARNISH CORNET



57704
1 pc: 230 x 200 mm
Material: paper
2000 pcs



SPRAYING CABINET FOR CHOCOLATE



M1295

This completely stainless steel spray cabinet is equipped with a powerful ventilation system and a self-cleaning filter.

At the rear of the cabin there is an easily removable spray panel and a collection tray.

External dimensions: 955 x 655 x 1045 mm

Internal dimensions: 870 x 530 mm / 310 x 620 mm

Power supply: 230 V - 50/60 Hz, 0,5 kW mono-phase current

Not included: undercarriage, spray gun and compressor

M1296

With the spraying cabinet (M1295) you can also order this cabinet frame, completely manufactured in stainless steel according to the standards of professional kitchens.

Dimensions: 955 x 610 x 900 mm

6 x 2 gliders, 415 x 600 mm

Not included: grills

M1295SP3

Service set available upon request:

it is recommended to replace the filter minimum 1 x per year or every 2000 operating hours.

PROFESSIONAL AIRBRUSH

The professional airbrush can be used for coloring marzipan figures or detailed applying of colors into a mould.



S1304

Professional airbrush gun
Nozzle: Ø 0,2 mm
Cup capacity: 0,50 cc
To be used with a compressor (not included)

Using the following colors:
Special airbrush colors COL3800AF - COL3876AF
Powders COL1001AF - COL1008AF which should be mixed with alcohol



S1308

Professional airbrush gun
3 different nozzles: 0,3 - 0,5 - 0,8 mm
Capacity cups: 2 - 5 - 7 ml
To be used with a compressor (not included)

Using the following colouring agents:
• Depending on the viscosity, cocoa butters COL5100 - COL5112 and COL5200 - COL5204 can be used with the nozzles of 0,5 and 0,8 mm
• Special airbrush dyes: COL3800AF - COL3876AF
• Powders COL1001AF - COL1008AF mixed with alcohol



S1305

Professional compressor for airbrush
200V - 50/60 Hz compatible
115W monophase
245 x 125 x 220 mm
Weight: 4,55 kg
Manual pressure control 4 bar
Airbrush not included



S1303

Kit compressor

Professional airbrush gun (S1304):
Nozzle: Ø 0,20 mm
Cup capacity: 0,50 cc

Professional compressor (S1305):
200V / 50/60 Hz compatible
115W monophase
245 x 125 x 220 mm
Weight: 4,55 kg
Manual pressure control 4 bar

Using the following colors:
Special airbrush colors COL3800AF - COL3876AF
Powders COL1001AF - COL1008AF which should be mixed with alcohol



S1309

Kit compressor

Professional airbrush gun (S1308):
Capacity cups: 2 - 5 - 13 ml

Professional compressor (S1305):
200V - 50/60 Hz compatible
115W monophase
245 x 125 x 220 mm
Weight: 4,55 kg
Manual pressure control 4 bar

Using the following dyes:
• Depending on the fluidity, cocoa butters COL5100 - COL5112 and COL5200 - COL5204 can be used with the nozzles of 0,5 and 0,8 mm
• Special airbrush dyes: COL3800AF - COL3876AF
• Powders COL1001AF - COL1008AF mixed with alcohol

SPRAYING GUNS

COMPRESSOR NOT INCLUDED



M1263

Container capacity: 100 ml
Tip of nozzle: Ø 0,8 mm
To be used with a compressor 1,5 Hp (standard compressor 4-5 bar) (compressor not included)
Weight: 0,28 kg

Use: cocoa butter, ideal for powders



M1266

Container capacity: 1 Litre
Tip of nozzle: Ø 1,7 mm
To be used with a compressor 1,5 Hp (standard compressor 4-5 bar, compressor not included)
Weight: 1 kg

Use: cocoa butter, not powders

BUILT-IN COMPRESSOR



M1262

Spraying gun "Wagner".
230V - 50 Hz compatible / 110 W
Viscosity max. 80 sec.
Delivery rate max. 270 g/min
Container capacity 800 ml
Tip of nozzle: Ø 0,8 mm
Net weight 1,5 kg

Use: only with tempered chocolate, no powders



M1268

Heated spraying gun "hotCHOC"
Food grade approved
220V - 50/60 Hz compatible monophase / 40W (*)
Container capacity: 550 ml
Tip of nozzle: Ø 0,6 mm and includes a bent nozzle extension
Weight: 1,6 kg

Use: cocoa butter, chocolate, no powders

(*) 110V available upon request



M1269

Spraying gun "Multi Spray"
Food grade approved
230V - 50 Hz compatible / 120W (*)
Viscosity max. 80 DIN-sec.
Delivery rate max. (Water) 250 g/min
Container capacity 700 ml

Use: cocoa butter, no powders

(*) 110V available upon request



PRODUCT
MOVIE



COCOA BUTTERS

The cocoa butter based colours are made for the decoration of chocolate and other fatty products. Cocoa butter can be spread with a brush directly onto the surface to be decorated. Alternatively the colour can be diluted in chocolate, and then applied onto the surface to be decorated with a spraying gun (M1266) giving a velvet effect.

- Standard content: 200 gr
- E171 free
- Larger quantity: upon request



PRODUCT
MOVIE

AZO









| | | |
|---|----------------|-----------------|
|  | COL5100 | pink AZO |
|  | COL5103 | red AZO |
|  | COL5104 | cherry red AZO |
|  | COL5105 | green AZO |
|  | COL5106 | yellow AZO |
|  | COL5107 | orange AZO E110 |




AZO FREE



| | | |
|---|----------------|---------------|
|  | COL5101 | light blue AF |
|  | COL5102 | blue AF |
|  | COL5109 | grey AF |
|  | COL5110 | white AF |
|  | COL5111 | purple AF |
|  | COL5112 | black AF |



| | | |
|---|----------------|-----------|
|  | COL5200 | gold AF |
|  | COL5202 | bronze AF |
|  | COL5203 | copper AF |
|  | COL5204 | ruby AF |










LAKE POWDERS



Matt powder color, suitable for mass coloring of white chocolate, cocoa butter, macaron batter, pastry and other fat-containing preparations.

- Standard content: 25 gr
- Pack quantities per kg available on request.



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



PEARL POWDERS



Shiny powder coloring, suitable for:

- Mixing with cocoa butter and application with a spray gun in the chocolate mould or on demoulded chocolate.
- Mixing with alcohol and application with airbrush in the chocolate mould or on demoulded chocolate.
- Direct application on the chocolate mold with a soft brush.

Note: not suitable for mixing with white chocolate.

- AZO free
- Standard content: 25 gr
- Pack quantities per kg available on request.



| | | | |
|--|-------------------------|--|------------------------------|
|  | COL1001AF gold |  | COL1006AF copper |
|  | COL1003AF silver |  | COL1007AF ruby |
|  | COL1005AF bronze |  | COL1008AF blue cobalt |







PEARL PUMP POWDERS







Shiny powder coloring in handy pump dispenser, suitable for a.o. decorating chocolate. Suitable to spray directly into chocolate mould before moulding.

- AZO free
- Content: 10 gr

| | |
|---|-------------------------|
|  | COL1001PP gold |
|  | COL1003PP silver |
|  | COL1007PP red |
|  | COL1009PP pink |

INK FOR INKJET PRINTER



| | |
|---|-----------------------------------|
|  | COL39001 M (red) 100 ml |
|  | COL39002 Y (yellow) 100 ml |
|  | COL39003 C (blue) 100 ml |
|  | COL39004 BK (black) 100 ml |

CLEANING AGENT FOR INKJET PRINTER



| | |
|---|------------------------|
|  | COL39000 100 ml |
|---|------------------------|

PRECIOUS METALS



M1195
Gold leaf machine
with roll ± 21 m



M1197
Gold leaf machine (without roll)



M1196
Goldroll extra ± 21 m



M1193-G
Gold flakes 23 carat 1 gr



M1193-S
Silverflakes 1 gr



M1194-G
Gold powder 23 carat 1 gr



M1194-S
Silver powder 1 gr



M1198GOLD
Gold sheets 23 ca. 80 x 80 mm - 25 pcs



M1199SILVER
Silver sheets 80 x 80 mm - 25 pcs



M1198-T
Transfers sheets gold 23 carat - 25 pcs

OTHER ADDITIVES



COL7001
Whole violets sugar coated 1 kg



COL7003
Violet sugar 1 kg



COL7004
Rose sugar 1 kg



COL4020
Shellac polish 1 litre





STAMPS FOR DECORATING YOUR CHOCOLATE

Cool in freezer before use.
100% food grade
Customization upon request



PRODUCT
MOVIE



STAMP001
Stamp crown
Ø 23 mm x 95 mm
± 77 gr



STAMP002
Stamp rose
Ø 23 mm x 95 mm
± 77 gr



STAMP003
Stamp cocoa bean
Ø 23 mm x 95 mm
± 77 gr



STAMP004
Stamp handmade
Ø 23 mm x 95 mm
± 77 gr



STAMP005
Stamp selected origin
Ø 23 mm x 95 mm
± 77 gr



STAMP006
Stamp Eid Mubarak
Ø 30 mm x 93 mm
± 90 gr



M1154

"Easy Fleur", for making sugar or chocolate decorations by dipping the stamps

- Black box containing 12 aluminium stamps covered in nickel
- It is possible to dip 2 or 3 times before you need to cool them again
- Easy and quick for a bright effect
- Dimensions box: 330 x 275 x 85 mm



DECORATE

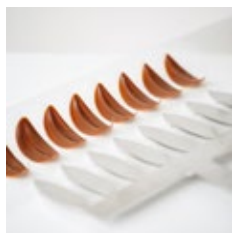
LEAF COMBS FRANK HAASNOOT

With this comb you can create beautiful chocolate decorations in an instant.
Stainless steel



M1115S
Leaf comb small for leaves
Leaf size 60 x 16 mm

M1115L
Leaf comb large for leaves
Leaf size 80 x 22 mm

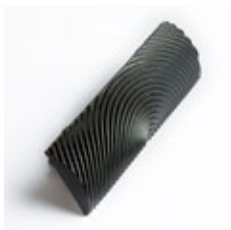


M1116S
Feather comb small for feathers
Feather size 60 x 16 mm

M1116L
Feather comb large for feathers
Feather size 80 x 22 mm



WOOD STRUCTURE STAMP 'FAUXBOIS'



07728
Stamp to create a wood texture in chocolate
Material: Black rubber
Length: 150 mm



RODHOID FOIL SHEETS



S12920
600 x 400 mm
150 micron
25 pcs

S12924
600 x 400 mm
100 micron
100 pcs

S12926
600 x 400 mm
55 micron
100 pcs





STRUCTURED SHEETS

Structured sheets to create structures on enrobed products
 585 x 385 mm
 15 sheets per package
 Limited re-use



F019975 Terre d'Afrique



F019976 Royal Garden



F019978 Industry



F019964 Snake



F019965 Ostrich



F019968 Leaves



F019971 Honey



F019972 Gaufrette



F019973 Carreau



F019974 Fleur De Lise



F019980 Dot



F019981 Cubic



F019983 Wood Fine



F024848 Flowers

TOOLS FOR MARZIPAN



MAM1001

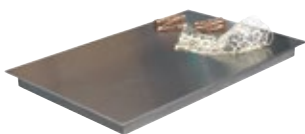
Set of 12 different modelling tools for marzipan



MAM1002

Marzipan knife
260 mm

COOLING SLAB FOR CHOCOLATE



M1560

Cold restitution plate for making chocolate decorations that are easy to shape
Allows you to make chocolate chips/grills/cones/ribbons for dessert decoration

- Made of stainless steel
- Plate can be stored in freezer
- Contains eutectic liquid
- Very resistant, rigid and durable
- Very easy to maintain
- 620 x 440 mm
- Weight: 9,2 kg

Use: freeze the stainless steel plate containing eutectic liquid at -21°C for 24 hours.
Spread the tempered chocolate on the plate.
The chocolate undergoes a thermal shock and becomes workable.

Tip: use the cooling slab as a cold support for the assembly of frozen desserts



REUSABLE JELLY FOR MAKING MOULDS

COL4005

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

How to use:

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

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



MIXERS



M1253

Kitchenaid 'heavy duty' 5 kg for professionals

Delivered with stainless steel whisk, flat beater, dough hook, stainless steel bowl
Equipped with professional lift-up system
10 speed adjustable
Planetary action system: Whisk return around its own basis and in a wide circle within the basin

4,83 litre
338 x 264 x 411 mm
220V - 50/60 Hz compatible
Monophase / 325W
Weight: 11,75kg



M1254

Planetary-mixer with stainless steel bowl

Capacity 20 liter
Whip
Flat beater
Hook
Motor (HP): 1/2
L480 x B410 x H760 mm
Speed (RPM): 110/ 207/ 371
Weight machine: 98 kg
230 V-50/60 Hz compatible (*)

(*) 110V available upon request

MIXING BOWLS

Made of polypropen
Natural white
Break resistant
Hygienic
Stackable
Suitable for microwave

Polypropylene (PP):

Hard elastic
Unbreakable
Dimensional stability in boiling water
Sterilisation possible
-20 °C up to approx. + 95 °C



| | | |
|----------------|--------|-----------|
| M1022A1 | 190 mm | 1 litre |
| M1022A | 240 mm | 2,5 litre |
| M1022B | 280 mm | 4,5 litre |
| M1022C | 325 mm | 6 litre |
| M1022D | 360 mm | 9 litre |
| M1022E | 400 mm | 13 litre |



| | | |
|----------------|--------|-----------|
| M1023A1 | 190 mm | 1 litre |
| M1023A | 240 mm | 2,5 litre |
| M1023B | 280 mm | 4,5 litre |
| M1023C | 325 mm | 6 litre |
| M1023D | 360 mm | 9 litre |
| M1023E | 400 mm | 13 litre |





CONCHING DEVICE TABLE-TOP MODEL



M1025

Conching device table-top model 4,5 kg

This tabletop model is a low impact conching machine for making fine chocolate, nuts and seed butter from the start. Thanks to the low impact of the refining process, the nutritional value is maximally maintained, while the shelf life of the product is maintained.

Product characteristics:

- Stainless steel agitator
- 220V - 50/60 Hz
- made using an innovative, slip-resistant gear system.
- the power mechanism has been redesigned to make the machine more robust and reliable.
- tilting model makes it easier to pour when the product has finished refining.
- the drum can be emptied easily at the touch of a button.

Features:

- new Positive Traction Transmission System
- the motor is designed and tested to run continuously for up to 72 hours.
- safety switch to prevent overheating
- easy to transport due to its manageable size and weight, can be checked in on flights as excess baggage.
- 1-year limited manufacturer's warranty.
- listed in UL and CE-certified

Designed for ease of use and durability:

- refines particles to less than 20 µm.
- refined and elegant design
- creates smooth and creamy nutbutter

Built with high quality materials:

- only natural, high-quality granite stones that are completely natural
- durable and robust gears
- fully sealed, solid bearings: no sticking or jamming of the bearings
- powerful, high-strength power belts

M1025-110V

- 110V - 60 Hz



PRODUCT
MOVIE



HIGH PRECISION GRINDOMETER



M1114

This single channel precision grind gauge is used to determine particle size and fineness of grind for many materials including paints, pigments, inks, coatings, chocolates and other similar products.

Manufactured out of hardened stainless steel each gauge is graduated in microns on the top to an accuracy of $\pm 3 \mu\text{m}$ (0.12 mil) or $\pm 5\%$ whichever is the greater.

The groove width is 12 mm (0.47") and the groove length is 200 mm (7.87").

The High Precision Grindometer has a single groove.



NUT GRINDER “EASY PASTE”



M1970

The Easy paste processor is suitable to grind cocoa, peanuts, cashews, sesame, apricot kernel, pine nuts, macadamia nuts, walnuts, pumpkin seeds, sunflower seeds, miso, fillings, dried fruit, beans and many more.

The Easy Paste uses a premium efficiency motor that does not overheat, even after hours and hours of working. Another trait of this motor is that it is equipped with a power protection system that ensures the safety of the processor. The engine allows a grinding process in low temperature (less than 40 degrees). This means that the paste will not degenerate due to a high temperature.

The thickness and amount of particles of the paste can easily be adjusted by using different sizes of washer rings. The grinder is designed to preserve the original fresh flavour of the paste. There is no need to add oil or any other additive. A 100% natural, fresh, delicious and healthy paste is what you get!

By using 316 stainless steel in the design, part maintenance has never been easier. The user can dismantle and wash the processor by following a few simple steps. This without any loss of paste and in only 3 minutes of time. The only thing that is needed is a toothbrush and a bit of water.

- Voltage: 230V mono 50/60 Hz (*)
- Power: 1,5 HP
- Loading tray capacity: 3,5 kg
- Freeness speed: 2000 RPM
- Casing material: stainless steel
- Grinding disc material: 316 Stainless Steel
- The volume of grind (peanuts): 80 - 100 kg / h
- Particle size: large / medium / small
- Oil grinding temperature: about 30 - 40 °C
- 460 x 250 x 550 mm
- Net Weight: 32 kg

(*) 110V available upon request

ROBOT-COUCPE CUTTERS



M1980

The R5 V.V. table model cutter is intended for mincing, grinding, kneading and making fine fillings, emulsions and mousses with a perfect end result in just a few minutes for the longest preparations.

- Single-phase 230V / 50/1
- Power 1300 W
- Variable speed from 300 to 3500 rpm
- R-Mix function from -30 to -500 rpm
- 5.5-litre stainless steel bowl with handle and supplied with a knife with 2 smooth blades on the base of the buc



M1980SP01

Coarse serrated blade for Robot-Coupe 5 V.V.



M1980SP02

Serrated blade for Robot-Coupe 5 V.V.



M1981

You can emulsify, grind, blend, chop, mix and knead to perfection with the new Robot Cook®, the only professional cooking cutter blender on the market. It is the ideal appliance, whether the recipes you are making are hot or cold, sweet or savoury. Chefs will love its combination of high speed and enviable cutting quality, plus its ability to heat ingredients to a temperature of 140 °C, especially since it is accurate to within one degree. Its generously sized 3.7-litre stainless-steel bowl is perfect for the need of professionals. Bowl and lid scrapers, unique on the market. All parts are dishwasher safe.

- 3.7 litre stainless steel bowl with handle.
- 2.5 litre liquid capacity.
- Heating capacity up to 140 °C, accurate to the nearest degree.
- Speed functions :
 - Variable speed from 100 to 3500 rpm
 - High speed Pulse/Turbo of 4500 rpm
 - R-Mix blend speed from -100 to -500 rpm
 - Intermittent speed: slow speed blade rotation every 2 seconds.
- Micro-serrated stainless steel blade knife assembly.
- As an option, serrated blade assembly for Blender function
- As an option, smooth blade assembly for Cutter function
- Water tight lid equipped with a bowl scraper.
- Asynchronous industrial motor.
- Bowl, blade assembly and lid are dishwasher safe.
- Power 1800 Watts
- Voltage 230 v 50Hz Single-phase



M1981SP01

Additional bowl unit with serrated blade for M1981



M1981SP02

Smooth blade assembly for M1981



M1981SP03

Serrated blade assembly for M1981

CHOCOLATE SHAVINGS MACHINE FOR A BLOCK OF 2,5 - 5 KG



M1049

Machine for making chocolate flakes.

- For chocolate blocks of maximum 2,5 - 5 kg
- Charger adaptable to the size of the block of chocolate
- 350 x 340 x 390 mm
- 220V - 50/60 Hz compatible
- Monophase / 55W
- Weight: 17 kg

CHOCOLATE SHAVINGS MACHINE FOR 2 BLOCKS



M1282

To flake chocolate blocks into snippers and flakes

- Production level: 1 heure for 30 kg of chocolate
- 954 x 598 x 983 mm
- 230V - 50/60 Hz compatible
- Mono phase / 600W
- Weight: 165 kg

COOKIE DOUGH CUTTER



M1048

The Cookie Dough Cutter is made for cutting round or cornered doughs. The cutting size is 6,5 mm, the round cutting mould has a Ø 40 mm and length of 390 mm.

The Cookie Dough Cutter is delivered with 2 cutting moulds: 1 round and 1 cornered mould. Also available with 2 round cutting moulds M1048A and 2 cornered cutting moulds M1048B

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



ACCESSORIES:

1 roll of wire, screws, tools.

MINI GUITAR CUTTER



The Mini Cutter is ideal for travelling (show) confectioners who don't want to do without their equipment. It is suitable for very small premises. The device measures only 180 x 180 mm.

M1910

Set: Mini device 7,5 mm including 4 frames
Size cutting frames: 15 / 22,5 / 30 / 37,5 mm
Completely manufactured out of stainless steel

M1911

Set: Mini device 7,5 mm without frames
Completely manufactured out of stainless steel

AVAILABLE CUTTING FRAMES:

M1912 mini frame 15 mm

M1913 mini frame 22,5 mm

M1914 mini frame 30 mm

M1915 mini frame 37,5 mm

GUITAR CUTTERS



M1050

Set consisting of:
 A singular base 7,5 mm
 Cutting frames 15 / 22,5 / 30 / 37,5mm
 Stainless steel plate 400 x 400 x 5 mm (M1057)
 Maintenance kit (M1059)
 Completely manufactured out of stainless steel
 Trolley not included

M1051

Singular base of 7,5 mm for the guitar cutter.
 Dimensions base: 375 x 375 mm
 Including M1057 and M1059
 Trolley and cutting frames not included

AVAILABLE CUTTING FRAMES:

M1052 Frame 7,5 mm

M1053 Frame 15 mm

M1054 Frame 22,5 mm

M1055 Frame 30 mm

M1056 Frame 37,5 mm



M1060

Set consisting of:
 A singular base 5 mm.
 Cutting frames 10 / 15 / 20 / 25 mm.
 Stainless steel plate 400 x 400 x 5 mm (M1057)
 Maintenance kit (M1059)
 Completely manufactured out of stainless steel
 Trolley not included

M1061

Singular base of 5 mm for the guitar cutter
 Dimensions base: 375 x 375 mm
 Including M1057 and M1059
 Trolley and cutting frames not included

M1062 Frame 5 mm

M1063 Frame 10 mm

M1053 Frame 15 mm

M1064 Frame 20 mm

M1065 Frame 25 mm

M1055 Frame 30 mm



M1068

Trolley for the guitar cutter M1050 (set), M1051 (base),
 M1060 (set) of M1061 (base)

The guitar cutter can be fixed on the trolley
 Equipped to store 5 frames when not used
 650 x 500 x 810 mm
 Base and frames not included



DOUBLE GUITAR CUTTER



M1077

Double base of 7,5 mm x 15 mm without frames
 Dimensions base: 360 x 360 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



M1078

Trolley for the double guitar cutter M1077

The guitar cutter can be fixed on the trolley
 Equipped to store 5 frames when not used
 500 x 670 x 820 mm



ACCESSORIES



M1057

Stainless steel plate 400 x 400 x 5 mm for the guitar cutter
 (already included when buying a M1050 (set), M1051 (base),
 M1060 (set) or M1061 (base))



M1059

Maintenance set for the guitar cutter (already included when
 buying a M1050 (set), M1051 (base), M1060 (set) or M1061 (base))



M1058

Stainless steel wire ± 66 m x 0,5 mm for the frames of the guitar
 cutters M1050 (set), M1051 (base), M1060 (set) or M1061 (base)



AUTOMATIC GUITAR CUTTER

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 5 mm or 7,5 mm base.

When buying this article you only buy the base of the cutter. Frames have to be chosen depending on the selected base.

- 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

(*) 220V - 60 Hz and 110V - 60 Hz available upon request



M1920

Automatic guitar cutter 5 mm base

M1921

Automatic guitar cutter 7,5 mm base

AVAILABLE CUTTING FRAMES:

FOR M1920

Multiple of 5 mm

- M1924** Frame 10 mm
- M1925** Frame 15 mm
- M1926** Frame 20 mm
- M1928** Frame 25 mm
- M1929** Frame 30 mm
- M1930** Frame 35 mm
- M1932** Frame 40 mm
- M1938** Frame 50 mm
- M1939** Frame 100 mm

FOR M1921

Multiple of 7,5 mm

- M1925** Frame 15 mm
- M1927** Frame 22,5 mm
- M1929** Frame 30 mm
- M1931** Frame 37,5 mm
- M1934** Frame 45 mm

M1935

Support for automatic guitar cutter

ACCESSORIES:

- M1937A** extra head 5 mm
- M1937B** extra head 7,50 mm
- M1920SP1** Inox wire 0,4 mm x 25 m



CARAMEL CUTTERS



M1232
Bar: 600 mm
Aluminium/stainless steel
16 Knives with changeable distance
with the help of inserts of 5, 10 and 15 mm
Plastic handles



M1233
Bar: 380 mm
Aluminium/stainless steel
16 Knives with changeable distance
with the help of inserts of 5 and 15 mm
Plastic handles

Remark: Extra knives and inserts available upon request

CHOCOLATE GRATERS



M1565
Flat
made in stainless steel.
120x115 mm
Thickness 0,8 mm



M1566
Oblique
made in stainless steel.
120x110 mm
Thickness 0,8 mm



M1572
Fine grater
340 x 80 x 10 mm



M1573
Coarse grater
340 x 60 x 10 mm

SET OF PASTRY CUTTERS



S02004
Set of pastry cutters round, plain
Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 30, 40, 50, 60, 70, 80 ,90, 100, 110 mm



S02005
Set of pastry cutters round, serrated
Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 30, 40, 50, 60, 70, 80 ,90, 100, 110 mm



S02006
Set of pastry cutters star
Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 37, 51, 64, 82, 95, 110, 122, 134, 149 mm



S02007
Set of pastry cutters heart
Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 35, 42, 51, 68, 80, 90, 100, 110 mm



S02008
Set of pastry cutters triangle
Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 42, 53, 61, 71, 80, 90, 103, 110, 124 mm



S02009
Set of pastry cutters square
Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 25, 32 , 38, 45, 50, 58, 67, 74, 82 mm



S02010
Set of pastry cutters flower
Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 40, 54, 67, 80, 93, 105, 118, 133, 149 mm

PASTRY CUTTERS

Made out of chrome steel



M1136
Cutter round
Ø 25 mm



M1137
Cutter round
Ø 28 mm



M1138
Cutter oval
30 x 22 mm



M1140
Cutter square
22 mm



M1142
Cutter oval pointed
31 x 20 mm



M1143
Cutter hexagonal
27 x 13 mm



M1144
Praline cutter navette
19 x 34 mm



M1145
Cutter lozenge
29 x 27 mm



M1146
Cutter bean
33 x 20 mm



M11471
Cutter heart
29 x 25 mm



M11472
Cutter rectangle
25 x 20 mm



M11473
Cutter triangle
25 x 27 mm



M11474
Cutter drop
32 x 15 mm



PULL TRAY STAINLESS STEEL ADJUSTABLE IN HEIGHT AND LENGTH



M1236

- Stainless-steel Raplette Pascal ideal for creating chocolate decorations on cream or entremets, for spreading or smoothing pastes, chocolate, cream... very quickly, in a single movement. Perfect for assembling upside-down entremets and making chocolate shavings.
- Adjustable height and width by means of butterfly screws: easy adjustment; allows you to spread a preparation on any size support (in a frame or directly on paper/baking mat); height adjustment allows you to choose the thickness of preparation.
- Supplied with or without double cream comb (depending on model).
- Removable double comb with 2 different triangular teeth for creating a variety of decorations.
- Constant space between teeth for even work and uniform decorations.
- Robust and durable.
- Maintenance: dishwasher-safe.

CUTTING ROLLERS



S1600

Cutting rollers
65 mm



S1601

Lattice curring roller
120 mm



S1602

Lattice cutting roller inox
120 mm



S1603

Roller dockers plastic
120 mm

KNIFES



08374

Dough and pizza cutters plain
Ø 55 mm
Stainless steel, plastic handle and hook,
with hand protection



08375

Dough and pizza cutters plain serrated
Ø 55 mm
Stainless steel, plastic handle and hook,
with hand protection



260800

Chef's knife
200 mm



260801

Chef's knife
260 mm



260802

Chef's knife
310 mm



260810

Kitchen knife
130 mm



260820

Universal knife wave
130 mm



260850

Filleting knife
160 mm



S3530

Bakers knife wave
260 mm



S3531

Bakers knife wave
310 mm



S3532

Bakers knife wave
360 mm



S3535

Kitchen knife
100 mm



S3534

Roll knife
80 mm



S1401

Baker blade

POCKET SCALE



M1130A

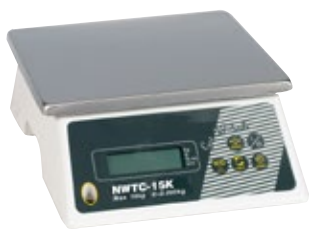
0,05 gr - 250 gr
Accuracy: 0,05 gr
Operates on batteries

M1130B

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

ELECTRONIC SCALES

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



NIW02

3 kg

NIW03

6 kg

NIW04

15 kg



NIW05

30 kg

THERMOMETERS



M1170

Baumé scale

- Meter to measure the amount of sugar or salt in a liquid.
- 0-50 Baumé



M1171

Measuring cup in plastic for baume scale



M1173

Sugar thermometer

- Thermometer to determine the temperature of sugar
- 80-180 °C



M1174

Digital thermometer

- -50 °C to +300 °C
- Battery included



M1175

Spatula with thermometer
 Thermo Choc is a silicone spatula with a thermometer for checking the temperature (from -40 °C to 160 °C/-40°F to 320°F) of melted chocolate, creams, sauces, jams, syrups, Italian-style meringues, etc.
 The silicone spatula can be washed by hand or in a dishwasher. The probe must only be washed by hand. It is not suitable for use in microwave ovens and in the oven.



M1176

Hygro-thermometer with sensor

- Meter to measure humidity and temperature in a room
- Batteries included



M1172

Refractometer

- Meter to measure the amount of sugar or salt in a liquid.
- Double scale:
0-50° Brix
50-80° Brix



M1188

Food thermometer with foldable probe 'Ebro TLC 700'
 Economical handy food thermometer with collapsible sensor for fast and accurate insertion measurement.

- Measuring range -30 °C ... + 220 °C
- Accuracy ± 0.5 °C
- Handy pocket size
- Foldable probe for safe storage
- Waterproof (IP 65)
- According to EN 13485 (S, T, E)

For temperature measurement during transport, storage and inspection of incoming goods.



M1189

Dual-Infrared Fold-Back-Thermometer 'Ebro TLC 750i'
 2-in-1 Thermometer with a safe and flexible probe for core measurements and an infrared probe for fast, contactless measurements.

- Measuring range Plug-in sensor -50 °C ... +250 °C
- Measuring range Infrared -50 °C ... 250 °C
- Accuracy probe ± 0.5 °C
- Accuracy infrared sensor ± 1.0 °C

Particularly suitable for quickly measuring temperature when receiving goods.



S5201

Precision core thermometer with probe 'Ebro TFX 410'
 Completely water- and dust-proof, hygienic housing and heat-resistant cable and sensor handle.

- Measuring range - 50 °C ... + 300 °C
- Accuracy +/- 0.3 °C
- Heat resistant (up to 220 °C)
- With a measuring strap
- HACCP approved and calibrated
- Battery included

MEASURING CUPS



Material: polypropylene
 Translucent
 With stamped litre and ml scale
 Temperature resistant up to 95 °C

| | |
|--------------|------------|
| S1688 | 0,25 litre |
| S1689 | 0,5 litre |
| S1690 | 1 litre |
| S1691 | 2 litre |
| S1692 | 3 litre |



S1695

Measuring cup with handle

- 2 litre
- Material: polypropylene
- White
- Inside scale and blue printed litre and ml scale outside
- Break resistant
- Suitable for microwave

RULERS



S3450

640 mm
 Material: polystrol
 Flexible
 White
 With suspension hole
 7 divisions of 80 mm each and 5 divisions of 120 mm each



S3451

645 mm
 Material: Formica
 Solid
 White
 With suspension hole
 7 divisions of 8 cm each and 5 divisions of 120 mm each



SCRAPER



M1185
trapezium 180 mm



M1186
triangle 120 mm



M1187
triangle 150 mm



M1190
150 mm



M1191
200 mm



S3608
triangle 80 mm



S3600
160 x 170 mm



S3602
130 x 135 mm
S3603
110 x 120 mm

PALETTE KNIFE



Material palette: stainless steel
Material handle: plastic

M1180
180 mm
M1181
230 mm
M1182
250 mm



S1516
blunt "mini" 115 mm



S3500
blunt 160 mm



S3521
angular 160 mm
S3522
angular 210 mm

S3523
angular 260 mm
S3524
angular 310 mm

SPATULAS



Completely manufactured out of polystyrene

M1183 450 mm

M1184 250 mm



S1552
350 mm
Material scraper: rubber
Material handle: polystyrene



Material: polypropene
Heat resistant up to 260 °C

S1556 250 mm

S1557 350 mm



Made of polyamide/nylon
reinforced fibreglass
Heat resistant up to 220 °C

S1525 250 mm

S1530 300 mm

S1535 350 mm

S1540 400 mm

S1545 450 mm

S1550 500 mm

DOUGH SCRAPERS



227232
Dough scraper
120 x 88 mm
Material: polypropene



227233
Bowl scraper
160 x 120 mm
Material: polypropene



227350
Scrapers with reinforced grip trapezium
215 x 125 mm
Material: ABS



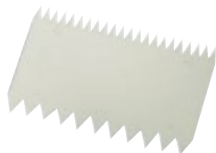
227351
Scrapers with reinforced grip trapezium
209 x 130 mm
Material: ABS



227352
Dough scrapers assymetrical
128 x 90 mm
Material: ABS



227356
Dough scraper
151 x 102 mm
Material: ABS



227360
Dough scraper comb
112 x 78 mm
Material: ABS



227363
Dough scraper
204 x 151 mm
Material: ABS



227365
Dough scraper round
116 x 78 mm
Material: ABS



S1671
Decor scraper
150 x 100 mm
Material: polypropene



S1679
Dough scraper triangle comb
109 x 109 x 109 mm
Material: polypropene



DIPPING FORKS

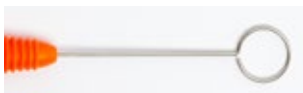
Plastic handle
Stainless steel prong
190 mm



M1101
2-prong
9 mm between these two prongs



M1105
4-prong



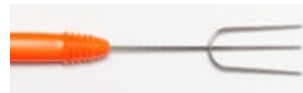
M1107
Ø 20 mm



M1110
triangle
20 x 20 x 20 mm



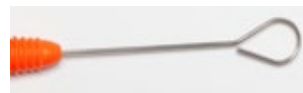
M1112
round
Ø 14 mm



M1104
3-prong



M1106
Ø 18 mm



M1109
oval
27 x 16 mm



M1111
spiral
Ø 8 mm inside and Ø 22 mm outside

DIPPING-FORK SET



M1563
Set of 10 pcs:
Round (Ø 14, 16, 18, 20 mm)
Triangle
Spiral
Drop
2-, 3-, 4-prong fork

Stainless steel and plastic handle.
Suitcase: plastic 240 x 195 x 45 mm

TRUFFLE FORK



M1100
Large truffle fork for dipping all kinds of sweets in chocolate.
Thanks to its large surface you are able to dip several pcs in one time.
The fork also has a small lever on the back in order to push out the dipped product.



PASTRY BRUSHES

Material of the handle: polyethylene
Brush: natural bristles



| | |
|---------------|---------|
| 01488 | Ø 15 mm |
| 116011 | 25 mm |
| 116014 | 40 mm |
| 116017 | 60 mm |
| 116018 | 70 mm |

Material of the handle: polyethylene
Brush: bleached bristles



| | |
|--------------|-------|
| S3350 | 40 mm |
| S3351 | 60 mm |
| S3352 | 75 mm |

WHISK



Black handle made of "exoglas"
Wires are stainless steel
Heat resistant up to 220 °C
Wire thickness 1,8 mm
16 wires

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

FLOUR SCOOPS



Material: cast aluminium
In one piece
Solid
Easy handling
Hygienic

| | | |
|--------------|--------|---------|
| 02102 | 210 mm | 130 ml |
| 02103 | 250 mm | 250 ml |
| 02104 | 265 mm | 285 ml |
| 02105 | 310 mm | 450 ml |
| 02106 | 350 mm | 800 ml |
| 02107 | 400 mm | 1500 ml |
| 02108 | 430 mm | 2500 ml |

ROLLING PIN



M1234
Plastic rolling pin 500 x 48 mm

PASTRY CASE



M1562

25-piece tool case for pastry chefs that includes: 1 cake knife 310 mm, 1 chef's knife 250 mm, 1 sharpener 250 mm, 1 stainless steel spatula 250 mm, 1 bent stainless steel spatula 250 mm, 1 stainless steel paring knife 100 mm, 1 peeler, 1 apple corer, 1 triangular spatula 100 mm, 1 stainless steel pastry cutter, 1 rolling pin 420 mm, 1 brush 35 mm, 1 pair of chrome scissors 180 mm, 1 Elvéo spatula 250 mm, 1 Exoglass® spatula 300 mm, 1 stainless steel whisk 250 mm, 1 fluted pastry wheel 55 mm, 1 stripper, 1 pie crimper, 1 piping bag 300 mm (4 assorted tubes), 1 scraper, 1 thermometer, 1 empty case.

- Removable compartment, with 6 notches for knives
- Non-removable compartment, with 12 notches for small accessories
- Ideal for demanding apprentices and professionals because it perfectly meets needs
- Comes with 2 dividers to adapt the base of the main space
- High modularity thanks to the Velcro and adjustable separation strips
- Machine washable at 30 °C
- High-quality nylon, very durable



PLASTIC STENCILS

Produce caramels in a fast and easy way with this plexi stencil with dispenser.
Place the stencil on a flat surface. Fill the dispenser with tempered chocolate and then dispense the chocolate over the stencil.
Thanks to the sturdy plexi, you can easily move the stencil and start again.

- Thickness of the stencil: 2 mm
- Material: polycarbonate with stainless steel conductors
- 1 Dispenser included, also available separately (article M1151)



M1148
Ø 25 mm



M1148A
Ø 20 mm



M1149
Ø 30 mm



M1150
Ø 40 mm



M1152
oval

This A4 stencil was specially designed for use in combination with 'Chocolate Artist': personalize your carts with a logo, drawing or even a photo.
More information: see page 55

- 1 Dispenser included, also available separately (article M1151A4)



ART401
A4 round Ø 40 mm



ART402
A4 square 40 x 40 mm



ART403
A4 rectangle 50 x 20 mm

DISPENSERS FOR PLEXI STENCILS



M1151
Dispenser to be used with template
M1148, M1148A, M1149, M1150 en M1152

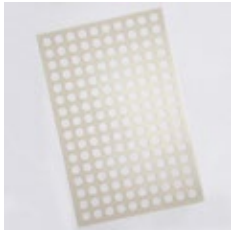


M1151A4
Dispenser to be used with template
ART401, ART402 and ART403

RUBBER MATS

Make caraques quickly and easily with this rubber stencil.
Place the stencil on a flat surface and brush with tempered chocolate. Remove the stencil and leave to set.
Also suitable for use in combination with transfer sheets 600 x 400 mm, for caraques with design print.

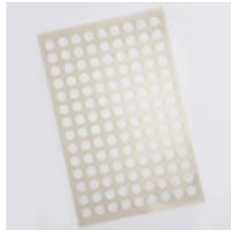
- Material: rubber
- 588 x 380 mm



M1155
Ø 26 x 2 mm

M1159
Ø 26 x 3 mm

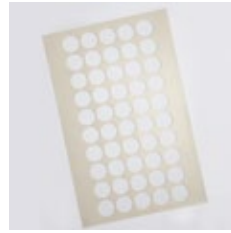
M1163
Ø 26 x 5 mm



M1156
Ø 30 x 2 mm

M1160
Ø 30 x 3 mm

M1164
Ø 30 x 5 mm



M1157
Ø 50 x 2 mm

M1161
Ø 50 x 3 mm

M1165
Ø 50 x 5 mm



M1158
Ø 60 x 2 mm

M1162
Ø 60 x 3 mm

M1166
Ø 60 x 5 mm



M1155NO
Rubber mat without holes 2 mm

M1159NO
Rubber mat without holes 3 mm

M1163NO
Rubber mat without holes 5 mm



POLYCARBONATE FRAMES



S1813
Device for making eg almond rock cookies.

- Composed of :
- plastic open frame 600 x 400 mm
 - 2 perforated plastic inserts (1 x Ø 30 mm + 1 x Ø 40 mm)
 - 1 plastic squeegee



CHOCOLATE WORLD STENCILS

Chocolate World stencil to keep your chocolate mould surface clean while working with colours. Have you ever counted the hours spent on cleaning moulds after each production run? Well...time to reduce this to a minimum! This stencil covers the surface of your mould so the colour you spray ends up inside the cavities only.

- Easy to use
- Reuseable
- Dishwasher safe
- Chocolate mould not included.



PRODUCT
MOVIE



STENCW1106
Stencil for chocolate mould CW1106



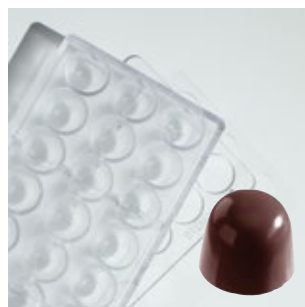
STENCW1157
Stencil for chocolate mould CW1157



STENCW1158
Stencil for chocolate mould CW1158



STENCW1217
Stencil for chocolate mould CW1217



STENCW1433
Stencil for chocolate mould CW1433



STENCW1586
Stencil for chocolate mould CW1586



STENCW1673
Stencil for chocolate mould CW1673



STENCW1798
Stencil for chocolate mould CW1798



STENCW1865
Stencil for chocolate mould CW1865



STENCW1903
Stencil for chocolate mould CW1903



STENCW1908
Stencil for chocolate mould CW1908



STENCW1912
Stencil for chocolate mould CW1912



STENCW1921
Stencil for chocolate mould CW1921



STENCW1923
Stencil for chocolate mould CW1923



STENCW1950
Stencil for chocolate mould CW1950



STENCW2022
Stencil for chocolate mould CW2022



STENCW2116
Stencil for chocolate mould CW2116



STENCW2295
Stencil for chocolate mould CW2295



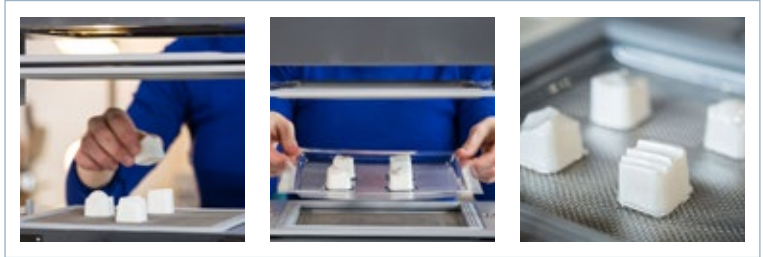
Get to know the Mayku Formbox!
 A desktop thermoformer that brings all your ideas to life! The Mayku Formbox works with vacuum cleaner (not included) and a wide range of materials. Use the thermoformer to create shapes within minutes, without any additional software or digital operations. Seeing big ideas come to life has never been easier!



PRODUCT MOVIE

Speed up your production
 No more waiting. Accelerate your thinking process and see thoughts come to life! The Mayku Formbox is a simple, fast solution for developing your creations!

The perfect collaboration with your 3D printer!
 As the perfect partner for your 3D printer, the Mayku Thermoformer gives you full influence on the speed and development. Print one from your 3D printer and start production with the Mayku and shape as many as you like.



M1256
 230V mono 50/60 Hz
 Height: 315 mm
 Length: 466 mm (incl. handles)
 Width: 274 mm
 Weight: 13 kg
 Max. temperature: 340 °C

M1256-110V
 110V mono 50/60 Hz
 Height: 315 mm
 Length: 466 mm (incl. handles)
 Width: 274 mm
 Weight: 13 kg
 Max. temperature: 340 °C



M1256SP01

Mayku FormBox clear sheets
 • Transparent and food-safe 0,5 mm sheets for making reusable molds.
 • The slight flex and non-stick surface that the sheet provides ensures that your templates and casts can be removed with ease.
 • Fully recyclable, partly made from recycled plastic waste.



M1256SP02

Mayku FormBox white form sheets
 • A 0,5 mm versatile, easy-to-use white sheet.
 • Great for product packaging, prototyping and enhancing decorative craft projects.
 • Fully recyclable, partly made from recycled plastic.



M1256SP03

Mayku FormBox clear sheets
 • Use our Mayku Clear Sheets with the Mayku FormBox to create your very own desktop production line.
 • Suitable for use with a whole range of materials.
 • The 1,0 mm sheets can be used with food-related products.
 • Made from 1,0 mm PETg, these cast sheets are more durable, rigid and slightly more temperature resistant.
 • Use the same molds for a lifetime, for minimum waste and maximum efficiency.
 • The slight flex and non-stick surface that the sheet provides ensures that your templates and casts can be removed with ease.
 • Partly made from recycled plastic.



M1256SP04

Mayku Prom Mesh
 • The Pro Mesh is a super-fine metal bed accessory for the FormBox.
 • It is made from 1,2 mm stainless steel, which has been etched with 1000's of tiny holes to let more air escape from around the forms that you are vacuum forming.
 • The Pro Mesh upgrades the standard mesh bed in your FormBox allowing for smoother edges for cleaner, tighter molds and parts.

MAGNETIC CLAMP FOR SPINNING MACHINES

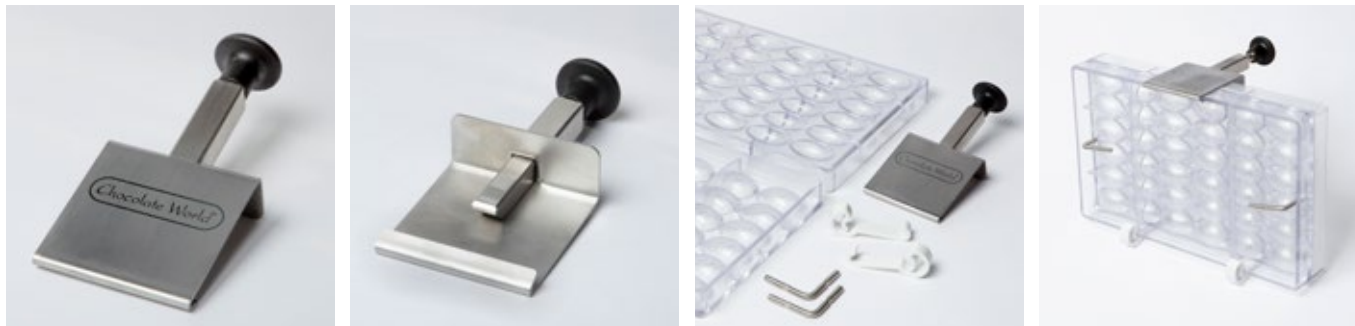
Transform any standard frame mould into a spinning mould using traditional pins, clamps and this magnetic clamp for production of hollow figures, Easter eggs and many more!



PRODUCT
MOVIE

KLEMES20

Magnetic clamps KLEMES20 are compatible with 24 till 30 mm frame moulds.



KLEMES30

Magnetic clamps KLEMES30 are compatible with 30 mm till 42,5 mm frame moulds.



MAGNETIC CLAMP FOR SPINNING MACHINES



MAGNETIC MOULDS



CW1000L37
80x12,8x10 mm
1x10 pc /11 gr
275x135x24



CW1000L44
35,5x25x13 mm
3x6 pc /10,5 gr
275x135x24



CW1000L02
24x24x14 mm
4x6 pc /9,5 gr
275x135x24

Same model as 4406S



CW1000L03
50x50x10 mm
2x5 pc /22 gr
275x135x24



CW1000L04
32x32x14 mm
3x5 pc /13 gr
275x135x24



CW1000L05
35x24x17 mm
3x6 pc /13 gr
275x135x24



CW1000L07
32x32x14 mm
3x6 pc /10 gr
275x135x24



CW1000L09
48x12x9 mm
4x4 pc /5 gr
275x135x24



CW1000L17
32x32x7 mm
3x6 pc /7 gr
275x135x24



CW1000L18
80x15x7 mm
12x0 pc /8 gr
275x135x24



CW1000L23
118x30x13 mm
1x4 pc /46,5 gr
275x135x24



CW1000L24
108x30x11 mm
1x4 pc /40 gr
275x135x24



CW1000L26
38x29,5x10 mm
2x8 pc / 7 gr
275x135x24



CW1000L29
45x32x10 mm
2x6 pc / 10,5 gr
275x135x24



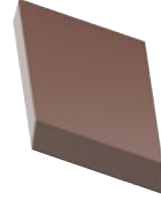
CW1000L30
41x24x10 mm
3x4 pc / 11 gr
275x135x24



CW1000L34
45x35x6 mm
2x5 pc / 6,5 gr
275x135x24



CW1000L42
30x30x11 mm
1x14 pc / 11,5 gr
275x135x24



CW1000L43
47x27,5x11,5 mm
3x6 pc / 9,5 gr
275x135x24



CW1000L11
46x40x15 mm
3x4 pc / 13 gr
275x135x24



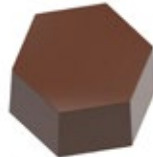
CW1000L15
37x25x12 mm
3x6 pc / 7 gr
275x135x24



CW1000L16
85x55x6 mm
2x2 pc / 32 gr
275x135x24



CW1000L20
23x23x20 mm
3x6 pc / 12 gr
275x135x24



CW1000L25
27x23,5x13 mm
4x6 pc / 7 gr
275x135x24



CW1000L27
53x20x12 mm
3x4 pc / 10,5 gr
275x135x24



CW1000L31
39,5x35,5x10 mm
2x5 pc / 11,5 gr
275x135x24



CW1000L33
44,5x34,5x9 mm
2x6 pc / 8,47 gr
275x135x24



CW1000L32
84,5x84,5x6 mm
1x2 pc / 37,29 gr
275x135x24



CW1000L39
38,72x28,65x5,94 mm
2x8 pc / 4,4 gr
275x135x24



CW1000L41
30x30x15,5 mm
3x6 pc / 12 gr
275x135x24



CW1000L21
24x24x20 mm
4x6 pc / 9,5 gr
275x135x24



CW1000L19
29x29x9 mm
3x5 pc /9 gr
275x135x24



CW1000L22
45x25x10 mm
2x7 pc /8,5 gr
275x135x24



CW1000L28
22,5x22,5x20 mm
4x6 pc /9,5 gr
275x135x26



CW1000L35
45x37,5x5 mm
2x5 pc /6,5 gr
275x135x24



CW1000L38
31x29x13,5 mm
3x6 pc /8,5 gr
275x135x24



CW1000L10
32x24x11 mm
3x6 pc /9 gr
275x135x24



CW1000L08
37x25x16 mm
3x6 pc /12 gr
275x135x24



CW1000L06
36x36x15 mm
3x6 pc /8,4 gr
275x135x24



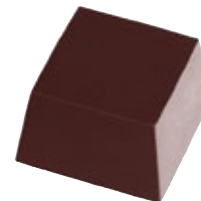
CW1000L01
35x28x14 mm
3x5 pc /13,5 gr
275x135x24



CW1000L13
30x32x15 mm
3x6 pc /11 gr
275x135x24



CW1000L36
47,3x29,6x10 mm
2x7 pc /9,6 gr
275x135x24



CW4406S
24x24x14 mm
5x6 pc /9,5 gr
275x175x24
Same model as
1000L02



CW2000L06
105x50x7 mm
2x2 pc /45 gr
275x175x24



CW2000L05
27x27x13 mm
4x6 pc /14 gr
275x175x24



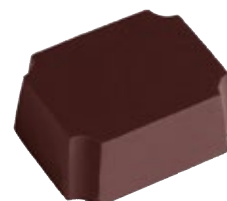
CW2000L01
59x59x7 mm
1x5 pc /25 gr
275x175x24



CW2000L03
39x40x9 mm
3x4 pc /16 gr
275x175x24



CW2000L04
63x62x8 mm
1x5 pc /25 gr
275x175x24



CW2000L02
35x28x14 mm
4x5 pc /14 gr
275x175x24

STANDARD TRANSFER SHEETS FOR MAGNETIC MOULDS



- 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

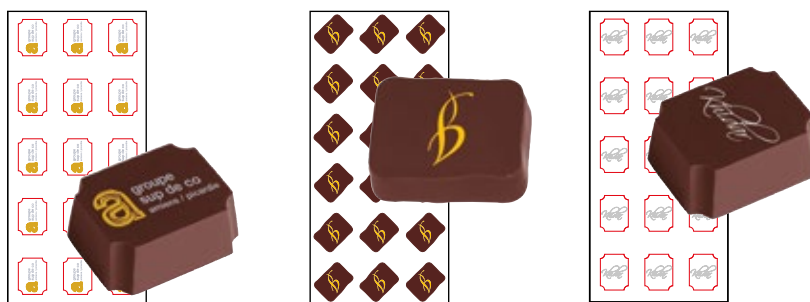


HAVE A LOOK ON OUR WEBSHOP
FOR THE FULL STANDARD TRANSFER SHEET RANGE



EXCLUSIVE TRANSFERS SHEETS FOR MAGNETIC MOULDS

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.



FOR MORE INFO ABOUT OUR EXCLUSIVE TRANSFER SHEETS,
CHECK OUR WEBSITE BLOG



“CHOCOLATE ARTIST” FOR MAGNETIC MOULDS

Personalise your chocolate with 'Chocolate Artist'! The perfect solution for creating unique pralines, lollies and chocolate decorations for any special occasion, such as weddings, birthdays and births.

Our user-friendly software helps you upload and edit text, logos and even photos. The image is automatically centred and mirrored, ensuring a perfect fit in your chosen magnetic mould. Once you are ready to print, you can use the blank transfer sheets, available separately. It is also possible to print A4 transfer sheets and to create chocolate decorations using one of the many 'Chocolate Artist' templates.

The 'Chocolate Artist' software can be downloaded free of charge. Connect the special USB print key (ART1001) to your PC before printing to give you access to the programme's print functions. Blank transfer sheets in various sizes, and printer cartridges with edible ink that are compatible with a selection of standard inkjet printers, are available separately.

'Chocolate Artist' is particularly effective on white chocolate.

You decide the minimum print run of your 'Chocolate Artist' design, so even small orders are printed and delivered effortlessly. However, for larger quantities, it may be beneficial to opt for Chocolate World's pre-printed transfer sheets.

- Runs only on Windows as operating system.
- 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 compatible with edible ink.

The USB security stick does not contain any software or data, you can download the software free of charge.



ART3001

Neutral transfers for magnetic moulds 135 x 275 mm
100 pcs

ART3002

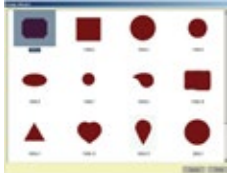
Neutral for magnetic moulds 175 x 275 mm
50 pcs

ART3003

Neutral A4
50 pcs

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

choose model



place logo and modify text



print



FOR MORE INFO ABOUT CHOCOLATE ARTIST,
CHECK OUR WEBSITE BLOG



PLEXI STENCILS AND DISPENSER

This A4 stencil was specially designed for use in combination with 'Chocolate Artist': personalize your carts with a logo, drawing or even a photo.

- 1 Dispenser included, also available separately (article M1151A4)



ART401

A4 round Ø 40 mm



ART402

A4 square 40 x 40 mm



ART403

A4 rectangle 50 x 20 mm



M1151A4

Dispenser to be used with template ART401, ART402 and ART403

ALUMINIUM RULERS

Roll out dough, fillings, marzipan, boiled sugar and other preparations fast and evenly using these aluminum rulers. Place the preparation between 2 rulers and roll out using a rolling pin until the preparation is evenly distributed.

- 100% aluminum
- Fast and even roll out
- To be used per 2 pcs



- M1071** 500 x 20 x 5 mm
- M1070** 500 x 20 x 3 mm
- M1072** 500 x 20 x 8 mm
- M1073** 500 x 20 x 10 mm
- M1074** 500 x 20 x 12 mm
- M1075** 500 x 20 x 15 mm
- M1076** 500 x 20 x 30 mm

STAINLESS STEEL FRAME

Ideally suited for pouring and shaping eg ganaches or other fillings, before cutting them. Place the frame on a suitable surface and fill it with your preparation. Allow to cure and then remove the frame.



- M1081** 375 x 375 x 10 mm
- M1082** 375 x 375 x 15 mm
- M1083** 375 x 375 x 20 mm
- M1084** 375 x 375 x 25 mm
- M1085** 375 x 375 x 30 mm



M1086
Stainless steel frame 210 x 210 x 40 mm

POLYCARBONATE FRAMES



M1080
Set of 8 polycarbonate frames, suitable for pouring liquid fillings into different layers.

Determine the thickness per layer by placing one or more frames on each other
440 x 350 x 3 mm outer size
360 x 270 x 3 mm inner size
Including base plate and squeegee



SYNTHETIC BAKING MOULDS

General advantages of the mould:

The baking mould itself:

- Lighter than metal
- Undeformable
- Unbreakable
- Scratch resistant
- Does not rust
- Obtained the European certificate for food-safe material

Use before, during and after baking:

- Perfect temperature distribution
- No or hardly any release agent
- No additional non-stick coating
- Dishwasher safe
- Can be used in oven, microwave and freezer

Environmental safety of the baking mould:

- No emission of harmful substances at higher temperatures
- Reduced energy consumption in production
- Less energy consumption when warming up
- Recyclable

Advantages bread and cake baking moulds:

- Because of the composite material used in the manufacture of the baking moulds, the heat penetrates quickly and homogeneously into the dough, with the result:
- A faster rising process
- A more uniform temperature distribution

SYNTHETIC BAKING MOULDS



| | |
|---------------|--------------|
| SB0100 | 105 x 170 mm |
| SB0200 | 135 x 240 mm |
| SB0300 | 115 x 290 mm |
| SB0400 | 110 x 300 mm |
| SB0500 | 125 x 235 mm |
| SB0600 | 115 x 240 mm |
| SB0700 | 115 x 210 mm |

SYNTHETIC BISCUIT MOULD



| | | | | | |
|---------------|---------------|----------|---------------|---------------|---------|
| SBI102 | Ø 280 x 50 mm | 12 pers. | SBI105 | Ø 200 x 50 mm | 6 pers. |
| SBI103 | Ø 250 x 50 mm | 10 pers. | SBI106 | Ø 180 x 50 mm | 4 pers. |
| SBI104 | Ø 235 x 50 mm | 8 pers. | | | |

JAGGED CAKE MOULD



| | | | | | |
|---------------|----------------|----------|---------------|----------------|---------|
| ST0001 | Ø 90 x 20 mm | 1 pers. | ST0005 | Ø 215 x 185 mm | 6 pers. |
| ST0002 | Ø 295 x 265 mm | 12 pers. | ST0006 | Ø 190 x 165 mm | 4 pers. |
| ST0003 | Ø 280 x 255 mm | 10 pers. | ST0007 | Ø 260 x 230 mm | 9 pers. |
| ST0004 | Ø 235 x 205 mm | 8 pers. | | | |

SMOOTH CAKE MOULD



| | | | | | |
|---------------|----------------|----------|---------------|----------------|---------|
| ST0101 | Ø 100 x 75 mm | 1 pers. | ST0105 | Ø 215 x 185 mm | 6 pers. |
| ST0102 | Ø 295 x 265 mm | 12 pers. | ST0106 | Ø 195 x 165 mm | 4 pers. |
| ST0103 | Ø 280 x 255 mm | 10 pers. | ST0107 | Ø 260 x 230 mm | 9 pers. |
| ST0104 | Ø 235 x 205 mm | 8 pers. | | | |

SYNTHETIC CONES



SB0201
The cream horn tubes are conical and ribbed
35 x 135 mm

WHITE BAKING PAPER "EXOPAP"



03236

Double-sided silicone baking sheets
 For baking, freezing, decorating, storing, or stacking
 Can be used 4 to 5 times
 From sustainably managed forests in accordance with FSC specifications
 Durable material that does not tear during handling.
 Thickness 40 g/m²
 600 x 400 mm

SILICON MATS 'SILPAT'



Silicon impregnated knitted glass fabric

Suitable for:

- baking pastries and breads
- confectionary and nougatine related baking
- Heat resistant (to 300 °C)
- No greasings needed
- Easy cleaning with help from a sponge

S2480

400 x 300 mm

S2481

GN 1/1 520 x 315 mm

S2482

585 x 385 mm

COTTON GLOVES



S3460

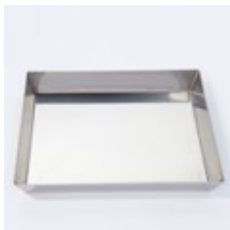
Suitable for use up to ± 250 °C
 Sold per couple
 270 x 150 mm



S3461

Suitable for use up to ± 250 °C
 Sold per couple
 260 x 140 mm
 Excellent fit around the wrists thanks to knitted stretch wrist

CANDYING TRAY AND GRID



M1090

Tray used in combination with the candying grid to create products with a sugar layer.

- 400 x 300 x 60 mm
- Grids not included (can be ordered through code M1091 and M1092)



M1091

Candying grid 290 x 390 mm

M1092

Candying grid 275 x 375 mm

CANDYING GRID WITH HANDLES



M1095

round 190 mm



M1096

250 x 150 mm



M1097

350 x 150 mm

silikomart[®] professional



HAVE A LOOK ON OUR WEBSHOP
FOR THE SILIKOMART RANGE



STARTER KIT

The Starter Kit is a set of products tailored to the novice chocolatier. The set consists of a range of professional products Chocolate World and a handy booklet with explanations and two recipes.



PRODUCT
MOVIE



VV0212

Box contains :

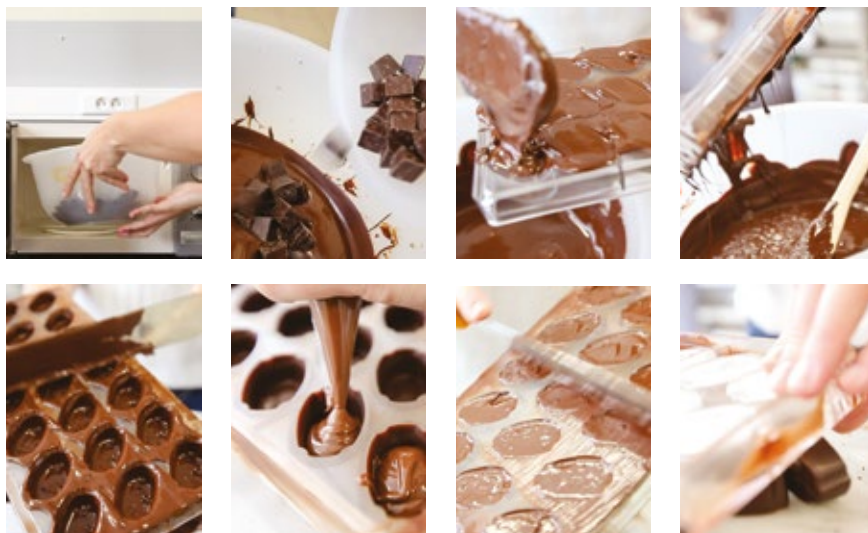
- M1182 spatula 250 mm (1 pc)
- M1174 Digital thermometer (-50 + 300 °C) (1 pc)
- CW mould 275 x 135 x 24 mm
- CW disposable Piping bags (1 roll with 16 pcs)
- CW instruction and recipe book
- CW scraper

MAKE YOUR PERSONALISED BOX

For more information: info@chocolateworld.be



With an MOQ of 500 pcs, you can choose your mould reference, and have the packaging personalised.



INDIVIDUAL PACKAGING FOR MOULD



PACKCW1000

For mould 275 x 135 x 24-30 mm
150 pcs



PACKCW2000

for mould 275 x 175 x 24-30 mm
150 pcs

ALUMINIUM SHEETS

per 500 gr
 ± 80 x 80 mm
 Other dimensions on request



VAAUB
aubergine



VABL
blue



VAGE
yellow



VAGO
gold



VAGR
green



VAGRIJS
grey



VALBL
light blue



VAOR
orange



VARO
red



VAROOS
pink

ALUMINIUM CUPS

Ø bottom: 23 mm
 Ø top: 35 mm
 Height: 20 mm



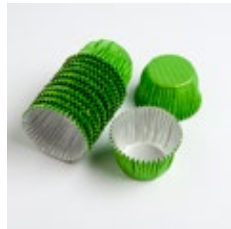
VC0101
gold - 1250 pcs



VC0102
red - 1250 pcs



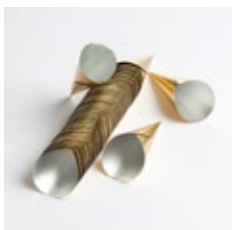
VC0103
blue - 1250 pcs



VC0104
green - 1250 pcs



VC0105
Hexagon
 Ø bottom: 25 mm
 Ø top: 35 mm
 Height: 15 mm
 1300 pcs



VC0106
Cones
 Ø top: 25 mm
 Height: 55 mm
 1000 pcs



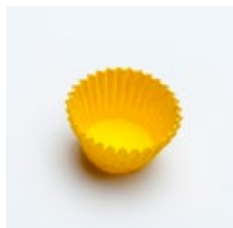
VC0106M
Cones
 Ø top: 25 mm
 Height: 55 mm
 1000 pcs:
 green/gold/red/blue/silver
 200 pcs per color



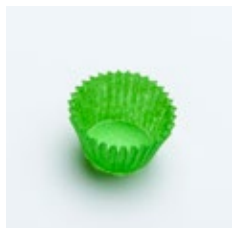
VC0106E
Polycarbonate support mould for aluminum cones VC0106

PAPER CUPS

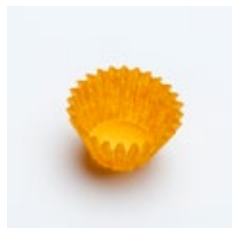
Ø bottom: 22 mm
 Ø top: 30 mm
 Height: 18 mm
 1000 pcs



VV0301GE yellow



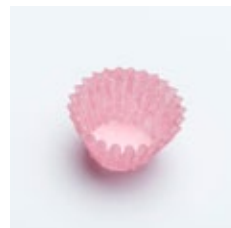
VV0301GR green



VV0301O orange



VV0301R red



VV0301RO pink



VV0301W white



VV0301Z black



VV0302P
 Purple paper cups
 Ø bottom: 30 mm
 Ø top: 40 mm
 Height: 23 mm
 1000 pcs

BAVAROIS BAND



14231
 40 mm x 100 m
 Material: PET
 75 micron
 Transparent



14232
 50 mm x 100 m
 Material: PET
 75 micron
 Transparent

PAPER FOOT OF MAYBEETLE



M1220
 40 mm - 50 pcs

M1221
 50 mm - 50 pcs

M1222
 60 mm - 50 pcs

M1223
 62 mm - 50 pcs

M1224
 77 mm - 50 pcs

M1225
 96 mm - 50 pcs

M1226
 115 mm - 50 pcs

M1227
 130 mm - 50 pcs

M1228
 155 mm - 50 pcs

M1229
 190 mm - 50 pcs

PAPER FOR ENROBING



VP0101
 160 mm ± 7,1 kg per roll

VP0102
 180 mm ± 7,9 kg per roll

VP0103
 200 mm ± 8,8 kg per roll

VP0104
 240 mm ± 11,2 kg per roll

VP0105
 Papier for enrobing 280 mm ± 12,2 kg per roll

VP0106
 300 mm ± 13,2 kg per roll

CHOCOLATE WISHES

For the complete "CHOCOLATE WISHES!" mould collection, Chocolate World created an elegant and compact carton display on which you can present 8 different chocolate tablets. A perfect attention grabber that will charm walk-in customers. This will make it easier, and so much sweeter, for your clients to "say it with chocolate"!

The moulds, the new display box (DISPLAYCW01), the packaging (CFB001) and stickers for handwritten personal messages (STICKCW0001), will all be individually available.



DISPLAYCW01
Display Chocolate wishes!



STICKCW0001
Stickers for handwritten personal messages.
100 x 40 mm
250 pcs



CFB001
Bags with adhesive strip
122 x 60 mm
250 pcs

CHOCOLATE WISHES MOULDS

118x50x8 mm
1x4 pc / 45 gr
275x135x24



CW12004



CW12005



CW12009



CW12010



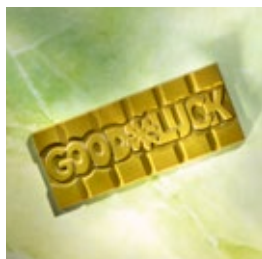
CW12011



CW12012



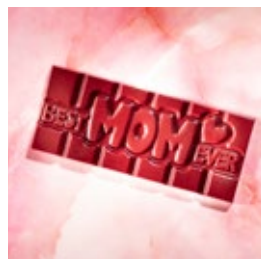
CW12013



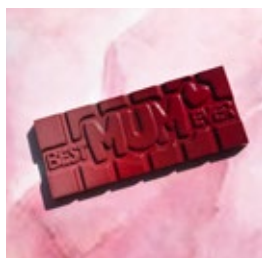
CW12014



CW12015



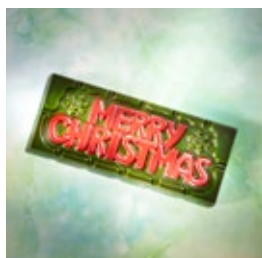
CW12016



CW12055



CW12017



CW12025



CW12026



CW12029



BOXES FOR PRALINES



VV0203

- Set consisting of:
- Cardboard boxes:
white lid with PVC window + white bottom
Box size: 230 x 155 x 28 mm
100 pcs
 - Black blisters for standard chocolates
15 cavities
Size of the cavities 35 x 35 x 15 mm
100 pcs

Plano delivered



VV0220

- Set consisting of:
- Cardboard boxes:
white lid with PVC window + white bottom
Box size: 162 x 162 x 30 mm
100 pcs
 - Black blisters for standard chocolates
9 cavities
Size of the cavities 35 x 35 x 15 mm
100 pcs

Plano delivered



VV0209

- Box with magnetic clasp.
Set consisting of:
- Black boxes
 - Gold-coloured cardboard blisters
 - Insulation pads
- Box size: 181 x 175 x 36 mm
25 pcs



VV0216

- Box with magnetic clasp.
Set consisting of:
- Black boxes
 - Gold-coloured cardboard blisters
 - Insulation pads
- Box size: 100 x 90 x 36 mm
100 pcs



SIL9026

Ballotin natural for 2 chocolates - 50 pcs

SIL9027

Ballotin natural 250 gr - 25 pcs

SIL9028

Ballotin natural 500 gr - 25 pcs

SIL9029

Ballotin natural 1 kg - 25 pcs



SIL9030

Ballotin white for 2 chocolates - 50 pcs

SIL9031

Ballotin white for 250 gr - 25 pcs

SIL9032

Ballotin white for 500 gr - 25 pcs

SIL9033

Ballotin white for 1 kg - 25 pcs



SIL9034

Ballotin gold for 2 chocolates - 50 pcs

SIL9035

Ballotin gold 250 gr - 25 pcs

SIL9036

Ballotin gold 500 gr - 25 pcs

SIL9037

Ballotin gold 1 kg - 25 pcs



SIL9038

Gold-coloured aluminum sheets
for ballotin 250 gr
Sheets: ± 500 gr

SIL9039

Gold-coloured aluminum sheets
for ballotin 500 gr
Sheets: ± 500 gr

SIL9040

Gold-coloured aluminum sheets
for ballotin 1 kg
Sheets: /- 2000 pcs



TRANSPARENT PACKAGING



VV0013

Transparent box (RPET) + black cardboard bottom inlayer
176 x 117 x 17 mm
100 pcs

Can be used for:
200 gr letters (CW1700 to CW1725)
Easter egg tablet (CW12028) with blister T2815



T2815

Transparent insert
for CW12028 tablet Easter egg
172x113x15 mm
100 pcs



T2819

Transparent insert
for CW12008 tablet Christmas tree
172x113x15 mm
100 pcs



VVSET12008CW

Set consisting of:

- Box with black bottom
176 x 117 x 17 mm
100 pcs
- Transparent blister pack Christmas tree
CW12008
- 100 pcs

Chocolate mould CW12008 not included.



CW12008

139,5x103x12 mm
1x2 pc / 84,5 gr
275x135x24



VVSET12028CW

Set consisting of:

- Box with black bottom
176 x 117 x 17 mm
100 pcs
- Transparent blister pack easter egg
CW12028
- 100 pcs

Chocolate mould CW12028 not included.



CW12028

140x90x10 mm
1x2 pc / 100 gr
275x135x24

TRANSPARENT BOX + CARTON INSERTS

207 x 37 x 29 mm
Material: PET
100 pcs



VV0202

Carton insert: 2 sides
for ducks (6 pcs CW1640)
for chickens (6 pcs CW1656)



VV0214

Carton insert: 1 side
for bears (6 pcs CW1697)
for penguins (6 pcs CW1698)
for seals (6 pcs CW1699)



VV0215

Carton insert: 2 sides
for sheep (CW1727)
for pigs (CW1938)

BOXES FOR LOGO PRALINES

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

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



VDL001

Box for 4 chocolates
2 x 2
500 pcs



VDL002

Box for 1 chocolat
350 micron
1 x 1
1000 pcs



VDL003

Box for 2 chocolates
350 micron
1 x 2
1000 pcs



VDL004

Box for 3 chocolates
350 micron
1 x 3
1000 pcs



VDL005

Box for 6 chocolats
350 micron
2 x 3
500 pcs



VDL006

Box for 8 chocolats
350 micron
2 x 4
500 pcs



VDL007

Box for 12 chocolats
350 micron
3 x 4
250 pcs



VDL008

Box for 1 piece of chocolat made with the magnetic mould 1000L016CW
350 micron
1 x 1
500 pcs

CELLOPHANE BAG



Transparent
30 micron
Material: plastic (polypropylene)
100 pcs

14240

85 x 145 mm

14241

100 x 175 mm

14242

120 x 220 mm

14243

160 x 270 mm

CROSS BOTTOM BAG



Transparent
30 micron
Material: plastic (polypropylene)
100 pcs

14273

180 x 380 mm

BAGS WITH ADHESIVE STRIP



CFB001
122 x 60 mm
250 pcs

CFB002
160 x 75 mm
250 pcs

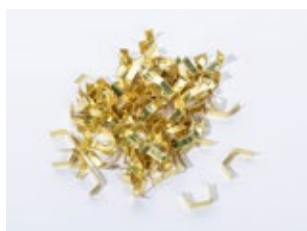
CFB004
164 x 95 mm
250 pcs



PACKAGING FOR LOLLIES

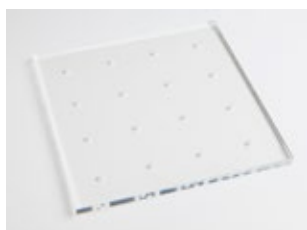


CFB003
Lollipop bags
Transparent
164 x 71 mm
200 pcs



10417
Preformed closure (U-shape) clip
Polypropylene
Reinforced with 2 metal wires

- For manual closing of bags of bread, biscuits, candy, etc...
- Due to their shape, U-clips can be closed very quickly with one hand.
- Colour: gold



LSTAND
Present your chocolate lollies in a stylish way in this handy lollipop stand.
Made of transparent, solid plexiglass

- 175 x 175 x 8 mm
- With 16 holes with Ø 3,9 mm



Paper lollipop sticks, suitable for use with Chocolate World lollipop moulds.
Ø 3,9 x 104 mm

M1205 per ± 500 pcs
M1206 per ± 2000 pcs
M1207 per ± 14000 pcs



Wooden sticks
Made of beech wood
4 x 135 mm

VV0211 ± 500 pcs
VV0213 ± 7000 pcs



BAG01
Take away bag
130 x 60 + 30 mm
Set composed of 200 pcs
Ideal for products: Steccoflex



BAG02
Take away bag
130 x 90 x 30 mm
Set composed by 200 pcs
Ideal for products: Steccoflex



SET500
Wooden sticks for gel
Dimensions 1 stick: 112 x 10 x 2 mm
500 pcs



SET500MINI
Wooden sticks for mini gel
Dimensions 1 stick: 70 x 8 x 2 mm
Beech wood
500 pcs



VV0201

Transparent box to pack a tulip or rose
460 x 55 x 55 mm
200 pcs
Material: PET
Article length



CW1549

54x32x16 mm
2x7 pc / 2x14 gr
275x135x24
double model



CW1550

54x35x17 mm
2x6 pc / 2 x19 gr
275x135x24
double model



CW12003

53x34x17 mm
2x6 pc / 2x19,5 gr
275x135x30
double model,
magnets



VV0102

Stalks for roses
430 mm
200 pcs



VV0103

Stalks for tulips
460 mm
200 pcs



PRODUCT
MOVIE

CW1686

Cavities in mould: 47 x 33 x 23 mm
Finished product: 33 x 33 x 33 mm
1x5 pc / 2 x 20,5 gr
275x135x28
double model
recto/verso



VV0210

Carton lolly box for packing chocolate lolly sticks
made with mould CW1686
36 x 36 x 36 mm
100 pcs



Wooden sticks
Made of beech wood
4 x 135 mm

VV0211 ± 500 pcs

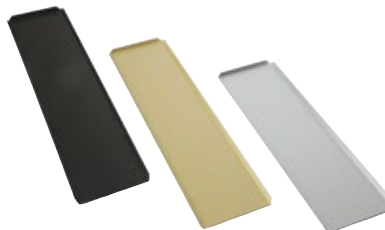
VV0213 ± 7000 pcs

TRAYS



Anodized aluminum
170 x 170 mm

- SIL9022** Black
- SIL9023** Silver
- SIL9024** Champagne



Anodized aluminum
500 x 100 mm

- SIL9046** Black
- SIL9047** Silver
- SIL9048** Champagne



SIL9045
Transparent plexi with raised edge
170 x 170 mm



SIL9025
Interlayer 160 x 160 mm
Per pc

SIL9044
Interlayer 230 x 160 mm
Per pc

VACUÛM PACKING MACHINE



M1124

Vacuum packing machine Provac 360
ideal for vacuum packing fillings for chocolate, covered products such as hazelnuts, pâtes de fruits, ...

- Vacuuming large quantities of food products quickly and professionally
- Automatic and manual functions with pulse
- Double sealing strip and double vacuum pump
- Only use vacuum bags with structure, preferably from the Status range
- -900 mbar vacuum pressure
- Automatic stop on overheating
- At least 40.000 vacuum cycles
- 230V / 400W
- 510 x 288 x 137 mm
- Pump capacity: 30 litres/minute
- Max. bag/roller width: 360 mm
- Stainless steel finishing type 1.4016
- The set consists of Provac 360 device, 5 reusable Status Stiki adhesive strips, tube for vacuuming, knife,

VACUÛM BAGS



M1124SP01
200 x 280 mm

M1124SP02
280 x 280 mm

M1124SP03
350 x 400 mm

TROLLEYS

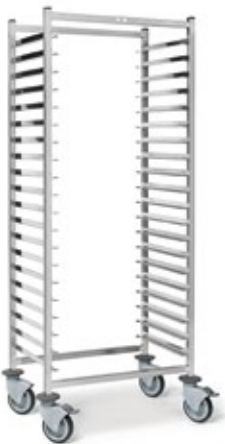


M1241

Assembling flat-pack product
Frame manufactured out of stainless steel
Wheels manufactured out of plastic
Square frame 25 x 25 mm
Wheels: Ø 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: 470 x 635 x 1780 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



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: Ø 125 mm
2 wheels with brakes
Composite material
Opening on 600 mm
Maximum charge per level: 20 kg
Total maximum charge: 200 kg
635 x 460 x 1787 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: Ø 125 mm
2 wheels with brakes
Composite material
Opening on 400 mm
Maximum charge per level: 20 kg
Total maximum charge: 200 kg
635 x 460 x 1787 mm

Remark:

- Grills not included
- Recommended grill 600 x 400 mm



M1244

Wire grid chromed
600 x 400 mm
28 wires Ø 2 mm

SIDE TABLE ON WHEELS



M1069

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

- 665 x 450 x 715 mm
- Full stainless steel construction with reinforced table top
- Storage space for 5 plates or grills 600 x 400 mm
- Equipped with 4 solid wheels, 2 with brake

APRONS



CWPROM05
Apron "Chocolate World"



CWPROM07
Apron "Belgian Chocolate School"



M1543
Apron nitrile

COTTON GLOVES



SIL9019

Small - 10 pcs

SIL9020

Medium - 10 pcs

SIL9021

Large - 10 pcs



SIL9019B

Black small - 12 pcs

SIL9020B

Black medium - 12 pcs

SIL9021B

Black large - 12 pcs

GLOVES NITRILE

Disposable gloves unpowdered.
Extra strong for better protection.
Special texture for improved grip in wet and dry conditions.
Special formulation for a better fit and reduced fatigue.



Black

- M1540S** Small
- M1540M** Medium
- M1540L** Large
- M1540XL** Extra large



White

- M1541S** Small
- M1541M** Medium
- M1541L** Large
- M1541XL** Extra large

DISPOSABLE PROTECTIONS



M1542

Disposable apron
Protect your clothes from dirt and moisture
One size
22 micron
Material: 100% polyethylene
Single use
100 pcs



M1544

Soft flexible haircaps with elastic band for good seal and optimum comfort
One size: 530 mm
Latex-free
Non-plush, anti-static
Single-use
100 pcs

SURFACE DISINFECTING SPRAY



M1546

Disinfection for surfaces and equipment
Ready-to-use liquid to combat bacteria, viruses, yeasts and fungi
1 litre

DESINFECTANT WIPES



M1547

Alcohol wipes for cleaning and disinfecting surfaces, floors and equipment
Wipes moistened with 75% alcohol
Protection against viruses and bacterias
Reclosable dispenser to prevent dehydration
Size of the wipes: 150 x 180 mm
Single use
100 pcs

DETERGENT FOR MOULDS



M1569
5 litre

SPARKLING AID FOR MOULDS



M1570
5 litre



CHOCOLATE LIBRARY



'Belgian Pralines': the indispensable classic for any chocolate lover!

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
Original version

BO003

Pralines belges
French
New 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

**HAVE A LOOK ON OUR WEBSHOP
FOR OUR FULL BOOK RANGE**



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| 08375 | 33 | CW12014 | 58 | M1016 | 5 | M1172 | 34 |
| 10417 | 62 | CW12015 | 58 | M1017 | 5 | M1173 | 34 |
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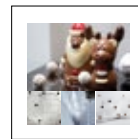
EQUIPMENT



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SMALLANDLAAN 4 UNIT 2 • 2660 HOBOKEN, ANTWERPEN • BELGIUM

TEL: +32 (0)3 216 44 27 • FAX: +32 (0)3 216 98 33

INFO@CHOCOLATEWORLD.BE • CHOCOLATEWORLD.BE

