YOUR CHOCOLATE FACTORY IN A BOX

THE PRODUCTION CONCEPT & EXPANSIONS
PRODUCTION CONCEPT
YOU WOULD LIKE TO START UP YOUR CHOCOLATE FACTORY?

Chocolate World has created this compact and profitable concept for you. From our 30 years of experience we have prepared an ideal combination of materials and machinery which allows you to produce artisanal and high quality chocolates in a semi-automatic way.

We wish you good luck with your study and hopefully we can be at your service very soon.

Filip Buelens

HOW TO MAKE THE CHOCOLATES?

You use the automatic tempering machine CW40.

Once the chocolate is tempered (meaning that the temperature of the chocolate has reached the wanted temperature set at the tempering thermostat) the machine gives a signal so that you know you can start the production.

You switch on the vibrating table. You stop the chocolate run for a moment by pushing on the footpedal. You then slide the mould into the device on the vibrating table in order to fill the mould. You release the pedal and the chocolate starts running. The depositing plate makes that you dose the chocolate in thin dosings directly in the cavities of the moulds. The vibrating table avoids that you obtain airbubbles enclosed in the mould. Airbubbles have to be avoided because they are seen at the surface of the chocolate after demoulding. Once the cavities of the mould are full, you push the pedal again to stop the run of chocolate. You take the mould out of the device and you now vibrate the mould a little longer on the side of the vibrating table. The time depends on how detailed the chocolate model in the mould is.

If you make a solid product you can put the mould in the cooling.

If you make a filled product you turn the mould upside down so that the chocolate runs out again out of the mould. You therefore put the mould into contact with the vibrating table which helps the chocolate to run out. The longer you keep the mould upside down the thinner the chocolate shell will be. Once you have obtained the wanted thickness of the shell you turn the mould again and put it into the cooling.

After cooling for +/- 10 minutes the mould is ready to be filled.

You now use the Easyfill filling machine M1600.

With this machine you fill the chocolate shells with a filling. For the recipes of the fillings we would like to advise our book “BELGIAN CHOCOLATES” by Roger Geerts. You can find plenty of high quality recipes to choose from.

You put the filling into the funnel of the Easyfill machine. You put the mould with the chocolate shells under the nozzles and you dose the filling into the shells. You have a handle to determine how much you dose. You have to leave some space free for the closing with chocolate. The filling machine fills the mould row by row. After filling you vibrate the mould again shortly so that the airbubbles can escape again.

After cooling for +/- 10 minutes the mould is ready to be closed (sealed) with chocolate.

You now use the automatic tempering machine CW40 again.

You put the mould into the device on the vibrating table and you fill the empty space in the cavities. With the pedal you dose a thin layer of chocolate which comes on top of the filling and seals your chocolates.

After a final cooling the mould is ready to be demoulded. You can twist the mould manually and demould on a table. The demoulding has to be done by knocking the mould upon the table in an angle so that you don’t damage the chocolates. Your chocolates are now ready.

PRODUCTION CAPACITY

The production capacity of the above machinery in combination with two people working 8 hours a day is approximately 100 to 150 kg depending on the kind of product you would like to make.

SHIPMENT

Chocolate World is experienced in packing and shipping of the described equipment. We will be happy to send you our quotation.

TRAINING

Chocolate World can help you with the training of your staff. We can train you either in our company or in your factory. Please ask for our conditions.
PRODUCTION: 9 STEPS CLOSER TO YOUR FIRST CHOCOLATES!

1. Melting the chocolate
2. Tempering the chocolate
3. Moulding the chocolate: making the chocolate shell in a mould
4. Cooling
5. Filling the chocolate shell with a filling
6. Cooling
7. Closing the filled chocolate shell with chocolate
8. Cooling
9. Demoulding the moulds
**CW40 capacity 40 kg**

This is an automatic tempering machine which can melt and temper (cool) the chocolate to the right temperature of approximately 30°C (depending on the type of chocolate you want to work with).

Bowl capacity: 40 kg (bigger version of 60 and 80 kg available too)

The users display is very simple and consists of: a thermostat for the melting of the chocolate, a thermostat for the tempering (cooling) of the chocolate, a switch to activate the mixing arm, a switch to activate the flood of chocolate and a switch to activate the cooling.

There is also a heated vibrating table included, a dosing program to dose a certain weight of chocolate in a shot, a foot pedal to dose the chocolate, and also an emergency stop.

The option which is recommended is the dosing head including two depositing plates. This dosing head divides the main flood of chocolate into the cavities of the moulds.

Important advantages are that you save time because you don’t have to scrape the moulds, that you can work very hygienically because the mould stays clean and finally that you can mould the most detailed shapes without airbubbles. Most standard moulds have a cavity layout of 3 x 7 or 3 x 8. First you fill all your moulds which correspond to 3 x 7 layout. After which you can easily change the depositing plate in order to mould the 3 x 8 cavity moulds.

**M1271 Induction cooker**

Stainless steel casing with digital control of time 0-180 minutes. Temperature 60-240°C.
**Serie 1000 range of chocolate moulds assorted:**
Chocolate World offers you the largest standard assortment of moulds in the world. A myriad collection of themes, in several sizes and weights are transformed into polycarbonate chocolate moulds. A varied supply, from very traditional to very modern moulds, are intended to let every chocolatier enjoy his passion. Chocolate World is innovative and guarantees full traceability of their moulds thanks to the most advanced laser technology.

As you might have seen from our website or catalogue, the standard moulds are available by the piece. There is no minimum to be ordered for each shape. We remind you that it is interesting to choose a maximum of moulds with cavities of 3 x 7 or 3 x 8 corresponding to the standard depositing plates of the automatic tempering machine. We suggest a number of 200 moulds to start with. The best is to choose minimum 10 pieces per shape as your production will be more efficient.

**Magnet moulds with transfer sheets**
In the project we offer 5 magnet moulds that you can choose. These are special moulds which can be opened to put a transfer sheet in. The transfer sheet is a plastic sheet with a food approved printing. The ink is cocoabutter based.

There exist a large number of standard designs of transfers but this concept offers a set of personalised sheets. You then can have one personalised chocolate with your brandname or logo in your range of chocolates. The range of transfer sheets diversify for the combination of colors (up to 4) and effect (standard and metallic).

**Hollow figures**
For creation of 3D chocolate figurines.

**M1242 Trolley for moulds**
Needed to store your moulds in a compact way.

**Small material**
In the chocolate concept we include a number of small utensils and equipments like mixing bowls, thermometer, spatulas, spraying gun, etc... They are needed in the production as well.

**Colors for chocolate**
The set of colors will allow you to give colored effect to your chocolate creations: by mixing with white chocolate or brushing on the moulds or by spraying directly on the chocolate surface.

**Recipe Book “Belgian Chocolates” by Roger Geerts**
Roger Geerts has been a very known teacher in chocolate for already more than 35 years. The book is edited by Chocolate World in 3 languages (Dutch, English and French). It explains how to make chocolates, and describes in a very detailed way more than 200 recipes.

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

Stainless steel table
1000x900x700 mm

CW40
580x761x1555 mm

M1298
Cooled working table
3 doors
2240x800x900 mm

Stainless steel table
2000x900x700 mm

M1242
Rack for moulds
730x500x1790 mm

Stainless steel table
410x420x360 mm
for M1254 Planetary mixer
480x410x760 mm

M1254
Planetary mixer

M1253
Kitchen aid
220-240 V 50-60Hz

M1261
Hot air blower
220-240V / 3500W

1 m

Scale 1:20
Size: (LxWxH)

TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>POWER</th>
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<tbody>
<tr>
<td>M1500</td>
<td>CW40 capacity 40 kg</td>
<td>4,5 kW triphase 230V or 380V, 50Hz or 60Hz</td>
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<tr>
<td>M1300E</td>
<td>Dosing Head including 2 depositing heads</td>
<td>no additional power supply needed</td>
</tr>
<tr>
<td>M1276</td>
<td>Moulding machine</td>
<td>230 V mono phase, 50-60Hz</td>
</tr>
<tr>
<td>M1600</td>
<td>Easyfill filling machine</td>
<td>monophase 230V or 110V</td>
</tr>
<tr>
<td>M1040</td>
<td>Electric kettle 9 liter</td>
<td>monophase 230V</td>
</tr>
<tr>
<td>M1042</td>
<td>Hot air heated cupboard 200 kg</td>
<td>1 KW monophase 220V</td>
</tr>
<tr>
<td>M1298</td>
<td>Cooled working table 3 doors</td>
<td>monophase 220V, 50Hz</td>
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<td>M1253</td>
<td>Kitchen aid</td>
<td>220-240 V 50-60HZ</td>
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<td>Planetary mixer</td>
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<tr>
<td>M1271</td>
<td>Induction cooker</td>
<td></td>
</tr>
<tr>
<td>M1261</td>
<td>Hot air blower</td>
<td>1,6 KW monophase 230V 50 Hz</td>
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NOTE:
<table>
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<th>DESCRIPTION</th>
<th>N°OF PIECES</th>
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<td>M1500</td>
<td>CW40 automatic tempering machine 40 kg</td>
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<tr>
<td>M1300E</td>
<td>Dosing head including 2 depositing plates (3x7 &amp; 3x8)</td>
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<td>M1276</td>
<td>Moulding machine Wheelie 14 kg</td>
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<td>M1600</td>
<td>Easyfill filling machine</td>
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<td>M1042</td>
<td>Hot air heated cupboard 200 kg</td>
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</tr>
<tr>
<td>M1013</td>
<td>Insert 21 liter for M1041</td>
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<tr>
<td>M1298</td>
<td>Cooled working table (3 doors) with humidity and temperature control</td>
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<tr>
<td>M1254</td>
<td>Planetary mixer</td>
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<tr>
<td>M1253</td>
<td>Kitchen aid</td>
<td>1</td>
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<tr>
<td>M1040</td>
<td>Electric kettle 9 L</td>
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<td>M1271</td>
<td>Induction cooker</td>
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<td>NIW05</td>
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<td>Hot air blower</td>
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</tr>
<tr>
<td>1000CW</td>
<td>Serie 1000 range of chocolate moulds assorted</td>
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<tr>
<td>1000L</td>
<td>Magnetic moulds</td>
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<tr>
<td>L000</td>
<td>Exclusive transfer sheet 1/2 normal colors</td>
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<tr>
<td></td>
<td>Tooling cost</td>
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<tr>
<td></td>
<td>Sheets (min. 420 pcs)</td>
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<tr>
<td>HM000</td>
<td>Hollow figures 100 - 150 mm</td>
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<tr>
<td>M1242</td>
<td>Trolley</td>
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<tr>
<td>M1244</td>
<td>Grill 600x400 mm chrome / 120 moulds S1000 per trolley</td>
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<tr>
<td>M1189</td>
<td>Digital laser thermometer</td>
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<tr>
<td>M1022A</td>
<td>Mixing bowl 2,5 L</td>
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<tr>
<td>M1022B</td>
<td>Mixing bowl 4,5 L</td>
<td>5</td>
</tr>
<tr>
<td>M1022C</td>
<td>Mixing bowl 6 L</td>
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<tr>
<td>M1180</td>
<td>Chocolate spatula 180 mm</td>
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<tr>
<td>M1181</td>
<td>Chocolate spatula 230 mm</td>
<td>3</td>
</tr>
<tr>
<td>M1182</td>
<td>Chocolate spatula 250 mm</td>
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<td>M1183</td>
<td>Spatula 420 mm</td>
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<tr>
<td>M1184</td>
<td>Scraper 250 mm</td>
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<td>S1530</td>
<td>Spatula 300 mm</td>
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<tr>
<td>S1540</td>
<td>Spatula 400 mm</td>
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</tr>
<tr>
<td>M1185</td>
<td>Spatula 180 mm</td>
<td>3</td>
</tr>
<tr>
<td>M1190</td>
<td>Scraper 150 mm</td>
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<tr>
<td>M1192</td>
<td>Dough scraper 110x75 mm (10 pcs)</td>
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<tr>
<td>S1614</td>
<td>Whisk 350 mm</td>
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</tr>
<tr>
<td>S1755</td>
<td>Disposable pastry bag 100 pcs per roll, 530x280 mm</td>
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</tr>
<tr>
<td>M1266</td>
<td>Spraying gun (for special visual effects in moulds)</td>
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</tr>
<tr>
<td>COL000</td>
<td>Assortment powders</td>
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</tr>
<tr>
<td>BO001</td>
<td>Recipe Book Roger Geerts “Belgian Chocolates”</td>
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</tr>
<tr>
<td>DVD</td>
<td>Recipe DVD Roger Geerts “Belgian Chocolates”</td>
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ENROBING CONCEPT
**HOW TO MAKE ENROBED CHOCOLATES?**

To enrobe (cover with chocolate) you can use different kind of products:

- butter cream
- marzipan
- solid ganache
- cookies

To process marzipan we use a rolling pen or caramel rulers to unroll equally. The marzipan can then be cut manually using one of the different kind of cutters, or it can be cut with the guitar cutter to make small equal cubes.

To process butter cream, we’ll start by making the bottom. This can be done using a chocolate mould, or using chocolate stamps. Once the bottom is ready, we can pipe the buttercream using a piping bag.

For solid ganache we work with frames of different heights. We pour the ganache into the frame and once this has become solid, we can easily cut it using the guitar cutter.

Once all the preparation work is done, we can start enrobing. For this process we introduce our enrobing line, with our without using a cooling tunnel according to your needs.

The process of enrobing can be done in 3 different ways:

- enrobe fully with chocolate
- cover only the bottom with chocolate
- cover the product partially with chocolate

The product is placed on the transport grill and goes through the chocolate curtain or through a chocolate bath if we only want to cover the bottom. Then the excess of chocolate is removed by the vibrating station and air blower.

After enrobing, the product ends on the conveyer belt. When working with the enrobing line without the cooling tunnel the 1m conveyer belt is covered with food grade approved glassine paper.

After doing all this, the product is ready to be finished with a decoration of your preference: nuts, edible gold (M1195), a chocolate coffee bean (CW1281 or CW1312).
A VIEW FROM ABOVE

1 m

Stainless steel table
1000x900x700 mm

CW40 + M1300A
580x761x1555 mm

M1300A
Enrobing line monophase 230V or 380V, 50Hz or 60Hz

Stainless steel table
1000x900x700 mm

M1298
Cooled working table
3 doors 2240x800x900 mm

Cooled working table
3 doors

Stainless steel table
1000x750x900 mm

M1242
Rack for moulds
730x500x1790 mm

Stainless steel table
410x420x360 mm

M1042
Hot air heated cupboard
1000x750x900 mm

Stainless steel table
2000x900x700 mm

Scale 1:20
Size: (LxWxH)

TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>POWER</th>
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<tbody>
<tr>
<td>M1300A</td>
<td>Enrobing line</td>
<td>monophase 230V or 380V, 50Hz or 60Hz</td>
</tr>
</tbody>
</table>
M1300A
Enrober with double chocolate curtain, vibrating station, adjustable blowing unit, detailer, conveyor belt covered with paper (width 200 mm).

The enrober automates the traditional, time-consuming coating of confectionery and fillings, increasing productivity and efficiency.

The thickness of the chocolate can be adjusted by the vibrating system (adjustable in intensity) and by the blowing unit (adjustable in height and intensity). At the end of the line, the product is placed on a conveyor belt covered with food-grade paper. The conveyor belt speed can be set by means of a regulator, adjusting the speed to the specific product and the number of employees.

M1300AB
This accessory enables you to enrobe the bottom of the product.

M1300AP
This accessory enables you to enrobe part of the product.

M1050
Guitar Cutter base incl 4 frames

M1070
Caramel rulers

M1080
Set plastic frames 8 pieces

M1148a - M1150
Chocolate stencils round

M1233
Caramel cutter

M1136 - M11473
Assortment cutters

M1563
Kit dipping forks

M1234
Marzipan roller
<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>N° OF PIECES</th>
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<tbody>
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<td>M1300A</td>
<td>Enrobing line</td>
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<tr>
<td>M1300AB</td>
<td>Bottom enrobing</td>
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</tr>
<tr>
<td>M1300AP</td>
<td>Partial enrobing</td>
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<tr>
<td>M1050</td>
<td>Guitar Cutter base incl 4 frames</td>
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</tr>
<tr>
<td>M1070</td>
<td>Caramel ruler 20 x 3 x 500mm</td>
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</tr>
<tr>
<td>M1071</td>
<td>Caramel ruler 20 x 5 x 500mm</td>
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</tr>
<tr>
<td>M1072</td>
<td>Caramel ruler 20 x 8 x 500mm</td>
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</tr>
<tr>
<td>M1073</td>
<td>Caramel ruler 20 x 10 x 500mm</td>
<td>2</td>
</tr>
<tr>
<td>M1074</td>
<td>Caramel ruler 20 x 12 x 500mm</td>
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</tr>
<tr>
<td>M1075</td>
<td>Caramel ruler 20 x 15 x 500mm</td>
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</tr>
<tr>
<td>M1076</td>
<td>Caramel ruler 30 x 20 x 500mm</td>
<td>2</td>
</tr>
<tr>
<td>M1080</td>
<td>Set plastic frames 8 pieces</td>
<td>2</td>
</tr>
<tr>
<td>M1081</td>
<td>Stainless steel frame 375 x 375 x 10 mm</td>
<td>5</td>
</tr>
<tr>
<td>M1082</td>
<td>Stainless steel frame 375 x 375 x 15 mm</td>
<td>5</td>
</tr>
<tr>
<td>M1083</td>
<td>Stainless steel frame 375 x 375 x 20 mm</td>
<td>5</td>
</tr>
<tr>
<td>M1148</td>
<td>Chocolate stencil round diameter 25 mm</td>
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<td>M1148a</td>
<td>Chocolate stencil round diameter 20 mm</td>
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<td>M1149</td>
<td>Chocolate stencil round diameter 30 mm</td>
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<tr>
<td>M1150</td>
<td>Chocolate stencil round diameter 40 mm</td>
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<tr>
<td>M1152</td>
<td>Chocolate stencil oval</td>
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<tr>
<td>M1233</td>
<td>Caramel cutter</td>
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<tr>
<td>M1136-M11473</td>
<td>Assortment cutters</td>
<td>12</td>
</tr>
<tr>
<td>M1563</td>
<td>Kit dipping forks</td>
<td>1</td>
</tr>
<tr>
<td>M1234</td>
<td>Marzipan roller</td>
<td>1</td>
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</table>
TRUFFLE CONCEPT
HOW TO MAKE TRUFFLES?

If you want to make truffles, you can do this in two ways:
  • piping the filling
  • fill truffle cases (CW2022 & CW2329 & CW5018)

With CW2022 & CW2329 you’ll work with our traditional double moulds. CW5018 is a double magnetic mould, which is our new truffle version.
To fill these moulds equally, we’ll use M1600G which is the truffle option of the Easyfill.

Afterwards, we will enrobe the filling or cases on the truffle grill which is especially made so the product ends in the truffle mill (M1300C). In the mill we spread the chocolate flakes which we have made with the chocolate slicer (M1049).

DESCRIPTION OF THE MATERIAL

<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>N°OF PIECES</th>
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<tbody>
<tr>
<td>M1300B</td>
<td>Truffle grill</td>
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<tr>
<td>M1300C</td>
<td>Truffle mill</td>
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<tr>
<td>M1600G</td>
<td>Truffle option Easyfill</td>
<td>1</td>
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<tr>
<td>M1049</td>
<td>Chocolate slicer 5 kg</td>
<td>1</td>
</tr>
<tr>
<td>CW5018</td>
<td>Truffle mould</td>
<td>20</td>
</tr>
</tbody>
</table>

how to Make truffles?

If you want to make truffles, you can do this in two ways:
  • piping the filling
  • fill truffle cases (CW2022 & CW2329 & CW5018)

With CW2022 & CW2329 you’ll work with our traditional double moulds. CW5018 is a double magnetic mould, which is our new truffle version.
To fill these moulds equally, we’ll use M1600G which is the truffle option of the Easyfill.

Afterwards, we will enrobe the filling or cases on the truffle grill which is especially made so the product ends in the truffle mill (M1300C). In the mill we spread the chocolate flakes which we have made with the chocolate slicer (M1049).
PANNING CONCEPT
HOW TO MAKE COATED PRODUCTS?

Any type of dry or roasted and round product can be coated in chocolate or cocoa powder using our M1292 (16 L) panning machine. The product has to be placed inside the bowl of the panning machine and tempered chocolate has to be added little by little using a spoon or cup while the pan of the machine rotates clockwise. Repeat this process every 5 - 10 minutes until you have reached the desired thickness of chocolate on the products, the blowing arm will cool down the chocolate. Once finished, polishing aids can be used to give a shiny look on the products or cocoa powder can be added for a more mat and traditional look.

Production capacity: Approx 10 kg per hour (depending on type of products used)

Instruction video: contact info@chocolateworld.be

DESCRIPTION OF THE MATERIAL

<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>N°OF PIECES</th>
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<td>M1292</td>
<td>Chocolate panning machine 16 L</td>
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<td>COL4020</td>
<td>Shellac polish 1 L</td>
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<tr>
<td>COL4021</td>
<td>Arabic gum polish 250 ml</td>
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SEMI INDUSTRIAL CONCEPT
HOW TO WORK WITH OUR SEMI INDUSTRIAL CONCEPT?

When your production capacity needs to increase significantly and the machinery proposed in our standard production concept does not meet your production requirements anymore we introduce our M1800S1 moulding line.

This automatic moulding line is equipped with a mould loader able to stack up to 16 moulds and automatically pushes the moulds along the line where the moulds are being overflowed with chocolate, scraped from every side, pass a vibrating station to remove airbubbles from the moulds and eventually can be take off the line for production of full products (tablets, napolitains, caraques) or can be turned from production of chocolate shells.

Production capacity: Approx 50 - 75 kg per hour (depending on type of moulds used)

Instruction video: contact info@chocolatworld.be

DESCRIPTION OF THE MATERIAL

M1800S1
Automatic moulding line

Trolley for moulds
Needed to store your moulds in a compact way.

1000CW
1000 Serie moulds

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<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>N° OF PIECES</th>
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<tbody>
<tr>
<td>M1800S1</td>
<td>Automatic moulding line for 1000CW moulds 135x275mm</td>
<td>1</td>
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<tr>
<td></td>
<td>(Automatic moulding line for 2000CW moulds available as well)</td>
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<tr>
<td>M1042</td>
<td>Trolley</td>
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<tr>
<td>1000CW</td>
<td>1000 Serie moulds</td>
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</tbody>
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we design your chocolate

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Chocolate World

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MOULDS EQUIPMENT INDUSTRIAL MACHINERY HOLLOW FIGURES