



Chocolate World®

ORIENTAL COLLECTION





CW1621

39x19x10 mm
2x10 pc 3 fig./2x4,5 gr
 275x135x24
 double model - RV



CW1775

28,5x28,5x5 mm
3x7 pc/4,5 gr
 275x135x24



CW1684

34x34x4,5 mm
3x7 pc/5 gr
 275x135x24



CW12122

33x28,5x16,5 mm
3x7 pc/2x6,2 gr
 275x135x24
 double model



CW12151

50x41x4 mm
2x5 pc/9 gr
 275x135x24



CW1793

26x26x23,5 mm
3x8 pc/9,5 gr
 275x135x28



CW1781

42,5x31x18,5 mm
2x7 pc/10,5 gr
 275x135x24



CW1935

35x31x16,5 mm
3x7 pc/11 gr
 275x135x24



CW12149

28x28x15 mm
3x7 pc/11 gr
 275x135x24



CW12147

49x21x20 mm
2x8 pc/11 gr
 275x135x24



CW1788

30,5x30,5x19 mm
3x7 pc/12 gr
 275x135x24



CW1922

35,5x35,5x17 mm
3x7 pc/12 gr
 275x135x24



CW12148

29x30x16 mm
3x7 pc/12 gr
 275x135x24



CW1779

38,5x22,5x17,5 mm
3x5 pc/12,5 gr
 275x135x24



CW12150

30x30x17 mm
3x7 pc/12,5 gr
 275x135x24



CW12139

25x25x16 mm
3x8 pc/12,5 gr
 275x135x24



CW1886

31x31x16,5 mm
3x7 pc/13,5 gr
 275x135x24
 same model as 2466



CW1787

30,5x30,5x19,5 mm
3x7 pc/14,5 gr
 275x135x24

FRAME MOULDS



CW1849

34x34x11,5 mm
3x6 pc/15 gr
275x135x24



CW1791

49x29,5x21,5 mm
2x7 pc/15,5 gr
275x135x30



CW1790

49x25x19 mm
3x6 pc/16,5 gr
275x135x24



CW1667

125x55x7 mm
2x2 pc/47 gr
275x135x24



CW1747

99,5x99,5x7 mm
2x1 pc/91 gr
275x135x24



CW2466

31x31x16,5 mm
4x7 pc/13,5 gr
275x175x24
same model as 1886



MAGNETIC MOULDS



CW1000L01

35x28x14 mm
3x5 pc/13,5 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



CW1000L10

32x24x11 mm
3x6 pc/9 gr
 275x135x24



CW1000L13

30x32x15 mm
3x6 pc/11 gr
 275x135x24



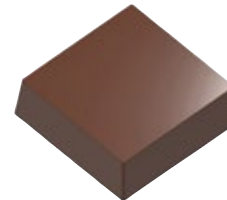
CW1000L16

85x55x6 mm
2x2 pc/32 gr
 275x135x24



CW1000L17

32x32x7 mm
3x6 pc/7 gr
 275x135x24



CW1000L19

29x29x9 mm
3x5 pc/9 gr
 275x135x24



CW1000L20

23x23x20 mm
3x6 pc/12 gr
 275x135x24



CW1000L30

41x24x10 mm
3x4 pc/11 gr
 275x135x24



CW1000L32

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



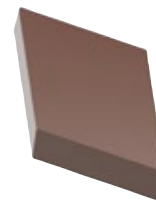
CW1000L41

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



CW1000L42

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



CW1000L43

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



CW2000L02

35x28x14 mm
4x5 pc/14 gr
 275x175x24



CW2000L03

39x40x9 mm
3x4 pc/16 gr
 275x175x24



CW2000L06

105x50x7 mm
2x2 pc/45 gr
 275x175x24

Decorate your chocolate with these colorful, pre-printed transfers!
Learn more about how to use transfer sheets and magnet moulds in our blog.

- 60 Sheets per package
- Fits all Chocolate World magnet moulds size 135 x 275 mm
- E171 free



LF032917



LF032923

Transfers fits magnetic mould CW2000L03

- 60 Sheets per package
- E171 free



LF032916





STAMP006

Stamp "Eid Mubarak" for decorating your chocolate
Cool in freezer before use.

Dimensions: Ø 30 mm - H: 93 mm
± 90 gr

100% food grade

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

Use:

- After tempering, the coloured cocoa butter can be applied with a brush directly onto the surface to be decorated.
- You can also spray the coloured cocoa butter into the mould immediately after melting with a spray gun without tempering.
- Alternatively, the colour intensity can be reduced by mixing up with white chocolate (max. 50% white chocolate) and applied after tempering to the surface to be decorated with a spray gun (M1263) to obtain a velvet effect.

- Standard content: 200 gr
- AZO free
- E171 free



COL5200



COL5202



COL5203

PEARL POWDER COLOURS

Shiny powder colouring, 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



COL1003AF



COL1005AF



COL1006AF

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

- AZO free
- Content: 10 gr



COL1001PP



COL1003PP

PRECIOUS METALS



M1193-G
Gold flakes 23 carat 1 gr



M1193-S
Gold powder 23 carat 1 gr



M1194-G
Silverflakes 1 gr



M1194-S
Silver powder 1 gr



M1195
Gold leaf machine with roll ± 21 m



M1196
Goldroll extra ± 21 m



M1197
Gold leaf machine



M1198-T
Gold sheets 23 ca.
80 x 80 mm - 25 pcs



M1198GOLD
Transfers sheets gold
23 carat - 25 pcs



M1199SILVER
Silver sheets
80 x 80 mm - 25 pcs

COLOURS

COL1001AF9
 COL1001PP9
 COL1003AF9
 COL1003PP9
 COL1005AF9
 COL1006AF9
 COL52009
 COL52029
 COL52039

MAGNETIC MOULDS

CW1000L016
 CW1000L026
 CW1000L036
 CW1000L046
 CW1000L106
 CW1000L136
 CW1000L166
 CW1000L176
 CW1000L196
 CW1000L206
 CW1000L306
 CW1000L326
 CW1000L416
 CW1000L426
 CW1000L436

 CW2000L026
 CW2000L036
 CW2000L066

1000SERIE

CW121223
 CW121393
 CW121473
 CW121483
 CW121493
 CW121503
 CW121513
 CW16213
 CW16674
 CW16843
 CW17474
 CW17753
 CW17793
 CW17813
 CW17873
 CW17883
 CW17904
 CW17914
 CW17933
 CW18494
 CW18863
 CW19223
 CW19353

2000SERIE

CW24664

TRANSFER SHEETS

LF0329167
 LF0329177
 LF0329237

PRECIOUS METALS

M1193-G 10
 M1193-S 10
 M1194-G 10
 M1194-S 10
 M1198-T 10
 M1198GOLD 10

TOOLS- DECORATE

STAMP0068

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BELGIAN CHOCOLATE SCHOOL

POWERED BY CHOCOLATE WORLD

The Belgian Chocolate School is an established value for teaching basic and advanced skills in chocolate making.

Contact info@chocolateworld.be to book a personalised, private class at Chocolate World's premises.

Use this Chef-to-Chef experience to enhance your skills and be inspired!

The Belgian Chocolate School offers even more in terms of education. Do you have questions or are you in need of a 4-day crash course but can't get away?

Then why don't we come to you for a consultation:

From fine-tuning your production process and expanding your product range to learning the latest colouring techniques and recipes, the chocolate world is your oyster!

Request a quote at info@chocolateworld.be for a chocolate course in your company.

Belgian Chocolate School will gladly travel around the world to support you as a loyal partner!

BELGIANCHOCOLATESCHOOL.COM



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MOULDS



**MOULDS
2026**



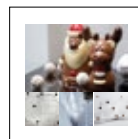
EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



**BELGIAN
CHOCOLATE
SCHOOL**

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