



Chocolate World®

RAMADAN 2026 **PROMO!**



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



CW12149

28x28x15 mm
3x7 pc/11 gr
275x135x24



CW12148

29x30x16 mm
3x7 pc/12 gr
275x135x24



CW12150

30x30x17 mm

3x7 pc/12,5 gr

275x135x24



CW12147

49x21x20 mm
2x8 pc/11 gr
275x135x24



CW1779

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



CW1935

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



CW1922

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



CW1788

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



CW1787

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



CW1791

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



CW1790

49x25x19 mm
3x6 pc/16,5 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



CW2466

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



CW1747

99,5x99,5x7 mm

2x1 pc/91 gr

275x135x24



CW1849

34x34x11,5 mm

3x6 pc/15 gr

275x135x24



CW1667

125x55x7 mm

2x2 pc/47 gr

275x135x24

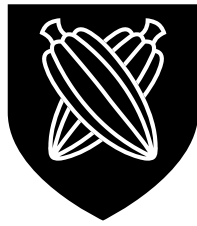
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BELGIAN CHOCOLATE SCHOOL



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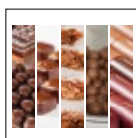
MOULDS



**MOULDS
2026**



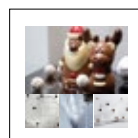
EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



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