



YOUR CHOCOLATE FACTORY IN A BOX

THE PRODUCTION CONCEPT & EXPANSIONS

WOULD YOU LIKE TO START UP YOUR OWN CHOCOLATE PRODUCTION? WE ARE HERE TO HELP!

Chocolate World is the partner you were looking for to help make such dreams come true!

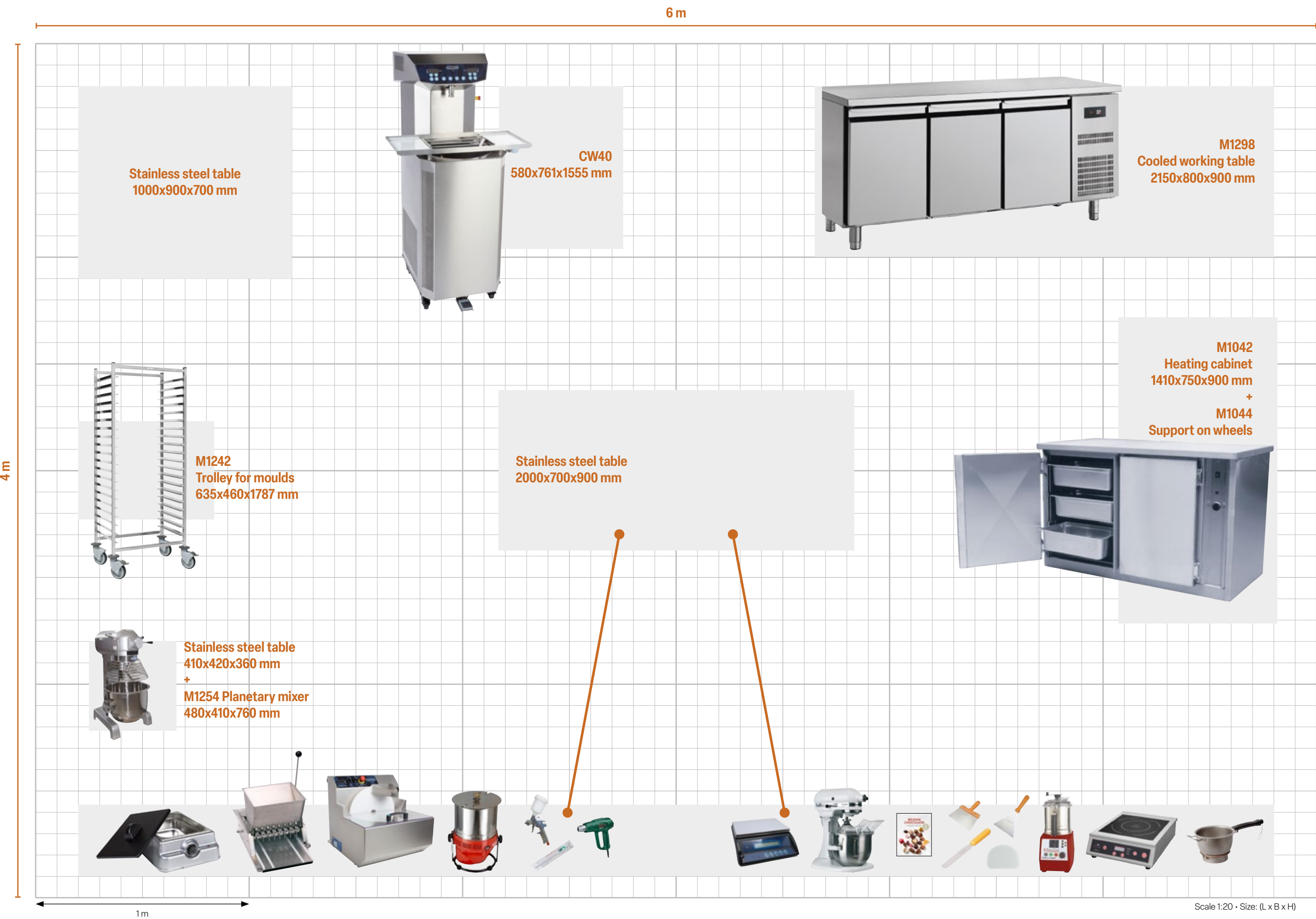
We proudly present this compact and efficient concept, based on more than 37 years of experience in our field. We have put together the perfect combination of equipment and machinery that will allow you to expertly make your own artisan quality chocolates, semi-automatically.

With Chocolate World at your side, success is guaranteed!

Your Chocolate World Team



PRODUCTION CONCEPT





CODE	DESCRIPTION	N° OF PIECES
M1500	Automatic tempering machine CW 40 kg	1
M1300E	Dosing head + 2 plates	1
M1276	Moulding machine wheelie 14 kg	1
M1600	Easyfill filling machine	1
M1042	Heating cabinet 2 doors 200 kg	1
M1044	Support on wheels for heating cabinet 200 kg	1
M1013	Insert 21 L	11
M1298	Cooled working table 3 doors 230V - 50/60Hz	1
M1981	Robot-Coupe Robot Cook	1
M1025	Conching device tabletop model 4,5 kg	1
M1254	Planetary mixer Sinmag 20 L	1
M1253	Kitchenaid 'heavy duty' 5 kg	1
M1007	Melting kettle 6 litre	2
M1040	Electric kettle 9 L	1
M1271	Induction plate 3500W	1
M1027	Hot plate GN 1/1 230V 50/60 Hz	1
M1560	Cooling slab for chocolate	1
M1261	Hot air blower	1
M1130B	Pocket scale 0,1 gr - 500 gr (pro 0,1 gr)	1
NIW05	Electronic scale 30 kg	1
S1309	Kit compressor 4 bar - airbrush gun with handle 0,3 - 0,5 - 0,8 mm	1
M1263	Spraying gun 100 ml	1
M1982	MicroMix hand blender	1
1000CW	Selection of 1000-series moulds	200
HM004CW	Chocolate mould magnetic ladies shoe 127 mm	5
M1242	Trolley inox - 20 levels, open side 600 mm	1
M1244	Wire grid chromed 600 x 400 mm	38
M1174	Digital thermometer -50°C +300°C	1
M1176	Hygro-thermometer with sensor	1
BO004	Belgian chocolates (Roger Geerts)	1
M1022A	Mixing bowl plastic 240 mm - 2,5 L	5
M1023A	Lid for mixing bowl plastic 240 mm - 2,5 L	5
M1022B	Mixing bowl plastic 275 mm - 4,5 L	5
M1023B	Lid for mixing bowl plastic 280 mm - 4,5 L	5
M1022C	Mixing bowl plastic 320 mm - 6,0 L	5
M1023C	Lid for mixing bowl plastic 325 mm - 6,0 L	5
M1180	Palette knife 180 mm	3
M1181	Palette knife 230 mm	3
M1182	Palette knife 250 mm	3
M1185	Scraper trapezium 180 mm	3
M1186	Scraper triangle 120 mm	3
M1187	Scraper triangle 150 mm	3
M1190	Scraper 150 mm	3
M1191	Scraper 200 mm	3
M1183	Rubber spatula 450 mm	3
M1184	Rubber spatula 250 mm	3
S1530	Plastic spatula 300 mm	3
S1540	Plastic spatula 400 mm	3
227232	Dough scraper Chocolate World 120 x 88 mm	3
S1613	Whisk 250 mm	1
S1614	Whisk 350 mm	1
S1615	Whisk 450 mm	1
S1855	Disposable piping bag comfort Large on roll - 100 pcs	3
COL	Cocoa butters	24

DESCRIPTION OF EQUIPMENT



M1500 - AUTOMATIC TEMPERING MACHINE CW40 KG
This automatic tempering machine melts and tempers (cools) your chocolate to the desired processing temperature of around 30°C (depending on the type of chocolate you are working with). The machine operates fully automatically and continuously throughout the day.

Tank capacity: 40 kg (larger versions available: 60 kg or 80 kg).

- A user-friendly display shows the following data:
- Function for melting chocolate
 - Function for tempering (cooling) chocolate
 - Function to activate the mixing arm
 - Function to pump your chocolate through the machine
 - Function to temper your chocolate once the chocolate is completely melted

- Included with the purchase of this machine:
- A heated vibrating table
 - A foot pedal to dose the chocolate
 - The emergency stop



M1300E - NOZZLE + 2 PLATES
Looking for time-saving options? Then we recommend you also purchase the dosing head, which comes with 2 standard dosing plates with a cavity layout of 3x7 and 3x8. This attachment distributes the main flow of chocolate and distributes the chocolate evenly across the cavities of your moulds. Its advantages speak for themselves:

- time-saving because you do not have to scrape off excess chocolate from the moulds.
- more hygienic
- it avoids the formation of air bubbles, even in the most detailed moulds

The dosing plates are easily interchangeable, so you can quickly switch to the next series of moulds. Other cavity layouts are available on request.



M1276 - MOULDING MACHINE WHEELIE 14 KG
We recommend this 14 kg moulding machine for processing and tempering limited quantities of chocolate or certain types of chocolate that you need in smaller quantities.



M1600 - EASYFILL DOSING MACHINE
This user-friendly dosing machine is designed to dose your filling row by row into chocolate shells. The machine is equipped as standard with 8 movable dosing noses with a length of 40 mm, but these can also be reduced without any problems. The noses are adjustable and can be adjusted to spray your fillings directly into the cavities. The main added value is that the machine will dose the same exact amount of filling in your chocolate shells, assuring a very constant and cost-effective production.



M1042 - HOT CUPBOARD 2-DOOR 200 KG
With this handy device, you are able to stock melted chocolate, saving a lot of precious time. You place the whole blocks of chocolate in the insert trays, and the machine does the rest. Yet another advantage of this device is that you can, of course, prepare different types of chocolate at the same time. So you can easily switch from dark to white chocolate, for example, without waiting for your chocolate to melt. This melting process requires the most time when working with chocolate, so having an extra supply is always nice. Storing cocoa butters, spray guns and dosing heads inside this heating cabinet is of course also possible.



M1013 - INSERT MELTING TRAY 21 L
These insert trays (to be ordered separately) fit perfectly in your warming cabinet. It has room for 10 21-litre inserts, allowing you to keep a maximum stock of +/- 200 kg of melted chocolate.

M1044 - SUPPORT ON WHEELS FOR HEATING CABINET 200 KG
Support frame to put your heating cabinet on wheels which facilitates cleaning and movement.



M1298 - REFRIGERATED WORKTABLE 3 DOORS
Made entirely of stainless steel, this cooled working table controls temperature and humidity, the 2 most important parameters for cooling chocolate correctly. The cooling workbench has 3 compartments that fit 4 to 6 grills per compartment.



M1981 - ROBOT-COUPPE ROBOT COOK
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.



M1025 - TABLE-TOP CONCHER 4.5 KG
This conching appliance is designed for making chocolate from “nib to bar”, hazelnut fillings and seed butter from scratch. A must have for special origin chocolates or research and development of new products.



M1254 - PLANETARY MIXER SINMAG 20 L
We recommend using an SM-200 type mixer for making your fillings. This unit comes standard with a stainless steel bowl, whisk, flat beater and hook.



M1253 - KITCHENAID 'HEAVY DUTY' 5 KG




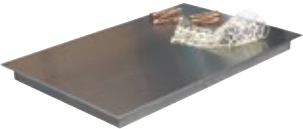






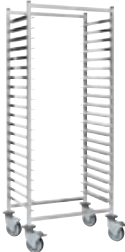
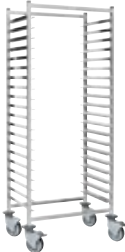


M1007 - MELTING KETTLE 6 L
Melting kettle with structure and lid in plastic, insert in stainless steel
Temperature control in degrees (°C) up to 65°C
Dry heating, without use of water



M1040 - ELECTRIC KETTLE 9 L
This electrically-powered cooking pot allows you to boil different mixtures, such as caramel fillings, simply and conveniently.




















M1271 - INDUCTION PLATE
The stainless-steel casing gives this induction hob a contemporary look. It has a digital timer from 0 - 180 minutes and can reach temperatures of between 60°C and 240°C.

	M1027 - HOT PLATE GN 1/1 Hot plate to stick egg shells or sphere shells together, assists with making showpieces or keeps fillings warm after cooking.
	M1560 - COOLING SLAB FOR CHOCOLATE Cold restitution plate for making chocolate decorations that are easy to shape. Allows you to make chocolate chips/grills/cones/ribbons for dessert decoration.
	S1309 - KIT This kit includes a professional airbrush gun and a professional compressor.
	M1261 Hot air blower
	M1982 MicroMix hand mixer
	M1130B Pocket scale 0,1 gr - 500 gr (pro 0,1 gr)
	NIW05 Electronic scale 30 kg
	M1263 Spraying gun Use: cocoa butter, ideal for powders powders, no airbrush colours
	M1242 - TROLLEY This item provides easy and compact storage space for your moulds.
	M1244 - WIRE GRID CHROMED 600 X 400 MM
	1000CW Chocolate World has the largest range of standard moulds in the world. A wide and varied range of themes, in all shapes and sizes, is transformed into very high-quality polycarbonate moulds. This wide range, from traditional figures to modern creations, ensures that there is something for everyone. Thanks to its forward-thinking and innovative laser technology, Chocolate World guarantees the traceability of each shape. For standard shapes, there is no minimum order quantity. When choosing your moulds, we recommend a selection of different moulds with layout 3x7 or 3x8, depending on the metering plates of your automatic tempering machine. A minimum of 200 moulds is required to start a chocolate workshop, and preferably at least 10 moulds per reference in order to work efficiently.
	HM - HC -H - MOULDS These moulds are ideal for creating beautiful 3D figures.



Also included in the Chocolate Factory in A Box are several small utensils and other equipment such as mixing bowls, a thermometer, spatulas, a spray gun to name but a few. No production is complete without these items!

	M1174 Digital thermometer -50°C tot +300°C		M1176 Hygro-thermometer Meter to measure humidity and temperature in a room
	M1180 Palette knife 180 mm M1181 Palette knife 230 mm M1182 Palette knife 250 mm		M1185 Scraper trapezium 180 mm
	M1186 Scraper triangle 120 mm		M1187 Scraper triangle 150 mm
	M1190 Scraper 150 mm		M1191 Scraper 200 mm
	M1183 Rubber spatula 450 mm M1184 Rubber spatula 250 mm		S1530 Plastic spatula 300 mm S1540 Plastic spatula 400 mm
	227232 Dough scraper Chocolate World 120 x 88 mm		S1613 Whisk 250 mm S1614 Whisk 350 mm S1615 Whisk 450 mm
	M1022A - M1022B - M1022C Mixing bowl plastic		M1023A - M1023B - M1023C Lid for mixing bowl plastic
	S1855 Disposable piping bag comfort Large on roll - 100 pcs		COL Cocoa butters
	BO004 Belgian Chocolates (Roger Geerts) Roger Geerts explains how to make eleven different chocolates, starting with the more basic ingredients and ending with how to decorate your chocolates beautifully. He also shares some insider tricks for moulding and shows how he makes a perfect enrobed chocolate.		

HOW DO YOU MAKE PRALINES?

For this, we use an automatic tempering machine. As soon as the chocolate is tempered (i.e. when it has reached the desired temperature as set on the thermostat), you will receive a signal that the chocolate is ready for use.

After turning on the vibrating table, stop the chocolate flow for a moment by pressing the pedal. Then slide the chocolate mould between the designated mould guides on the vibrating table to fill the mould. Release the pedal again, the chocolate will start to flow back. Using the dispensing plate, you can dispense the chocolate directly into the cavities. By then using the vibrating table, you remove air bubbles from the moulds, which would otherwise be visible on the surface of the chocolates after demoulding. When all cavities are filled, press the pedal again briefly. Remove your mould from the guides. Leave it on the edge of the vibrating table for a while to make sure all the air has gone out.

If you are making full chocolates, you can now put the mould in the refrigerator.

However, if you want to make filled pralines, turn the mould upside down so that the excess chocolate runs out of the mould. Place the mould on the vibrating plate again, inverted this time, to encourage the chocolate to run out. The longer you leave the mould inverted, the thinner the chocolate shell will eventually be. Once you have reached the right thickness, turn the mould back on its right side and place it in the refrigerator.

After about 10 minutes of cooling, the mould will be ready to fill.

We now switch to the M1600 Easyfill machine.

We use this machine to fill the chocolate shells. There are endless possibilities for this. We would like to refer to the book “Belgian Pralines” by Roger Geerts. This book is available online as well as in our showroom. In this masterpiece, you will find many different delicious recipes.

Once you have decided which kind of filling you want to use, we can get started. Fill the funnel of the Easyfill machine with the filling of your choice, place the mould with chocolate shells under the nozzles and use the lever to set the dosage. Make sure you leave enough space to seal the chocolates later with a layer of chocolate. This machine lives up to its name by the simple way you can fill your moulds row by row. After filling, put the mould back on the vibrating table to remove air bubbles one last time.

After another 10 minutes in the chiller, the chocolates are ready for the final step; sealing them.

For this, we return to our CW40 automatic tempering machine. Place the mould again between the guides on the vibrating table and, using the pedal, fill the remaining space in the cavities with a thin layer of chocolate.

Allow to cool one last time, then you can de-mould the mould manually. By tapping the mould against the table at a certain angle when turning it over, the chocolates will not be damaged.

Congratulations, your chocolates are now ready to present!

PRODUCTION CAPACITY

The production capacity of the above equipment, combined with 2 people (1 chef and 1 assistant) working 8 hours a day, is around 100 kg to 150 kg, depending on the product you want to make.

SHIPPING

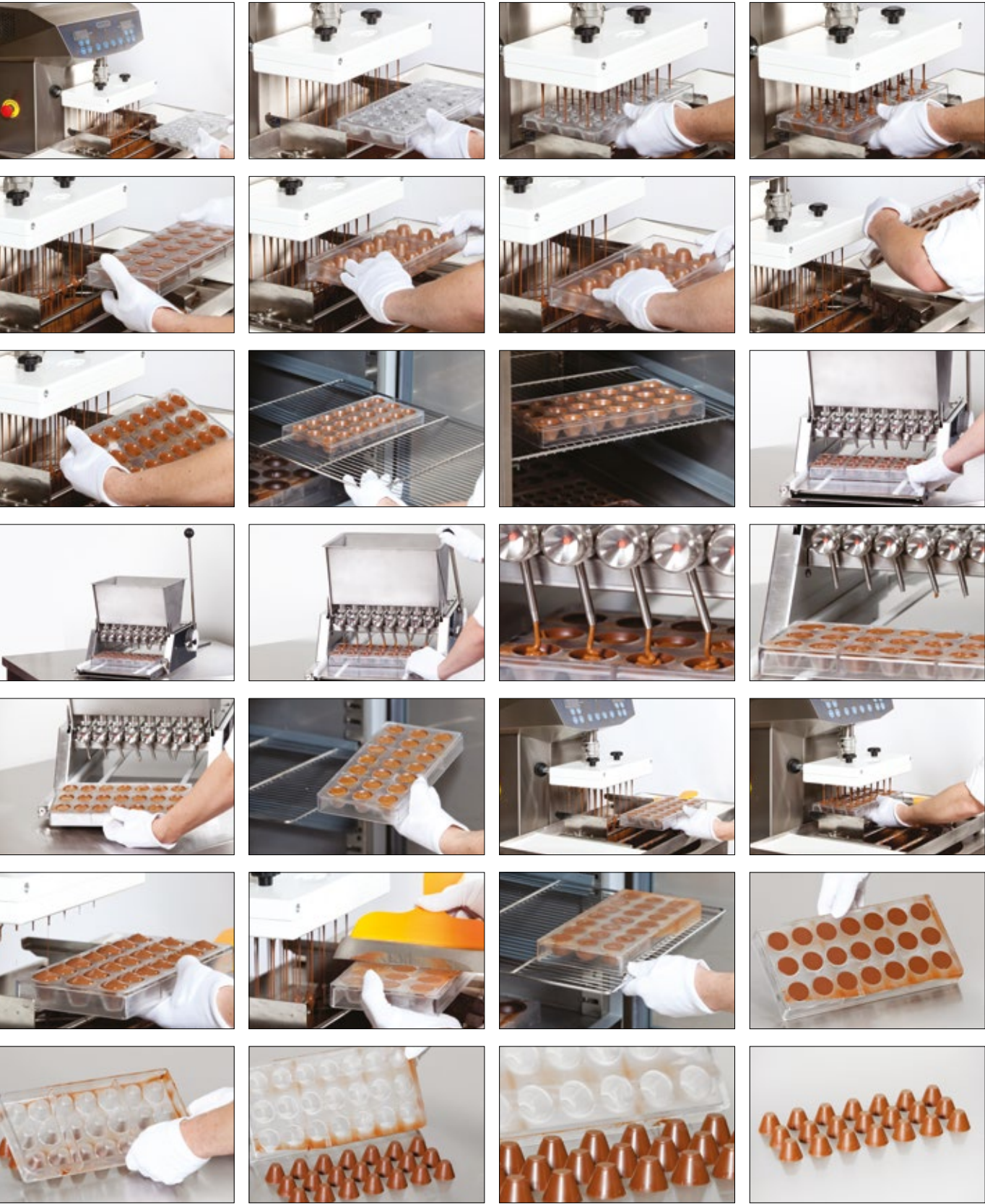
Chocolate World ships and delivers worldwide. On request, we will assist you with transport costs to your address, nearest port or airport.

TRAINING COURSES - BELGIAN CHOCOLATE SCHOOL

Looking for a course to expand and improve your knowledge in chocolate making? Or are you looking for help with training your staff? Our Belgian Chocolate School offers both, both on-site and at our school in Antwerp Belgium. Ask for our terms and conditions!

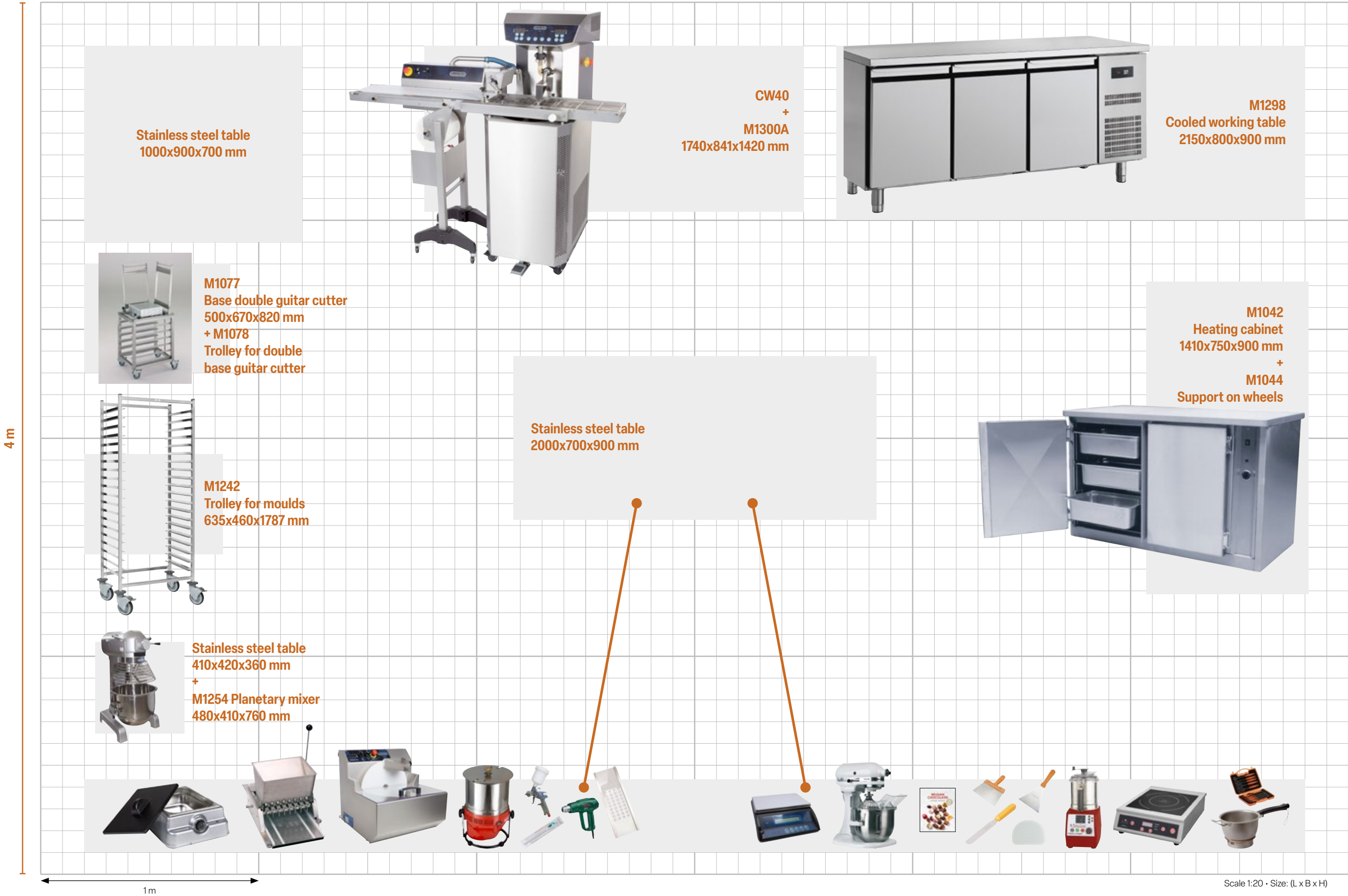
PRODUCTION: 9 STEPS CLOSER TO YOUR FIRST CHOCOLATES!

- 1. Melt the chocolate
- 2. Temper the chocolate
- 3. Mould the chocolate: making the chocolate shell
- 4. Cool
- 5. Fill the chocolate shell
- 6. Cool
- 7. Seal the filled chocolate shell with chocolate
- 8. Cool
- 9. Demould the moulds



ENROBING CONCEPT


6 m





CODE	DESCRIPTION	N° OF PIECES
M1300A	Enrobing line	1
M1300AB	Accessory for bottom enrobing	1
M1300AP	Accessory for partial enrobing	1
M1077	Base double guitar cutter 7,5 x 15 mm	1
M1053	Cutting frame for guitar cutter 15 mm	1
M1054	Cutting frame for guitar cutter 22,5 mm	2
M1056	Cutting frame for guitar cutter 37,5 mm	2
M1078	Trolley for double base guitar cutter	2
M1048	Cookie dough cutter - round + angular mould	2
M1070	Aluminium ruler 500 x 20 x 3 mm	2
M1071	Aluminium ruler 500 x 20 x 5 mm	2
M1072	Aluminium ruler 500 x 20 x 8 mm	2
M1073	Aluminium ruler 500 x 20 x 10 mm	2
M1074	Aluminium ruler 500 x 20 x 12 mm	2
M1075	Aluminium ruler 500 x 20 x 15 mm	2
M1076	Aluminium ruler 500 x 20 x 30 mm	2
M1080	Set 8 polycarbonate frames 3 mm	1
M1081	Stainless steel frame 375 x 375 x 10 mm	1
M1082	Stainless steel frame 375 x 375 x 15 mm	1
M1083	Stainless steel frame 375 x 375 x 20 mm	1
M1084	Stainless steel frame 375 x 375 x 25 mm	1
M1085	Stainless steel frame 375 x 375 x 30 mm	1
M1086	Stainless steel frame 210 x 210 x 40 mm	1
M1148	Plexi stencil Ø 25 mm	5
M1148A	Plexi stencil Ø 20 mm	5
M1149	Plexi stencil Ø 30 mm	1
M1150	Plexi stencil Ø 40 mm	1
M1152	Plexi stencil oval	1
M1151	Dispenser for plexi stencil	1
M1233	Caramel cutter 380 mm	1
M1136	Cutter round Ø 25 mm	1
M1137	Cutter round Ø 28 mm	1
M1138	Cutter oval 30 x 22 mm	1
M1140	Cutter square 22 mm	1
M1142	Cutter oval pointed 31 x 20 mm	1
M1143	Cutter hexagonal 27 x 13 mm	1
M1144	Praline cutter navette 19 x 34 mm	1
M1145	Cutter lozenge 29 x 27 mm	1
M1146	Cutter bean 33 x 20 mm	1
M11471	Cutter heart 29 x 25 mm	1
M11472	Cutter rectangle 25 x 20 mm	1
M11473	Cutter triangle 25 x 27 mm	1
M11474	Cutter drop 32 x 15 mm	1
S12920	Rodhoid foil sheet 600 x 400 mm	1
F019971	Structured sheets Honey	1
MAM1001	Set of modelling tools for marzipan - 12 pcs	1
M1563	Dipping-fork set	1
M1234	Plastic rolling pin 500 x 48 mm	1


DESCRIPTION OF EQUIPMENT




M1300A - ENROBING LINE

This enrobing line includes as standard a double chocolate curtain, vibrator station, adjustable air blower, detailer and a conveyor belt covered with food-grade enrobing paper (width 200 mm).

This unit speeds up the traditionally time-consuming process of covering sweets and fillings, boosting your productivity and efficiency.






M1300AB

Accessory for bottom enrobing


This attachment allows you to coat only the bottom of your product...




M1300AP

Accessory for partial enrobing


...Or only partially overlay.





M1077 - DOUBLE CUTTER BASE 7.5 X 15 MM

This handy tool, with 4 frames of different sizes, helps you cut even the hardest products to size without a hitch.



M1053


Cutting frame for guitar cutter 15 mm

M1054

Cutting frame for guitar cutter 22,5


M1056


Cutting frame for guitar cutter 37,5




M1078

Trolley for double base guitar 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 diameter 40 mm and length of 390 mm.



M1233

Caramel cutter 380 mm



M1070

Aluminium ruler 500 x 20 x 3 mm

M1071

Aluminium ruler 500 x 20 x 5 mm

M1072

Aluminium ruler 500 x 20 x 8 mm

M1073

Aluminium ruler 500 x 20 x 10 mm

M1074

Aluminium ruler 500 x 20 x 12 mm

M1075

Aluminium ruler 500 x 20 x 15 mm

M1076

Aluminium ruler 500 x 20 x 30 mm

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.





M1080

Set 8 polycarbonate frames 3 mm









M1081

Stainless steel frame 375 x 375 x 10 mm

M1082

Stainless steel frame 375 x 375 x 15 mm

M1083


Stainless steel frame 375 x 375 x 20 mm

M1084

Stainless steel frame 375 x 375 x 25 mm

M1085

Stainless steel frame 375 x 375 x 30 mm



M1148

Plexi stencil Ø 25 mm

M1148A

Plexi stencil Ø 20 mm

M1149

Plexi stencil Ø 30 mm

M1150

Plexi stencil Ø 40 mm

M1152

Plexi stencil ovaal



M1151

Dispenser for plexi stencil





M1086

Stainless steel frame 210 x 210 x 40 mm



S12920
Rodhoid foil sheet 600 x 400 mm



F019971
Structured sheets Honey



MAM1001
Set of modelling tools for marzipan
12 pcs



M1563
Dipping-fork set



M1234
Plastic rolling pin 500 x 48 mm



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



M1143
Cutter
hexagonal



M1144
Praline cutter
navette



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



HOW TO MAKE ENROBED CHOCOLATES?

You can use different products for chocolate enrobing:

- Marzipan
- Buttercream
- Solid ganache
- Biscuits

To process marzipan, we use a rolling pin or thickness ruler to roll out the marzipan evenly. This facilitates cutting, either manually or by handling a cutter.

With buttercream, we start by making the base. For this, you can use a chocolate mould or chocolate stamps. Once the base is ready, we use a piping bag to dispense the buttercream on top.

With a solid ganache, we will work with frames of different heights. Pour the ganache into the frames, and when it has set, you can easily cut it using a cutter.

Once the prep work is done, we can start tracing!

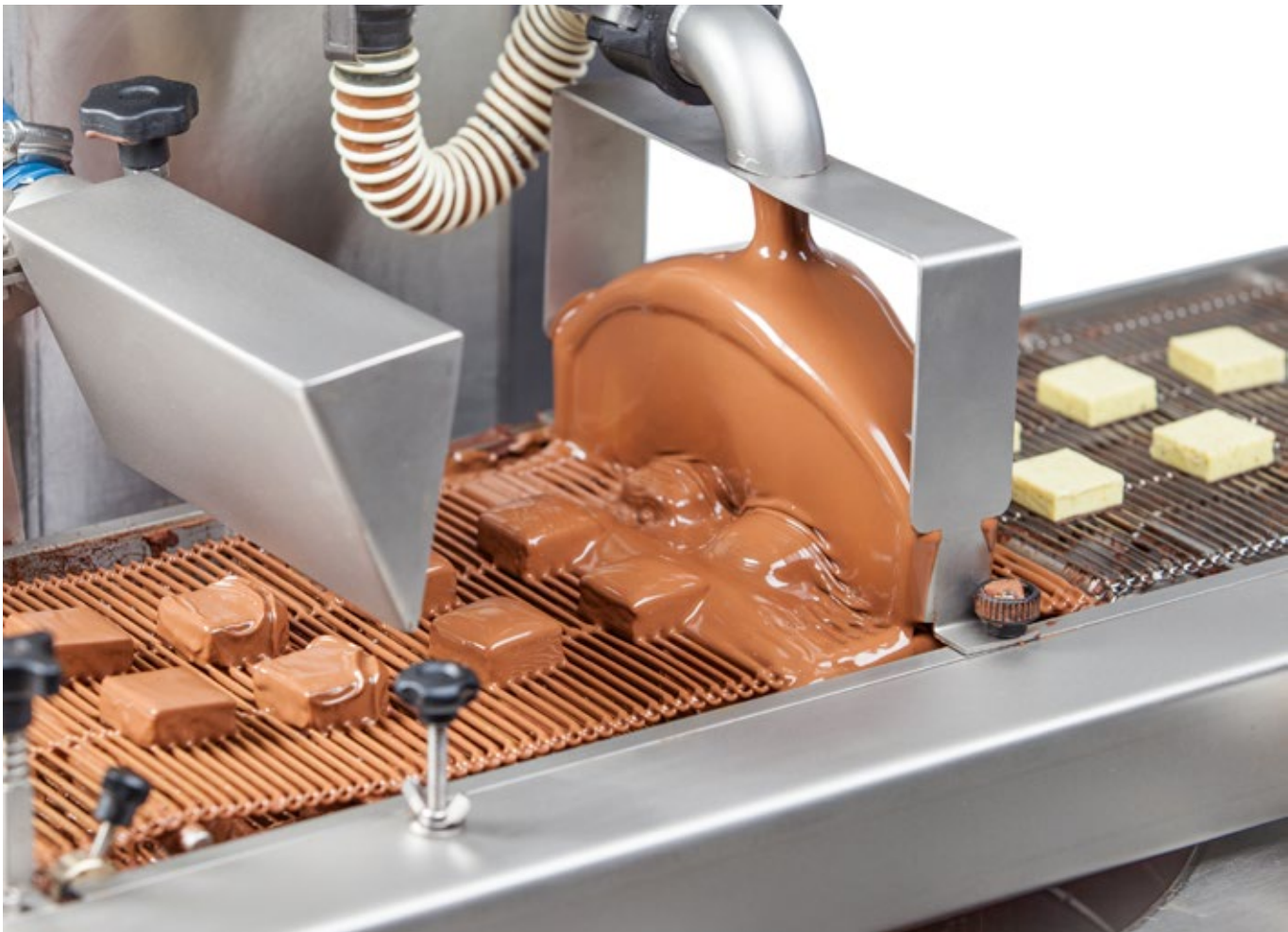
For this next step, we suggest the tracing line. Here, you also have the option of expanding it with a cooling tunnel. You can always contact us for more information.

Stretching itself can be done in three ways:

- Full stall
- Bottom only enrobing
- Partial enrobing

Place the selected product on the transport grill. If we fully or partially enrobed, it passes through the chocolate curtain, or through a chocolate bath if we only enrobed the bottom. The excess chocolate is removed when the products then pass the vibrating station and air blower. After this, the covered products end up on a conveyor belt, covered with food-grade enrobing paper.

After going through these steps, your creation is ready for the finishing touches: decorate with nuts, edible gold, a chocolate coffee bean, ...



TRUFFLE CONCEPT



HOW TO MAKE A TRUFFLE?

There are 2 ways to make truffles:

- Pipe fillings using a piping bag.
- Filling truffle balls (CW2022, CW2329 & CW5018)

Thanks to our traditional double moulds CW2022 or CW2329, or the CW5018 magnetic double mould, making truffles has never been easier! To fill these moulds evenly, we recommend using the M1600G, the truffle option with the M1600 Easyfill we used with the PRODUCTION CONCEPT.

Once the preparation is done, we move on to the truffle grill. This device will overlay your creations, passing them on to the truffle grinder. This mill, conveniently placed at the end of the grill, is full of chocolate flakes that we have made using the M1049 chocolate shavings machine. These flakes will determine the final appearance of your product, giving it its recognisable look.

CODE	DESCRIPTION	N° OF PIECES
M1300B	Truffle grill 200 mm	1
M1300C	Truffle mill 800 mm	1
M1600T	Easyfill dosing machines truffel version	1
CW5018	Chocolate mould truffles	20
M1600G	Easyfill option for truffels	1
M1049	Chocolate shavings machine for a block of 2,5 - 5 kg	1
M1100	Truffel fork	1

DESCRIPTION OF EQUIPMENT



M1300B - TRUFFLE GRILL 200 MM

The grill is used specifically to enrobe fillings or shells when producing truffles.

M1300C - TRUFFLE MILL 800 MM

This mill can easily be attached to the truffle grill, it has a diameter of 800 mm and a turning speed of 2,7 T per minute.



M1600G - TRUFFLE OPTION FOR EASYFILL

This option is for use with the M1600 Easyfill. The kit contains 7 nozzles of 60 mm, a special pallet and a central positioning system. Only recommended for working with preformed chocolate shells that are delivered in plastic trays.



CW5018 - CHOCOLATE MOULD TRUFFLES



M1049 - SHAVING MACHINE FOR SHAVING 2,5 AND 5KG CHOCOLATE BLOCKS

This device turns solid blocks of chocolate into thin shavings. Standard setting for blocks of 2,5 and 5 kg, other sizes available on request.



M1100 - TRUFFLE FORK



PANNING CONCEPT



HOW TO MAKE COATED PRODUCTS?

Chocolate World offers the option of covering roasted and dry nuts with chocolate or caramelised sugar using our panning machines. Panning machines with a stainless steel bowl have the ability to stay cold and are meant for chocolate. Panning machines with a copper kettle, which has the property of heating up quickly, are meant for caramelisation.

By using our M1292 panning machine, any type of dry or roasted round product can be coated in chocolate or cocoa powder. Place the chosen product in the kettle, and add small amounts of tempered chocolate as the machine rotates clockwise. Repeat this process every 5-10 minutes until you reach the desired thickness of chocolate on the product. The blow arm causes the tempered chocolate to cool. When this is done, a gloss product can be used to make your creations shine. If you are more of a fan of a matt finish, add a little cocoa powder to give the finished product a more traditional look.

With our M1294 panning machine, you can coat toasted or dry products in caramelised sugar. You start with water and sugar which you heat up in the kettle. Most of the water evaporates while the sugar caramelises. At this point, you add your products, possibly combined with spices, until your products are completely covered in caramelised sugar. The appliance is equipped with a temperature controller and a blowing arm to cool down the products.

CODE	DESCRIPTION	N° OF PIECES
M1292	Chocolate panning machine 16 L	1
COL4020	Shellac polish 1 L	1
M1294	Panning machine 15-20 kg	1
14241	Cellophane bag	1
10417	Clips gold	1

DESCRIPTION OF EQUIPMENT



M1292 - CHOCOLATE PANNING MACHINE 16 L
The features of this one-of-a-kind panning machine, such as its compact size and bowl installation system are so unique that the machine has been patented. The panning machine can be used for a variety of applications. It comes equipped with an integrated high-performance fan and a hose that feeds filtered air into the bowl as needed. The silicon air-cooling tube is adjustable and can be removed for problem-free processing of the product. The bowl is easy to disassemble, interchangeable and simple to clean. The filter of the cooling fan is also washable.



COL4020 - SHELLAC POLISH 1 L
Ready-to-use glossing agent, suitable for products coated with chocolate.



14241
Cellophane bag
100 x 175 mm
100 pcs



10417
Clips gold
Preformed closure (U-shape) clip in 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.



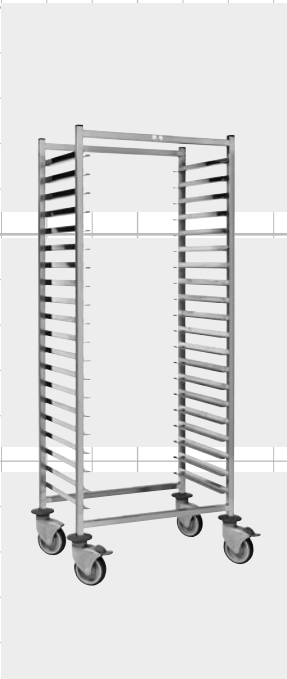
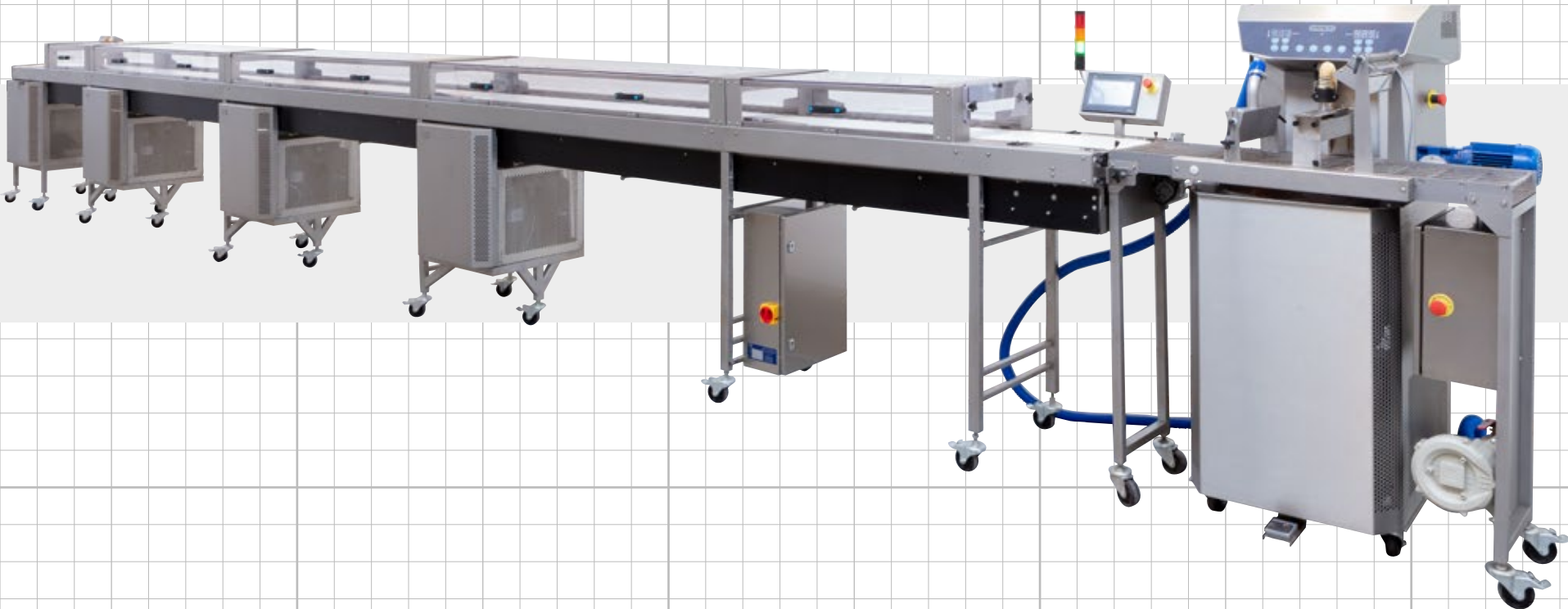
M1294 - PANNING MACHINE 15-20 KG
Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts, dried fruit and other confectionery specialties. M1294 features 2 gas burners, speed variator and forced air cooling . (The 2 gas burners allow to the sugar to melt more quickly increasing the volume of coated products per hour, the speed variator diversifies the coated sweets, the forced air cooling speeds up the cooling production process).



SEMI-INDUSTRIAL CONCEPT

12 m

6 m



M1242
Trolley for moulds
635x460x1787 mm

Stainless steel table
2000x700x900 mm





CHOCOLATE WORLD PRESENTS ITS SEMI-INDUSTRIAL CONCEPT

If you want to take your production capacity to a higher industrial level, the proposed machines in our standard production concept no longer meet all your needs. In that case, we are happy to offer you our automatic moulding line M1800 for automatic filling of frame moulds and our cooling tunnels for production of coated pralines in high volumes.

Our automatic moulding line M1800 is equipped with a mould loader that fits 15 moulds and automatically pushes them through on the line. The moulds are filled with chocolate after which all excess chocolate is scraped off using 6 built-in scrapers. The moulds then pass through the vibrating station to prevent air bubbles. You can then remove the moulds from the line if you wish to make full products. (tablets, napolitains, caraques etc)

If you wish to make shells, which are then filled with a filling, the moulding line can also automatically turn the moulds after which the excess chocolate is sent back to the tank of the tempering machine. After flipping the moulds, you have the choice of when to take the moulds off the line to determine the right thickness of your shell.

The moulding line operates at a speed of 3 to 4 moulds per minute depending on which moulds are used (135x275mm or 175x275mm frame shapes).

Chocolate World cooling tunnels are available from 4 meters and can always be extended by 2 meter cooling segments. Popular sizes are for example 6, 8 or 10 meters depending on your desired production capacity. With a cooling tunnel, you replace the 200mm enrobing line, equipped with food-grade paper take off section, with a 300mm enrobing station without paper station, which transfers the covered products directly to the cooling tunnel. The speed and temperature of the cooling tunnel can be set according to the products you make. Cooling tunnels are intended for producing covered products at a semi-industrial level.

CODE	DESCRIPTION	N° OF PIECES
M1800	Mini moulding line for moulds 135 x 275 mm	1
M1800SP01	Additional loader for 175 x 275 mm frame moulds	1
M1242	Trolley inox - 20 levels, open side 600 mm	5
M1244	Wire grid chromed 600 x 400 mm	100
1000CW	Selection of 1000-series moulds	720
M1850	Enrobing unit 300 mm for cooling tunnel	1
M1850T	Cooling tunnel	1

DESCRIPTION OF EQUIPMENT



M1800

The mini moulding line is especially designed for automatic mould processing. The line can be used with the Chocolate World automatic tempering machine, models CW40, CW60 and CW80.

The Chocolate World semi-industrial moulding line enables processing of several mould layouts during a single production process. The line processes the different moulds one by one, regardless of the model in the mould. The chocolate is distributed directly from the tempering machine into the moulds, without requiring a specific dosing head. A double scraping system removes the excess chocolate from the moulds that are entirely filled with chocolate. The moulds pass onto the vibrating table, eliminating air bubbles from the chocolate.

The moulds are turned for the creation of chocolate shells. Surplus chocolate is collected and pumped back to the automatic tempering machine. The mould can be taken from the line by manual scraping of the sides.

M1800SP01

Additional loader for 175 x 275 mm frame moulds



M1242 - TROLLEY

This item provides easy and compact storage space for your moulds.

M1244 - WIRE GRID CHROMED 600 X 400 MM



1000CW - SELECTION OF 1000-SERIES MOULDS

(See PRODUCTION CONCEPT)



M1850T - COOLING TUNNEL

Cooling tunnels are designed to cool chocolate products. Most of the cooling tunnels are custom made.

Chocolate World also offers standard cooling tunnels, equipped with:

- Enrober with adjustable ventilator
- Digital thermostat
- Adjustable belt speed
- Cover made out of polycarbonate for optimal insulation and hygiene
- Infeed unit for product decoration and output unit for taking off the products
- Alternative infeed and output lengths are available on request.
- Cooling zone can be extended with 2 m long parts.

The complete tunnel consists of an enrobing grill system, working width 300 mm, mounted on a frame with adjustable feet (+/- 50 mm), blower, heating element, enrobing gutter with double curtain, dry grill, wet grill, vibrator, detailer, polycarbonate lid, electrical cabinet with touch screen control panel. The cooling belt has a working width of 180 mm to 300 mm, contact, radiation and convection cooling, 0,5 m entrance, 4 m cooling zone, 1 m exit table, with manual detaching device and incorporated cooling compressor.

The tunnels are compatible with a CW24, CW40, CW60 or CW80 automatic tempering machine.

Features of the tunnel

- Integrated folded design for easy installation, cooling compressor built-in
- Transparent covers are available upon request
- Nose adjustable in height
- Convection, radiation and contact cooling
- Adjustable belt speed: 0,75 - 1,2 m/min
- Standard working width: from right to left
- Optional wheels
- Belt de-tensioner for easy cleaning of frame
- Air channels can be cleaned from the inside
- Touch screen control panel
- Product detaching with turning roll at the end of the tunnel
- Belt width: 300 mm



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MOULDS



MOULDS



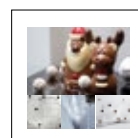
EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



**BELGIAN
CHOCOLATE
SCHOOL**

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

