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
Compatibel 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 - caramelizer

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

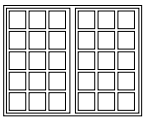
HOT TOPPING DISPENSER

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

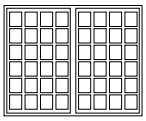
M1960A
Insert for hot topping dispenser 2,8 litre

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

VORK
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

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

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

CHOCOLATE FOUNTAINS

Our standard chocolate fountains make stylish centerpcs 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 trufles.

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
Includig 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		

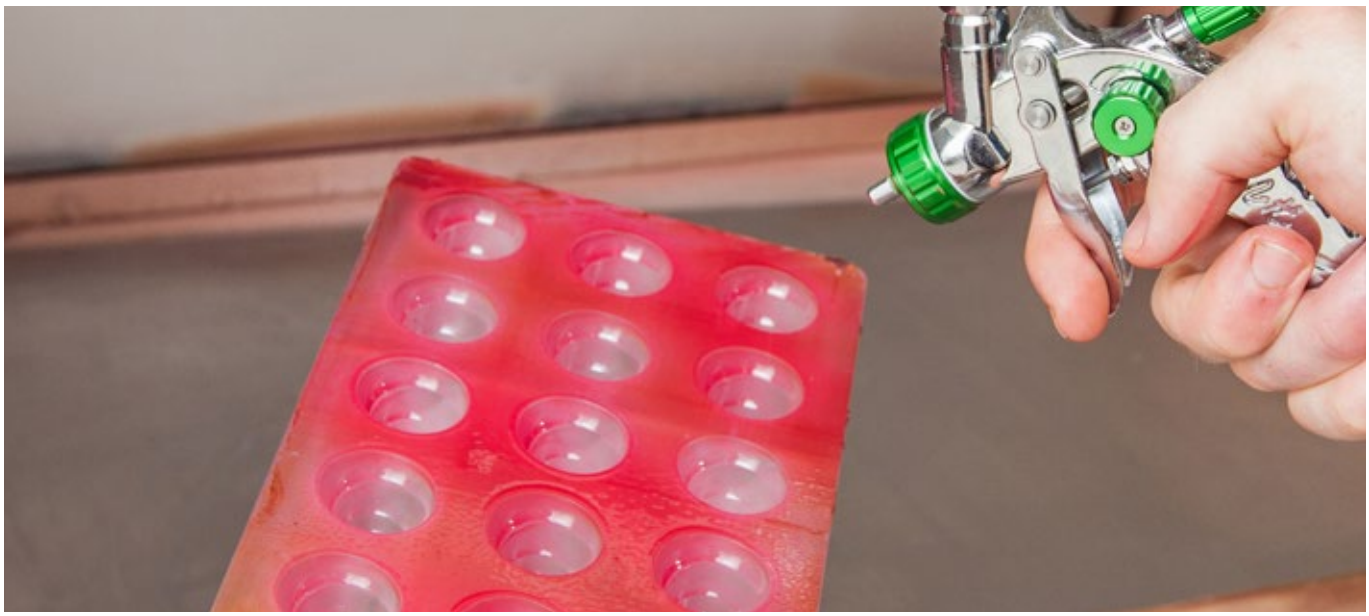
S1940
Brush for tubes
- Useable for all tubes
- Bristles made of nylon
- Grip of polyprophylene, with hole

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

PRODUCT MOVIE

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 compatibel/ 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)

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

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

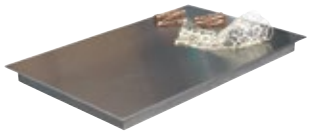
F024848 Flowers

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 polypropeen
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

PRODUCT MOVIE

M1025-110V
- 110V - 60 Hz

HIGH PRECISION GRINDOMETER

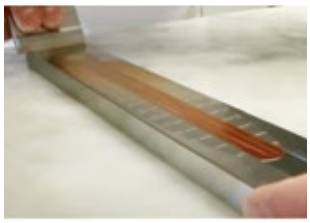
M1114

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 ± 3 µm (0.12 mil) or ± 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 then 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-COUPE 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 houre 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.

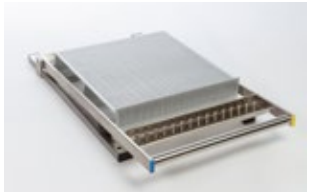
M1910
Set: Mini device 7,5 mm including 4 frames
Size cutting frames: 15 / 22,5 / 30 / 37,5 mm
Completely manufactured out of stainless steel

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

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

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

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

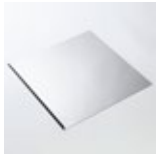
M1077
Double base of 7,5 mm x 15 mm without frames
Dimensions base: 360 x 360 mm
Completely manufactured out of stainless steel
Including M1057 and M1059

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 compatibel for cutting soft nougat, almond paste (marzipan), jelly products, short crust pastry, wafers, gianduia, 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 by the base of the cutter. Frames have to be choses 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 contol
- 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

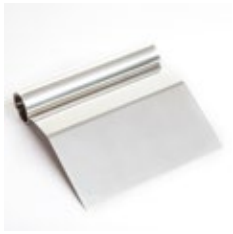
CARAMEL CUTTERS

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

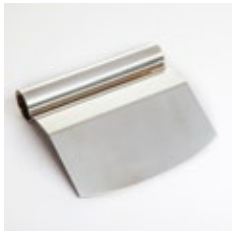
M1233
Bar: 380 mm
Aluminium/stainless steel
16 Knifes with changeable distance
with the help of inserts of 5 and 15 mm
Plastic handles

Remark: Extra knifes 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
Filetting 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

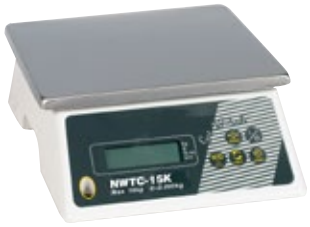
POCKET SCALE

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 our of polystyrene

M1183 450 mm

M1184 250 mm

S1552
350 mm
Material scraper: rubber
Material handle: polystyrene

Material: polypropene
Heat resitant 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: polypropeen

227233
Bowl scraper
160 x 120 mm
Material: polypropeen

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: polypropeen

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

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 knifes
- 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 caraques 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

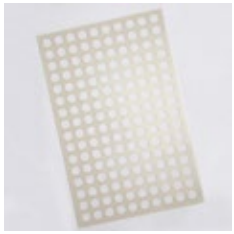
M1151
Dispenser to be used with template
M1148, M1148A, M1149, M1150 en M1152

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.

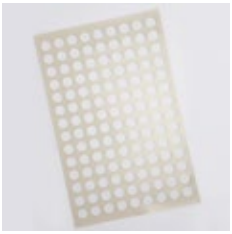
- Material: rubber
- 588 x 380 mm



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

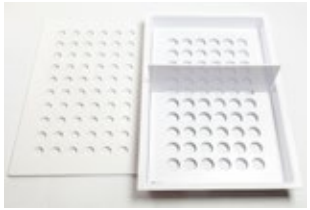
M1166
Ø 60 x 5 mm

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

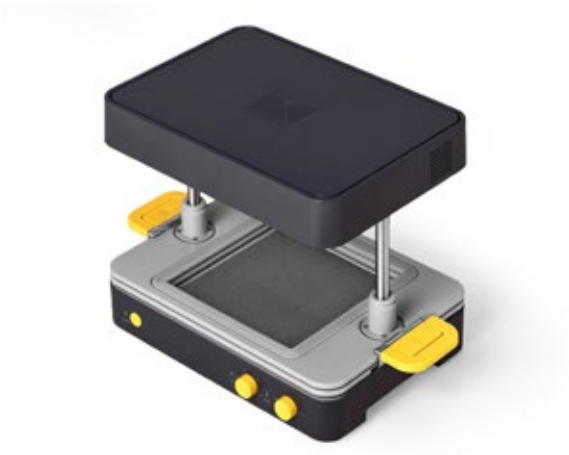
STENCW1950
Stencil for chocolate mould CW1950

STENCW2022
Stencil for chocolate mould CW2022

STENCW2116
Stencil for chocolate mould CW2116

STENCW2295
Stencil for chocolate mould CW2295

MAYKU FORMBOX



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 Makyu Clear Sheets with the Makyu 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 thie 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 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

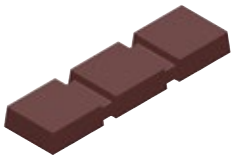
CW1000L07
32x32x14 mm
3x6 pc /10 gr
275x135x24

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

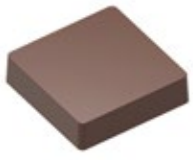
CW1000L36
47,3x29,6x10 mm
2x7 pc /9,6 gr
275x135x24

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

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

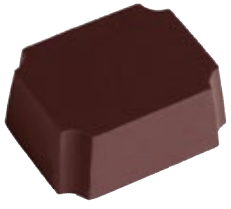
CW2000L05
27x27x13 mm
4x6 pc /14 gr
275x175x24

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



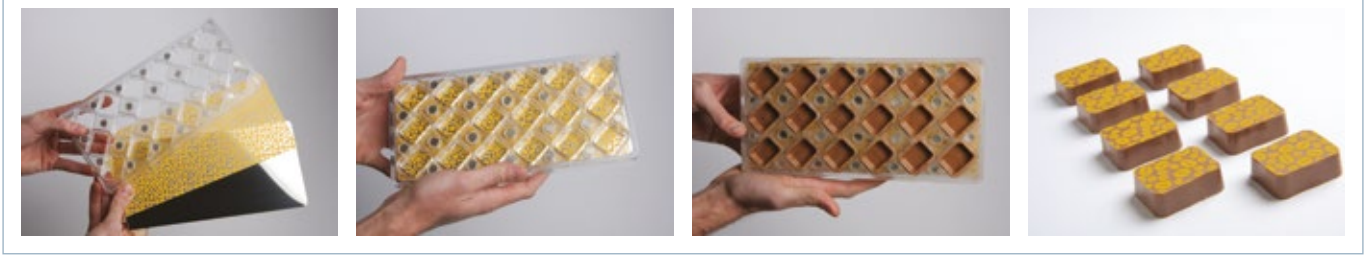
CW2000L03
39x40x9 mm
3x4 pc /16 gr
275x175x24

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

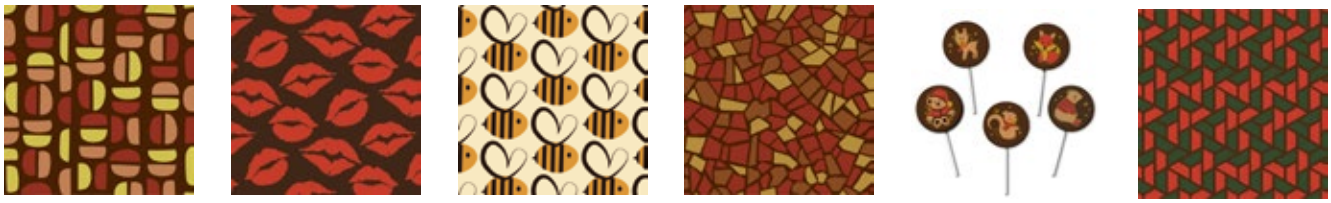


CW2000L02
35x28x14 mm
4x5 pc /14 gr
275x175x24

STANDARD TRANSFER SHEETS FOR MAGNETIC MOULDS



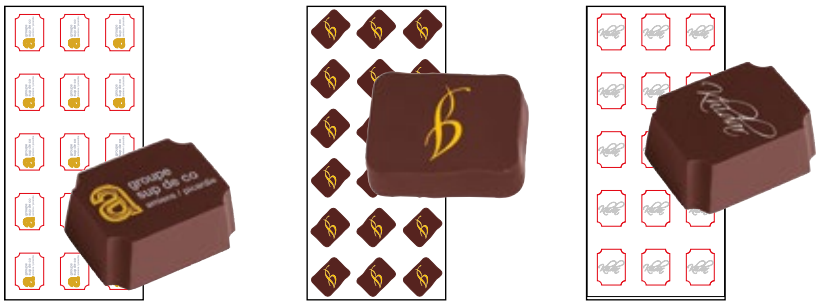
1 Insert the precut transfer sheet on the bottom stainless steel plate with the printed cocoa butter side up
2 Close the mould: the magnets will keep both sides fixed
3 Fill the mould with chocolate as a regular chocolate mould (solid or shell moulding)
4 After cooling and demoulding, the image will 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.

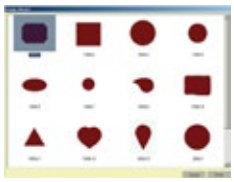
ART3001
Neutral transfers for magnetic moulds 135 x 275 mm
100 pcs

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

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**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

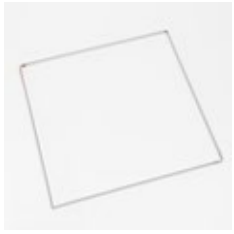
Roll out dough, fillings, marzipan, boiled sugar and other preparations fast and evenly using these aluminum rulers.
Place the preparation between 2 rulers and roll out using a rolling pin until the preparation is evenly distributed.

- 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.

SBI103 Ø 250 x 50 mm
10 pers.

SBI104 Ø 235 x 50 mm
8 pers.

SBI105 Ø 200 x 50 mm
6 pers.

SBI106 Ø 180 x 50 mm
4 pers.

JAGGED CAKE MOULD

ST0001 Ø 90 x 20 mm
1 pers.

ST0002 Ø 295 x 265 mm
12 pers.

ST0003 Ø 280 x 255 mm
10 pers.

ST0004 Ø 235 x 205 mm
8 pers.

ST0005 Ø 215 x 185 mm
6 pers.

ST0006 Ø 190 x 165 mm
4 pers.

ST0007 Ø 260 x 230 mm
9 pers.

SMOOTH CAKE MOULD

ST0101 Ø 100 x 75 mm
1 pers.

ST0102 Ø 295 x 265 mm
12 pers.

ST0103 Ø 280 x 255 mm
10 pers.

ST0104 Ø 235 x 205 mm
8 pers.

ST0105 Ø 215 x 185 mm
6 pers.

ST0106 Ø 195 x 165 mm
4 pers.

ST0107 Ø 260 x 230 mm
9 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

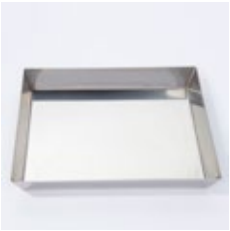
S2482
585 x 385 mm

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

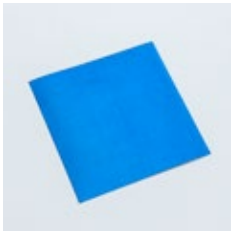
PACKCW1000
For mould 275 x 135 x 24-30 mm
150 pcs

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

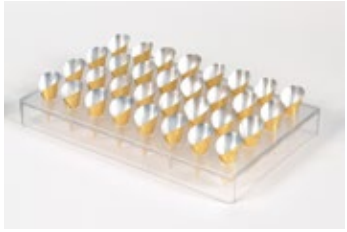
VC0103
blue - 1250 pcs

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

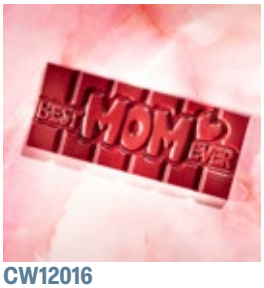
CW12011

CW12012

CW12013

CW12014

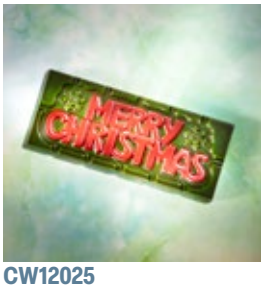
CW12015



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

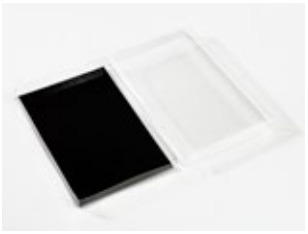
SIL9039
Gold-coloured aluminum sheets
for ballotin 500 gr
Sheets: ± 500 gr

SIL9040
Gold-coloured aluminum sheets
for ballotin 1 kg
Sheets:/- 2000 pcs

TRANSPARANT PACKAGING

VV0013
Transparant 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

TRANSPARANT 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, transparant 350 micron

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

VDL001
Box for 4 chocolats
2 x 2
500 pcs

VDL002
Box for 1 chocolat
350 micron
1 x 1
1000 pcs

VDL003
Box for 2 chocolats
350 micron
1 x 2
1000 pcs

VDL004
Box for 3 chocolats
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

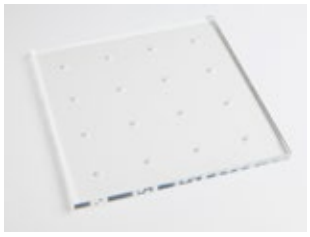
CFB002
160 x 75 mm
250 pcs

CFB004
164 x 95 mm
250 pcs

PACKAGING FOR LOLLIES

CFB003
Lollipop bags
Transparant
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

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

PRODUCT MOVIE

VV0210
Carton lolly box for packing chocolate lolly sticks
made with mould CW1686
36 x 36 x 36 mm
100 pcs

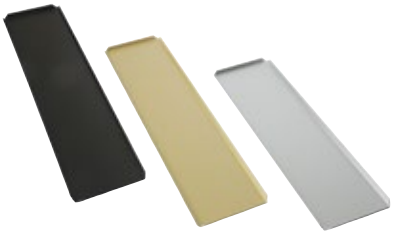
Wooden sticks
Made of beech wood
4 x 135 mm

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
Transparant plexi with raised edge
170 x 170 mm

SIL9025
Interlayer 160 x 160 mm
Per pc

SIL9044
Interlayer 230 x 160 mm
Per pc

VACUÜM 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 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,

VACUÜM BAGS

M1124SP01
200 x 280 mm

M1124SP02
280 x 280 mm

M1124SP03
350 x 400 mm

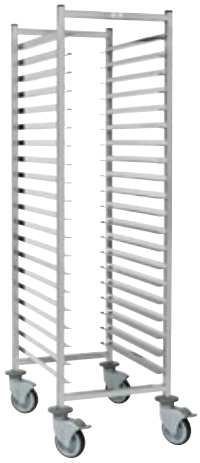
TROLLEYS

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

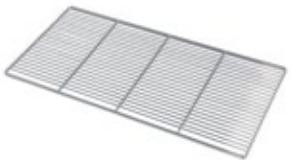
M1242
Trolley manufactured out of stainless steel
Square frame 25 x 25 mm
Structure with reinforcement bars to assure the rigidity
Interspaces conform to the EN631.2 standard
Wheels: Ø 125 mm
2 wheels with brakes
Composite material
Opening on 600 mm
Maximum charge per level: 20 kg
Total maximum charge: 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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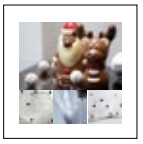
MOULDS

MOULDS

EQUIPMENT

CHOCOLATE CONCEPT

MACHINERY



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