

Chocolate World®



EQUIPMENT EDITION 6



Machinery catalogue with the CW automatic tempering machines



CW12



CW24



CW40



CW60



Version English/Spanish
Version Dutch/French

See the movies of the CW machinery on:
www.youtube.com/CWAntwerp

Starter kit

The Starter Kit is a set of products made for those who want to start learning to make chocolates.
The set includes a set of basic professional Chocolate World articles and a useful booklet with explanations and two recipes.

Upon request and MOQ the mould reference can be chosen and the packaging can be personalised.

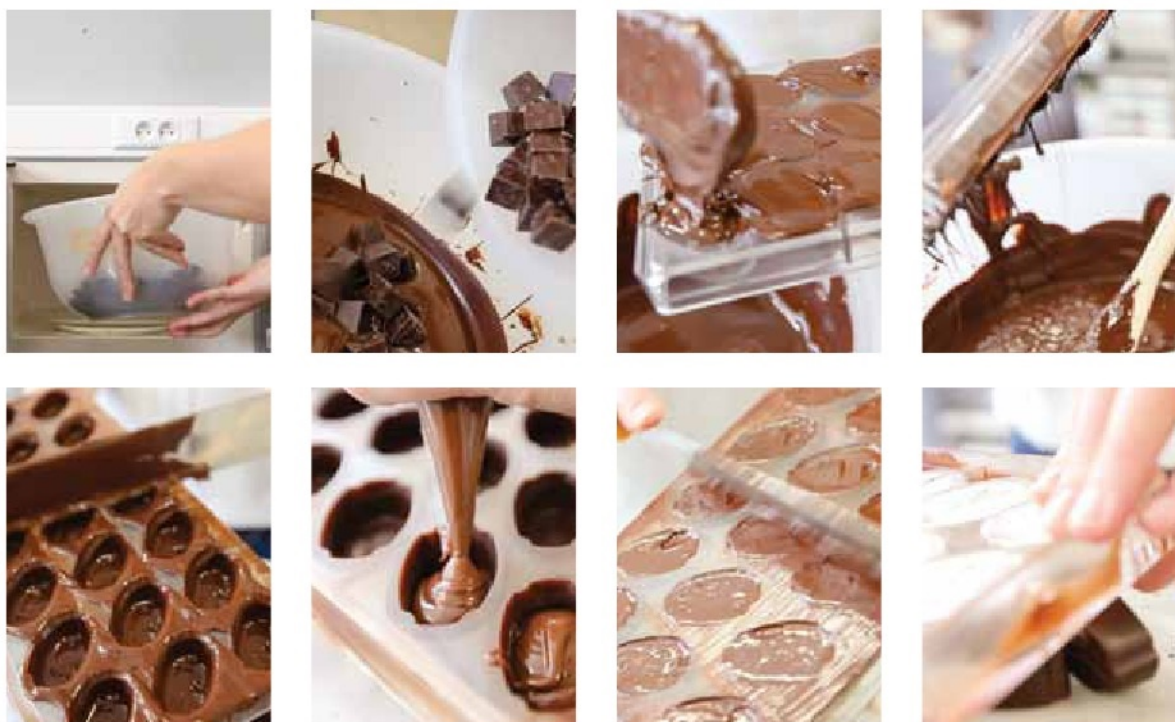
VV0212

Box consisting of

M1182 spatula 250 mm	1 pc
M1174 digital thermometer (-50+300°C)	1 pc
CW mould 275x135x24 mm	1 pc
CW disposable pastry bags	1 roll with 16 pcs
CW booklet	1 pc
CW scraper	1 pc



See the movie about making chocolates with the Starter Kit on:
www.youtube.com/CWAntwerp



Melting Kettles - Smeltbakken - Cuves chauffantes



M1030

The bain-marie cooker consists of a hollow stainless steel shell in which water is heated. It enables you to melt chocolate or keep sauces warm on lukewarm temperature.

Ø 160 x 125 mm

1,5 Liters

Weight: 0,97 kg

M1001 - M1010

Melting kettles with structure, insert and lid in st. steel

Temperature control in degrees (°C) up to 65°C

Dry heating, without use of water

Remark: Models might slightly change



→ Insert

M1001

370 x 330 x 290 mm

13 Liter / 500W

110/220V

Insert and lid included

M1012

Insert 13 Liter

M1017

Lid 13 Liter



→ Lid

→ Insert

M1002

370 x 330 x 290 mm

2 x 5.7 Liter / 500W

110/220V

Insert and lid included

M1010

Insert 5,7 Liter

M1015

Lid 5,7 Liter



→ Insert

M1003

540 x 330 x 290 mm

21 Liter / 500W

110/220V

Insert and lid included

M1013

Insert 21 Liter

M1018

Lid 21 Liter



→ Lid

→ Insert

M1004

540 x 330 x 290 mm

2 x 9.5 Liter / 500W

110/220V

Insert and lid included

M1011

Insert 9,5 Liter

M1016

Lid 9,5 Liter



→ Lid

→ Insert

M1005

540 x 330 x 290 mm

3 x 5.7 Liter / 500W

110/220V

Insert and lid included

M1010

Insert 5,7 Liter

M1015

Lid 5,7 Liter



M1006 - M1009

Melting kettles with structure and lid in plastic, insert in st. steel
 Temperature control in degrees (°C) up to 65°C
 Dry heating, without use of water



M1006

3 kg
 Ø 310 x 180 mm
 110/220V
 70W
 Machine weight: 1,7 kg
 Insert and lid included



M1006/I

Insert 3 kg
 Ø 240 x 108 mm
 Insert weight: 0,200 kg



M1007

6 kg
 420 x 320 x 180 mm
 110/220V
 140W
 Machine weight: 3 kg
 Insert and lid included



M1007/I

Insert 6 kg
 325 x 265 x 100 mm
 Insert weight: 0,780 kg



M1008

12 kg
 620 x 390 x 180 mm
 110/220V
 140W
 Machine weight: 4,7 kg
 Insert and lid included



M1008/I

Insert 12 kg
 530 x 325 x 100 mm
 Insert weight: 1 kg



M1009

24 kg
 640 x 400 x 210 mm
 110/220V
 280W
 Machine weight: 5,8 kg
 Insert and lid included



M1009/I

Insert 24 kg
 530 x 325 x 150 mm
 Insert weight: 1,5 kg

Melting kettles Autotherm - Smeltbakken Autotherm - Cuves chauffantes Autotherm

Thermostat-controlled air-heated melter, made in polished aluminium and stainless steel - with replaceable inner bowl. The working temperature can be set up to 50°C, making well suited for all types of chocolate.



M1031
Ø 230 x 180 mm
2,5 kg
220V

Insert and lid included

M1046
Ø 230 x 180 mm
2,5 kg
110V

M1033
Insert 2,5 kg

M1035
Lid 2,5 kg



M1032
Ø 340 x 200 mm
7,5 kg
220V

Insert and lid included

M1047
Ø 340 x 200 mm
7,5 kg
110V

M1034
Insert 7,5 kg

M1036
Lid 7,5 kg

Table Top Temperer - Tafeltempereermachine - Tempéreuse de table



M1019
Injection moulded polyethylene scraper (dishwasher safe).
Stainless steel bowl: 3 liter.
Bowls lift out; additional bowls for other coatings drop in.
Scraper snaps in and out of bowl (additional scrapers available).
Uses 2-100 watt lamps as heat source.
Cooling fan is rated for continuous use.
Clear Lexan night/dust cover.
Front recessed control panel with:
• Digital temperature read out
• Thermostat controlled heating & cooling
• Bowl motor control on/off switch on front panel.
Ø 431 x 305 mm

M1019A Bowl
M1019B Scraper
Other spare parts on request

Vibrating table



M1215
Vibrating table
Fit on melting kettles
450x300x360 mm
110/220 V

Remark: Melting kettle not included



Easyfill filling machine - Easyfill doseermachine - Easyfill machine à doser



M1600

Filling machine designed to deposit fillings (hazelnut, ganache, chocolate, liqueurs, etc.) in chocolate moulds.

Doses row by row.

Standard execution with 8 movable depositing nozzles of 40mm.

Nozzles can be taken out to work with other layouts of moulds (eg. 7 or 6 cavities).

Machine completely constructed in stainless steel.

Dosing head is electrically heated.

Funnel of 5 litre volume.

400 x 520 x 350 mm

230 V

10 Watt

Pre-heating: 30 minutes

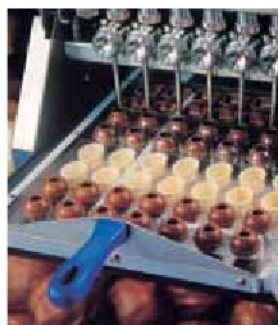
M1600T

Complete Easyfill for truffle

To fill truffle shells

Same article as M1600 but with standard nozzle length 60 mm

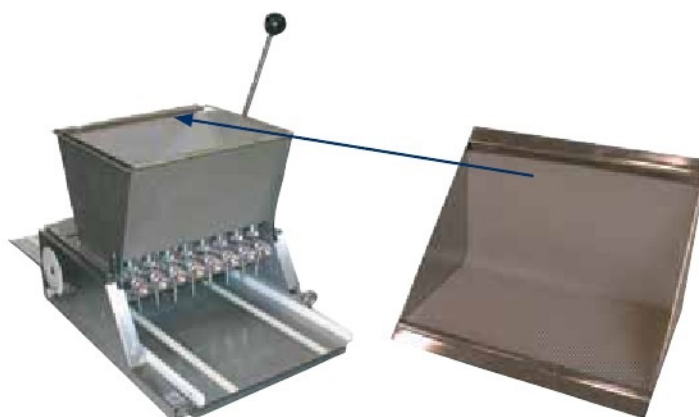
7 nozzles



M1600G

Truffle option

The kit is composed by a special pallet, 7 x nozzles 60 mm length and a central positioning system.



M1600Z

Sieve for Easyfill

Construction in stainless steel to sieve your fillings before dosing

Fits perfectly in the funnel of the machine

290 x 280 x 95 mm

Weight sieve: 1,08 kg



Panning Machine - Drageerketel - Turbine à praline

NEW



Designed specifically to simplify the task of coating products such as hazelnuts, almonds, pistachio nuts, pine nuts, coffee grains, etc....

The panning machine is ideal for small to medium-scale operations. The unit is made entirely of AISI 304 steel and comes equipped with an effective and silent speed control. The panning machine has been patented because of special features, which include:

- its compact size and
- its special sphere mounting system

The panning machine is suitable for a variety of different applications and the speed with which the sphere can be replaced makes product processing and cleaning tasks **SIMPLE** and **EASY**.

The panning machine is equipped with an integrated high-performance fan and duct that feeds filtered air into the sphere when necessary.

The silicon cooling-air nozzle is movable and removable so as to facilitate the processing of the product in the tray.

- M1291** Chocolate panning machine 7 liter
- M1291SP1** Separate stainless steel kettle 7 liter for M1291 - M1292
- M1292** Chocolate panning machine 16 liter
- M1292SP1** Separate stainless steel kettle 16 liter for M1291 - M1292



Voltage 230/240 V / 115/120V
Frequency 50/60Hz
Power 0,37 Kw
Phase Single Phase
Size 580x470 / 690xH 320 mm

With extendable telescopic legs
Ability to remove the tank for cleaning or to change it
Cooling fan with washable filter

Coating agents ready for use to polish products coated with chocolate



COL4020
Shellac polish
250 ml



COL4021
Arabic gum polish
250 ml



M1293

Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts, dried fruit and other confectionery specialties.

- Electric running 220 V 50/60 Hz
- Power rating 170 W
- Zinc-plated iron frame
- Copper container
- Container heating by 1 liquid gas burner
- Electronic burner ignition

Production capacity: from 2 to 8 kg

Manual overturning of machine for the outcoming of the product

W 550 x D 670 x H 740 mm

32 kg



M1294

Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts, dried fruit and other confectionery specialties.

Production capacity 15 to 20 kg

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).

- Electric running 220/380 V 50/60 Hz
- Power rating 0.37 KW
- Zinc-plated iron frame
- Container heating by 2 liquid gas burners
- Speed variator and forced air cooling.
- With air filler of 700 mm
- W 500 x D 900 x h 1200 mm
- 60 kg

Chocolate slicer - Chocolade schaafmachine - Râpe à chocolat

To flake chocolate blocks into snippers and flakes
Adjustable loader for blocs



M1045

Ø 350 x 350 mm

Chocolate slicer for 2,5 kg chocolate blocks
220 V

M1049

Chocolate slicer for 5 kg chocolate blocks
220 V



M1282

Production level: 10 to 20 minutes for 10 kg of chocolate,
depending on thickness of the flakes

3 phase 380/420V 50/60Hz or 220/240V 50/60Hz

Height 1010 mm, Length 1170 mm, Width 480 mm

Machine weight: 78 kg

Weight per 3 knives: 1 kg

Mixer - Mixer - Mélangeur



M1253
Kitchenaid
Capacity: 5 kg
260 x 315 x 405mm
Single phase
220-240 V
Max W 325
Hz 50-60
Bowl lift: more secure
Heavy duty



M1254
Planetary-mixer
20 Liter
stainless steel bowl
whip
flat beater
hook
motor (HP): 1/2
480 x 410 x 760 mm
Speed (RPM): 1) 110
2) 207
3) 371
Weight machine: 98 kg

Hot air blower - Heteluchtpistool Décapeur thermique



M1261
230V
Working temperature: 300 – 500 °C
Airflow: 240 – 450 l/min
Rated power input: 1.600 W
Weight machine: 0,73 kg

Electric kettle - Electrische kookpot Casserole électrique



M1039
5 Liter / 1500w
220V
Ø 240 x 170 mm

M1040
9 Liter / 2000W
220V

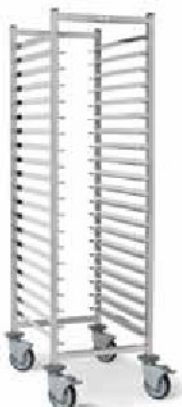
Trolley - Karretje - Chariot



M1230
Storage trolley for moulds
850 x 490 x 1550 mm
Capacity: 20 alu plates
Capacity moulds: Serie 1000 : 9 pcs
Serie 2000 : 6 pcs
Stainless steel
Max. 200 kg charge

Remark: plates not included

M1231
Alu plate 835 x 420 x 20 mm



M1243
Trolley in stainless steel
Square frame 25 x 25mm
Structure with reinforcement bars to assure the rigidity
Interspaces conform to the EN631.2 standard
4 wheels, diameter 125mm, composite material,
2 wheels with brakes
Maximum charge per level: 20 kg
Total maximum charge: 200 kg

Remark: grills not included

M1244
Grill 600 x 400 mm

Spraying gun - Spuitpistool - Pistolet



M1266

Air Pressure 45-70 PSI
Air Consumption 8.0 C.F.M. - 12 C.F.M.
Compressor required 1 1/2 Hp
Air Inlet 1/4" PS (M)
Fluid Inlet 3/8" PS (M)
Capacity of cup 1 Litre
Tip of Nozzle Ø 1,7 mm
180 x 120 x 290 mm

Compressor not included



M1263

Spraying gun with light plastic pot 100cl
Double action for fine atomization
Cacao butter
No airbrush
Compressor not included



M1262

Spraying gun "Wagner"
Voltage 230V
Performance 110 W
Viscosity max. 80 sec.
Delivery rate max. 270 g/min
Container capacity 800 ml
Net weight 1,5 kg

NEW



M1269

Food grade spray gun
Voltage 230V versions
Performance 120 W
Viscosity max. 160 DIN-sec.
Delivery rate max. (Water) 350 g/min
Container capacity 700 ml
Net weight 1,8 kg

NEW

Professional airbrush - Professionele airbrush - Airbrush professionnel



S1304

Professional airbrush
Nozzle Ø 0,2 mm
Fluid cup capacity: 0,5 cc



S1305

Professional compressor for airbrush
Manual pressure control. 6 bar (86 PSI)
Oil Less



Colours: see page 53

Airbrush Kit complete: S1303 (S1304+S1305)

Chocolate spraying cabinet - Chocolade spuitcabine - Cabine à pistolet pour chocolat



M1295

Manufactured completely in stainless steel, this spraying cabinet is equipped with a strong ventilation and a self cleaning filter. (No extra ventilation holes in the wall necessary)
In the back of the cabinet there is a removable easy-clean spraying panel and collection tray.
This cabinet can be closed with two turning doors. A retractable panel at the bottom of the cabinet can be used as an extra tray or screen against staining.
Not included: spraying gun and compressor

955 x 655 x 1045 mm
Interior: 870 x 530/310 x 620 mm
stainless steel 304
400V / 50Hz 0.55 KW
3 phases

M1296

With this spraying cabinet you can also order this cabinet frame, completely manufactured in stainless steel according to the standards of professional kitchens.
The frame is mounted on pvc feet.

955 x 610 x 900 mm
6 x 2 corner gliders for trays 415 x 600 mm
stainless steel 304

Device Guitar Cutter - Snijapparaat - Trancheuse



M1050

Device 7,5 mm including 4 frames
15 / 22.5 / 30 / 37.5 mm
Included: M1057 and M1059

M1051

Device 7,5 mm without frames
Included: M1057 and M1059

M1060

Device 5 mm without frames
Included: M1057 and M1059

Available frames - Beschikbare ramen - Guitares disponibles

For M1051

M1052	frame	7,5 mm
M1053	frame	15 mm
M1054	frame	22,5 mm
M1055	frame	30 mm
M1056	frame	37,5 mm

For M1060

M1061	frame	5 mm
M1062	frame	10 mm
M1063	frame	15 mm
M1064	frame	20 mm
M1065	frame	25 mm
M1066	frame	30 mm

M1057

Inox plate 400 x 400 x 5 mm

M1068

Trolley 650 x 500 x 810 mm

Device double guitar cutter - Dubbel snijapparaat - Trancheuse double



M1077 Device 7,5 x 15 mm (without frames)

M1078 Trolley



M1059

Spare parts

M1058

Inox wire +/- 66m 0,5mm

Mini Guitar Cutter - Mini snijapparaat - Mini trancheuse



The Mini Cutter is ideal for travelling (show) confectioners who don't want to do without their equipment and it is also suitable for very small premises.

The device measures only 180 x 180mm.

The base consists of anodized aluminium; all other parts are made of stainless steel.

M1910

Mini device 7,5 mm including 4 frames
15 / 22.5 / 30 / 37.5 mm

M1911

Mini device 7,5 mm without frames

Available frames - Beschikbare ramen - Guitares disponibles

M1912	mini frame	15 mm
M1913	mini frame	22,5 mm
M1914	mini frame	30 mm
M1915	mini frame	37,5 mm



Automatic device cutter - Automatisch snijapparaat - Trancheuse automatique

With the new CW cutters the cutting of chocolate and pastry products makes the production more simple, faster and especially more clean.

The cutter, thanks to its strong cutting power by chain transmission, is an ideal product able to cut all the products that can not be cut with a classic device guitar. Is in fact ideal to cut: soft nougat, almond paste (marzipan), jelly products, short crust pastry, wafer, French/Danish pastry, gianduia, ganaches, cold deserts, mignon pastry products and especially any kind of chocolate containing dried fruits... and any other hard pastry dough...

Extremely easy and safe to use, all the parts in contact with food are st. steel made and can be removed to be washed in a washing machine.

The frames available satisfy any kind of standard cutting size. Personalized frame sizes on request.

The cutting wire and the frames are extremely resistant and easy to change.

The device cutter is provided with one cutting head: 5 mm or 7.5 mm. Then the frames need to be chosen in accord to the model.

Every cutter is provided with: one cutting head (5 or 7,5 mm), one extra wire, CD installation/maintenance/cleaning, user manual, wooden box.

M1920

Base cutter, model head 5 mm

M1921

Base cutter, model head 7,5 mm

Cutting surface	400x400mm
Cutting power	800 Newton
Cutting speed	Digital control
Cutting sizes (frames)	10/15/20/22.5/25/30/35/37.5/40/45/50/52.5/55/60 mm
Control	Digital panel control
Power switch	230 V
Dimensions	900x500x350 mm
Weight	45kg
Noise factor	<60 dB
Material food contact	Inox Aisi 304



For M1920

M1924	Frame Inox	10 mm
M1925	Frame Inox	15 mm
M1926	Frame Inox	20 mm
M1927	Frame Inox	22,5 mm
M1928	Frame Inox	25 mm

For M1921

M1929	Frame Inox	30 mm
M1930	Frame Inox	35 mm
M1931	Frame Inox	37,5 mm
M1932	Frame Inox	40mm
M1934	Frame Inox	45 mm

M1935 Trolley for automatic cutter

Option

M1937A extra head 5

M1937B extra head 7,5



Hot chocolate dispenser - Toestel voor warme chocolade - Machine à chocolat chaud

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 shock-proof, food grade polycarbonate with 3 or 5 liters capacity completely removable even when full of product. Completely removable faucet for a perfect cleaning. Adjustable setting of temperature.



M1088-B 5 Liter black
M1088-G 5 Liter gold
M1088-S 5 Liter silver
M1088-W 5 Liter white

M1089-G 3 Liter gold
M1089-S 3 Liter silver
M1089-W 3 Liter white

Transparent removable bowls
 260 x 320 x 490 mm
 Weight machine 8 kg
 Adjustable thermostats

Chocolate Fountain - Chocolade fontein - Fontaine à chocolat

NEW

All fountains are easily and quickly to install (without any tools needed). Because of their shape, spare parts are easily and hygienically to clean. The screw is driven directly (so no risk for the belt-drive to slip or break). CE approval.



M1288

Tea-rooms, hotels, intimate parties

57 cm

30 cm

3 kg

1,5 kg

ca. 40 persons

Yes

Yes

No

Yes

No



M1289

Hotels, private parties, small events such as congress etc.

80 cm

41 cm

6 kg

3 kg

ca. 120 persons

Yes

Yes

Yes

Yes

upon request + extra cost

Application
 Height from base to top
 Diameter of basin
 Maximum volume
 Minimum volume (for good flow)
 Capacity
 Digital display
 Security "Low Temp" and "Overload"
 Removable tank
 Removable cable
 Transport crate

Hot topping dispenser

NEW



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.

Insert M1960A not included

M1960A

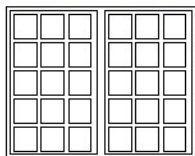
Insert for hot topping dispenser 2,8 l

Waffle machine - Wafelijzer - Machine à gaufres

Besides chocolates, Belgium is also known worldwide for its delicious waffles. A waffle is a batter or dough-based cake cooked in a waffle iron. The "**Belgian waffle**" is a type of waffle, identified by its larger size, lighter batter and higher grid pattern which forms deep pockets and has larger squares. In Belgium, there are a number of different types of waffle, including the Brussels waffle and the Liège waffle. Waffles can be eaten plain or sprinkled with powdered sugar. Depending on the region they may be eaten with various toppings.

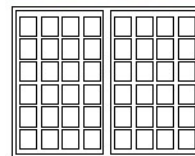
The **Brussels waffles** are prepared with a yeast-leavened batter. It is generally lighter, thicker, and crispier and has larger pockets compared to other waffle varieties. They are easy to differentiate from Liège Waffles by their rectangular sides. In Belgium, most waffles are served warm by street vendors and dusted with confectioner's sugar though in tourist areas they might be topped with whipped cream, soft fruit or chocolate spread.

The **Liège waffle** (from the city of Liège) is a richer, denser, sweeter, and chewier waffle. Invented by the chef of the prince-bishop of Liège in the 18th century as an adaptation of brioche bread dough, it features chunks of pearl sugar, which caramelizes on the outside of the waffle when baked. It is the most common type of waffle available in Belgium and is prepared in plain, vanilla and cinnamon varieties by street vendors across the nation.



M1950

Brussels waffle machine
2 reversible plates 173x100xH28 mm
lay out plate: 3x5
stainless steel body
security switch
adjustable temperature: 70° - 300°
cast iron plate
230 V - 1800 W
380x325x250 mm
17kg



M1951

Liege waffle machine
2 reversible plates 147x93xH32 mm
lay out plate: 4x6
stainless steel body
security switch
adjustable temperature: 70° - 300°
cast iron plate
230 V - 1800 W
380x325x250 mm
17kg

Ice Cream Machine - IJsmachine - Machine à glace

These ice cream machines are intended for professional users looking for to start the artisan production of high quality ice cream.

M1940 is highly recommended for those who want the highest quality ice cream in a small production. The production capacity of 0.75kg in 30 minutes is ideal for home made ice cream, special flavours and fillings for ice cream bonbons.

M1941 is recommended for those who want the highest quality ice cream in a small or medium production. The production capacity of 1kg in 15 minutes is perfect for ice cream for restaurants, hotels, chocolate makers and fillings for ice cream bonbons.

Includes free recipe booklet.



M1940

Rating 230V 50Hz
120V 60Hz
1 Phase
Hermetic Compressor 100% CFC free
Power 250W
Max qtt ingredients 0.750 kg
Max Production/Hour 1.5 kg
Churning Time 20 - 40 min
Appliance Body Stainless Steel
Dimensions 34x41x23cm
Net Weight 15.5kg



M1941

Rating 220-240V 50Hz
120V 60 Hz
1 Phase
Hermetic Compressor 100% CFC free
Power 450W
Max qtt ingredients 1 kg
Max Production/Hour 4 kg
Churning Time 15 min
Appliance Body Stainless Steel
Dimensions 47x49x37
Net Weight 26kg

Balance - Weegschaal - Balance



M1130A
0,05 gr - 250 gr
(pro 0,05 gr)

M1130B
0,1 gr - 500 gr
(pro 0,1 gr)



Electronic scale
stainless steel platform 230x190 mm
operates on batteries for use anywhere
with zero key and tara key (pro 1 gr)

NIW02 3 kg
NIW03 6 kg
NIW04 15 kg
NIW05 30 kg

Thermometer - Thermometer - Thermomètre



M1170
Baumometer



M1171
Holder for
baumometer



M1173
Sugar thermometer



M1174
Digital thermometer
(-50°C to +300°C)
Battery included



M1172
Refractometer
Double scale:
0- 50°
50-80°



M1176
Thermo-Hygrometer



S5201
with heat-resistant (up to 220° C)
power cord, HACCP approved and
calibrated



M1189
Food thermometer 2 in 1
Instrument with safe and flexible probe for measurements in depth
and with an infra-red probe for quick and contactless measurements.
Particularly appropriate to quickly control temperature at reception
of goods, charges, etc.



Pastry Spatula - Paletmes - Palette



M1180
180 mm

M1181
230 mm

M1182
250 mm



Pallet Knife - Steekmes - Palette



M1186
triangle
120 mm



M1187
triangle
150 mm



M1190
150 mm



M1191
200 mm

Spatula - Spatel - Spatule



M1183 420 mm
M1184 240 mm
Scraper: polystyrene
Handle: polystyrene



S1552 330 mm
Scraper: Rubber
Handle: polystyrene



S1556 265 mm
S1557 340 mm
Up to +260 °C
Non-slip hook
Scratch resistant



M1211 400 mm
Made of polycarbonate
Heat resistant up to 220°C



S1525 250 mm
S1550 500 mm
Made of polyamide/nylon, reinforced
fibreglass
Heat resistant up to 220°C

Dough scraper - Deegschrapper - Râcloir

10 pieces/package



M1192
116 x 78 mm
made of ABS, ivory



227352
128 x 90 mm
asymmetrical
made of ABS, ivory



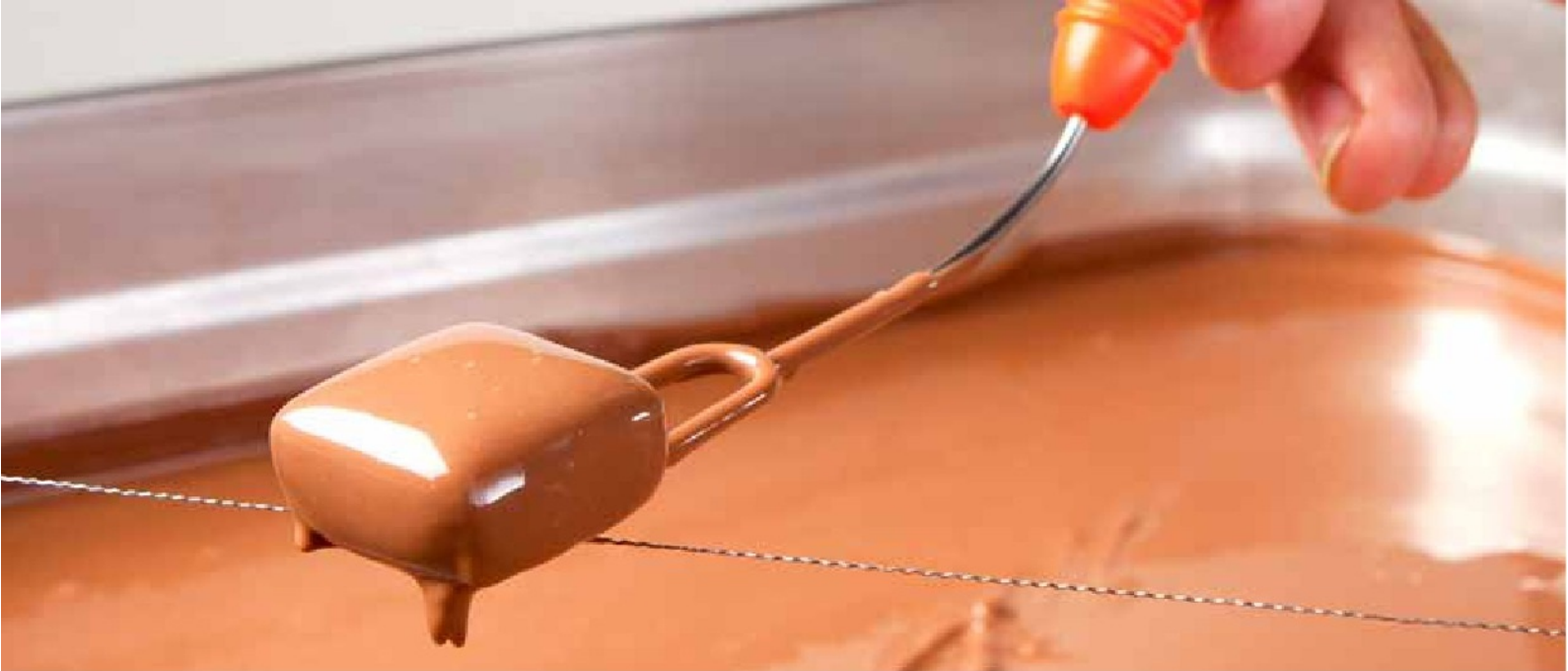
227356
151 x 102 mm
cream scraper
made of ABS, ivory



227360 (1 pc)
112 x 78 mm
comb
made of ABS, ivory



227363 (1 pc)
204x151mm
bowl
made of ABS, ivory



Dipping Forks - Pralineervorken - Broches à tremper



M1101
2-prong
9mm



M1103
2-prong
13mm



M1104
3-prong



M1105
4-prong



M1106
Ø 18mm



M1109
oval



M1110
triangle



M1111
spiral

M1107
Ø 20mm

Ø = outside Ø

Kit Dipping Forks - Kit Pralineervorken - Broches à tremper



M1563

set of 10 pieces: 1 fork each
round (Ø 14, 16, 18, 20 mm) triangle,
spiral and drop, 2-, 3-, 4-points
stainless steel and plastic handle
suitcase: plastic
240 x 195 x 45 mm

Trufflefork - Truffelvork - Fourchette à truffes



M1100

Large truffle fork for dipping all kinds of sweets in chocolate. Thanks to its large surface you are able to dip several pieces in one time. The fork also has a small lever on the back in order to push out the dipped product.

Whisk - Garde - Fouet



- S1613** 250 mm
- S1614** 350 mm
- S1615** 450 mm

Black handle made of "exoglas"
wires stainless steel
heat resistant up to 220°C
water proof, easy handling
wire thickness 1,8 mm, 16 wires

Mixing bowl - Mengkom - Bassin



- M1022A** 2,5 Liter
- M1022B** 4,5 Liter
- M1022C** 6 Litre

Made of PP, natural white
break resistant
hygienic
stackable
usable also for micro-wave

Pastry brushes - Uitstrijkborstels - Pinceaux de cuisine



- S3360** 400 mm
- S3361** 600 mm
- S3362** 750 mm

Stick made of polyethylene, nylon bristles

Chocolate grater - Chocolade rasp - Râpe à chocolat



- M1565**
made in stainless steel
120x115 mm
thickness 0,8 mm
flat



- M1566**
made in stainless steel
120x110 mm
thickness 0,8 mm
oblique



- M1572**
fine
340x80x10 mm



- M1573**
coarse
340x60x10 mm



Funnel - Trechter - Entonnoir



M1121

Holder not included
Ø 190 x 230 mm
Manual control
Stainless steel made
Ø nozzles: 4 and 8 mm
Ideal for jelly
Capacity: 1,9 L



M1122

Holder not included
Dosing funnel with adjustable
shot weight



M1123

Holder
Ø 140 x 185mm

Pastry bags - Spuitzakken - Poches



SP40NH 400 mm

SP46NH 460 mm

SP50NH 500 mm

heavy nylon fabric with special coating
food safe
welded seam
with welded hanger
without upper seam and without reinforced tip
useable several times
impermeable

Disposable pastry bags - Wegwerp spuitzakken - Poches jetables



The Blue pastry bags guarantee efficiency and optimal food safety.

Made for professional use is HACCP certified. This innovative product is composed by 3 different layers:

1. Inner glossy layer assures fluency of the filling.
2. Strong layer in between provides strenght and endurance.
3. External layers provides strong grip.

S1740

M: Size 460x260 mm 100 pcs per roll , thickness 75 micron

S1755

L: Size 530x280 mm 100 pcs per roll , thickness 75 micron

S1765

XL: Size 590x280 mm 100 pcs per roll , thickness 75 micron



The Green pastry bags are recommended for chocolate.



S1840

M: Size 460x260 mm 100 pcs per roll , thickness 75 micron

S1855

L: Size 530x280 mm 100 pcs per roll , thickness 75 micron

S1865

XL: Size 590x280 mm 100 pcs per roll , thickness 75 micron

Set of decorating nozzles - Set spuitmondjes - Set de douilles



S1926 29 pieces small
height 30 mm
nickel-plated, with adapter
box made of plastic



S1952 55 pieces small
height 30 mm
nickel-plated, with adapter
box made of plastic



S1936 38 pieces big
height 50 mm
stainless steel, with adapter
box made of plastic

Cutters - Uitstekers - Découpoirs



M1136
Ø 25 mm



M1137
Ø 30 mm



M1138
30x22 mm



M1140
22x22 mm



M1142
31x20 mm



M1143
25x28 mm



M1144
19x34 mm



M1145
29x27 mm



M1146
33x20 mm



M11471
29x23 mm



M11472
25x20 mm



M11473
27x25 mm

Set of pastry cutters - Set uitstekers - Set de découpoirs

Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 30, 40, 50, 60, 70, 80, 90, 100, 110 mm



S02004
round, plain



S02005
round, serrated

Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 37, 51, 64, 82, 95, 110, 122, 134, 149 mm

NEW



S02006
star

Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 35, 42, 51, 68, 80, 90, 100, 110 mm

NEW



S02007
heart

Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 42, 53, 61, 71, 80, 90, 103, 110, 124 mm

NEW



S02008
triangle

Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 25, 32, 38, 45, 50, 58, 67, 74, 82 mm

NEW



S02009
square

Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 40, 54, 67, 80, 93, 105, 118, 133, 149 mm

NEW



S02010
flower

Königsberger cutter



M1153

combination: heart, round, flower

Hand cutter - Rij uitsteker - Découpoir



○ **M1169** Ø 24 mm

○ **M11692** Ø 24 mm

□ **M11693** Ø 24 mm

♥ **M11694** Ø 24 mm

Cookie Dough Cutter - Koekjesdeegsnijder - Trancheuse pour pâte à biscuit

NEW



M1048

The Cookie Dough Cutter is made for cutting round or cornered doughs. The cutting size is 6,5mm, the dough rope 40 mm, length 390 mm.

The Cookie Dough Cutter can be delivered with one round and one cornered moulds, two round moulds, two cornered moulds or one bigger and one smaller mould.

The bearing block (base) consists of anodized aluminium, all other parts are made of stainless steel.

Accessories: 1 roll of wire, screws, tools.



Stamps - Stempels - Tampons



M1154

"Easy Fleur"

Black box containing 12 aluminium stamps covered in nickel.

They allow to make sugar or chocolate decorations by dipping the stamps. 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: 32.5 x 21 cm



Structured sheets - Reliëfvellen - Feuilles structurées

Every article is composed by 15 pcs of the same shape and is coming in 2 sizes:

SS001M 360 x 340 mm

SS001L 360 x 640 mm



SS001M
SS001L



SS002M
SS002 L



SS003M
SS003L



SS004M
SS004L



SS005M
SS005L



SS006M
SS006L



SS007M
SS007L



SS008M
SS008L



SS009M



SS010M
SS010L



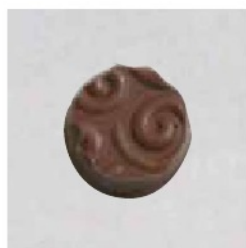
SS011M
SS011L



SS012M
SS012L



SS013M
SS013L



Chocolate stencil - Sjabloon met rakel - Pochoir chocolat



M1151

Device for stencil

Made of polycarbonate

Stencil: ±200x570mm

○ **M1148**
Ø 25x2mm
Included M1151

○ **M1148A**
Ø 20x2mm
Included M1151

○ **M1149**
Ø 30x2mm
Included M1151

○ **M1150**
Ø 40x2mm
Included M1151

○ **M1152**
ovalx2mm
Included M1151

Rubber Mats - Rubbermatten - Chablons en caoutchouc



Rubber made
380 x 600 mm

M1155
Ø 26 x 2 mm

M1158
Ø 60 x 2 mm

M1161
Ø 50 x 3 mm

M1164
Ø 30 x 5 mm

M1156
Ø 30 x 2 mm

M1159
Ø 26 x 3 mm

M1162
Ø 60 x 3 mm

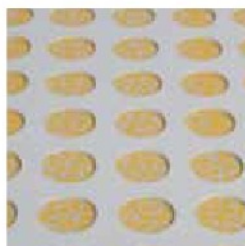
M1165
Ø 50 x 5 mm

M1157
Ø 50 x 2 mm

M1160
Ø 30 x 3 mm

M1163
Ø 26 x 5 mm

M1166
Ø 60 x 5 mm



Chocolate stencil - Sjabloon - Pochoir chocolat

Rubber made
300x400x2 mm



LS067
15 x 45 mm
stencil with 77 prints



LS087
46 x 22 mm
stencil with 56 prints



LS082
48 x 29 mm
stencil with 42 prints



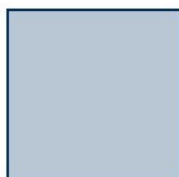
LS100
30 x 40 mm
stencil with 49 prints



LS076
35 x 83 mm
stencil with 24 prints



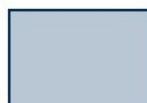
LS095
35 x 35 mm
stencil with 48 prints



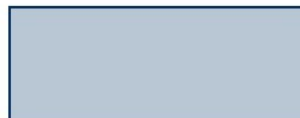
LS081
60 x 60 mm
stencil with 20 prints



LS054
40 x 50 mm
stencil with 30 prints



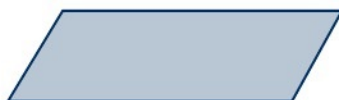
LS018
40 x 72 mm
stencil with 20 prints



LS013
125 x 55 mm
stencil with 10 prints



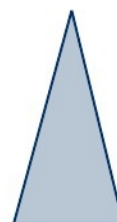
LS023
25 x 55 mm
stencil with 35 prints



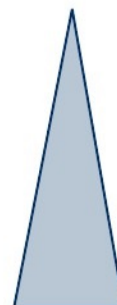
LS063
25 x 90 mm
stencil with 28 prints



LS001
65 x 80 mm
stencil with 15 prints



LS031
30 x 60 mm
stencil with 35 prints



LS068
30 x 80 mm
stencil with 36 prints



Caramel Rulers - Dikte latten - Règles à fondant



M1070
20 x 3 x 500 mm

M1071
20 x 5 x 500 mm

M1072
20 x 8 x 500 mm

M1073
20 x 10 x 500 mm

M1074
20 x 12 x 500 mm

M1075
20 x 15 x 500 mm

M1076
30 x 20 x 500 mm

Stainless Steel Frame - Inox kader - Cadre en acier inoxydable



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
210 x 210 x 40 mm

Polycarbonate frames - Set polycarbonaat kaders - Set de cadres en polycarbonate



M1080
8 pieces
440 x 350 x 3 mm OUTSIDE
360 x 270 x 3 mm INSIDE



Showpeels - Showpeels - Showpeels

Showpeels are thin silicon sheets with pre-embossed patterns on one side.

Just cut out the pattern, dip it in hot isomalt, then peel back the silicon revealing an intricate pattern ready for use. Few drops of colour in your isomalt is enough to give your showpiece a crystal-like look. Airbrush some dark highlights around the outer edges and your sculpture will show its best detail.

When transparency is not needed, use it with chocolate, pressed pastillage or fondant.

Showpeel mats are 210x110 mm.



ST001



ST004



ST005



ST006



ST007



ST009



ST011



ST013



ST016



ST017



ST019



ST021



ST023



ST029



Food jelly for moulds - Gel voor vormencreatie - Gel alimentaire pour le moulage

COL4005

Reusable jelly for making moulds. 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.

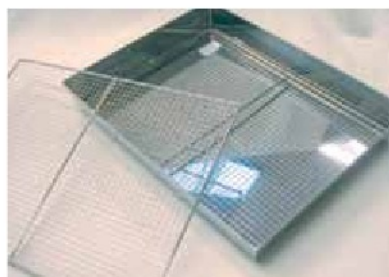


How to proceed:

1. Melt the jelly into the microwave till the product is completely liquid.
2. Grease your model with vegetable oil.
3. Put the model into a container.
4. Coat entirely the model with the jelly and wait till it is hardened.
5. Remove the model from the hardened jelly by using if necessary a cutter.
6. Close again the mould obtained with an elastic (rubber band), then pour the chocolate and wait till it is hardened.
7. 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.

Candying tray & grid - Kandizeerbak & grill Candisoire & grille



M1090

Candying tray
400 x 300 x 60 mm

M1091

Candying grid
290 x 390 mm

M1092

Candying grid
275 x 375 mm

Coating grill - Doorhaalgrill Grille à tremper



M1095

Coating grid
Ø 190 mm

M1096

Coating grid
250 x 150 mm

M1097

Coating grid
350 x 150 mm

Caramel cutter - Karamel snijrol - Rouleaux à bonbons



M1232

600 mm
16 knives (adjustable)
alu/stainless steel
inserts of 5, 10 and 15 mm



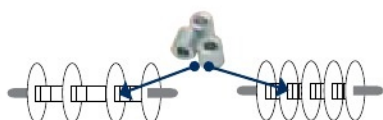
M1233

380 mm
16 knives (adjustable)
alu/stainless steel
inserts of 5 and 15 mm



M1218

21 knives



Remark:

Easily to change the distance between the different knives
Extra knives and inserts available on request

Sugar kit - Suikerset - Set à sucre



MSUGARK

The SUGAR KIT it is a complete set of articles to start playing with sugar. You can become a sugar artist by using all the items of the kit: the lamp, the pump, the scissors, the fire lamp, the sugar thermometer, one silicon mold for flower, the latex gloves, 3kg of isomalt, 200 gr of silicon gel, 5 mix colours for sugar, the stainless steel working table.



Professional equipment for sugar - Professioneel materiaal voor suiker Matériel professionnel pour sucre



SU007
Hot blower



SU008
Spirit lamp



SU033
Latex gloves
1 set



S2480
Silicon mat
300x400 mm



SU031 Sugar pump
SU032 Double sugar pump



SU0001
Isomalt, 1 kg



SU022
Torch



SU030
Lamp



M1172
Refractometer
Double scale: 0- 50°
50-80°



M1173
Sugar thermometer



M1154
"Easy Fleur"
Set of 12 stamps

Professional equipment for marzipan - Professioneel materiaal voor marsepein - Matériel professionnel pour pâte d'amandes



M1279
Press for marzipan moulds



MAM1001
Kit composed by 12 different sticks



MAD2844
Apple leave
plastic
50 mm
100 pcs



MAD2864
Pear leave
100 pcs



MAD00834
Strawberry leaves
plastic
720 pcs



MAD00839
Carrot steel
288 pcs



MAD00297
Broom
130 mm
100 pcs



S1304
Professional airbrush
Nozzle Ø 0,2 mm
Fluid cup capacity: 0,5 cc



S1305
Professional compressor for airbrush
Manual pressure control. 6 bar (86 PSI)
Oil Less



Colours: see page 53

S1303
Airbrush Kit complete: S1304+S1305

Marzipan moulds - Marsepeinvormen - Moules pour pâtes d'amandes



MAP2002
40 gr



MAP2004
2 à 20 gr



MAP2103
2 à 20 gr



MAP2010
45 gr



MAP2014
2 à 15 gr



MAP2016
40 gr

Presentation trays - Displays schotels - Plateaux pour présentation



Size 170x170mm

SIL9022 Black tray

SIL9023 Silver tray

SIL9024 Champagne tray



Size: 230x170mm

SIL9041 Black tray

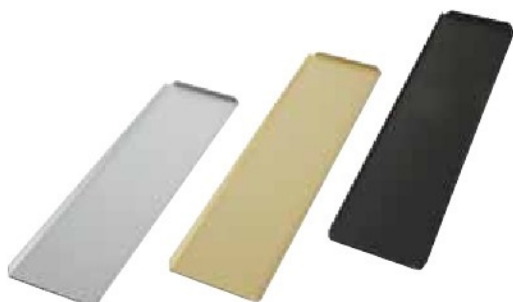
SIL9042 Silver tray

SIL9043 Champagne tray



Size: 170x170mm

SIL9045 Transparant



Size: 500x100mm

SIL9046 Black tray

SIL9047 Silver tray

SIL9048 Champagne tray

Other sizes on request



Interlayer for presentation trays

SIL9025

160x160mm

SIL9044

230x160mm

Cotton gloves Katoen handschoenen Gants en cotton



SIL9019 Gloves small / 10pcs

SIL9020 Gloves medium / 10pcs

SIL9021 Gloves large / 10pcs

Cleaning product for moulds Wasproduct voor vormen Nettoyant pour moules



M1569

Cleaning fluid for moulds
5 Liter

M1570

Sparkling aid for moulds
5 Liter

Ask for our mould cleaning/maintenance procedure

Paper roll for enrobing - Papier voor glaceerband - Papier d'enrobage



VP0101 160 mm

VP0102 180 mm

VP0103 200 mm

VP0104 240 mm

VP0105 280 mm

VP0106 300 mm

Product sold per kg



CW1573

Gold leaf machine with roll - Apparaat met goudrol - Appareil à rouleau d'or



M1195
Gold leaf machine with roll

M1196
Gold roll

M1197
Gold leaf machine without roll

Flakes - Vlokken - Éclats



M1193-G
Gold 22 carat flakes 1 gram

M1194-G
Gold 22 carat powder 1 gram



M1193-S
Silver flakes 1 gram

M1194-S
Silver powder 1 gram

Leaves - Bladeren - Feuilles



M1198 Gold
Gold Leaves 22 Carat
25 sheets
80 x 80 mm

M1199 Silver
Silver Leaves
25 sheets
80 x 80 mm

Transfer sheets - Transfertvellen Feuilles de transfert



M1198-T
Goldtransfers 22 Carat
25 sheets
80 x 80 mm

Packaging material - Verpakkingsmateriaal - Emballages



Aluminium sheets / 500gr
± 80x80mm
Special size on request

VAAUB	aubergine	VAGRIJS	grey
VABL	blue	VALBL	light blue
VAGE	yellow	VAOR	orange
VAGO	gold	VARO	red
VAGR	green	VAROOS	pink



Alumium cups

VC0101	cups gold / 1250 pcs
VC0102	cups red / 1250 pcs
VC0103	cups blue / 1250 pcs
VC0104	cups green / 1250 pcs
VC0105	hexagon gold / 1300 pcs
VC0106	corns gold / 1000 pcs



Paper cups
Ø 60 mm
1000 pcs/ colour

VV0301R	red	VV0301GR	green
VV0301O	orange	VV0301RO	pink
VV0301GE	yellow	VV0301W	white



Paper cups
Ø 75 mm
1000 pcs

VV0302P purple



VC0106E
Polycarbonate frame for cups VC0106



Paper sticks
Ø 3,9 x104 mm

M1205	Paper sticks per 500 pcs
M1206	Paper sticks per 2000 pcs
M1207	Paper sticks per 14000 pcs



Wooden sticks
Ø 4x135 mm

VV0211
500 pcs

Paper cockshaferfeet - Meikeverpoten - Pattes du hanneton



per 50 pcs

M1220 40 mm	M1222 60 mm	M1224 77 mm	M1226 115 mm	M1228 155 mm
M1221 50 mm	M1223 62 mm	M1225 96 mm	M1227 130 mm	M1229 190 mm

Boxes for pralines - Verpakkingen voor pralines - Ballotins



Ballotin natural



Ballotin white



Ballotin gold



Alumium goldsheets

SIL9026 natural 2 pcs / 50 pcs
SIL9027 natural 250 gr / 25 pcs
SIL9028 natural 500 gr / 25 pcs
SIL9029 natural 1 kg / 25 pcs

SIL9030 white 2 pcs / 50 pcs
SIL9031 white 250 gr / 25 pcs
SIL9032 white 500 gr / 25 pcs
SIL9033 white 1 kg / 25 pcs

SIL9034 gold 2 pcs / 50 pcs
SIL9035 gold 250gr / 25 pcs
SIL9036 gold 500gr / 25 pcs
SIL9037 gold 1 kg / 25 pcs

2000 pcs
SIL9038 for boxes 250gr
SIL9039 for boxes 500gr
SIL9040 for boxes 1 Kg

Bottom in PS (made in polystyrene) gold coloured 350 micron
 Cover in PET (made in polyethylene) transparent 350 micron

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



VDL001
 2x2
 Box + cover 4 pralines
 500 pieces



VDL002
 1x1
 Box + cover 1 praline
 1000 pieces



VDL003
 1x2
 Box + cover 2 pralines
 1000 pieces



VDL004
 1x3
 Box + cover 3 pralines
 1000 pieces



VDL005
 2x3
 Box + cover 6 pralines
 500 pieces



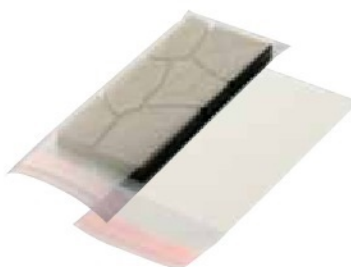
VDL006
 2x4
 Box + cover 8 pralines
 500 pieces



VDL007
 3x4
 Box + cover 12 pralines
 250 pieces



VDL008
 1x1
 Box + cover 1 praline
 1000 pieces
 Boxes for business cards pralines
 Magnet mould reference 1000L16



CFB001
 Bags with sticker for 30-50 gr. Bar
 122x60 mm
 250 pieces



CFB002
 Bags with sticker for 100 gr. Bar
 160x75 mm
 250 pieces



CFB003
 Bags for Lollipop
 164x71 mm
 200 pieces



VV0203

Set consisting of:

Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for standard pralines

15 cavities

Size of each cavity: 35x35x15 mm

100 pcs



VV0204

Set consisting of:

Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for letter moulds CW1628+CW1629+CW1630

1 cavity suitable for 18 letters

Size of the cavity: 163,5x29,5x9 mm

100 pcs



VV0205

Set consisting of:

Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for 1000L20

2 cavities suitable for 18 pcs total

Size of 1 cavity: 75x75x12 mm

100 pcs



VV0206

Set consisting of:

Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for 1000L25

1 cavity suitable for 32 pcs

Size of the cavity: 168x110x7 mm

100 pcs



VV0208

Set consisting of:

Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for CW1678

3 cavities suitable for 12 pcs total

Size of 1 cavity: 70x62x5 mm

100 pcs



VV0209

Magnetic box
Box + blister + isolation layer
181x175x36 mm
25 pcs



VV0202

Box
for ducks (6 pcs CW1640)
for chickens (6 pcs CW1656)
Transparent PET box + carton inserts (2 sides)
207x37x29 mm
100 pcs



VV0214

Box
for bears (6 pcs CW1697)
for penguins (6 pcs CW1698)
for seals (6 pcs CW1699)
Transparent PET box + carton inserts
207x37x29 mm
100 pcs



VV0013

Transparent lid + black bottom (PET)
176x117x17 mm
100 pcs

Remark

The Chocolate World packaging is food approved



VV0201

Transparent PVC box for flowers
460x55x55 mm
200 pcs



CW1550

54x35x17 mm
2x6 pc/2 x19 gr
275x135x24
double mould



CW1549

54x32x16 mm
2x7 pc/2x14 gr
275x135x24
double mould



VV0102

Flower stalks for roses
200 pcs



VV0103

Flower stalks for tulips
200 pcs



VV0210

Lolly box
Carton
36x36x36 mm
100 pcs

VV0211

Wooden sticks
Ø 4x135 mm
500 pcs



CW1686

Cavities in mould: 47x33x23 mm
Finished product: 33x33x33 mm
1x5 pc/2x20,5 gr
275x135x28
double mould
recto/verso



Magnet moulds • Magneetvormen • Moules magnétiques



1000L01
35x28x14 mm
3x5 pc/13,5 gr
275x135x24



1000L02
24x24x14 mm
4x6 pc/9,5 gr
275x135x24



1000L03
Ø50x10 mm
2x5 pc/22 gr
275x135x24



1000L04
Ø32x14 mm
3x5 pc/13 gr
275x135x24



1000L05
35x24x17 mm
3x6 pc/13 gr
275x135x24



1000L06 (*)
36x36x15 mm
3x6 pc/8 gr
275x135x24



1000L07
32x32x14 mm
3x6 pc/10 gr
275x135x24



1000L08 (*)
37x25x16mm
3x6 pc/12 gr
275x135x24



1000L09
48x12x9mm
4x4 pc/5 gr
275x135x24



1000L10
32x24x11 mm
3x6 pc/9 gr
275x135x24

(*) not possible to print with Chocolate Artist



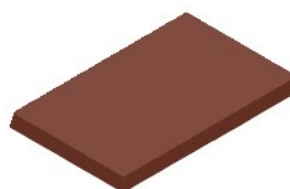
1000L11 (*)
46x40x15 mm
3x4 pc/13 gr
275x135x24



1000L13
30x32x15 mm
3x6 pc/11 gr
275x135x24



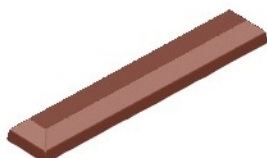
1000L15
37x25x12 mm
3x6 pc/7 gr
275x135x24



1000L16
85x55x6 mm
2x2 pc/32 gr
275x135x24



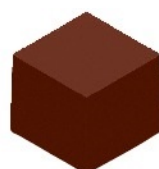
1000L17
32x32x7 mm
3x6 pc/7 gr
275x135x24



1000L18 (*)
80x15x7 mm
12 pc/8 gr
275x135x24



1000L19
under 29x29x9 mm
above 27x27x9 mm
3x5 pc/9 gr
275x135x24 mm



1000L20
23x23x20 mm
3x6 pc/12 gr
275x135x24



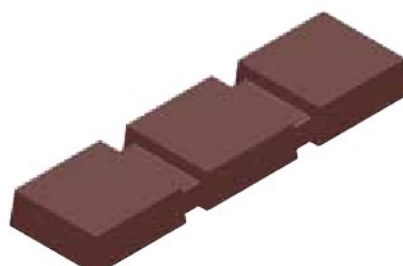
1000L21
24x24x20 mm
4x6 pc/9,5 gr
275x135x24



1000L22
45x25x10 mm
2x7 pc/8,5 gr
275x135x24



1000L23 (*)
118x30x13 mm
1x4 pc/46,5 gr
275x135x24



1000L24
108x30x11 mm
1x4 pc/40 gr
275x135x24



1000L25
27x23,5x13 mm
4x6 pc/7 gr
275x135x24



NEW

1000L26 (*)
38x29,5x10 mm
2x8 pc/7 gr
275x135x24



NEW

1000L27
53x20x12 mm
3x4 pc/10,5 gr
275x135x24



NEW

1000L28
Ø23x20 mm
4x6 pc/10 gr
275x135x24



NEW

1000L29
45x32x10 mm
2x6 pc/10,5 gr
275x135x24



NEW

1000L30
41x24x10 mm
3x4 pc/11 gr
275x135x24



2000L01
59x59x7 mm
1x5 pc/23 gr
275x175x24

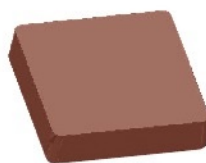


2000L04
63x62x8 mm
1x4 pc/25 gr
275x175x24 mm

(*) not possible to print with Chocolate Artist



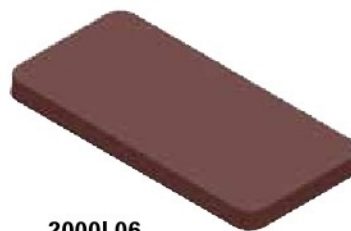
2000L02
35x28x14 mm
4x5 pc/14 gr
275x175x24
same model as 1000L01



2000L03
39x40x9 mm
3x4 pc/16 gr
275x175x24



2000L05
27x27x13 mm
4x6 pc/14 gr
275x175x24



2000L06
105x50x7 mm
2x2 pc/45 gr
275x135x24

Standard transfer sheets for magnet moulds Standaard transfertvellen voor magneetvormen Feuilles de transfert imprimées pour moules magnétiques

New
& larger
range

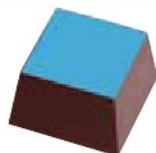


- 1 Insert the precut transfer sheet on the bottom stainless steel plate with the printed cocoa butter side up
- 2 Close the mould: the magnets will keep fixed both sides
- 3 Complete by filling the mould with chocolate as a regular chocolate mould (solid or shell moulding)
- 4 After cooling and demoulding, the design remains on the top of the praline

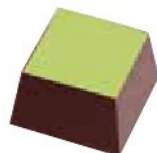
Full mono colour - Monokleuren - Mono coloré



L0011
red



L0012
blue



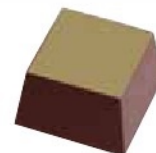
L0013
light green



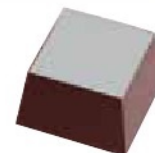
L0014
yellow



L0015
orange



L0016
gold

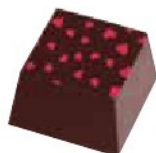


L0017
silver



L0018
white

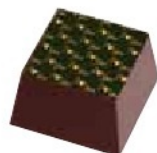
Valentine - Valentijn - Saint-Valentin



L3003



L91003



L91000



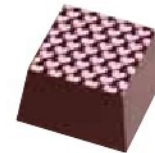
L6184TV3



L51200N25



L603323



LF003153



LF003242



LF003325



LF003345



LF003240



LF003244

Mother's & Father's day - Moeder- & Vaderdag - Fête des Mères et des Pères



LF009165



LF003217

Easter - Pasen - Pâques



LF000642



LF003080



LF009164



LF009023



LF009034



LF000647

Halloween & Saint-Nicholas - Halloween & Sinterklaas - Halloween & Saint Nicholas



LF003178



LF003182



LF000625



LF003339

Christmas & New Year - Kerstmis & Nieuwjaar - Noël & Nouvel An



LF000534



LF006455



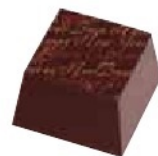
LF003334



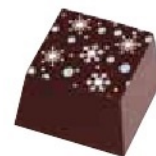
LF003353



LF003247



LF003012



LF003249



L30003



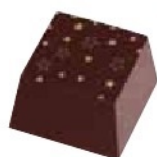
LF003428



LF003072



LF003171



LF000360



LF004252
for 1000L02

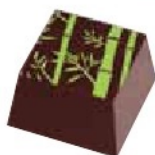


LF004250
for 1000L09

Nature - Natuur - Nature



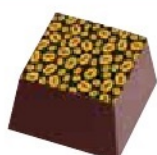
LBAMY



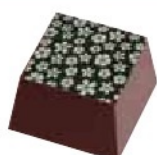
LBAMG



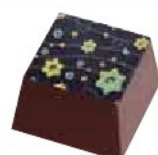
L14001



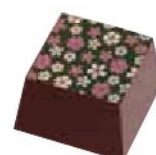
L14000



L30700M



L6240TD



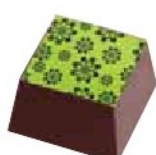
L60767F



L6171D3



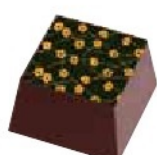
L6128F0



L6161D4



L61074D



L6074G8



L601902



L610602



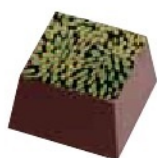
L6236PVAK



L609224D



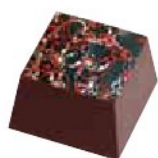
L51900AE



L6420NAE



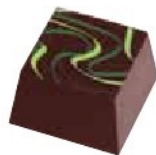
L6175DK03



L62527A3



LF003016



LF002992



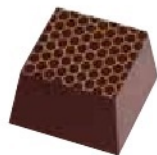
LF003214



LF000658



LF009078



LF000484



LF003278



L09612



L09608



L010971



L588002



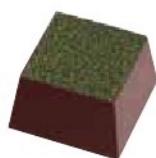
Abstract - Abstract - Abstrait



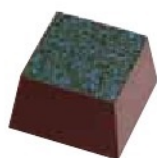
L17000



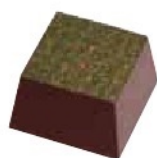
L17002



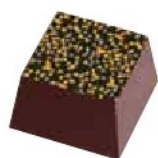
L105000



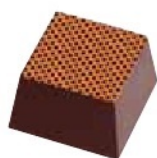
L292005



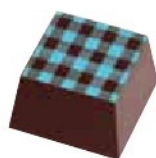
L605336



L6090GV



LF009004



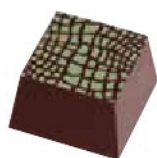
LF009013



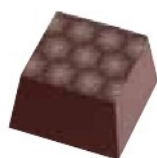
LF009172



LF000708



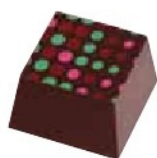
LF000716



LF009124



LF009102



LF009103



L6102D37



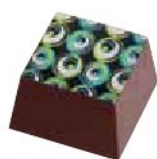
L6169DF7



LF003363



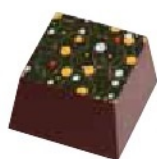
L6102B2D



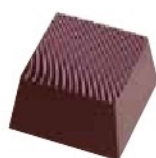
L6160DE2



L6160GD2



L6088GS6



LF003154



LF000622



L6387NN



L30300AE



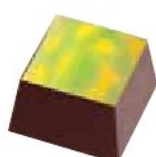
L6043N02N04



L6307N04N14



L6320NNNN



L6306AEN04



L40300N01



L09610





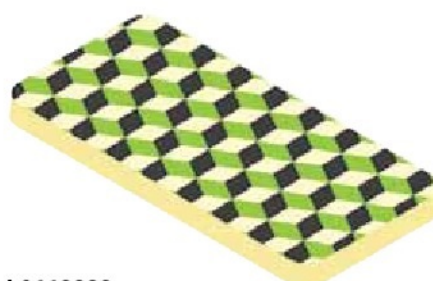
L09614

This transfer sheet is made to fit magnetic mould 1000L25



L011441

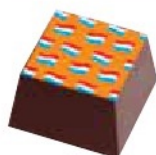
This transfer sheet is made to fit magnetic mould 2000L06



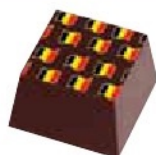
L0113323

This transfer sheet is made to fit magnetic mould 2000L06

Around the world - Rond de wereld - Autour du monde



L010700



L11616



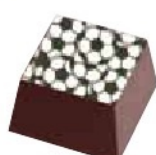
L011520

This transfer sheet is made to fit magnetic mould 2000L03

Toys - Speelgoed - Jouets



LF000724



L154001



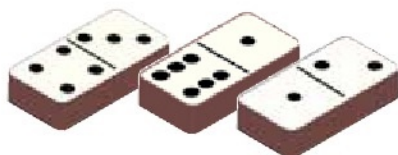
L09611

This transfer sheet is made to fit magnetic mould 1000L20



L09616

This transfer sheet is made to fit magnetic mould 1000L19



L011287

This transfer sheet is made to fit magnetic mould 1000L30



L010970

This transfer sheet is made to fit magnetic mould 1000L16



L011331

This transfer sheet is made to fit magnetic mould 1000L16



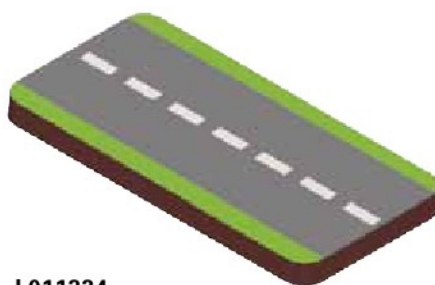
L011440

This transfer sheet is made to fit magnetic mould 2000L06



L010969

This transfer sheet is made to fit magnetic mould 1000L20



L011334

This transfer sheet is made to fit magnetic mould 2000L06

Divers - Diversen - Divers

This transfer sheet is made to fit magnetic mould 1000L19



LKISSL02
Pink



L09613
Gold



L09606
Red



L09607
Black



L09615
Silver



L011774

This transfer sheet is made to fit magnetic mould 1000L29

Lollipops - Lollies - Sucettes

Every article is composed by 60 sheets having 5 different designs each
These transfer sheets are made to fit magnetic mould 2000L01



LOL9K2N



LOLK2NN



LF009107



LF004306



LF004304



LF004305



LF004307



LOL6KNN



LOL0KNN



LOLKNAE



Every article is composed by 60 sheets having 5 different designs each
These transfer sheets are made to fit magnetic mould 2000L04.



LF004285



LF004286

L011346

This article is composed by 60 sheets
These transfer sheets are made to fit magnetic mould 2000L01



M1205

Paper sticks per 500 pcs

M1206

Paper sticks per 2000 pcs

M1207

Paper sticks per 14000 pcs

LSTAND

Stand display for lollipops

E-Number free - E-nummer vrij - Sans numéro E

Each design is made with 100% cocoa powder



LF009145



LF009148



LF009149



LF009270



LF000681

Exclusive transfers sheets for magnet moulds Exclusieve transfersvellen voor magneetvormen Feuilles de transfert exclusives pour moules magnétiques

This product is highly suggested if you have to produce more than 400 sheets with the same design.

If you wish to use a personalized design for your transfer sheet we can develop it for you. Simply e-mail your design or your logo in electronic format (pdf, jpg, eps, ai, psd, gif, tiff). Then we will come back to you with a layout proposition which will allow you to see the final result. Only after your written confirmation we will proceed with the production. You can use 1 up to 4 colours on a transfer sheet, also gold and silver are available. Please refer to the following list for the colours available.

Important: in case you would like to print a logo, it is necessary to specify the required magnet mould reference.

(1000L01,... see page 39)



Colours for exclusive transfers

Colours printed on chocolate are different then printed on paper



Wine red



Red



Cherry



Fuchsia



Pink



Violet



Purple



Lavender



Grey



Persian blue



Blue



Light blue



Orange



Caramel



Mocha



Beige



Salmon



Light green



Asparagus



Green



Turquoise



Black



Black brown



Cocoa



Seal Brown



Light brown



White



Ivory



Yellow



Gamboge



Gold



Crea Silver



Crea scarlet



Crea bronze



Crea Gold

"The Key to print your Chocolate" an idea of Chocolate World

For the first time ever by using the software and magnetic moulds you can easily produce personalized printed chocolate. With just a few clicks of the mouse you can place a design perfectly centered to any one of a dozen magnetic moulds. The software is developed to be used with any kind of printer compatible with edible ink. The software is constantly updated with recent new magnet mould shapes and new stencil designs. Printer and edible inks on request.

Software Features

- Runs on Windows 2000, XP, Vista, and Windows 7.
- 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

software + 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 working with edible inks.

The USB security stick does not contain any software or data: you can download the software at www.chocolate-artist.com and this is free of charge. To proceed with the printing on the neutral transfer sheets, your computer will need the USB security stick plugged in (in order to "allow" the printer to use the software).

Chocolate World developed this usb security stick to allow everyone to test the software and its wide range of applications free of charge. So only when you are convinced of the potential of the software and you want to start printing, you can purchase the security stick.



ART3001

neutral transfer sheets
100 pcs
273 x 132 mm

ART3002

neutral transfer sheets
100 pcs
273 x 132 mm

The neutral transfer sheet is the sheet on which you can print your own designs, pictures or logo's. They are made to be used into our magnet moulds. The side to be printed is coated by a thin layer of cocoa butter. This allows the logo or picture to be transferred to the chocolate.

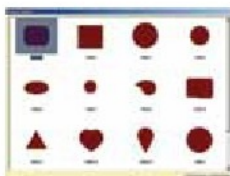


COL3870AF

White airbrush is ideal to put a first layer on your milk or dark chocolate if you want to print with Chocolate Artist. Standard content: 100 gr

Pictures • Logo's • Full-colours... all created by yourself!

choose model



place logo and modify text



printing

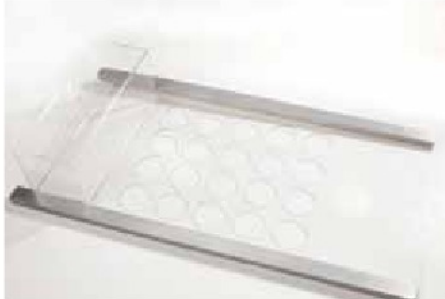


**Do you want to know more? Go to www.chocolate-artist.com
Take a look at the video and download the software free of charge**

Chocolate Artist for stencils A4 - voor A4 stencils - pour chablonnes A4

With the latest version of Chocolate Artist you can also print on A4!

The software has been updated with the design of the 3 mentioned stencils. Once you browse the desired logo/ picture from your pc and you choose the related stencil, you can print onto A4 neutral transfer sheet (art.3003). The software will centralize the picture according to the layout of the chosen stencil. Once you've printed the sheet, the prints will perfectly match the cavities of the stencil.



M1151A4

Device for stencil
Size 210 x 297 mm



ART401 Ø 40 mm



ART402 Ø 40 mm



ART403 50 x 20 mm

Stencils

Thickness 2 mm

Made of polycarbonate and stainless steel
scroll bars

Neutral transfer sheets - Neutrale transfersvellen - Feuilles de transfert neutres



for CHOCOLATE use:

ART3001 cocoa butter sheets, for S1000 moulds (273x132 mm) - 100 pcs

ART3002 cocoa butter sheets, for S2000 moulds (273x172 mm) - 50 pcs

ART3003 cocoa butter sheets, A4 format (210x297 mm) - 50 pcs

The plastic sheet is coated by a thin layer of a flavourless mixture specifically made for printing to be easily transferred to chocolate.



For PASTRY use:

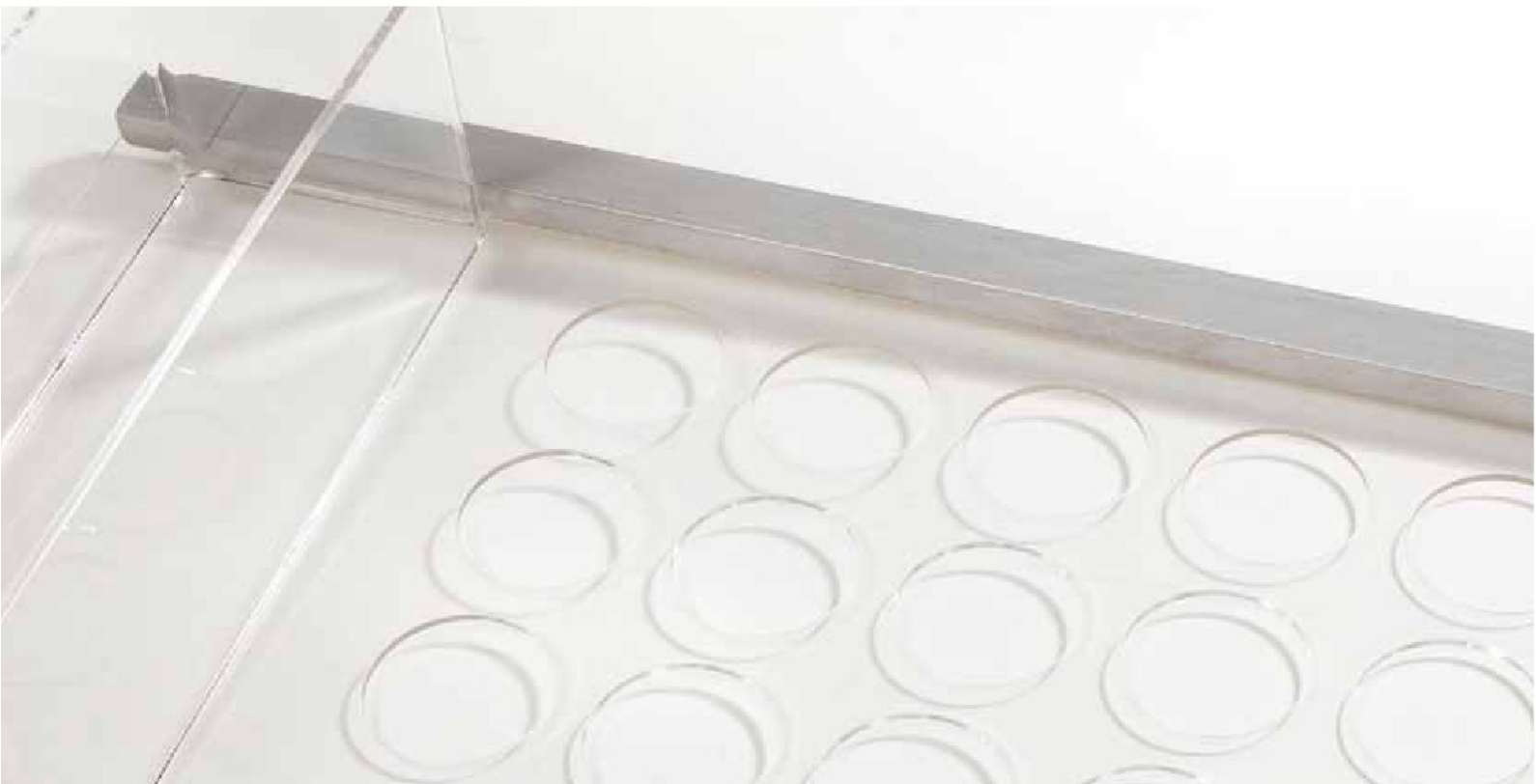
S4033 sugar sheets, A4 format (297x210 mm) - 24 pcs

S4037 sugar sheets, A5 format (148x210 mm) - 48 pcs

Sheets can be used in any type of edible printer.

The sheet is a very thin piece of flavourless icing, white in colour and affixed to a plastic backing sheet to make it possible to handle and pass through the printer. When printed, fully dry and removed from the backing sheet, the edible icing is extremely pliable and manageable without cracking or tearing.

Completely safe for human consumption, made from 100% EC approved ingredients. Sheets will last for 12 months if stored as instructed.





CW1622

AZO FREE colours - AZO FREE kleurstoffen - AZO FREE colorants

Chocolate World proudly presents its collection of AZO free colours, meaning the entire range of our food colourants is 100% AZO-dye free. To explain why we took the decision to ban all AZO-dye containing colourants, it's important to know what AZO dyes are.

AZO dyes are colourless particles, which have been coloured using an AZO compound. Many AZO dyes are non-toxic, although some have been found to be harmful for health.

Some of these AZO dyes are used for the production of food colourants, the so-called 'E-numbers'.

Following E-numbers are known to contain harmful synthetic colourants: E102, E104, E110, E122, E124 and E129.

To preserve the safety of our customers & the final consumer, Chocolate World decided to suspend the sale of any colourant with AZO dye.

The regulation (EC) No. 1333/2008 of the European Parliament and the Council of December 2008 on food additives lays down rules on food additives used in foods, ensuring a high level human health and consumer protection, and provides for rules on the labelling of food additives.

e.g. Starting January 2009 all the food products containing above mentioned 'E-numbers', must report on their label the following text: "may have an adverse effect on activity and attention in children".

Spray - Spray - Spray



These colours should only be applied on the chocolate after emptying the mould.

Store in a dry and cool place.

Perfect for decoration pieces, sugar-based products and almond pastry. Please make sure that your product to colour is not too cold or too dry. This spray is available in standard and pearl.

Standard content 100 ml

Use: Shake well before use. Apply a homogeneous layer of the spray on the surface from a distance of about 200 mm. The intensity of the colour you can determine yourself by spraying different layers, paying attention to implement short pauses to avoid dripping. After every use wash the spraying head with hot water.



Standard

■	COL2554AF	sky blue
■	COL2552AF	yellow
■	COL2551AF	pink
■	COL2560AF	red
■	COL2555AF	green
■	COL2558AF	orange



Pearl

■	COL2004AF	silver
■	COL2002AF	gold
■	COL2008AF	blue cobalt
■	COL2006AF	copper
■	COL2005AF	bronze
■	COL2007AF	ruby



Lake powder - Poeder - Poudre



Powder food colouring for the decoration of food, in particular of greasy food, confectionery and fine bakery.
Store in a cool, dry place.
The powder can be used for various purposes.

Standard content: 25 gr
Bigger quantity 1 - 20 kg: upon request

Use: Make sure you add small proportions. You can add it directly to the mixture of your dough, or apply with a brush to the surface that needs decorating.
Use a soft and dry brush. You can also mix these powders with white chocolate. If you do so, add in moderation, since these colourants are very strong. You can use this for colouring your hollow figure moulds.



- **COL1552AF** yellow E172
- **COL1550AF** orange
- **COL1560AF** red E172
- **COL1551AF** pink
- **COL1554AF** heavy blue
- **COL1562AF** white
- **COL1555AF** green E133-E172
- **COL1569AF** violet
- **COL1570AF** black
- **COL1571AF** ribo yellow



Pearl powder - Poeder - Poudre



Product for the decoration of food, in particular confectionery and fine bakery. Store in a cool and dry place.
This powder can be used for the same purposes as the standard powder, the only difference being the final product. These powders result in a metallic look.
Unlike the standard powder, these powders can also be used for your pralines.

Standard content 25gr
Bigger quantity 1 - 20 kg: upon request

Use: these colours can be applied in 2 different ways:
You can brush the powder with a soft and dry brush, see page 21, in to the mould
or mix it with cocoa butter and spray with the spraying gun.

- **COL1001AF** lustre gold
- **COL1002AF** bright gold
- **COL1003AF** lustre silver
- **COL1004AF** bright silver
- **COL1005AF** bronze
- **COL1006AF** copper
- **COL1007AF** ruby
- **COL1008AF** blue cobalt



Airbrush - Airbrush - Airbrush



Food colouring for use with airbrush. Intended for the decoration of food. Store in a dry place at room temperature. Best to use with the S1303. Highly recommended for marzipan, cream-based fine bakery products, sugar paste, wafers and cakes.

Two ranges available: standard and pearl.

Standard content: 100 gr

Bigger quantity : upon request

Use: Make sure the spray gun is clean and perfectly dry. This is very important for a nice and even division of the colour. Hold the spray gun at a 200 mm distance to avoid dripping. You can choose the intensity of the colour by spraying multiple layers, but if you do, implement short pauses to avoid dripping.

Standard



■	COL3558AF	orange
■	COL3554AF	sky blue
■	COL3551AF	pink
■	COL3553AF	red
■	COL3559AF	violet
■	COL3555AF	green
■	COL3550AF	lemon yellow
■	COL3552AF	egg yellow
■	COL3556AF	chocolate brown
■	COL3557AF	black

Pearl

■	COL3050AF	lemon yellow
■	COL3051AF	pink
■	COL3052AF	egg yellow
■	COL3053AF	bright red
■	COL3054AF	sky blue
■	COL3055AF	bright green
■	COL3056AF	chocolate brown
■	COL3057AF	black
■	COL3058AF	orange
■	COL3059AF	bright violet
■	COL3002AF	gold
■	COL3004AF	silver



Airbrush for chocolate pearl - Airbrush voor chocolade - Airbrush pour le chocolat



These pearled colours are developed for airbrushes to ensure a perfect atomization on the surface of chocolate. Thanks to its new formula, this colourant does not detach from the chocolate surface.

Standard content: 100 gr

Bigger quantity upon request

Use: Atomize using an airbrush on the part to be decorated until the required tonality is achieved.

It is very important shaking the bottle before using the product and carefully clean the airbrush with alcohol after use.



■	COL3800AF	pearl gold
■	COL3801AF	pearl silver
■	COL3802AF	pearl pink
■	COL3803AF	pearl red
■	COL3804AF	pearl yellow
■	COL3805AF	pearl sky blue
■	COL3806AF	pearl green



Airbrush for chocolate - Airbrush voor chocolade - Airbrush pour le chocolat



White airbrush is ideal to put a first layer on your milk or dark chocolate if you want to print with Chocolate Artist.

Standard content: 100 gr



□	COL3870AF	white
---	-----------	-------





Cocoa butter - Cacaoboter - Beurre de cacao

**AZO
Free**

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

Standard content: 150 gr

Bigger quantity upon request

Use: 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.



□	COL5001AF	white
■	COL5002AF	blue
■	COL5003AF	orange
■	COL5004AF	yellow
■	COL5005AF	red
■	COL5006AF	green
■	COL5007AF	pink



Cocoa Butter Velvet - Cacaoboter Velvet - Beurre de cacao Velvet

**AZO
Free**

The cocoa butter velvet colours are now made with cocoa butter and real chocolate only ! (Hydrogenated fats are not anymore used)

Cacao butter spray for colouring most of your pastries. Perfect for the decoration of semi-freddo, ice-creams and mousse, but also chocolate pieces.

Store in a dry and cool place.

Creates a smooth velvet look. This product is tasteless and will add an extra dimension to your decorations, thanks to the velvet effect and delicate nuances.

Standard content 400 ml

Use: Shake well before use. Make sure that your pastry/piece is not too cold. Please take note that a regular and nice colour can only be obtained by covering the pastry/piece with several thin layers. Keep the spray at a distance of about 200 mm. After every use wash the spraying head with hot water.



□	COL2662AF	white
■	COL2651AF	pink
■	COL2654AF	blue
■	COL2655AF	green
■	COL2660AF	red
■	COL2652AF	yellow
■	COL2663AF	milk choc
■	COL2664AF	dark choc
■	COL2665AF	white choc



Special Sprays - Speciale Sprays - Sprays spéciaux



Cool spray

COL4003

Ideal product for the instantaneous cooling of sugar-based products and chocolate. Perfect to facilitate your work for chocolate pieces.
Use: Keep the spray fairly close to your liquid chocolate or sugar for instant solidification. Avoid contact with eyes or fingers.

Standard content: 400 ml

Shiny Spray

COL4002

Ideal product for adding extra shine to your products and preserving them from oxidation.
Ideal for all your chocolate/sugar/marzipan pieces.

Use: Keep the spray at a distance of about 200 mm and make sure your entire piece is covered to avoid cracking the layer.
Note that one layer of spray is enough.

Standard content: 400 ml

Cocoa Spray

COL4001

Ideal product for adding a thin layer of cocoa butter on the surface of all your marzipan figurines. Intended to prevent dehydration.

Use: Keep the spray at distance of about 200 mm and make sure your entire piece is covered to avoid cracking the layer. More layers can be applied if desired, but remember to implement short pauses between spraying to avoid dripping.

Standard content: 400 ml

Marking Pen - Tekenpen - Feutre



These marking pens are made to draw and write with extreme precision on the solid surfaces of chocolates, cakes or confectionary products such as wafer, icing decorations, marzipan, biscuits...



COL4004AF Marking pens assorted (8pcs)



COL4011AF gold and silver

Chocolate polish

Coating agents ready for use to polish products coated with chocolate.



COL4020
Shellac polish
250 ml



COL4021
Arabic gum polish
250 ml

**COL7001**

Crystallised violet flowers 1kg

The crystallised violet flower will help you decorating pastries, whipped cream, chocolates, and marrons glacés. It can also be used as a sugar substitute in a cup of tea.

Serving suggestion: drop a crystallised flower into a glass of champagne. It will gently colour and flavour the drink and after a little while, rise up to the top of your Champagne glass.

**COL7002**

Violet aroma
50 ml

**COL7003**

Violet sugar 1kg

Flavoured and coloured caster sugar is ideal with fromage frais, crème brûlée and pancakes.

Useful tip : frost your cocktail glass with a lemon ring and put the sugar on top to give your glass a frost effect.

**COL7004**

Rose sugar 1 kg





Aromas - Aroma's - Arômes

NEW

Content per bottle: 50 g



100%
natur

COL6001
Basil



100%
natur

COL6002
Lemongrass



100%
natur

COL6003
Sweet mint



100%
natur

COL6004
Ginger



100%
natur

COL6005
Coco



COL6006
Passion fruit



COL6007
Green apple



100%
natur

COL6008
Wild strawberry



100%
natur

COL6009
Lemon skin



100%
natur

COL6010
Sweet orange



COL6011
Black currant



100%
natur

COL6012
Citron



COL6013
Lila



COL6014
Cola



100%
natur

COL6015
Tonka Bean



COL6016
Greek yoghurt



100%
natur

COL6017
Rum



COL6018
Chardonnay white wine



COL6019
Cabernet red wine



100%
natur

COL6020
Eucalyptus



Lange Elzenstraat 123
2018 Antwerpen
Belgium

Tel: +32 (0)3 216 44 27

Tel: +32 (0)3 237 12 11

Fax: +32 (0)3 216 98 33

info@chocolateworld.be
chocolateworld.be



香港及澳門代理商
Agent of HK & Macau

ANEL

APEX NOBLE EQUIPMENT LTD.

雅麗盈設備有限公司

香港荃灣柴灣角街95號華俊工業中心18樓05號室

Flat 5, 18/F, Wah Chun Industrial Centre,

95 Chai Wan Kok Street, Tsuen Wan, New Territories, Hong Kong

Mobile: 852-94505051, 853-62839652, 86-14715675669

Tel: 852-36901333, 36901338, Fax: 852-36901339

Website: www.anel.com.hk



WE DESIGN
YOUR CHOCOLATE

