

Chocolate World

MADE IN BELGIUM
OVER 30 YEARS MANUFACTURING EXPERIENCE
100% VIRGIN POLYCARBONATE
BPA-FREE MOULDS AVAILABLE UPON REQUEST
EXQUISITE POLISHED TOOLING
SANDBLASTED, AND VISUAL STRUCTURAL EFFECTS
HIGH-PRECISION CNC MILLING
LARGEST ASSORTMENT WORLDWIDE, OVER 1500 STANDARD SHAPES
MARKET-ORIENTED COLLECTIONS
TRADITIONAL AND MODERN DESIGNS
ISO CERTIFIED
HUMAN QUALITY CONTROL
HIGH-LEVEL AFTER-TREATMENT PROCEDURE
FULL TRACEABILITY DUE TO CUTTING EDGE LASER TECHNOLOGY
RFID CHIPS
COLOURING BATCH UPON REQUEST
INDUSTRIAL MOULDS SUITABLE FOR ALL KINDS OF PRODUCTION LINES

Chocolate World

“WE DESIGN YOUR CHOCOLATE”

WWW.CHOCOLATEWORLD.BE



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CHOCOLATE WORLD ...

THE TRENDSETTER FOR YOUR CHOCOLATE BUSINESS!

🇧🇪 Belgium is known for its rich culture of culinary specialties, of which chocolate is by far the most recognisable and mouth-watering for most of us.

For more than 30 years, **Chocolate World** has set the standard for our Belgian chocolate traditions. It offers the largest assortment of polycarbonate moulds for artisan chocolate makers, continuously striving for the highest quality.

Thanks especially to the most famous Belgian chocolate makers and craftsmen, Chocolate World took its rightful place as the world's leading supplier and manufacturer of the highest quality moulds, that are shipped around the globe.

We have the world's largest range in stock, with an ever-growing collection of no less than 1500 different designs. A myriad collection of themes, in several

shapes and sizes, are transformed into polycarbonate chocolate moulds. Our widely-varied supply, ranging from very traditional to the more modern designs, guarantees that every chocolatier can find what they are looking for to express their passion for their craft.

However, if you wish to create your own mould, and stand out that little bit extra, we have the perfect solution for you as well. You can rely on Chocolate World's know-how and craftsmanship for the creation of your unique chocolate mould. "**We Design your Chocolate**" is not just our slogan, it's our way of thinking. Our sales team and designers are keen to help you on your way to creating that special mould you had in mind, without losing your personal touch. This new catalogue is created with that in mind, to guide you on your way to becoming the chocolate maker you always aspired to be...

CHOCOLATE WORLD ...

DE TRENDSETTER VOOR UW CHOCOLADEATELIER!

🇧🇪 België staat bekend om zijn rijke cultuur van culinaire specialiteiten, waarvan chocolade veruit het bekendste en lekkerste voorbeeld is voor het grote publiek.

Al meer dan 30 jaar bepaalt **Chocolate World** de norm voor de Belgische tradities op het gebied van chocolade. Het bedrijf levert het grootste assortiment polycarbonaat vormen voor ambachtelijke chocolatiers, waarbij voortdurend naar de hoogste kwaliteit gestreefd wordt.

Chocolate World heeft de erkenning als 's werelds grootste wereldwijde leverancier en producent van hoogwaardige chocoladevormen voornamelijk te danken aan de bekendste chocolatiers van België.

Wij hebben het ruimste assortiment ter wereld op voorraad met een steeds groter wordende verzameling van maar liefst 1500 verschillende ontwerpen. Talloze thema's in verschillende vormen

en afmetingen worden omgetoverd tot polycarbonaat chocoladevormen. Dankzij ons uiteenlopende aanbod, variërend van zeer traditionele tot modernere ontwerpen, kan iedere chocolatier iets van zijn gading vinden, zodat hij zijn passie voor het vak tot uiting kan brengen.

Als u uw eigen vorm wil creëren om net dat tikkeltje meer cachet aan uw ontwerpen te geven, helpen wij u daar ook graag bij. U kunt een beroep doen op de kennis en het vakmanschap van Chocolate World voor het vervaardigen van uw unieke chocoladevorm. "**We Design your Chocolate**" is niet alleen onze slogan, het is onze hele filosofie. Ons verkoopsteam en onze ontwerpers helpen u graag bij het creëren van die ene speciale vorm die u voor ogen heeft waarbij het persoonlijke karakter behouden blijft. Met dit principe in het achterhoofd werd onze nieuwe catalogus samengesteld. Hiermee helpen wij u de chocolatier te worden die u altijd al had willen zijn ...

CHOCOLATE WORLD ...

LE CRÉATEUR DE MODE POUR VOS CHOCOLATS !

■ La Belgique est réputée pour la richesse de ses spécialités culinaires, dont le chocolat est de loin, pour la plupart d'entre nous, le secteur phare le plus alléchant.

Depuis plus de 30 ans, **Chocolate World** a fixé les normes du fameux chocolat belge. L'entreprise offre le plus large assortiment de moules en polycarbonate pour les artisans chocolatiers, œuvrant sans relâche à la meilleure qualité.

Notamment grâce aux artisans chocolatiers belges les plus célèbres, Chocolate World a pris la place qui lui revient de premier fabricant au monde de moules de haute qualité.

Nous disposons, de stock, de la gamme la plus étendue au monde, en constant développement, avec pas moins de 1 500 modèles différents. Une myriade de thèmes, de formes et tailles diverses,

sont transformés en moules de polycarbonate pour chocolats. Nos designs très variés, dont la palette couvre l'éventail du plus traditionnel au plus moderne, assurent que chaque chocolatier trouve de quoi exprimer sa passion artistique.

Si vous souhaitez toutefois créer votre propre moule et vous distinguer davantage encore, nous vous offrons également la solution parfaite. Vous pouvez compter sur le savoir-faire et les qualités artisanales de Chocolate World pour créer votre moule exclusif. « *We Design your Chocolate* » n'est pas qu'un slogan, mais bien notre façon d'agir et de penser. Notre équipe de vente et nos designers vous sont entièrement dévoués pour créer ce moule spécial que vous avez à l'esprit, dans l'absolu respect de votre personnalité. Notre nouveau catalogue est conçu dans cette optique, afin de vous guider à devenir le chocolatier que vous avez toujours rêvé être...

CHOCOLATE WORLD ...

¡ LA EMPRESA PIONERA PARA TU (NEGOCIO DE) CHOCOLATERÍA!

■ Bélgica es conocida por su rica cultura en especialidades culinarias, de las cuales el chocolate belga es con mucha diferencia el manjar más delicioso y reconocible para la mayoría de nosotros. Durante más de 30 años, Chocolate World ha establecido el estándar para nuestras tradiciones chocolateras belgas. Chocolate World ofrece el mayor surtido de moldes de policarbonato para chocolateros artesanos, buscando siempre la máxima calidad.

Gracias a los chocolateros y artesanos belgas más famosos, Chocolate World ocupó el lugar que le corresponde como principal proveedor y fabricante mundial de moldes de la más alta calidad, y cuyos productos son enviados a nivel global.

Disponemos del mayor surtido a nivel mundial, con una colección cada vez mayor de no menos de 1500 diseños diferentes. Una colección infinita de temas, en varios tamaños y formas, son representados en moldes de chocolate de policarbonato. Con nuestra

variada oferta, desde los diseños más tradicionales hasta los más modernos, garantizamos que cada chocolatero pueda encontrar lo que busca para expresar su pasión por esta artesanía.

No obstante, si desea crear su propio molde y destacar un poco más, tenemos también la solución perfecta para usted. Puede usted confiar en la pericia artesanal de Chocolate World para la creación de su molde de chocolate único. "*We Design your Chocolate*" no es solo nuestro lema, sino también nuestra forma de pensar. Nuestro equipo de ventas y diseñadores estarán encantados de acompañarle en el proceso de elaboración del molde especial que tenía usted en mente, pero sin perder su propio toque personal. Nuestro nuevo catálogo ha sido creado teniendo en cuenta ese concepto, para así poder guiarle en su camino para convertirse en el fabricante de chocolate al que siempre ha aspirado a ser...

CW POLYCARBONATE MOULDS

Materials and specifications

- Made in Belgium
- Over 30 years manufacturing experience
- 100% virgin polycarbonate
- BPA-free moulds available upon request
- Exquisite polished tooling
- Sandblasted, and visual structural effects
- High-precision CNC milling
- Largest assortment worldwide, over 1500 standard shapes
- Market-oriented collections
- Traditional and modern designs
- ISO certified
- Human quality control
- High-level after-treatment procedure
- Full traceability due to cutting edge laser technology
- RFID chips
- Colouring batch upon request
- Industrial moulds suitable for all kinds of production lines

Materiaal en kenmerken

- Van Belgische makelij
- Meer dan 30 jaar ervaring als producent
- 100% niet eerder verwerkt polycarbonaat
- BPA-vrije vormen beschikbaar op aanvraag
- Gepolijste matrijzen van topkwaliteit
- Gezandstraalde en visuele structuureffecten
- CNC-freestechneken met hoge nauwkeurigheid
- Grootste assortiment wereldwijd, meer dan 1500 standaardvormen
- Aan de markt aangepaste collecties
- Traditionele en moderne ontwerpen
- ISO-gecertificeerd
- Kwaliteitscontrole uitgevoerd door deskundigen
- Hoogwaardige nabehandelingsprocedure
- Volledige traceerbaarheid dankzij toonaangevende lasertechnologie
- RFID-chips
- Gekleurde batch verkrijgbaar op aanvraag
- Industriële vormen geschikt voor alle productielijnen

Matériaux et spécifications

- Fabriqué en Belgique
- Plus de 30 ans d'expérience
- Polycarbonate vierge à 100 %
- Moules sans bisphénol A disponibles sur demande
- Outillage poli de toute beauté
- Sablé, avec effets visuels structurels
- Fraisage CNC de haute précision
- La plus large gamme au monde, avec plus de 1500 formes standards
- Collections fondées sur le marché
- Designs traditionnels et modernes
- Certifié ISO
- Contrôle de qualité fait main
- Procédure de post-traitement de haut niveau
- Traçabilité totale grâce à la technologie de pointe au laser
- Puces RFID
- Lots de colorants sur demande
- Moules industriels adaptés à toute ligne de production

Materiales y especificaciones

- Elaborado en Bélgica
- Más de 30 años de experiencia en la fabricación de chocolate
- 100% policarbonato virgen
- Moldes sin bisfenol A disponibles bajo pedido
- Excelentes herramientas pulidas
- Chorro de arena y efectos estructurales ópticos
- Fresado CNC de alta precisión
- El surtido más amplio del mundo con más de 1500 formas estándar
- Colecciones orientadas al mercado
- Diseños tradicionales y modernos
- Con certificación ISO
- Control de calidad realizado por personas
- Método de postratamiento de alto nivel
- Seguimiento de trazabilidad completo gracias a la vanguardia en tecnología láser
- Chips de identificación por radiofrecuencia (RFID)
- Lotes de colorante bajo pedido
- Moldes industriales apropiados para todo tipo de líneas de producción

AVAILABLE EXTERNAL MOULD SIZES

Frame moulds - Kadervormen - Moules encadre - Moldes de marco

S1000: 275x135 mm
S2000: 275x175 mm
B SERIES: 275x205 mm
C SERIES: 300x205 mm
D SERIES: 300x225 mm
S5000: 650x350 mm

Other sizes available upon request.

Andere afmetingen op aanvraag verkrijgbaar.

Toutes autres tailles disponibles sur demande.

Todos los demás tamaños disponibles bajo pedido.

Magnetic frame moulds - Magnetische kadervormen - Moules aimantés - Moldes de marco magnético

S1000: 275x135 mm
S2000: 275x175 mm

Other sizes available upon request.

Andere afmetingen op aanvraag verkrijgbaar.

Toutes autres tailles disponibles sur demande.

Todos los demás tamaños disponibles bajo pedido.

Spinning moulds - Zwiervormen - Moules centrifugeurs - Moldes giratorios

360 x 235 mm
450 x 250 mm

Hollow figure moulds (with our without magnets) Clickclack with centres, one-shot and truffle moulds are available upon request.



Production of polycarbonate moulds
ISO 9001:2000





17	Exclusive moulds
26	Chef's Signature Moulds
50	Valentine
56	Easter
57	Figures
61	Eggs
68	Special Eggs: E-Serie
72	Halloween
74	St-Nicholas
77	Christmas & New Year
82	Facet
84	Asian
87	Oriental
89	Pastry around the world
91	Chocolate around the world
92	Belle Epoque
94	Maya Collection
95	Cacao & Chocolate
98	Coffee beans
99	Autumn & Nuts
105	Flowers
109	Vegetables & Fruit
112	Fossils
113	Seafood
118	Animals
126	People & Figures
129	Transport
130	Sports
131	Letters & Numbers
140	Finance
140	Music
141	Games
142	Kids
145	Royals
147	Men & Women
149	Spirits
150	Less is more
152	Modern collection
156	Small is beautiful
158	Designed by
163	World Chocolate Masters
168	Fantasy
179	Enrobed chocolates
183	Caraques: Round
186	Square & rectangular caraques
190	Cups
194	Spheres & Cones
198	Bouchés
199	Blocks
201	Bars
208	Bean to bar
212	Tablets
217	Lollies
219	Magnet moulds
225	HM moulds
227	Industrial moulds
237	Silicone



17	Exclusieve vormen
26	Chef's Signature-vormen
50	Valentijnsdag
56	Pasen
57	Figuren
61	Eieren
68	Speciale eieren: E-Serie
72	Halloween
74	Sinterklaas
77	Kerstmis & Nieuwjaar
82	Facet
84	Aziatisch
87	Orientaals
89	Patisserie over de hele wereld
91	Chocolade de wereld rond
92	Belle Epoque
94	Maya Collectie
95	Cacao & Chocolade
98	Koffiebonen
99	Herfst & Noten
105	Bloemen
109	Groenten & Fruit
112	Fossielen
113	Zeevruchten
118	Dieren
126	Mensen & Figuren
129	Transport
130	Sport
131	Letters & Cijfers
140	Financiën
140	Muziek
141	Games
142	Kinderen
145	Royals
147	Man & Vrouw
149	Sterke dranken
150	Less is more
152	Moderne collectie
156	Klein maar fijn
158	Designed by
163	World Chocolate Masters
168	Fantasie
179	Overtrekspralines
183	Caraques: Rond
186	Vierkante & rechthoekige caraques
190	Cups
194	Bol- & Koonvormigen
198	Bouchées
199	Blokjes
201	Repen
208	Van boon tot reep
212	Tabletten
217	Lolly's
219	Magneetvormen
225	HM-vormen
227	Industriële vormen
237	Silicone



17	Moules exclusifs
26	Moules signés du Chef Pâtissier
50	Saint-Valentin
56	Pâques
57	Personnages
61	Oeufs
68	Oeufs spéciaux : Serie-E
72	Halloween
74	Saint-Nicolas
77	Noël & Nouvel An
82	Facette
84	Asiatique
87	Oriental
89	La pâtisserie dans le monde entier
91	Chocolats dans le monde entier
92	Belle Epoque
94	Collection Maya
95	Cacao & Chocolat
98	Grains de café
99	Automne & Noix
105	Fleurs
109	Légumes & Fruits
112	Fossiles
113	Fruits de mer
118	Animaux
126	Personnes & Personnages
129	Transport
130	Sports
131	Lettres & Chiffres
140	Finances
140	Musique
141	Jeux
142	Enfants
145	Royaux
147	Elle & Lui
149	Alcools
150	Moins donne plus
152	Collection Moderne
156	Small is beautiful
158	Designed by
163	World Chocolate Masters
168	Fantaisie
179	Chocolats enrobés
183	Caraques : Ronds
186	Caraques : carrés et rectangulaires
190	Coupes
194	Sphères & Cônes
198	Bouchées
199	Blocs
201	Barres
208	Bean to bar
212	Tablettes
217	Sucettes
219	Moules magnétiques
225	Moules HM
227	Moules industriels
237	Silicone



17	Exklusive Formen
26	Des Chef's persönliche Note
50	Valentin
56	Ostern
57	Figuren
61	Eier
68	Spezielle Eier: E-Serie
72	Halloween
74	Nikolaus
77	Weihnachten & Neujahr
82	Facetten
84	Asiatisch
87	Orientalisch
89	Pâtisserie aus der ganzen Welt
91	Pralinen rund um die Welt
92	Belle Epoque
94	Maya Kollektion
95	Kakao & Schokolade
98	Kaffeebohnen
99	Herbst & Nüsse
105	Blumen
109	Obst & Gemüse
112	Fossilien
113	Meeresfrüchte
118	Tiere
126	Menschen & Figuren
129	Transport
130	Sport
131	Buchstaben & Zahlen
140	Finanzen
140	Musik
141	Schoko-Games
142	Kinder
145	Royals
147	Für sie und ihn
149	Spirituosen
150	Weniger ist mehr
152	Moderne Kollektion
156	Klein, aber fein
158	Designed by
163	World Chocolate Masters
168	Fantasie
179	Umhüllte Pralinen
183	Caraques (rund)
186	Caraques: quadratisch und rechteckig
190	Cups
194	Kugeln & Kegel
198	Bouchées
199	Blöcke
201	Riegel
208	Von der Bohne bis zum Riegel
212	Tafeln
217	Lollis
219	Magnet Formen
225	HM Formen
227	Industrielle Formen
237	Silikon



17	Moldes exclusivos
26	Moldes firmados por el Chef
50	San Valentín
56	Semana santa: Pascua
57	Figuras
61	Huevos
68	Huevos especiales: Serie E
72	Halloween
74	San Nicolás
77	Navidad y Año Nuevo
82	Facetas
84	Asiático
87	Oriental
89	Pastelería de todo el mundo
91	Chocolates de todo el mundo
92	Belle Epoque
94	Colección mayas
95	Cacao y Chocolate
98	Granos de café
99	Otoño y Nueces
105	Flores
109	Verduras y Frutas
112	Fósiles
113	Mariscos
118	Animales
126	Personas y Figuras
129	Transporte
130	Deportes
131	Letras y Números
140	Finanzas
140	Música
141	Juegos
142	Niños
145	Realeza
147	Hombres & Mujeres
149	Espíritus
150	Menos es más
152	Colección moderna
156	Lo pequeño es hermoso
158	Designed by
163	World Chocolate Masters
168	Fantasía
179	Bombones bañados
183	Napolitanas de chocolate: redondas
186	Napolitanas de chocolate: cuadradas y rectangulares
190	Copas
194	Esferas y Conos
198	Bombón relleno
199	Bloques
201	Barras de chocolate
208	Bean to bar (del grano a la barra)
212	Tabletas
217	Piruletas
219	Moldes magnéticos
225	Moldes HM
227	Moldes industriales
237	Silicona



17	Stampi esclusivi
26	Stampi firmati dagli chef
50	San Valentino
56	Pasqua
57	Figure
61	Uova
68	Uova speciali: Serie E
72	Halloween
74	S. Nicholas
77	Natale & Capodanno
82	Sfaccettato
84	Asiatico
87	Orientale
89	Pasticceria intorno al mondo
91	Praline intorno al mondo
92	Belle Epoque
94	Collezione Maya
95	Cacao & Cioccolato
98	Chicchi di caffè
99	Autunno & Frutta secca
105	Fiori
109	Frutta & Verdura
112	Fossili
113	Frutti di mare
118	Animali
126	Personaggi & Figure
129	Trasporti
130	Sport
131	Lettere & Numeri
140	Valute
140	Musica
141	Giochi
142	Bimbi
145	Reali
147	Lei & Lui
149	Spiriti
150	Meno è meglio
152	Collezione moderna
156	Piccolo è bello
158	Designed by
163	Maestri cioccolatieri del mondo
168	Fantasia
179	Cioccolatini ricoperti
183	Caraque: Dischi
186	Caraque quadrati e rettangolari
190	Coppette
194	Sfere & Coni
198	Bouchée
199	Blocchi
201	Barrette
208	Dalla fava alla barretta
212	Tavolette
217	Lecca-lecca
219	Stampi magnetici
225	Stampi HM
227	Stampi industriali
237	Silicone



17	Exclusive moulds
26	Chef's Signature Moulds
50	Valentine
56	Easter
57	Figures
61	Eggs
68	Special Eggs: E-Serie
72	Halloween
74	St-Nicholas
77	Christmas & New Year
82	Facet
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140	Finance
140	Music
141	Games
142	Kids
145	Royals
147	Men & Women
149	Spirits
150	Less is more
152	Modern collection
156	Small is beautiful
158	Designed by
163	World Chocolate Masters
168	Fantasy
179	Enrobed chocolates
183	Caraques: Round
186	Square & rectangular caraques
190	Cups
194	Spheres & Cones
198	Bouchés
199	Blocks
201	Bars
208	Bean to bar
212	Tablets
217	Lollies
219	Magnet moulds
225	HM moulds
227	Industrial moulds
237	Silicone



17	Moldes exclusivos
26	Moldes assinados pelo Chef
50	Dia dos namorados
56	Páscoa
57	Figuras
61	Ovos
68	Ovos especiais: Serie E
72	Halloween
74	São Nicolau
77	Natal e Ano Novo
82	Faceta
84	Asiático
87	Oriental
89	Pastelaria pelo mundo
91	Chocolates de todo o mundo
92	Belle Époque
94	Coleção Maya
95	Cacau e Chocolate
98	Grãos de café
99	Outono e Castanhas
105	Flores
109	Verduras & Frutas
112	Fósseis
113	Frutos do mar
118	Animais
126	Pessoas e Figuras
129	Transporte
130	Esportes
131	Letras e figuras
140	Finanças
140	Música
141	Jogos
142	Infantis
145	Realeza
147	Homens & Mulheres
149	Bebidas alcoólicas
150	Menos é mais
152	Coleção moderna
156	O pequeno é lindo
158	Designed by
163	Mestres mundiais do chocolate
168	Fantasia
179	Chocolates com cobertura
183	Biscoitos: redondos
186	Biscoitos quadrados e retangulares
190	Forminhas
194	Esferas e Cones
198	Bouchés
199	Blocos
201	Barras
208	Do grão à barra
212	Tabletes
217	Pirulitos
219	Moldes magnetizados
225	Moldes de MP
227	Moldes industriais
237	Silicone



17	Эксклюзивные формы
26	Формы с подписью шефа
50	День Святого Валентина
56	Пасха
57	Фигурки
61	Яйца
68	Специальные яйца: E-Серия
72	Хеллоуин
74	Святой Николай и Хеллоуин
77	Рождество и Новый Год
82	Грани
84	Азиатские
87	Восточные
89	Конфеты по всему миру
91	Шоколад по всему миру
92	Прекрасная эпоха
94	Коллекция Майя
95	Какао и шоколад
98	Кофейные зерна
99	Осень и орехи
105	Цветы
109	Овощи и фрукты
112	Ископаемые
113	Дары моря
118	Животные
126	Люди и фигурки
129	Транспорт
130	Спорт
131	Буквы и цифры
140	Финансы
140	Музыка
141	Игры
142	Дети
145	Королевские особы
147	Он и она
149	Спиртные напитки
150	Лучше меньше, да лучше
152	Современная коллекция
156	Малое прекрасно
158	Designed by
163	Всемирный конкурс шоколадного мастерства
168	Фантазия
179	Глазированные конфеты
183	Тонкий шоколад: Кругляшки
186	Квадраты и прямоугольники
190	Корзинки
194	Шарики и конусы
198	Шоколадные конфеты
199	Квадраты и прямоугольники
201	Батончики
208	Плитки с орешками
212	Плитки
217	Леденцы
219	Магнитные формы
225	Формы HM
227	Промышленные формы
237	Силиконовые формы



17	限定モールド
26	シェフズ・シグネチャーモールド
50	バレンタイン
56	イースター
57	人物
61	タマゴ
68	スペシャル タマゴ : E-Serie
72	ハロウィン
74	シンタクラス
77	クリスマス&ニューイヤー
82	ファセット
84	アジア
87	オリエンタル
89	世界各国のペストリー
91	世界各国のチョコレート
92	ベルエポック
94	マヤ・コレクション
95	カカオ&チョコレート
98	コーヒー豆
99	オータム&ナッツ
105	花
109	野菜&フルーツ
112	化石模様
113	魚介
118	動物
126	人物&人型
129	乗り物
130	スポーツ
131	文字&フィギュア
140	貨幣
140	音楽
141	ゲーム
142	子ども
145	ロイヤル
147	女性&男性
149	蒸留酒
150	より少ないことは、より豊かなこと
152	モダン・コレクション
156	小なるものは美しい
158	Designed by
163	ワールド チョコレート マスターズ
168	ファンタジー
179	エンローバーチョコレート
183	ミニチョコ: 円形
186	正方形&長方形
190	カップ
194	球&円すい
198	Bouchés
199	ブロック
201	棒状
208	豆からチョコバーまで
212	タブレット
217	棒付き
219	マグネットモールド
225	HM モールド
227	工業用モールド
237	シリコン



17	量身订制模具
26	巧克力大师签名模具
50	情人节
56	复活节
57	人物, 动物, 装饰
61	蛋
68	特殊规格复活节蛋
72	万圣节
74	圣尼古拉斯
77	圣诞节和新年
82	小平面
84	亚洲
87	东方
89	世界糕点
91	异域风情
92	美好时代
94	马雅系列
95	可可和巧克力
98	咖啡豆
99	秋天和坚果
105	花朵
109	植物和水果
112	化石
113	海鲜
118	动物
126	人物造型
129	交通工具
130	运动
131	字母造型
140	金融
140	音乐
141	游戏
142	小孩
145	皇室
147	给他和她
149	酒类
150	简约美
152	现代系列
156	小的更美
158	Designed by
163	世界巧克力大师赛
168	梦幻
179	夹心巧克力
183	薄脆系列: 圆形
186	正方形和长方形薄脆片
190	杯状
194	球体和锥体
198	长圆块
199	块状
201	长方条
208	从原料到成品
212	片状
217	棒棒糖
219	磁铁模具
225	中空造型模具
227	工业模具
237	硅胶甜点



17	صاخ ةزيم تم بالواق
26	في شال عي قوتب بالواق
50	ني اتانالاف
56	ح صفل دي ع
57	لاكشأ
61	ضي ب
68	E ةلسلس :صاخ ضي ب
72	ني وولاهل
74	سالوكين تناس
77	ةيدالي ملة ةنسل سار و سام سيركلا
82	ح وطلال ةددعت م
84	يوي سأ
87	يقرش
89	ملال ءاحنأ عيم ج ي ف تايولح
91	ملال لوح ةتالوكوش
92	كوب ي ل ي ب
94	ايام ةعومج م
95	ةتالوكوش و واكك
98	ةوهقلال بوبج
99	تارسكمال و فيرخل
105	روهزل
109	ةهافل و تاورضل
112	تايروفحأل
113	رجبال هكاوف
118	تانايويح
126	لاكشأال صاخشأال
129	لقنل
130	تاضايرل
131	لاكشأال و فورحل
140	ةتالوكوشال تالمع
140	يقي سومال
141	باعل
142	لافطأل
145	ةيكل م روص
147	وه و يه
149	ةيجورل تابورشمال
150	ةغلابل مدع و ةطاسبال
152	ةثيدجل ةعومج م
156	ةليمجل ةريغصل ماججأل
158	Designed by
163	ملال ي ف ةتالوكوشال عانص لضافأ
168	عادل و لايخ
179	هاطم ةتالوكوش
183	ةريدتسم :كاراك
186	ةليطتسم و ةعبرم كارك
190	سباك
194	ةتالوكوشال نم عامقأ و تارك
198	هيشوب
199	تابعكم
201	ةتالوكوشال بالواق
208	بالق يلى بوبج نم
212	صارقأ
217	تاضاصم
219	سيطانغمب ةدوزم بالواق
225	م اشتا بالواق
227	ةيغانص بالواق
237	نوكي ليسي



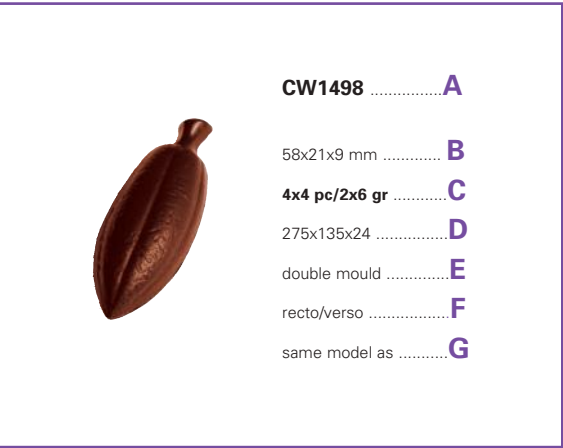
LEGEND & SPECIFICATIONS

 The weight is based on a moulding with solid milk chocolate and may depend on your chocolate, filling and way of moulding. Bean to bar may show fluctuation.

 Het gewicht is bepaald op basis van volle melkchocolade en kan verschillen naargelang de chocoladesoort, de vulling en de mouleertechniek. "Bean to bar" kan variaties opleveren.

 Le poids est défini sur base d'un chocolat au lait entier et peut varier selon le type de chocolat, la garniture utilisée pour le fourrer et la technique de moulage. "Bean to bar" peut donner des variations.

 El peso queda determinado a base de chocolate con leche entera y puede ser distinto según el tipo de chocolate, relleno y técnica de moldeo. "Bean to bar" puede dar variaciones.



A Reference
Referentie
Référence
Referencia

B Dimensions of single article: Length x Width x Height
Afmetingen model: Lengte x Breedte x Hoogte
Dimensions du modèle: Longueur x Largeur x Hauteur
Tamaño de 1 pieza: Largo x Ancho x Alto

C Number of pieces/Weight per piece
Aantal stuks/Gewicht per stuk
Nombre de pièces/Poids par pièce
Número de piezas/Peso por pieza

D Size of frame-mould
Grootte van de kadervorm
Taille de la forme cadre
Tamaño del molde cuadrado

E Model consisting of 2 pieces (identical)
Model bestaande uit 2 delen (identiek) - 2 te bestellen
Modèle de 2 pièces (identiques)
Modelo de 2 piezas (idénticos)

F Model consisting of 2 pieces (different)
Model bestaande uit 2 delen (verschillend)
Modèle de 2 pièces (non identiques)
Modelo de 2 piezas (no idénticos)

G Same model as in another range
Hetzelfde model als in een andere reeks
Le même modèle que dans une autre série
El mismo modelo que en otra serie

E-F You must order 2 moulds to create the double model
U moet 2 vormen bestellen om het dubbel model te bekomen
Il faut en commander 2 moules pour avoir le modèle double
Hay que pedir 2 moldes para tener el modelo doble



① REFERENCE NUMBER
② BRAND AND ORIGIN
③ DATA MATRIX CODE: YOUR GUARANTEE OF TRACEABILITY

LASER

 A bar code is printed on each and every mould, indicating the reference number, the brand and origin, and a data matrix code, our guarantee of traceability.

 Elke vorm krijgt een barcode met het referentienummer, het merk en de herkomst in een Data Matrixcode, die het mogelijk maakt onze producten te traceren.

 Un code-barres est imprimé sur chaque moule, reprenant le numéro de référence, la marque et l'origine ainsi qu'un code Datamatrix, garantissant notre traçabilité.

 En todos y cada uno de los moldes se imprime un código de barras que indica el número de referencia, la marca y el origen, y un código de la matriz de datos, que es nuestra garantía de seguimiento de trazabilidad.

CLAMPS AND PINS FOR DOUBLE MOULDS



KLEM24:
height mould 24 mm
Made from polycarbonate



KLEM26: height mould 26 mm
KLEM28: height mould 28 mm
KLEM30: height mould 30 mm
KLEM32: height mould 32 mm
Made from metal



St. steel centre screw
to centralize moulds:

KLEMWAN: for all the moulds

PROFESSIONAL PACKAGING FOR MOULDS



PACKCW1000

Packaging SERIE 1000 MOULD
Size box 275x136x30mm
Max. height of the mould 30 mm
150 pcs/box



PACKCW2000

Packaging SERIE 2000 MOULD
Size box 275x176x30mm
Max. height of the mould 30 mm
150 pcs/box



EXCLUSIVE FRAME MOULDS



EXCLUSIVE FRAME MOULD

 You want to make an instant impact on the market with chocolates of your own design?

Our in-house specialist team of engineers and consultants is happy to help you along the way. With over 30 years of experience in designing and producing moulds and shapes, Chocolate World is recognised as setting the standard in this sector.

Thanks to the most sophisticated techniques and software, we can execute your ideas with high precision, without losing sight of your wishes. It will always be you, the customer, who decides on the size, colour and reference of your personal mould. Flexibility is one of our major selling points. We look at each project with one goal in mind: deliver a final product of the highest quality, customised completely by our client.

We will keep you up to date at every step along the way in order to achieve the final result you had in mind.

EXCLUSIEVE KADERVORMEN

 Wilt u de markt rechtstreeks betreden met zelfontworpen chocolade?

Ons eigen gespecialiseerde team met ingenieurs en consultants staat paraat om u hierbij te helpen. Met meer dan 30 jaar ervaring in het ontwerpen en produceren van vormen en figuren, wordt Chocolate World beschouwd als dé toonaangevende speler binnen de sector.

Met behulp van de meest geavanceerde technieken en software, voeren we uw ideeën zo nauwkeurig mogelijk uit, zonder daarbij uw behoeften uit het oog te verliezen. U zal als klant altijd de eindbeslissing nemen over de afmetingen, kleur en referentie van uw gepersonaliseerde vorm. Flexibiliteit is één van onze belangrijkste verkoopstoeven. We hebben bij elk project maar één doel voor ogen: een volledig door onze klant gepersonaliseerd eindproduct van topkwaliteit afleveren.

We houden u tijdens het proces van elke stap op de hoogte om zo tot het uiteindelijke resultaat te komen dat u voor ogen had.

MOULES ENCADRE EXCLUSIFS

 Souhaitez-vous surprendre instantanément le marché avec des chocolats de votre propre création ?

Nos ingénieurs et consultants internes seront heureux de vous assister tout au long du processus. Avec plus de 30 ans d'expérience en conception et production de moules et de formes, Chocolate World est reconnue pour être la référence du secteur.

Grâce aux techniques et logiciels les plus sophistiqués, nous pouvons donner vie à vos idées avec grande précision, sans perdre de vue vos desideratas. Les décisions portant sur la taille, la couleur et la référence de votre moule personnel resteront toujours votre prérogative. La flexibilité est l'un de nos principaux arguments de vente. Nous examinons chaque projet avec un seul objectif à l'esprit : fournir un produit final de la plus haute qualité, entièrement personnalisé par notre client.

Nous vous tiendrons au courant à chaque étape du développement, afin que le résultat final corresponde parfaitement à ce que vous imaginiez.

MOLDES DE MARCOS EXCLUSIVOS

 ¿Quieres llegar pisando fuerte en el mercado con chocolates de diseño propio?

Nuestro equipo interno de ingenieros y consultores especialistas estará encantado de ayudarle durante todo el proceso. Con más de 30 años de experiencia en el diseño y la producción de moldes y formas, Chocolate World es reconocida como la empresa referente en el sector.

Gracias a las técnicas más sofisticadas y software, podemos realizar sus ideas con gran precisión, sin perder de vista sus deseos. Como cliente, será siempre usted quien decida sobre el tamaño, el color y la referencia de su molde personal. Ser una empresa flexible es uno de nuestros mayores argumentos de venta. Abordamos cada proyecto con un objetivo en mente: entregar un producto final de la más alta calidad, enteramente personalizado por nuestro cliente.

Le informaremos de cada paso del proceso para lograr el resultado final que tenía proyectado.

3 WAYS TO MAKE YOUR EXCLUSIVE PROFESSIONAL POLYCARBONATE FRAME MOULDS

1. FULL-EXCLUSIVE CONCEPT

We simply design your chocolate, your idea, your dream. Any conical shape or size is possible upon request. This is the perfect solution for both artisan and industrial producers, who know the design they want, and how they want it. This is the most professional exclusive polycarbonate mould service you will find in the market these days.

The options are endless, we work together with you to create that perfect mould you have always wanted. With a minimum order quantity of 50 pieces, this is an ideal way to promote your own design. For more information on available sizes, please check p.8.



2. SEMI-EXCLUSIVE CONCEPT

If you want to personalise an existing mould with your logo or brand name, this is the perfect cost-effective solution for the same minimum order quantity of 50 pieces. Choose from the selected range of moulds we think are best suited for this purpose, and we can work from there. For more information on available sizes, please check p. 22, 23.

3. LIMITED EXCLUSIVE CONCEPT

If you are rather looking for a smaller number of moulds to kick-start your production, we would suggest our click-and-play frame system. This option allows you to make 10 customised polycarbonate moulds, which considerably reduces the cost of the project. This solution is limited to praline moulds, caragues, small bars and tablets with sides measuring no more than 50 mm. This concept provides you with 6 cavities per frame.

OPTIONS

→ SANDBLASTED VERSUS POLISHED EFFECTS

These different effects are just a matter of preference. Some chocolates will look lovely with a polished finish, while others are better suited to a more sandblasted finish. It is up to you to choose which one you prefer. These visual effects can be applied to any kind of tooling.

→ CENTRE SYSTEMS (FOR FULL EN SEMI EXCLUSIVE CONCEPT)

At Chocolate World we offer our customers the option of centring pins, to ensure faultlessly- balanced double moulds.

3 MOGELIJKHEDEN OM UW EXCLUSIEVE, PROFESSIONELE POLYCARBONAAT KADERVORMEN TE MAKEN

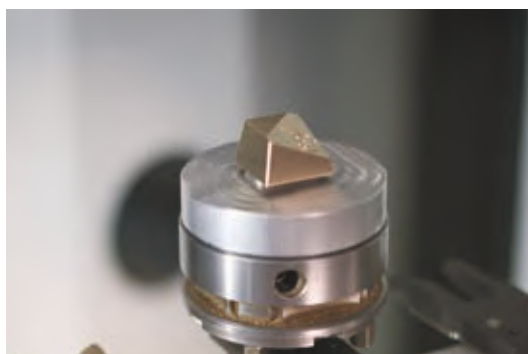
1. VOLLEDIG EXCLUSIEF CONCEPT

Wij ontwerpen eenvoudigweg uw chocolade, uw idee, uw droom. Conische vormen zijn in verschillende afmetingen op aanvraag verkrijgbaar. Dit is de perfecte oplossing voor zowel ambachtelijke als industriële producenten die precies weten welk ontwerp ze willen. Dit is het meest professionele, exclusieve aanbod voor polycarbonaat vormen dat u vandaag de dag op de markt kan vinden.

De mogelijkheden zijn legio. Wij bundelen samen met u onze krachten om die ene perfecte vorm te ontwerpen waarvan u altijd al had gedroomd. Dit is de ideale manier om uw eigen ontwerp te promoten. De minimale afname hiervoor bedraagt 50 stuks. Voor meer informatie over de beschikbare afmetingen, zie p. 8.

2. SEMI-EXCLUSIEF CONCEPT

Wilt u een bestaande vorm met uw logo of merknaam personaliseren, dan is dit de perfecte kosteneffectieve oplossing tegen diezelfde minimale afname van 50 stuks. Kies uit de door ons zorgvuldig geselecteerde vormen waarop we ons kunnen baseren voor de verdere uitwerking. Voor meer informatie over de beschikbare afmetingen, zie p. 22, 23.



3. BEPERKT EXCLUSIEF CONCEPT

Indien u eerder op zoek bent naar een kleiner aantal vormen om met uw productie van start te gaan, raden wij u ons click-and-play kader-systeem aan. Met deze optie kan u 10 gepersonaliseerde polycarbonaat vormen maken, wat de kosten van het project aanzienlijk vermindert. Deze optie beperkt zich tot pralinevormen, caraques, kleine repen en tabletten waarvan de afmeting van de langste zijde niet meer dan 50 mm bedraagt. Bij dit concept beschikt u over 6 caviteiten per kader.

OPTIES

→ ZANDSTRAAL- VERSUS POLIJSTEFFECTEN

Deze verschillende effecten zijn een kwestie van voorkeur. Sommige chocoladeproducten zien er mooi uit met een gladde afwerking, terwijl andere er beter uitzien met een gezandstraalde afwerking. De keuze is volledig aan u. Deze visuele effecten kunnen worden toegepast op elk type vorm.

→ CENTREERSYSTEMEN

Bij Chocolate World bieden wij onze klanten centreerpinnen aan om ervoor te zorgen dat dubbele vormen perfect uitgelijnd zijn.

3 FAÇONS DE PRODUIRE VOS MOULES ENCADRE PROFESSIONNELS EXCLUSIFS EN POLYCARBONATE

1. CONCEPT TOTALEMENT EXCLUSIF

Nous élaborons simplement votre chocolat, votre idée, votre rêve. Toute forme ou taille conique est possible sur demande. C'est la solution parfaite pour les artisans comme pour les industriels qui savent ce qu'ils veulent et comment ils le veulent. C'est aujourd'hui le service de production de moules exclusifs en polycarbonate le plus professionnel qui soit disponible sur le marché.

Les options sont infinies ; nous collaborons avec vous pour créer ce moule parfait que vous avez toujours voulu. Avec une quantité minimum de 50 pièces en commande, c'est le moyen idéal pour promouvoir votre propre design. Pour plus d'informations sur les tailles disponibles, veuillez consulter la p. 8.

2. CONCEPT SEMI-EXCLUSIF

Si vous souhaitez personnaliser un moule existant avec votre logo ou votre marque, c'est la solution parfaite et économique pour la même quantité minimum de 50 pièces en commande. Choisissez parmi la gamme sélectionnée de moules que nous pensons être la mieux adaptée à cette fin et ce sera notre point de départ. Pour plus d'informations sur les tailles disponibles, veuillez consulter la p. 22, 23.

3. CONCEPT D'EXCLUSIVITÉ LIMITÉE

Si, par contre, vous souhaitez un plus petit nombre de moules pour amorcer rapidement votre production, nous vous suggérons notre système de cadre « click-and-play ». Cette option vous permet d'obtenir 10 moules personnalisés en polycarbonate, réduisant ainsi considérablement le coût du projet. Cette solution est limitée aux moules pour pralines, caraques, petites barres et tablettes de maximum 50 mm de côté. Ce concept offre 6 cavités par cadre.



OPTIONS

→ EFFETS SABLÉS OU POLIS

Ces effets variés ne sont qu'une question de préférence. Certains chocolats seront beaux avec une finition polie, d'autres seront mieux adaptés à une finition moins brillante. À vous de choisir celle que vous préférez. Ces effets visuels peuvent être appliqués à n'importe quel type d'outillage.

→ SYSTÈMES DE CENTRAGE

Chez Chocolate World, nous offrons à nos clients l'option de goupilles de centrage afin de garantir que les demi-cavités soient parfaitement alignées.



3 MANERAS DE REALIZAR SUS EXCLUSIVOS MOLDES DE MARCOS PROFESIONALES DE POLICARBONATO

1. CONCEPTO EXCLUSIVO

Nosotros simplemente diseñamos su chocolate, su idea y su sueño. Cualquier figura o tamaño en forma de cono es posible bajo pedido. Esta es la solución perfecta tanto para productores artesanales como industriales, que conocen el diseño que quieren y cómo lo quieren. Este es el servicio exclusivo de moldes de policarbonato más profesional que encontrará en el mercado en la actualidad.

Las opciones son infinitas y trabajamos junto con usted para crear ese molde perfecto que usted siempre ha deseado. Con un pedido mínimo de 50 piezas, esta es la forma ideal de promocionar sus propios diseños. Para obtener más información sobre los tamaños disponibles, consulte la página 8.

2. MODELO SEMIEXCLUSIVO:

Si desea personalizar un molde existente con su logotipo o marca, esta es la solución económica perfecta para la misma cantidad mínima de pedido de 50 piezas. Elija el molde de la gama de productos seleccionados de los que opinamos que son los más apropiados para esta finalidad, y podemos empezar a trabajar a partir de ahí. Para obtener más información sobre los tamaños disponibles, consulte la página 22, 23.

3. MODELO EXCLUSIVO LIMITADO:

Si lo que busca es una pequeña cantidad de moldes para poner en marcha su producción, le recomendamos nuestro sistema clic de marcos para chocolate. Esta opción le permitirá realizar 10 moldes de policarbonato personalizados, lo que reducirá considerablemente los costes del proyecto. Esta opción se limita a los moldes para bombones, el caraque, y a las pequeñas barras y tabletas de chocolate con bordes de no más de 50 mm. Este modelo le ofrece 6 cavidades por marco.

OPTIONS

→ CHORRO DE ARENA O EFECTOS DE PULIDO

Utilizar uno de ambos efectos es solo una cuestión de gustos. Algunos chocolates se verán preciosos con un acabado pulido, mientras que otros tendrán mejor aspecto con un acabado de chorro de arena. Usted elegirá el que prefiera. Estos efectos visuales pueden aplicarse a cualquier tipo de utillaje.



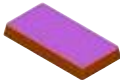
→ SISTEMAS DE CENTRADO

En Chocolate World ofrecemos a nuestros clientes la opción de centrar pernos, para asegurar moldes dobles perfectamente equilibrados.

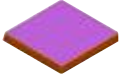
SEMI EXCLUSIVE CONCEPT



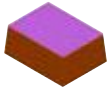
CWEX01
49x24x5 mm
2x8 pc/7 gr
275x135x24



CWEX02
33x33x3 mm
3x7 pc/5 gr
275x135x24



CWEX03
31x24x13 mm
3x8 pc/10 gr
275x135x24



CWEX04
24x24x14,50 mm
3x8 pc/8 gr
275x135x24



CWEX05
26x26x16 mm
3x8 pc/10 gr
275x135x24 mm



CWEX06
29x29x15/12 mm
3x7 pc/8,50 gr
275x135x24



CWEX07
Ø30 mm
3x8 pc/2x9 gr
275x135x24
double mould



CWEX08
30x36x19 mm
3x7 pc/14 gr
275x135x24



CWEX12
28x28x20 mm
3x7 pc/12 gr
275x135x30



CWEX15
27x27x12 mm
3x8 pc/9 gr circa
275x135x24



CWEX16
Ø28x13 mm
3x8 pc/9 gr circa
275x135x24



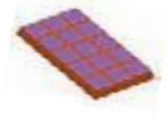
CWEX17
34x25x12 mm
3x8 pc/9 gr circa
275x135x24





CWEX09

130x79x9 mm
1x3 pc/105 gr
 275x135x24



CWEX10

113x28x13 mm
1x7 pc/44 gr
 275x135x24



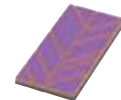
CWEX11*

156x77x8 mm
1x3 pc/80 gr
 275x175x24



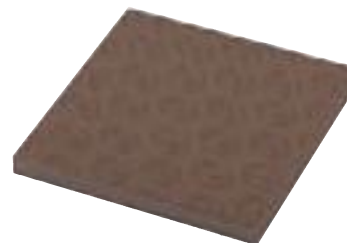
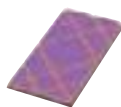
CWEX13*

150x75x7/9 mm
1x3 pc/80 à 100 gr
 275x175x26



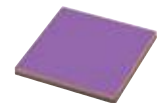
CWEX14*

150x78x8 mm
1x3 pc/102 gr
 275x175x24



CWEX18

100x100x8,5 mm
1x2 pc/100 gr
 275x135x24



* 2000 Serie moulds

EXCLUSIVE SPINNING MOULDS



 Hollow figures are mostly seen during the Easter or Christmas periods. For an exact preliminary calculation, and the assurance that every hollow figure has the same weight, a spinning mould is the most suitable solution. For more information on available sizes, please check p. 8. The spinning machines can be purchased through our machinery division.

 Les figures creuses se rencontrent principalement aux périodes de Pâques ou de Noël. Pour un calcul préliminaire exact et l'assurance d'un poids identique pour chaque figure creuse, un moule centrifugeur est la solution la plus appropriée. Pour plus d'informations sur les tailles disponibles, veuillez consulter la p. 8. Les machines centrifuges peuvent s'acquérir auprès de notre division de machines.

 Holle figuren zijn vooral populair met Pasen of tijdens de kerstperiode. Voor een exacte voorberekening en om ervoor te zorgen dat elke holle figuur even zwaar is, is een holgoedvorm de meest geschikte oplossing. Voor meer informatie over de beschikbare afmetingen, zie p. 8. De zwiermolens kunnen worden aangekocht via onze machineafdeling.

 Las figuras huecas suelen verse principalmente en Semana Santa o Navidad. Para realizar un cálculo preliminar exacto y asegurarse de que cada figura hueca tiene el mismo peso, la mejor solución es utilizar un molde giratorio. Para obtener más información sobre los tamaños disponibles, consulte la página 8. Las máquinas giratorias pueden adquirirse a través de nuestra División de Maquinaria.

EXCLUSIVE HM MOULDS



 HM moulds, also known as hollow figure hand moulds, are designed to create chocolate figurines. These kinds of moulds are double, available with or without magnets, and have an open base.

 Les moules HM, également connus sous le nom de moules creux artisanaux, sont conçus pour créer des figurines en chocolat. Ces moules sont doubles, disponibles avec ou sans aimants et leur base est ouverte.

 Holgoedvormen zijn ontworpen voor het vervaardigen van chocola-defiguren. Deze vormen zijn tweedelig, verkrijgbaar met of zonder magneten, en hebben een open onderkant.

 Los moldes HM, también conocidos como moldes manuales de figura hueca, han sido diseñados para crear figuras de chocolate. Este tipo de moldes son dobles, disponibles con o sin imanes, y tienen una base abierta.

EXCLUSIVE MAGNETIC MOULDS

 Printing on chocolate has already proved to be a popular solution to liven up your selection of pralines. Chocolate World has a large selection of standard transfer sheets, but we will gladly assist you in the creation of your own personalised magnetic mould. And of course, we offer you the option to create your own personalised transfer sheets.

 L'impression sur chocolat s'est déjà avérée être une solution prisée pour raviver votre sélection de pralines. Chocolate World dispose d'un grand choix de feuilles de transfert standard, mais nous serons heureux de vous aider pour la création de votre propre moule magnétique personnalisé. Et bien sûr, nous vous offrons la possibilité de créer vos propres feuilles de transfert personnalisées.

 Chocolade bedrukken is een populaire manier geworden om uw pralines op te vrolijken. Chocolate World heeft een uitgebreid scala aan standaardtransfers, maar ook bij het creëren van uw eigen, gepersonaliseerde magnetische vorm helpen wij u graag. Bovendien bieden wij u uiteraard ook de mogelijkheid om uw eigen gepersonaliseerde transfers te maken.

 Las impresiones en chocolate han demostrado ser una solución muy utilizada para darle un toque especial a su surtido de bombones. Chocolate World tiene una gran variedad de hojas de transferencia estándar, pero estaremos encantados de ayudarlo a crear su propio molde magnético personalizado. Y, por supuesto, le ofrecemos la opción de crear sus propias hojas de transferencia personalizadas.

CHEF'S SIGNATURE MOULDS



SIGNATURE MOULDS – THE CHEF'S VOICE

Chocolate World is proud to present some of its ambassadors to you. These chefs have an extraordinary passion for chocolate, and their urge to innovate as well as their professional dedication strokes with the profile that Chocolate World aspires to.

SIGNATURE MOULDS – THE CHEF'S VOICE

Chocolate World is trots u enkele van zijn ambassadeurs te kunnen voorstellen. Deze chefs hebben een buitengewone passie voor chocolade en stoken met hun vernieuwingsdrang en beroepsernst perfect bij het profiel dat Chocolate World nastreeft.

MOULES SIGNÉS – THE CHEF'S VOICE

Chocolate World est fier de vous présenter certains de ses ambassadeurs. Ces chefs ont une passion extraordinaire pour le chocolat et leur désir d'innover ainsi que leur sérieux va de pair avec le profil que Chocolate World aspire.

MOLDES FIRMADOS – THE CHEF'S VOICE

Chocolate World se enorgullece de presentar algunos de sus embajadores a usted. Estos chefs tienen una extraordinaria pasión por el chocolate y sus ganas de innovar junto a la seriedad de su trabajo, corresponde al perfil que Chocolate World aspira.



RYAN STEVENSON

After finishing his studies, Australian pastry chef Ryan Stevenson travelled the world to gain experience. He started off at Priestely's Gourmet Delights in Brisbane, Australia before moving on to London, where he worked at the Royal Horseguards Hotel and then at the Lanesborough Hotel. On his return to Belgium in 2005, he worked as a chocolatier at 'Planète Chocolat' in Brussels, before going on to become pâtissier at the world famous 'Comme Chez Soi'. He is now pâtissier at 'Le Saint Aulaye' in Ixelles.



CW1659

37x21x17 mm
4x6 pc/10 gr
 275x135x24

CARAMEL AU FRUIT DE LA PASSION ET THYM FRAIS

80 gr Sugar
 50 gr Cream
 4 gr Fresh Thyme
 30 gr Glucose
 40 gr Passion fruit puree
 15 gr Mango puree
 75 gr Arriba milk chocolate

Infuse the cream with the thyme and glucose for 30 min.
 Make a blond caramel with the sugar, add cream, then puree and then finish with the chocolate.





ANDREY DUBOVIK

Andrey Dubovik, 35 years of age, born in Minsk, Belarus, started baking at home for fun in 2015. First éclairs and cakes, and while decorating them he learned to work with chocolate, and a whole new world opened for him. It wasn't long before Andrey realised that he wanted to focus on working with this unique and versatile product. He read everything on the subject that he could lay his hands on and taught himself a number of techniques by watching films he found on Internet.

Thanks to his enthusiasm and dedication, he soon began to make his mark in the world of chocolate and in 2016, he bought his first polycarbonate mould. He's hugely passionate about his pralines, has an eye for detail and a natural flair for colour, all of which results in beautifully-produced creations. Although he has only just started on his career as chocolatier, he is already looking forward to the rest of the adventure.



CW1921

36,50x27,50x16,50 mm

3x7 pc/10,50 gr

275x135x24

Heat up the Yuzu puree and mix with the dextrose, use a whisk until the dextrose is completely melted.

Dissolve the chocolate and cocoa butter, and at a temperature of about 40°C we mix the chocolate with the cream, before adding the puree.

Add the butter, and blend it all together.

Fill the shells at a temperature of 29-30°C.

YUZU GANACHE:

- 54 gr Cream 33%
- 38 gr Yuzu puree
- 29 gr Inverted sugar
- 31 gr Glucose
- 31 gr Dextrose
- 72 gr Chocolate Tanzanie 75%
- 123 gr Chocolate Ghana 40%
- 34 gr Butter cocoa
- 34 gr Butter

Mix the cream with the glucose and inverted sugar, and boil them together.

MATCHA GANACHE:

- 75 gr Cream 35%
- 9 gr Tea Matcha
- 168 gr Chocolate Zephyr
- 47 gr Butter cocoa
- 45 gr Butter
- 28 gr Inverted sugar
- 28 gr Glucose

Slowly boil the cream with the glucose and inverted sugar.

Add the tea to the cream, and use a whisk to mix the concoction.

Melt the chocolate and the cocoa butter.

At a temperature of about 40°C, we put the cream into the chocolate and blend them together.

Add the butter, then start blending again.

Fill the shells at a temperature of 29°C.





JESSICA PEDEMONT

Jess has been working as a professional chef for more than 20 years.

Besides her family, her passions include patisserie, chocolate and sugar craft.

She travels the world working, studying and teaching with some of the very best in the industry.

She started her career by winning a scholarship in a competition in which she represented Australia, and that winner's mentality took her on to numerous local and international competitions. She has received many distinctions and awards and continues to excel in all her culinary endeavours.

She started Chocolate Artisan in 2008. Its services go far beyond just chocolate and include workshops, masterclasses, demonstrations, consulting, on-line tutorials, bespoke cakes, desserts and decorations. From age old-traditions to cutting-edge trends, Jessica enjoys drawing inspiration from the whole spectrum of culinary history, pushing boundaries to deliver a highly-personal experience for her clients.

Concentrating on ethnically sourced ingredients, Jess has recently learned tree-to-bar chocolate production, working directly with growers. She also writes for various industry magazines, has her own line of accessories and teaches at her Sydney-based cookery school..



CW1936

117,50x49,50x9 mm

1x4 pc/57 gr

275x135x24

GIANGUJA

Dark chocolate for the shells

280 gr pure nut paste or lightly sweetened nut paste

220 gr liquid tempered dark chocolate (55-70%)

5 gr fine sea salt

5 gr ground spice optional

Mix well pipe and tap into moulds.

Allow to full crystalise and de-mould.





JULIANA BADARÓ

Juliana Badaró is a Brazilian Chef with a degree in Gastronomy who was raised in the tradition of patisserie and chocolate.

With over 10 years of experience in the profession, Chef Juliana has worked for several of the big names in the chocolate business and has taught numerous courses and workshops along the way.

She pioneered the use of high-quality artisan cocoa, the basic ingredient of chocolate. She went on to spend a season studying and traveling in Brazil and Central America, subsequently becoming one of the producers of high-quality cocoa and developing one of the first productions of artisan chocolate Brazil. Juliana completed her specialization in Chocolate with the Swiss Chef Edwald Notter in the United States, and throughout her career, continues to learn, taking extensive courses in chocolate and confectionery.

She currently works as a consultant and is ambassador for the food colouring brand Gran Chef.



CW1929

99,50x19,50x11,50 mm

1x10 pc/17,50 gr

275x135x24

Remove from the refrigerator and fill the cavities with the honey caramel filling. Pour another layer of chocolate.

To seal the filling, finish with an acetate sheet to obtain a smooth bottom. Let it set and demould.

For the finish, spray the bars with gold powder already mixed with edible alcohol.

FINISHING

Chocolate World Signature Mould

Compressor

5 gr Gran Chef Pro Gold Powder

50 gr Edible Alcohol

600 gr Pre-crystallised Gold Chocolate

Make the shell with the pre-crystallised Gold Chocolate.

Take to fridge to crystalize.

HONEY CARAMEL FILLING

100 gr Sugar

50 gr Honey

210 gr Heavy Cream

45 gr Glucose syrup

50 gr Unsalted butter

Process

Caramelize the sugar, add glucose, honey and the heavy cream.

Turn off the heat, let it cool down until it reaches 35°C, add the butter softened at room temperature and incorporate the ingredients. Apply cold.





KOHEI OGATA

Kohei Ogata has more than 17-years of experience in business development and marketing, especially conceptualizing the confection of products. His expertise also includes providing training and lecture for confectioners as well as identifying the market needs.

Ogata graduated from "Ecole de Patisserie de Tokyo in 1997", and he worked at "Salon de the Cerisier" and "Doeux Sucre" in Tokyo. After those work experiences, he moved to Paris to learn more advanced skills from Arnaud Larher, MOF, for a year and then went to Quiberon, France to train at HENRI LE ROUX.

He came back to Japan as a Chef Patissier for HENRI LE ROUX Japan, and then was in charge of a merchandise development at YOKU MOKU for 7 years.

He has received many awards both in Japan and abroad such as Maple Sweets Contest JAPAN 2006 and Concour Gastronomique ARPAJON Piece Artistique 2007. He has joined Barry Callebaut Japan in April 2015 as Head of Tokyo Chocolate Academy™ where he provides classes and technical advices.



CW1918

31x30x15 mm

3x7 pc/9,50 gr

275x135x24

CARAMEL COCO

Duja COCO		AW0.782
COCONUT fine	40 gr	7.9%
Suculos	30 gr	5.9%
Torehalos	5 gr	1.0%
Coconut pullee	135 gr	26.7%
Gold chocolate 30.4%	275 gr	54.5%
Coconuts Liquer	20 gr	4.0%
Gross weight	505 gr	100.0%

Gold chocolate 30.4%

Moulded praline.
Mix all ingredients together.
Pipe the filling in the premade shells.
Let it crystallise.
Close the praline with a fine layer of chocolate.





PHILIPPE VANCAYSEELE

Philippe Vancayseele has been fascinated by chocolate since childhood and as a result, soon began to explore the origins and the world of flavours this delicacy has to offer. From an early age, he read everything he could find on the history and processing of chocolate.

Having successfully completed his studies in patisserie, he went on to specialise in chocolate and confectionery at the Culinary Institute (COOVI-PIVIT) in Brussels and took this experience with him when he went to work for several of Belgium's greatest chocolatiers.

His passion and enthusiastic way of working made him a popular teacher in the profession and since 1994, he has been global technical advisor for renowned chocolate producer Callebaut. This has given Philippe a platform on which to demonstrate his knowledge and creativity at the highest level.

In the meantime, Philippe travels around the world, visiting trade shows, competitions and special events, sharing his knowledge of, and passion for chocolate with everyone!



CW1627

22x41x10 mm

3x4 pc/2x6 gr
275x135x24 mm
double mould

CARAMEL

500 gr Sugar
125 gr Butter
250 gr Cream
125 gr Glucose

Heat a saucepan (which is not tin) and add the sugar little by little.

Let the sugar melt.

Stir until it melts into a light brown liquid.

Add pieces of butter to the melted sugar and continue stirring.

Slowly pour the cream to the mixture and let it heat through.

Add the glucose.

Mould chocolate shells with milk or plain chocolate.





STÉPHANE LEROUX

After a long career in pâtisserie and chocolate, a career in which he received many accolades, including being named 'one of the best craftsmen in France' in 2004 and winning second place in the World Chocolate Masters in the USA, renowned pastry chef Stéphane Leroux is currently the international consultant for Belcolade (Puratos) and author of various professional works.

The recipe he's presenting, in collaboration with Chocolate World, for the creation of the Bamboo mould, showcases his class, combining the sweetness of raspberry with a subtle sour undertone of yuzu. Simplicity in its purest form, in both appearance and flavour.



CW1668

115x17x18 mm
1x9 pc/32,50 gr
275x135x24

RASPBERRY YUZU

Recipe for 10 Bamboo moulds

Composition

Pulp of raspberry fruit
Ganache Milk Collection Yuzu Venezuela 43%

RASPBERRY FRUIT PASTE

150 gr Raspberry puree
100 gr Caster sugar
3 gr Pectin mixed with 50 g caster sugar
15 g Raspberry liqueur

Combine raspberry puree with 100 gr caster sugar and heat the whole. Add the pectin mixed with the granulated sugar and cook to 102°C. Pour into a bowl and cover with plastic wrap. When the mixture is 35°C, add the raspberry liqueur. Cool completely covered with plastic film.

Bamboo molding in molds with a bag and let dry 1 hour at 18°C before filling with ganache Yuzu.

GANACHE YUZU MILK COLLECTION VENEZUELA 43% CACAO

150 gr Cream 35%
25 gr Invert sugar
20 gr Sorbitol
45 gr Caster sugar
5 gr Lemon zest
120 gr Yuzu juice
15 gr Cocoa butter
430 gr Milk Collection Venezuela 43%
40 gr Butter

Heat the cream separately with invert sugar and sorbitol and yuzu juice with lemon zest and sugar. Pour the two mixtures of chocolate milk collected Venezuela and cocoa butter. Mix everything in a blender hand until a ganache perfectly smooth. Add the butter last by checking the temperature is between 35 and 38°C. Then pour into the molds on the bamboo fruit paste and allow crystal-Raspberry 12 hours at 18°C and 60% humidity; Then close the molds with Milk Selection.





DIEGO LOZANO

Diego Lozano started his career as a chef when he was only just thirteen. He developed an enormous passion for gastronomy and started to find his way preparing the well-known recipes he was able to find. He soon needed new challenges and started experimenting more and more with food.

Not long after that, he developed an interest in patisserie, and in chocolate in particular.

This passion, combined with his love of gastronomy, has earned Diego many prizes during his career, including Best Chocolate Sculpture in the MS Trophy 2009, Finalist in the World Chocolate Masters 2009, 1st place in Top Tec 2007 to name but a few.



CW1611

123x22x6 mm

4x2 pc/16,50 gr

275x135x24

PRALINE CREAM

400 gr Butter

400 gr Fondant 118°C

400 gr Hazelnut paste

Mix the ingredients lightly but thoroughly.

Mould chocolate shells with milk or plain chocolate.

Pipe into the mould.

Close with chocola.





ERNST KNAM

Chef pâtissier, chocolatier and creative artist. Anyone who has been fortunate enough to have discovered one of Knam's works of art immediately gets a glimpse of his genius.

However, only those who really know him can fully understand the way in which he distinguishes himself from all others. When Ernst Knam starts on a project, he is completely focused on the end result, and his eye for detail means that he constantly delivers masterpieces. He's famed for his inspiration and his sense of composition.

Born in Germany, but an Italian at heart, Ernst Knam trained at the Gualtiero Marchesi institute before beginning a solo career at Antica Arte del Dolce, in the centre of Milan. All his twenty-five years of experience and extensive travel around the world inspired him to experiment with the use of spices and fruits, allowing him to introduce a whole new spectrum of flavours, fragrances and colour.



CW1617

39x18x15,50 mm

5x5 pc/10 gr

275x135x24

same model as 2426

FOR THE GANACHE

340 gr Cream

200 gr Dark chocolate (70% cocoa)

40 gr Glucose

30 gr Inverted sugar

50 gr Butter

Boil the cream with glucose and inverted sugar. When it is at boiling point, pour the dark chocolate in. Then mix until you obtain a homogeneous and smooth cream. Let it cool down and when it reaches 35°C, add the butter.

FOR THE PUMPKIN CREAM

110 gr Pumpkin (cooked)

100 gr Parsipan (From persicus (peach) and marzipan, also known as parsipan, used in confectionery and similar to marzipan, but apricot or peach kernels are used instead of almonds)

25 gr Amaretto di Saronno (liqueur)

15 gr Glucose

Knead the cooked pumpkin with parsipan, glucose and Amaretto di Saronno to obtain a smooth cream.

FOR THE JELLY

50 gr Saba (boiled grape juice)

½ Gelatin leaf

Soak the ½ gelatin leaf in water, heat up the Saba and add the gelatin leaf. Mix well.





JEFFERY KOO

After completing his studies in patisserie, the then eighteen-year-old Koo joined the team at the Mandarin Oriental Hotel in Hong Kong as a trainee pastry chef. He then travelled to France to expand his knowledge and skills under the watchful eye of Pierre Gagnaire. Taking that experience with him, he returned to Malaysia and took part in a competition for the Malaysian king, which he promptly won. Having caught the competition bug, Koo continued on this road and in 2007, he took part in the World Chocolate Masters competition in China, where he won Best Taste Award. He currently holds the position of executive chocolatier at Vero, Hong Kong.



CW1652

26x26x14 mm
3x8 pc/10 gr
 275x135x24

CHERRY JELLY

600 gr Capfruit Red Sour Cherry Puree
 400 gr Water
 850 gr Sugar
 50 gr Glucose
 100 gr Sugar
 24 gr Pectin Jaune
 16 gr Acid Citrique

Cook cherry puree, water, sugar, glucose and until warm.
 Mix pectin and Sugar together and add into the warm mixture to cook. When cook to 75°C, add acid critique the last.
 Pour onto a tray and keep in a cool area.
 Tray size 40cm x 40cm x 0.3mm(H).

WHITE CHOCOLATE GANACHE

500 gr Organic White Chocolate
 300 gr Cream
 40 gr Trimoline
 30 gr Butter
 20 gr Cherry Liquid

Warm cream and trimoline together until 65°C. Pour warm cream into melted white chocolate and mix well. Add soft butter and cherry liquid the last. Put one more layer of the tray on top of the cherry pate de fruit, size should be same as before 40cm x 40cm x 0.4mm(H) Pour the mixture onto cherry pate de fruit and keep in cool area for 12hrs.

DARK CHOCOLATE GANACHE

500 gr 2% Dark Chocolate
 300 gr Cream
 40 gr Trimoline
 30 gr Butter
 50 gr IQF Red Sour Cherry

Warm cream and trimoline together until 65°C. Pour warm cream into melted dark chocolate and mix well. Add butter and blended IQF cherry the least and mix well.

Put one more layer of the tray on top of the white chocolate ganache. Pour the mixture onto white chocolate ganache and keep it in cool dry area for 12hrs until set. After all layer was set, use warm knife or chocolate guitar cut the filling into square size 2cm x 2cm. Use dark chocolate to dipping the filling and place a piece of plastic sheet on top.





ROGER VAN DAMME

Roger van Damme's love for patisserie and sense of perfectionism are the perfect match. He is an outsider in the culinary world, a career from pastry chef to star chef is an atypical process he has taken. Over the years he developed a strong sweet oeuvre and a high-quality savoury repertoire. And that manifests itself in numerous awards and prizes.

Roger prefers to be called Chef Pâtissier rather than just chef. He's the creator of a number of inventive and exciting new dishes in which a balance of flavours is always central.

He is well known for his creativity and always stays up to date with the latest culinary techniques.

These aspects, together with his many other characteristics, result in masterful experiments, in which taste and texture are conjured into unforgettable dishes.



CW1604

24x23x14 mm

4x8 pc/4 gr

275x135x24

RASPBERRY

250 gr Raspberry juice

125 gr Cabernet Sauvignon

20 gr Pectine

315 gr Sugar



CW1603

29x29x15/12 mm

3x7 pc/8,50 gr

275x135x24

CABERNET VIOLET GANACHE

10 gr Cabernet Sauvignon

70 gr blackberry juice

215 gr milk chocolate

15 gr violet sugar

5 gr violet aroma

120 gr cassis



1000L17

32x32x7,5mm

3x6 pc/7 gr

275x135x24

PISTACHE GANACHE

200 gr pure caraibe

70 gr cream

80 gr pistache

300 gr butter





ARTHUR TUYTEL

Arthur is a pastry chef with an extensive training. He has taken classes in chocolatier skills and trained in business management. He understands the importance of exclusive creations, and how to make them in a rational and intelligent manner. He used to work as a sous-chef at the renowned 'Huize van Wely' (member of the Académie Culinair de France and Relais Desserts Internationale) and still works freelance for Crème de la Crème.

Arthur started his own company on 1 January 2008, specialising in workshops, demonstrations and master classes, but also still filling special orders of pastries and chocolate. Product development is one of the main activities of his company.

Arthur secured his place in the Dutch Pastry Team by winning the Dutch Pastry Award in 2001. He has won several other prizes, including the Grand Prix Mandarine Napoleon Nationale in 2001 and in 2003, he was awarded the title of 'Ambassador of Belgian Chocolate' in the Netherlands. In 2005, Arthur and his two team members Jeroen Gooses and Ivo Wolters, succeeded in taking the silver medal in the prestigious 'Coupe du Monde de la Pâtisserie' competition.

Arthur's motivation is mainly driven by his desire for originality and creativity. He likes to explore new aspects of his profession all over the world, improving his own skills as chocolatier and at the same time, acquiring inspiration and learning new techniques. His ambition is to see Dutch pastries take their rightful place in the world.



CW1619

32x21x14 mm

3x8 pc/9 gr

275x135x24

NUTMEG

40 gr Cream

100 gr Glucose

1 gr Nutmeg

400 gr Milk chocolate

400 gr Plain chocolate

Boil the cream.

Add the nutmeg, the glucose and the finely chopped chocolate.

Blend thoroughly to a homogeneous mass.

Pipe into the mould.

Close with chocolate.





ALEXANDRE BOURDEAUX

After graduating from Ceria-Ipiat in Brussels, Alexandre travelled the world in search of new inspiration.

He worked for renowned pâtissiers and in hotels in Belgium, the US, Italy, Japan, Egypt and the UK. Alexandre has a vast expertise, and patisserie and desserts are his speciality.

The Belgian truffle is a classic praline which he decided to give a new twist by creating a modern star. This star-shaped mould can be used both single and double.



CW1730

33,5x18x9,50 mm

3x8 pc/2x4 gr

275x135x24

double mould

BELGIAN STAR TRUFFEL

Product category: moulded

Ingredients

367 gr Butter

60 gr Inverted sugar

516 gr Dark chocolate 60%

57 gr Remy Martin 58% (liqueur)

Method

In a blender with paddle attachment mix the butter and the inverted sugar together.

Add the melted dark chocolate at 35°C.

Finish by adding the liqueur.

Dress in the Star truffle mould.





NORMAN LOVE

Norman Love blends a master's appreciation of the sensuous with the art of a real chef to develop handcrafted creations which stun consumers worldwide with their perfection. Norman Love Confections has been spoiling connoisseurs of fine chocolates since 2001, when the chocolatier first introduced the world to the masterpieces he produces at his company in Fort Myers, Florida.

Norman is committed to a corporate culture based on innovation, excellence and quality. He is known for his creation of chocolate flavours loved by American consumers, but the presentation of his pralines is also always artistic and aesthetically attractive.

Norman Love Confections shares its sweet success by giving back to the community. Annually, the company supports more than 250 charitable causes.

Norman lives in Fort Myers with his wife, Mary, and their two children.



CW1740

39x18x16,50 mm

3x8 pc/8 gr

275x135x24

ALMOND PRALINE

- 400 gr Blanched almonds
- 400 gr Un-blanched almonds
- 225 gr Sugar
- 80 gr Glucose
- 80 gr Water
- 25 gr Unsalted butter
- 1 Each Vanilla Bean scrapped

Method of Preparation:

Start to boil the sugar, together with glucose and the scrapped vanilla bean (no pod) and water up to 117°C.

Lightly warm the blanched and un-blanched almonds and add the hot nuts to the 117°C syrup. Continue to stir until syrup fully crystallises (resembling sand texture). Continue to stir on medium heat until sugar is completely melted and the paste becomes a medium amber color.

Add the butter who is on room temperature on the paste and stir until the paste is fully incorporated. Let the product cool down, when completely cooled, put this in a food processor to become a nice smooth paste.

Use 500 g almond praline and melted 145 g Maracaibo Criolait 38%.

Method of Preparation:

Mix tempered milk chocolate with room temperature almond praline paste. Pipe into mould between 27°C - 30°C.





KIRSTEN TIBBALLS

Kirsten Tibballs is one of Australia's most famous and respected chocolatiers. Wanting to share her knowledge with other enthusiastic foodies and professional chefs, she opened the Savour Chocolate and Pastry School in Melbourne in 2002.

To this very day, Savour School is the only school in Australia that focuses solely the art of chocolate and patisserie.

Many of the school's students have gone on to open many chocolate boutiques and patisseries around the world.

Kirsten regularly shares her recipes gives interviews to the world's most renowned magazines, such as So Good, Pastry and Baking North America, Pastry and Baking Asia Pacific, Baking Business and Australasian Baker, to name but a few.



CW1733

120x26x18,50 mm

3x2 pc/40 gr

275x135x24

CRUNCHY INSERT

- 50 gr Milk Couverture 823
- 25 gr Paillette Feuilletine
- 25 gr Chopped hazelnuts
- 100 gr Hazelnut Praline paste 50%
- 15 gr Cocoa Butter

Melt together the milk couverture and cocoa butter. Mix with the hazelnut praline, chopped hazelnuts and paillette feuilletine. Place a small amount of the mixture in the base of the mould.

HAZELNUT GANACHE

- 165 gr Cream 35% fat
- 16 gr Inverted Sugar
- 200 gr Milk Couverture
- 60 gr Madagascar 66% couverture
- 50 gr Hazelnut Praline Paste 50%
- 15 gr Orange Liqueur

Boil the cream and pour over the couverture and inverted sugar. Add the praline paste and orange liqueur. Mix ganache until it is smooth. This ganache needs to be piped as soon as it reaches 30°C (86°F) (if it cools too much before piping into moulds it will be difficult to achieve a smooth surface).

Assembly of Praline

Place the crunchy insert into the base of the crystallised mould and cover with prepared hazelnut ganache. Seal the base in white crystallised couverture.





LOUIS TANUHADI

Louis started his career in food working in his father's bakery, where he discovered his talent for baking. Given the opportunity to work in a Konditorei in Hannover, Germany, his passion for chocolate only increased, after which he took his skills to another level by gaining experience in Paris. His expertise and the many awards he received along the way, gave him the idea of writing a book about the best way to develop a career in the chocolate business, a book which was widely acclaimed.



CW1738

Ø 31x21,50 mm

3x7 pc/10 gr

275x135x26

VOLCANO

The combination of freshness of Kaffir Lime Leaf and Lemon Grass ganache, with a sense of soil and nuts of Black Sesame Filling. Reflect the diversity of spices in Indonesia, results of soil fertility.

Composition

Black Sesame Filling
Kaffir Lime Leaf & Lemon Grass Ganache
Chocolate Sesame Disc
Milk Chocolate "Lactea"

BLACK SESAME FILLING

100 gr Black sesame (roasted)
1 Piece Candleberry
4 gr Black pepper
3 Tea spoon Vegetable oil
250 gr White chocolate "Ivory"

Grind the sesame seeds, candleberry, black pepper into a paste with the vegetable oil. Blend with the tempered white chocolate. Let it firm and pipe lengthwise on silicon paper Ø 5 mm. Keep in the fridge until set and cut 1,50 cm high each.

KAFFIR LIME LEAF & LEMON GRASS GANACHE

60 gr Lemon grass
10 gr Kaffir lime leaf
220 gr Cream
240 gr Dark chocolate 65% "Aura"
15 gr Invert sugar
40 gr Butter

Cook the cream with lemon grass & kaffir lime leaf, and allow to infuse for 10 minutes. Strain the cream to the remaining 200 grams, pour the cream mixtures into the dark chocolate. Mix everything in a hand blender until perfectly smooth. Add the soft butter, mix well.

CHOCOLATE SESAME DISC

100 gr Dark Chocolate 65% "Aura"
25 gr White Sesame (roasted)

Mix tempered dark chocolate and white sesame. Spread thin on the silicon paper, leave it until solidifies.
Cut the chocolate sheet using round cutter.

Process

Mould chocolate shells with tempered Milk Chocolate.
Fill the shells with Kaffir Lime Leaf Ganache three quarters and stick sesame filling right in the middle vertically.





SHIGEO HIRAI

Shigeo Hirai was born in 1974 in Kobe, Japan. Like many chefs, he moved to France in 2001 to continue his training and pursue his passion for chocolate. In 2003, he returned to Japan to join the luxury Grand Hyatt Tokyo Hotel, where he was soon made sous-chef in the patisserie. In 2009, he amazed audiences and jury members alike with his creative and stylish chocolate creations during the 'World Chocolate Masters' competition, taking the world champion title. After 8 wonderful years as Hotel Patisserie Chef, he opened his own business 'L'Avenue' in his home city of Kobe, Japan.



CW1690

Ø28x19 mm
3x7 pc/7 gr
275x135x24

HOOP

Caramel
170 gr Sugar
140 gr Cream
16 gr Butter
1/2 Vanilla pod

GANACHE

92,50 gr Cream
54 gr Trimoline
1 Vanilla pod
243 gr Origine Gahna
150 gr Extra bitter Guayaquil
34 gr Butter

MOULDING

extra bitter Guayaquil
cacaobutter: red, brown and gold

Spray colored cacao butter into the mould.
Pour pre-crystallized dark chocolate into the mould to make the shell.
Pipe CARMEL into the mould till 1/3 height.
Pipe GANACHE to fill the rest of the mould.
Leave 24 hours at a temperature of 18 °C.
Close the shell with dark chocolate extra bitter Guayaquil, and put transfer sheet before set.
When set, remove the transfer sheet and demould.





FRANK HAASNOOT

Frank Haasnoot grew up with a passion for architecture and design, and these days he uses his creative spirit and eye for detail to conjure up incredible chocolate sculptures. As an Executive Pâtissier, Haasnoot designs and creates new decorations for bakers, product developers and colleague chefs. These skills, gleaned from years working in European and American restaurants, hotels, and patisseries, finally brought him well-deserved recognition in October 2011, when he was crowned victor of the highly-competitive World Chocolate Masters in Paris, captivating everyone with his majestic sculpture, "Warrior."



CW1673

45,5x25x12,50 mm
2x8 pc/2x8,5 gr
 275x135x24
 double mould
 model fit on CW1692

Almonds ganache

336 gr Cream 40%
 100 gr Glucose
 540 gr Dark chocolate 68%
 60 gr Sugar
 60 gr Almonds
 2 gr Green cardamon
 10 gr Frangelico

QUENELLE

Lime caramel

300 gr White chocolate 35%
 220 gr Cream 40%
 150 gr Granulated sugar
 60 gr Water
 80 gr Lime juice
 1 Tahiti vanilla pod

Caramelise the sugar with the cardamon. When nice dark brown mix it with the baked almonds. After cooling grind it into pieces in the food processor till its fine and smooth.

Cook the cream with the glucose and make a ganache with the dark chocolate. Mix in the praline and Frangelico.

Scrape the vanilla pod and mix with the sugar and the water.
 Caramelise till dark brown.
 Then cool down with the cream and lime juice.





DAVIDE COMASCHI

Davide was born in Vignate (MI) on 12 February 1980, and by the age of thirteen, he was already passionate about the art of confectionery. He took a course at the Capac where his teacher Musnelli advised him to do an internship in the laboratories of the historic Martesana Patisserie. There, Davide first met Vincenzo Santoro, not only as a teacher in the profession, but also as a mentor in life. This was the beginning of a relationship that intensified over the years. Davide continued to develop his skills by following classes at Casta Alimenti. His unique style reflects his never-ending quest for the balance between tradition and innovation, both in technique and in design. His talent has brought him to the top of the field of confectionery production, the profession he grew up in. He published his first book *A year to win*, the story of the twelve intense months that led up to his victory at the World Chocolate Masters. It is the story of a journey which began in October 2012 with the regional selections and reached its peak on 30 October 2013 with being crowned world champion. And the journey has only just begun.



CW1782

44,50x32x22,50 mm

3x6 pc/11 gr

275x135x30

GANACHE CAMPARI:

200 gr Cream

125 gr Glucose

175 gr Butter

350 gr White chocolate

85 gr Campari

Make the shell with dark chocolate.

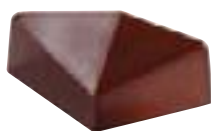
Filling with Campari ganache.





BUDDY TRINIDAD

Current President of the Philippines Pastry Alliance, owner of Park Avenue Desserts, WACS-accredited patisserie judge ... the list of Buddy's achievements is endless. During his thirty-year career he has worked all over the world in some of the most celebrated restaurants, taking in California and New York along the way. He accumulated his skills during his training at L'Ecole du Grand Chocolat in Lyon and the Notter School of Pastry Arts in Florida.



CW1780

46x28x21 mm

3x7 pc/10 gr

275x135x24

TROPICAL FUSION PRALINES

Ingredients:

- 1kg for Casting Dark chocolate 55%
- 100 gr Fresh Mango Puree
- 75 gr Passion Fruit Puree
- 115 gr Granulated Sugar
- 1 pc Lime juice & zest
- 175 gr Heavy Cream
- 350 gr White Chocolate
- 60 gr Invert Sugar
- 60 gr Unsalted Butter

Procedure

Temper the dark chocolate and cast the mold.
Let the mold set at cool room temperature.
Combine in a small stock pot the mango puree, passion fruit puree, sugar and lime juice.
Bring to a boil to melt the sugar, set aside.
Combine the heavy cream, invert sugar and lime zest in a small stock pot and bring to a boil.
Add the hot cream to the mango mixture.
Strain the mango/cream mixture into the white chocolate, let sit for 1 minute.
Use a rubber spatula to mix the ganache from the centre until well combined. Cool.
When the ganache has reached 33 degrees, add the butter and incorporate using a stick blender.
Chill till piping consistency.
Put in a piping bag with a small plain round tip.
Fill the chocolate cavity to $\frac{3}{4}$ and let the chocolate ganache set.
Cover and seal the chocolate praline with the tempered dark chocolate.





DEDY SUTAN

Started his career as a kitchen apprentice in Shangri-La Hotel Jakarta after graduating from Sekolah Tinggi Pariwisata Bandung September 2000. Worked 3 months in the hot kitchen before moving to Pastry and Bakery kitchen He met his mentor Chef Anthony Collar who taught him basic knowledge in Pastry and Bakery. After months struggling learning pastry, he fell in love with chocolate. He followed Chef Anthony Collar to Dubai for a better learning in pre-opening Shangri-La Dubai 2003.

In 2006 he moved to Kempinski Hotel Mall of Emirates as a Pastry Sous Chef where he is crowned as The Best Pastry Chef of the year by Emirates Culinary Guild GCC Country. His talent and passion in the competitions are continued as he joined the first UAE National team in FHA Culinary Challenge 2012 on Gourmet team challenge.

He decided to move to Jakarta and joined Pipiltin Cocoa where he created the chocolate from bean to bar by processing premium local cocoa beans from Java, Bali, Flores and Sumatera into selected products of chocolate and pastries.

In 2016 he and his team are crowned The Best Taste Award on Asian Pastry Cup at FHA Singapore and they become the first Indonesian Pastry Team who competing the Coupe du Monde de La Patisserie 2017 Lyon France.



CW1902

45x31x21 mm
3x7 pc/9 gr
275x135x26

KINTAMANI COFFEE

100 gr Fresh Milk Full Cream
150 gr Cream 35%
60 gr Kintamani Bali Coffee, Roasted
50 gr Inverted Sugar
150 gr Milk Chocolate 33.6%
10 gr Mycryo
120 gr Butter 84%

Infuse fresh milk, cream and roasted Kintamani Bali coffee overnight. Bring to boil and stir well. Pour on to the Milk Chocolate 33.6% and Mycryo. Emulsify with immersion blender, add butter.

JEMBRANA VANILLA

150 gr Cream 35%
50 gr Fresh Milk Full Cream
50 gr Inverted Sugar
1 pc Jembrana Vanilla Pod
200 gr White Chocolate 28%
70 gr Mycryo
200 gr Butter 84%

Leave the infused Balinese vanilla, cream and milk overnight in a chiller. Boil with inverted sugar. Stir and pour onto the white chocolate 28% and Mycryo. Emulsify with immersion blender, add butter.





MOKSHA MANGHARAM

Moksha Mangharam is a young Chocolate Architect. She is focused, determined and passionate about food. Born in the Silicon Valley of India, Bangalore. At the beginning of her career, only 17 years old, she belongs to the fourth generation in the family business of cookies and confectionery. So, her interest in the field comes as no surprise. In the future, she plans to open her own Chocolaterie where she will create new treats for the world to sample. To hone her skills and realize this goal, she will be pursuing an education in business as well as taking up multifarious chocolate and pastry courses. When she's not busy cooking, she can be found reading, singing, writing, cycling or dancing.

The mould designed by Moksha is in the shape of a traditional Indian oil lamp, called a Diya. Diyas are generally made from clay, but brass, copper, silver and gold are also used. They symbolise light in darkness and the triumph of good over evil. Millions of these lamps are lit during India's most popular festival, Diwali, the Festival of Lights.



CW1861

35x24x10,50+11,50 mm

3x8 pc/10,50 gr

275x135x24

double mould

recto/verso

SPICY MANGO PRESERVE

250 gr Raw mango, peeled, cored and
diced into 5 x 5 mm cubes

250 gr Sugar, granulated

2 sticks Cinnamon

3 pods Cardamom, crushed

5-6 Black peppercorns

½ tsp Red chili powder

1-2 Dried bay leaves

3-5 Cloves

3 gr Table salt

¼ cup Water

Melt the sugar in water over medium heat.

Add the diced mango along with salt and all spices except the chili.

Cook for 10-15 minutes until thread-like or desired consistency is achieved. Mango should be tender but firm.

Add the chili powder and cool.

Fill moulds casted with white chocolate.





KEVIN KUGEL

When he was seventeen, Kevin Kugel started his career with a chef apprenticeship. Soon he discovered his interest and passion for pastry, expand knowledge and professional skills in pastry and made experiences as Chef Pâtissier.

More and more Kevin Kugel has been passionate by chocolates. After this extensive education he reached the title „German Chocolate Master“ in 2013 and took part in the challenges of the World Chocolate Masters in Paris with the seventh place. This was the time to realize his dream to open an own Shop with an open production – only for chocolate - in 2014 near Stuttgart in Germany.

As well Kevin Kugel performs workshops for professionals to share his knowledge and his passion as lecturer for Chocolate Showpiece and praline courses in Germany. Since last year he presents as well his own chocolate lines. He traveled to the countries of origin to select cocoa beans and to make chocolate by himself. The inspiration of the mould got Kevin Kugel from his name, which means globe. The globe mould determines a large part of his work to build new creations. As well Kevin Kugel loves the idea to combine different types of compositions in one bar. To experience several flavours each part.



CW1854

117,50x25x14,50 mm

1x8 pc/32 gr

275x135x24

EXOTIC BAR (Recipe for 10 moulds)

Mango Ganache (2 fillings)

- 72 gr Mango puree
- 72 gr Cream
- 16 gr Passion fruit puree
- 16 gr Glucose
- 1,6 gr Sea salt
- 10 gr Inverted sugar
- 214 gr White Chocolate Velvet
- 40 gr Milk Chocolate Java
- 15 gr Grand Marnier

Method

Boil the purees with cream, glucose and sea salt. Add inverted sugar and pour it on the chocolate. Add Grand Marnier and mix it.

Coconut Ganache (3 fillings)

- 160 gr Coconut puree
- 55 gr Batida de Coco
- 29 gr Glucose
- 15 gr Lime juice
- 2,5 gr Sea salt
- 15 gr Inverted sugar
- 380 gr White Chocolate Velvet
- 25 gr Malibu
- 27,4 gr Butter

Method

Boil the puree with Batida de Coco, glucose, lime juice and sea salt. Add inverted sugar and pour it on the chocolate. Add butter, then Malibu and mix it.

Finish

Airbrush the mould white and yellow. Mold chocolate shells with dark chocolate (Kevin Kugel Ecuador 75%). Then fill only the sphere mould alternately with both of the Ganaches. The bottom massive with Kevin Kugel Ecuador 75%.





CW1892
CW1744

VALENTINE

I love you • ik hou van je • ti amo • ich liebe dich • te quiero • je t'aime • kiss



CW1726
32x15,50x8 mm
3x12 pc/2,50 gr
275x135x24



CW1658
26x30x7 mm
3x7 pc 7 fig./4gr
275x135x24



CW1599
30x30x9 mm
3x7 pc/2x4,50 gr
275x135x24
double mould



CW1892
33x33x10 mm
3x6 pc/2x5 gr
275x135x24
double mould



CW1280
30x26x9 mm
3x8 pc/2x5 gr
275x135x24
double mould
same model as
1314-2080



CW1314
30x26x9 mm
4x8 pc/2x5 gr
275x135x24
double mould
same model as
1280-2080



CW1579
33x33x10 mm
3x6 pc 3 fig./7 gr
275x135x24
double mould
3 fig recto
1 blanco verso



CW1106
33x33x11 mm
3x7 pc/2x7,50 gr
275x135x24
double mould
same model as
2175, 2383



CW1893
43x23,50x13,50 mm
3x7 pc/8,50 gr
275x135x35



CW1937
42x21,50x15 mm
3x7 pc/8,50 gr
275x135x24



CW1513
35x33x11 mm
3x7 pc/2x8,6 gr
275x135x24
double mould



CW1526
31x27x17 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1218



CW1744
33x22,50x16 mm
3x8 pc/10,50 gr
275x135x24



CW1018

32x28x15
4x8 pc/11 gr
275x135x24
same model as 2245



CW1577

28x35x17 mm
3x7 pc 3 fig./11 gr
275x135x24



CW1417

33x31x15 mm
3x8 pc/11 gr
275x135x24



CW1216

30x22x20
3x9 pc/11 gr
275x135x24
same model as
1023-2249



CW1023

30x22x20 mm
3x8 pc/11 gr
275x135x24
same model as
1216-2249



CW1517

45x27x17 mm
3x7 pc/11 gr
275x135x24



CW1576

29x34,5x17 mm
3x7 pc 3 fig./12 gr
275x135x24



CW1012

31x29x19mm
3x8 pc/13 gr
275x135x24
same model as 2316



CW1218

30x36x19 mm
3x7 pc/14 gr
275x135x24
same model as 2372



CW1473

31x38x19 mm
3x7 pc/14 gr
275x135x24



CW1005

42x25x17 mm
3x7 pc/15 gr
275x135x24
same model as 2261



CW1214

31x35x18 mm
3x8 pc/15 gr
275x135x24
same model as 2087



CW1296

49x26x17 mm
3x7 pc/15 gr
275x135x24
same model as 2351

**CW1436**

31x35x18 mm
3x8 pc/16 gr
 275x135x24
 same model as 2320

**CW1470**

31x39x18 mm
3x7 pc/16 gr
 275x135x24
 'I love you'

**CW1404**

52x46x11 mm
2x5 pc/24 gr
 275x135x24

**CW1377**

52x52x12 mm
2x5 pc/25 gr
 275x135x24
 same model as 2218
 'Be my Valentine'

**CW1480**

54x63x12 mm
1x4 pc/29 gr
 275x135x24
 lollipop mould

**CW1145**

65x57x14 mm
2x4 pc/35 gr
 275x135x24

**CW1288**

45x40x27 mm
14 pc/41 gr
 275x135x30

**CW1297**

102x36x19 mm
1x7 pc/41 gr
 275x135x24
 'Kiss me'

**CW1146**

80x69x16 mm
5 pc/68 gr
 275x135x24
 double mould

**CW1147**

95x83x19 mm
1x3 pc/118 gr
 275x135x24
 same model as 2157

**CW1148**

119x104x23 mm
1x2 pc/205 gr
 275x135x26

**CW1396**

118x103x21 mm
1x2 pc/208 gr
 275x135x26

**CW2143**

Ø20x8 mm
6x10 pc/2 gr
 275x175x24
 double mould
 same model as 2268

**CW2268**

Ø20x8 mm
6x6 pc/2 gr
 275x175x24
 double mould
 same model as 2143

**CW2080**

30x26x9 mm
4x8 pc/2x5 gr
 275x175x24
 double mould
 same model as 1280-1314

**CW2367**

36x41x7 mm
3x6 pc/7,50 gr
 275x175x24
 double mould

**CW2383**

33x33x11 mm
4x6 pc/2x7,50 gr
 275x175x24
 same model as 2175-1106

**CW2175**

33x33x11 mm
4x7 pc/2x7,50 gr
 275x175x24
 double mould
 same model as 1106-2383

**CW2245**

33x28x15 mm
4x8 pc/11 gr
 275x175x24
 same model as 1018

**CW2249**

30x22x20 mm
4x8 pc/11 gr
 275x175x24
 same model as 1023-1216

**CW2316**

31x29x19 mm
4x8 pc/13 gr
 275x175x24
 same model as 1012

**CW2348**

33x34x17 mm
4x6 pc/14 gr
 275x175x24

**CW2087**

31x35x18 mm
4x8 pc/15 gr
 275x175x24
 same model as 1214

**CW2261**

42x25x17 mm
3x8 pc/15 gr
 275x175x24
 same model as 1005

**CW2372**

30x36x19 mm
4x7 pc/14 gr
 275x175x24
 same model as 1218

**CW2351**

49x26x17 mm
4x8 pc/15 gr
 275x175x24
 same model as 1296

**CW2320**

31x35x18 mm
4x8 pc/16 gr
 275x175x24
 same model as 1436



CW2218

52x52x12 mm
3x4 pc/25 gr
 275x175x24
 same model as 1377



CW2161

104x88x18 mm
3 pc/100 gr
 275x175x24



CW2211

119x68x6 mm
2x2 pc/40 gr
 275x175x24
 'I love you'
 'I miss you'



CW2157

95x83x19 mm
5 pc/118 gr
 275x175x24
 double mould
 same model as 1147



CW2122

145x126x20 mm
1x2 pc/300 gr
 275x175x24



CW2121

145x126x20 mm
1x2 pc/305 gr
 275x175x24

LOLLIES



CW1480

54x63x12 mm
1x4 pc/29 gr
 275x135x24



2000L04

63x62x8mm
1x4 pc/25 gr
 275x175x24 mm
 Magnetic mould

VIVAK MOULDS



T0033

single mould
 smooth
 H170 mm

T0034

single mould
 smooth
 H195 mm



T0035

single mould
 stripes
 H170 mm

T0036

single mould
 stripes
 H195

CW1786



CW1873

EASTER



CW1304

44x29x12 mm
2x8 pc/2x6 gr
 275x135x24
 double mould
 recto/verso
 same model as 2388



CW1405

45x35x8 mm
3x6 pc 6 fig./6 gr
 275x135x24
 same model as 2275



CW1641

31x31x9 mm
3x7 pc 7 fig./9 gr
 275x135x24



CW1656

27x35x15 mm
3x6 pc/2x7 gr
 275x135x24
 double mould
 recto/verso



CW1310

67x25x10 mm
2x8 pc/11 gr
 275x135x24
 same model as 2226



CW1644

55x25,5x10,50 mm
2x8 pc/2x8,50 gr
 275x135x24
 double mould
 recto/verso



CW1160

39x31x15 mm
3x8 pc/2x10 gr
 275x135x24
 double mould



CW1298

69x25x15 mm
2x8 pc/2x11 gr
 275x135x24
 double mould
 recto/verso



CW1114

40x28x15 mm
3x7 pc 7 fig./11 gr
 275x135x24



CW1640

34x35x14 mm
3x6 pc/12 gr
 275x135x24
 recto/verso
 double mould
 same model as 2390



CW1047

Ø31x27 mm
3x7 pc/12 gr
 275x135x30
 same model as 2225



CW1362

38x25x14 mm
3x8 pc/12 gr
 275x135x24



CW1786

33x26,50x13 mm
3x8 pc/13 gr
 275x135x24
 double mould
 recto/verso



CW1485

37x27 mm
3x7 pc 7 fig./13 gr
 275x135x24



CW1459

37x25x18 mm
3x8 pc 3 fig./14 gr
 275x135x24



CW1245

59x44x13 mm
2x4 pc/2x15 gr
 275x135x24
 double mould



CW1381

45x26x16 mm
3x8 pc/15 gr
 275x135x24



CW1236

Ø34x19 mm
3x7 pc/18 gr
 275x135x24



CW1460

50x34x16 mm
3x4 pc 2 fig./18 gr
 275x135x24



CW1515

70x36x13 mm
2x6 pc/10+9 gr
 275x135x24
 double mould
 recto/verso



CW1875

52x35,50x19,50 mm
2x6 pc/20 gr
 275x135x24



CW1055

74x31x14 mm
4x3 pc/20 gr
 275x135x24



CW1182

78x33x18 mm
10 pc/23 gr
 275x135x24
 double mould
 recto/verso



CW1474

59x37x35 mm
2x6 pc/26 gr
 275x135x35



CW1468

58x36x23 mm
2x6 pc/27 gr
 275x135x28



CW1137

Ø60x13 mm
2x4 pc/30 gr
 275x135x24



CW1412

48x40x26 mm
14 pc/30 gr
 275x135x35



CW1144

114x35x13 mm
1x7 pc/33 gr
 275x135x24



CW1185

93x72x20 mm
4 pc/50 gr
 275x135x24
 double mould



CW1461

137x112x35 mm
2 pc/57-51 gr
 275x135x40



CW1183

110x64x13 mm
4 pc/61 gr
 275x135x24
 double mould
 recto/verso
 same model as 2040



CW1249

Ø64x72 mm
1x3 pc/69 gr
 275x135x35
 double mould



CW1136

Ø85x20 mm
1x3 pc/88 gr
 275x135x24



CW1739

45,50x99,50x19 mm
1x4 pc/2x49 gr
 275x135x24
 recto/verso
 double mould



CW1184

79x83x30 mm
4 pc/109 gr
 275x135x35
 double mould



CW1250

Ø88x105 mm
1x2 pc/2x162,50 gr
 275x109,85x50
 double mould
 Remark: open bottom



CW2275

45x35x8 mm
4x6 pc 6 fig./6 gr
 275x175x24
 same model as 1405



CW2388

44x29x12 mm
4x5 pc/2x6 gr
 275x175x24 mm
 double mould
 recto/verso
 same model as 1304



CW2394

37x27x15 mm
4x6 pc/2x7 gr
 275x175x24
 Double mould
 recto/verso
 Same model as CW1656



CW2226

67x25x10 mm
2x9 pc/11 gr
 275x175x24
 same model as 1310



CW2390

34x35x14 mm
4x6 pc/12 gr
 275x175x24
 recto/verso
 double mould
 same model as 1640



CW2225

Ø31x27 mm
4x7 pc/12 gr
 275x175x30
 same model as 1047



CW2115

Ø46x54 mm
2x4 pc/23 gr
 275x175x28
 double mould



CW2151

78x40x20 mm
2x5 pc/57 gr
 275x175x24

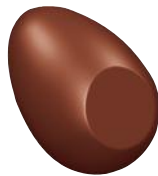


CW2040

110x64x13 mm
2x2 pc/61 gr
 275x175x24
 double mould
 recto/verso
 same model as 1183

**CW1516**

29x21x10 mm
5x7 pc/2x4 gr
 275x135x24
 double mould

**CW1581**

33x23x12 mm
3x8 pc/2x5 gr
 275x135x24
 double mould

**CW1907**

29x21x10 mm
5x7 pc/2x4 gr
 275x135x24
 double mould

**CW1582**

33x23x12 mm
3x8 pc/2x5 gr
 275x135x24
 double mould

**CW1554**

32x22x24 mm
4x8 pc/5 gr
 275x135x24
 double mould

**CW1569**

28x26x11 mm
3x8 pc/2x5 gr
 275x135x24
 double mould

**CW1891**

33x23x11 mm
3x8 pc/2x5,50 gr
 275x135x24
 double mould

**CW1663**

33x23x12 mm
3x8 pc 3 fig./2x5 gr
 275x135x24
 double mould
 same model als CW2395

**CW1537**

35x23x12 mm
3x9 pc/2x6 gr
 275x135x24
 double mould
 same model as
 1051-2201
 1051 different in centers

**CW1204**

25x18x9 mm
4x12 pc/2x3 gr
 275x135x24
 double mould

**CW1232**

26x18x9 mm
4x12 pc 2 fig./2x3 gr
 275x135x24
 double mould

**CW1050**

29x21x10 mm
5x7 pc/2x4 gr
 275x135x24
 double mould
 same model as 2201

**CW1358**

29x23x11 mm
3x9 pc/2x4,50 gr
 275x135x24
 double mould
 oval

**CW1052**

32x22x11 mm
4x8 pc/2x5 gr
 275x135x24
 double mould



CW1053

32x22x11 mm
4x8 pc/2x5 gr
 275x135x24
 double mould
 same model as 2203



CW1054

33x23x11 mm
4x8 pc/2x5 gr
 275x135x24
 double mould
 same model as 2350



CW1452

30x22x11 mm
3x8 pc/2x5 gr
 275x135x24
 double mould
 oval



CW1051

35x23x12 mm
3x9 pc/2x6 gr
 275x135x24
 double mould
 same model as
 1266-2202



CW1266

35x23x12 mm
3x8 pc/2x6 gr
 275x135x24
 double mould
 same model as
 1051-2202



CW1487

24x24x26 mm
4x8 pc/9 gr
 275x135x24
 double mould
 recto/verso



CW1383

42x27x14 mm
3x8 pc/2x11 gr
 275x135x24
 double mould
 same model as 2255



CW1317

43x30x14 mm
3x8 pc/2x12 gr
 275x135x24
 double mould
 same model as 2137



CW1379

47x31x16 mm
3x6 pc/2x14 gr
 275x135x24
 double mould
 same model as 2256



CW1486

30x30x32 mm
3x8 pc/17 gr
 275x135x24
 double mould
 recto/verso



CW1277

55x34x18 mm
2x7 pc/2x22 gr
 275x135x24
 double mould



CW1438

57x37x17 mm
3x4 pc/2x25 gr
 275x135x24
 double mould



CW1595

52x46x23 mm
2x4 pc 2 fig.
 275x135x28 mm
 double mould with
 1606 and 1596



CW1606

52x46x23 mm
2x4 pc/32 gr
 275x135x28 mm
 double mould with
 1595 and 1596



CW1596

52x46x23 mm
2x4 pc
 275x135x28 mm
 double mould with
 1606 and 1595



CW1040

62x41x21 mm

3x4 pc 12 fig./34 gr

275x135x24

double mould

same model as 2197



CW1873

71,50x55,50xrecto 33 + verso 29 mm

2x3 pc/69,50 + 63,50 gr

275x135x40

double mould

recto/verso



CW1161

70x46x23 mm

2x4 pc/50 gr

275x135x28

double mould

same model as 2204



CW1251

70x47x25 mm

2x4 pc/54 gr

275x135x28

double mould



CW1472

73x48x26 mm

2x4 pc 2 fig./55 gr

275x135x30

double mould



CW1664

62x41,5x23 mm

3x4 pc 3 fig./2x32,50 gr

275x135x30

double mould



CW1888

86,50x56,50x25,50 mm

2x3 pc/2x70 gr

275x135x35

double mould



CW1041

74x48x26 mm
2x4 pc 8 fig./60 gr
275x135x30
double mould
same model as 2198



CW1162

80x53x26 mm
2x3 pc/78 gr
275x135x30
double mould
same model as 2205



CW1252

81x54x30 mm
2x3 pc/83 gr
275x135x32
double mould



CW1042

82x56x28 mm
2x3 pc 6 fig./88 gr
275x135x32
double mould
same model as 2199



CW1889

86,50x56,50x33,50 mm
2x3 pc/2x89,50 gr
275x135x40
double mould



CW1282

87x58x30 mm
2x3 pc/93 gr
275x135x32
double mould



CW1285

87x58x32 mm
2x3 pc/93 gr
275x135x32
double mould



CW1910

86,50x56x30 mm
2x3 pc/2x94,50 gr
275x135x35
double mould



CW1253

86x58x30 mm
2x3 pc/97 gr
275x135x32
double mould



CW1163

88x57x28 mm
2x3 pc/100 gr
275x135x32
double mould
same model as 2206



CW1043

94x64x34 mm
1x4 pc/128 gr
275x135x40
double mould
same model as 2200



CW1254

100x65x35 mm
4 pc/135 gr
275x135x35
double mould



CW1283

99x65x35 mm
4 pc/136 gr
275x135x35
double mould



CW1286

99x65x35 mm
4 pc/136 gr
275x135x35
double mould



CW1164

96x64x32 mm
4 pc/137 gr
275x135x35
double mould



CW1284

118x77x40 mm
1x3 pc/221 gr
275x135x40
double mould



CW1287

118x77x40 mm
1x3 pc/221 gr
275x135x40
double mould



CW1242

117x76x40 mm
1x3 pc/222 gr
275x135x40
double mould



CW1255

118x77x40 mm
1x3 pc/227 gr
275x135x40
double mould

**CW2201**

29x21x10 mm
6x7 pc/2x4 gr
 275x175x24
 double mould
 same model as 1050

**CW2066**

32x22x11 mm
4x8 pc/2x5 gr
 275x175x24
 double mould

**CW2203**

32x22x11 mm
4x8 pc/2x5 gr
 275x175x24
 double mould
 same model as 1053

**CW2389**

22,50x33x11,50 mm
4x8 pc/2x5 gr
 275x175x24 mm
 double mould

**CW2395**

32,50x22,50x12 mm
4x8 pc 3 fig./2x5 gr
 275x175x24
 Double mould
 Same model as CW1663

**CW2350**

33x23x11 mm
5x8 pc/2x5 gr
 275x175x24
 double mould
 same model as 1054

**CW2008**

36x23x11 mm
6x6 pc/2x6 gr
 275x175x24
 double mould

**CW2202**

35x23x12 mm
4x8 pc/2x6 gr
 275x175x24
 double mould
 same model as 1051-1266

**CW2255**

42x27x14 mm
3x8 pc/2x11 gr
 275x175x24
 double mould
 same model as 1383

**CW2137**

43x30x14 mm
4x5 pc/2x12 gr
 275x175x24
 double mould
 same model as 1317

**CW2256**

47x31x16 mm
4x6 pc/2x14 gr
 275x175x24
 double mould
 same model as 1379

**CW2004**

55x38x19 mm
4x4 pc/28 gr
 275x175x24
 double mould

**CW2197**

62x41x21 mm
3x4 pc 12 fig./34 gr
 275x175x26
 double mould
 same model as 1040



CW2005

63x45x23 mm
2x5 pc/44 gr
275x175x28
double mould



CW2198

74x48x26 mm
2x5 pc 8 fig./60 gr
275x175x30
double mould
same model as 1041



CW2204

70x46x23 mm
2x5 pc/50 gr
275x175x28
double mould
same model as 1161



CW2205

80x53x26 mm
3x3 pc/78 gr
275x175x32
double mould
same model as 1162



CW2199

82x56x28 mm
2x4 pc 6 fig./88 gr
275x175x35
double mould
same model as 1042



CW2206

88x57x28 mm
2x3 pc/100 gr
275x175x32
double mould
same model as 1163



CW2200

94x64x34 mm
2x3 pc 4 fig./128 gr
275x175x40
double mould
same model as 1043



CW2006

100x71x40 mm
2x2 pc/175 gr
275x175x40
double mould



CW2213

106x71x37 mm
2x2 pc/187 gr
275x175x35
double mould



CW2007

123x74x38 mm
1x3 pc/240 gr
275x175x40
double mould

E-SERIE



E7001/135

135x90x45 mm
1x2
175x275

E7001/150

150x100x50 mm
1x2
175x275

E7001/175

175x115x55 mm
1x1

E7001/200

200x125x65 mm
1x1

E7001/230

230x155x75 mm
1x1

E7001/260

260x170x85 mm
1x1

E7001/290

290x195x95 mm
1x1

E7001/320

320x220x110 mm
1x1



E7002/135

135x90x45 mm
1x2
175x275

E7002/150

150x100x50 mm
1x2
175x275

E7002/175

175x115x55 mm
1x1

E7002/200

200x125x65 mm
1x1

E7002/230

230x155x75 mm
1x1

E7002/260

260x170x85 mm
1x1

E7002/290

290x195x95 mm
1x1

E7002/320

320x220x110 mm
1x1



E7003/135

135x90x45 mm
1x2
175x275

E7003/150

150x100x50 mm
1x2
175x275

E7003/175

175x115x55 mm
1x1

E7003/200

200x125x65 mm
1x1

E7003/230

230x155x75 mm
1x1

E7003/260

260x170x85 mm
1x1

E7003/290

290x195x95 mm
1x1

E7003/320

320x220x110 mm
1x1



E7004/135

135x90x45 mm
1x2
175x275

E7004/150

150x100x50 mm
1x2
175x275

E7004/175

175x115x55 mm
1x1

E7004/200

200x125x65 mm
1x1



E7005/135

135x90x45 mm
1x2
175x275

E7005/150

150x100x50 mm
1x2
175x275

E7005/175

175x115x55 mm
1x1

E7005/200

200x125x65 mm
1x1



E7006/135

135x90x45 mm
2x1
175x275

E7006/175

175x115x55 mm
1x1

E7006/150

150x100x50 mm
2x1
175x275

E7006/200

200x125x65 mm
1x1



E7007/135

135x90x45 mm
1x2 half eggs per
mould
175x275

E7007/175

175x115x55 mm
1x1

E7007/150

150x100x50 mm
1x2
175x275

E7007/200

200x125x65 mm
1x1



E7008/135

135x90x45 mm
2x1
175x275

E7008/175

175x115x55 mm
1x1

E7008/230

230x155x75 mm
1x1

E7008/150

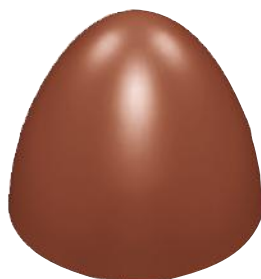
150x100x50 mm
1x2
175x275

E7008/200

200x125x65 mm
1x1

E7008/260

260x170x85 mm
1x1



E7009/110

top: H65 mm
bottom: H45 mm
1x2

E7009/175

top: H102 mm
bottom: H73 mm
1x2

E7009/150

top: H83mm
bottom: H67 mm
1x2

E7009/190

top: H116 mm
bottom: H74 mm
1x2



E7010/175

175x110x55 mm
1x1



E7011/175

175x110x67 mm
1x1

KING SIZE EGG



1 half egg per mould

HA1018 345 mm
HA15 405 mm
HA16 445 mm
HA17 480 mm
HA370 370 mm

HA540 540 mm
HA64 640 mm
HA75 750 mm
HA900 900 mm

CF EGGS



CF0701

Ø97x135 mm
1x3 pc/130 gr
360x195x50



CF0706

Ø105x170 mm
1x3 pc/160 gr
360x195x60



CF0705

Ø130x200 mm
1x2 pc/240 gr
360x195x70



CF0707

Ø160x260 mm
1x1 pc/750 gr
360x195x80

CF0711

Ø123x200 mm
1x2 pc/240 gr
360x195x50

CF0712

Ø100x155 mm
1x2 pc/150 gr
360x195x50



CF0716

Ø95x135 mm
1x3 pc/140 gr
360x195x50



CF0703

Ø130x200 mm
1x2 pc/240 gr
360x195x70



CF0704

Ø105x70 mm
1x3 pc/160 gr
360x195x60



CF0710

Ø84x60 mm
2x3 pc
360x195x65



CW1666

CW1520



HALLOWEEN



CW1570

assortiment
halloween
5x6 pc 5 fig./4 gr
275x135x24



CW1497

36x27x6 mm
3x8 pc 6 fig./5 gr
275x135x24



CW1543

33x33x21 mm
3x6 pc/2x7,50 gr
275x135x24
double mould
recto/verso



CW1496

35x27x17 mm
3x8 pc/2x8,50 gr
275x135x24
double mould
recto/verso



CW1520

35x29x16 mm
3x8 pc/12 gr
275x135x24



CW1666

26x27x19 mm
3x8 pc/7+9 gr
275x135x24
double mould
recto/verso



CW1523

35x25x18 mm
3x8 pc 3 fig./13 gr
275x135x24



CW1462

58x37x19 mm
3x4 pc/26 gr
275x135x24



CW2376

Ø33x9/18 mm
4x6 pc/14 gr
275x135x24
double mould
recto/verso



HM016

CW1688



ST-NICHOLAS



CW1505

40x28x7 mm
3x7 pc/4,50 gr
 275x135x24



CW1688

31x31x9 mm
3x7 pc 7 fig./7 gr
 275x135x24



CW1522

60,5x28x19,50 mm
2x8 pc 2 fig./2x9 gr
 275x135x24
 double mould
 recto/verso



CW1078

67x29x8 mm
4x3 pc 2 fig./9,50 gr
 275x135x24
 same model as 2365



CW1643

29x25x9 mm
4x8 pc 26 fig./dif. gr
 275x135x24



CW1616

55x31x10 mm
 54x33x10 mm
2x6 pc 2 fig./10 gr
 275x135x24



CW1870

40x25x18 mm
3x7 pc/10,50 gr
 275x135x24



CW1869

34,50x25x18 mm
3x8 pc/10,50 gr
 275x135x24



CW1448

85x32x10 mm
1x6 pc/16 gr
 275x135x24
 double mould
 recto/verso



CW1165

60x28x16 mm
2x7 pc 2 fig./19-23 gr
 275x135x24



CW1492

63x29x12 mm
2x7 pc/20 gr
 275x135x24



CW1504

51x34x13 mm
3x4 pc/27 gr
 275x135x24
 double mould



CW1778

51x32x15 mm
3x4 pc/29 gr
 275x135x24
 double mould
 recto/verso



CW1655

100x35x13mm
1x6 pc/30 gr
 275x135x24



CW1075

99x40x11 mm
1x6 pc/32 gr
 275x135x24



CW1654

100x33,5x15 mm
1x6 pc/33gr
 275x135x24



CW1079

110x36x10 mm
1x6 pc/34 gr
 275x135x24



CW1178

125x45x22 mm
1x4 pc/54 gr
 275x135x28
 double mould
 recto/verso



CW1177

125x48x16 mm
1x4 pc/57 gr
 275x135x24
 double mould
 recto/verso



CW1868

100x59xrecto 21 +
 verso 17,50 mm
2x8 pc/55,50 + 49 gr
 275x135x30
 double mould
 recto/verso



CW1878

80x59xrecto 23 +
 verso 21 mm
1x4 pc/57 + 50,50 gr
 275x135x30
 double mould
 recto/verso



CW2365

62x28x8 mm
2x8 pc 2 fig./9,50 gr
 275x175x24
 same model as 1078



CW1736

CW1737



1000L33



CHRISTMAS & NEW YEAR



CW1614

33x33x3 mm
3x6 pc/4 gr
275x135x24



CW1209

57x32x7 mm
2x7 pc/5 gr
275x135x24



CW1454

57x32x10 mm
2x7 pc/6 gr
275x135x24



CW1406

43x32x7 mm
3x6 pc 6 fig./6 gr
275x135x24
same model as 2260



CW1439

60x40x4 mm
3x4 pc/7 gr
275x135x24



CW1435

43x32x7 mm
3x6 pc 3 fig./7 gr
275x135x24



CW1069

35x24x12 mm
3x9 pc/2x7 gr
275x135x24
double mould
same model as 2386



CW1425

Ø40x9 mm
3x6 pc/8 gr
275x135x24



CW1900

30x30x14 mm
3x8 pc/2x8 gr
275x135x24
double mould
Fits on CW1217



CW1246

Ø47x7 mm
2x5 pc/9 gr
275x135x24



CW1660

31x31x10 mm
3x7 pc 7 fig./9 gr
275x135x24



CW1103

35x30x14 mm
3x8 pc/2x9 gr
275x135x24
double mould



CW1068

Ø31x16 mm
3x8 pc/10 gr
275x135x24



CW1322

58x29x8 mm
2x8 pc/10 gr
275x135x24



CW1862

42,50x44,50x17,50 mm
14 pc/10,50 gr
275x135x24



CW1737

38x27x17,50 mm
3x7 pc/10,50 gr
275x135x24



CW1736

39x29x19,50 mm
3x6 pc/11 gr
275x135x24



CW1636

53,5x34x10 mm
2x6 pc/11 gr
275x135x24



CW1302

40x30x15 mm
3x7 pc/12 gr
275x135x24



CW1922

35,50x35,50x17 mm
3x7 pc/12 gr
275x135x24



CW1389

56x29x18 mm
2x8 pc/14 gr
275x135x24
same model as 2234



CW1333

38x30x20 mm
3x7 pc/15 gr
275x135x24



CW1394

40x26x19 mm
3x7 pc/15 gr
275x135x24



CW1475

29x29x15 mm
3x8 pc/16 gr
275x135x24
double mould
recto/verso



CW1635

48x40x18 mm
2x4 pc/2x16 gr
275x135x24
double mould
recto verso



CW1491

37x34x19 mm
3x7 pc/17 gr
275x135x24



CW1390

Ø45x25 mm
14 pc/24 gr
275x135x30



CW1427

47x37x27 mm
14 pc/32 gr
 275x135x32



CW1267

Ø113x17 mm
1x2 pc/115 gr
 275x135x24



CW1139

Ø88x88 mm
5 different pcs /125 gr
 275x135x24



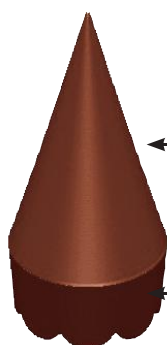
CW1257

Ø64x220 mm
1 pc/250 gr
 275x135x35
 double mould



CW1175

166x103x29 mm
1 pc/260 gr
 275x135x32
 double mould



HM005

Cone
 Ø68x120 mm
2 pc

CW1728

Bottom
 Ø68x35 mm
2x2 pc/129 gr
 275x135x40



CW1770

Snowstar

Ø 90x5,50 mm **20 gr**
 Ø 81x5,50 mm **16 gr**
 Ø 70x5,50 mm **12 gr**
 Ø 54x5,50 mm **7,50 gr**
 Ø 39x5,50 mm **4 gr**

1x5 pc 5 fig.
 275x135x24



CW2260

43x32x7 mm
4x6 pc 6 fig./6 gr
 275x175x24
 same model as 1406



CW2386

35x24x12 mm
3x8 pc/2x7 gr
 275x175x24 mm
 double mould
 same model as 1069



CW2085

50x19x11 mm
3x9 pc/9 gr
 275x175x24



CW2037

66x23x12 mm
2x9 pc/2x11 gr
 275x175x24
 double mould



CW2234

55,6x29x18 mm
2x8 pc/14 gr
 275x175x24
 same model as 1389



CW2038

90x24x12 mm
2x6 pc/2x15 gr
 275x175x24
 double mould



CW2271

98x43x23 mm
2x3pc/23 gr hollow
 275x175x28



CW2272

123x54x28 mm
2x2 pc/45 gr hollow
 275x175x35



CW2043

93x36x16 mm
2x4 pc/31 gr
 275x175x24
 double mould
 recto/verso



CW2044

114x38x15 mm
1x6 pc/37 gr
 275x175x24
 double mould
 recto/verso



CW2273

157x69x36 mm
1x3 pc/65 gr hollow
 275x175x40



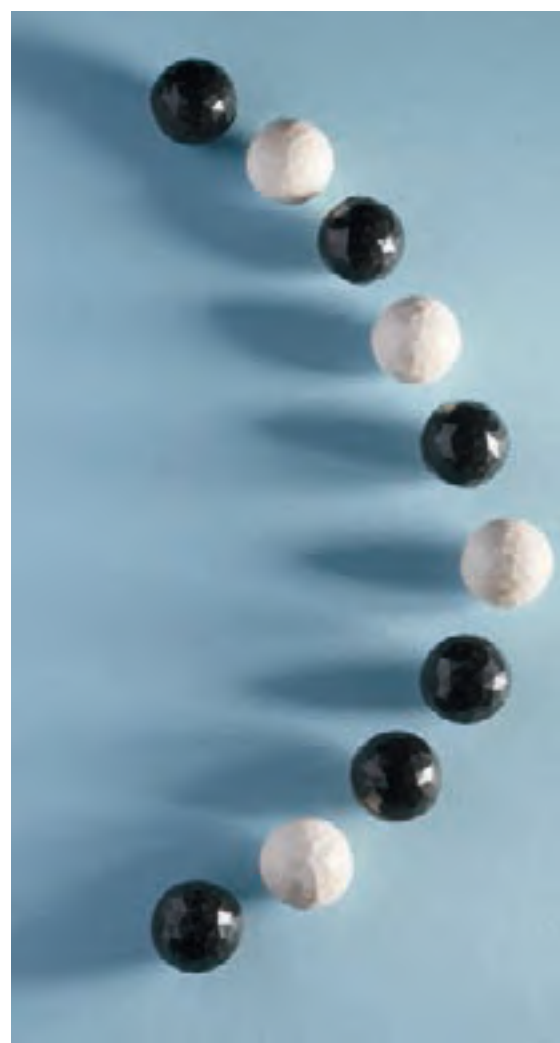
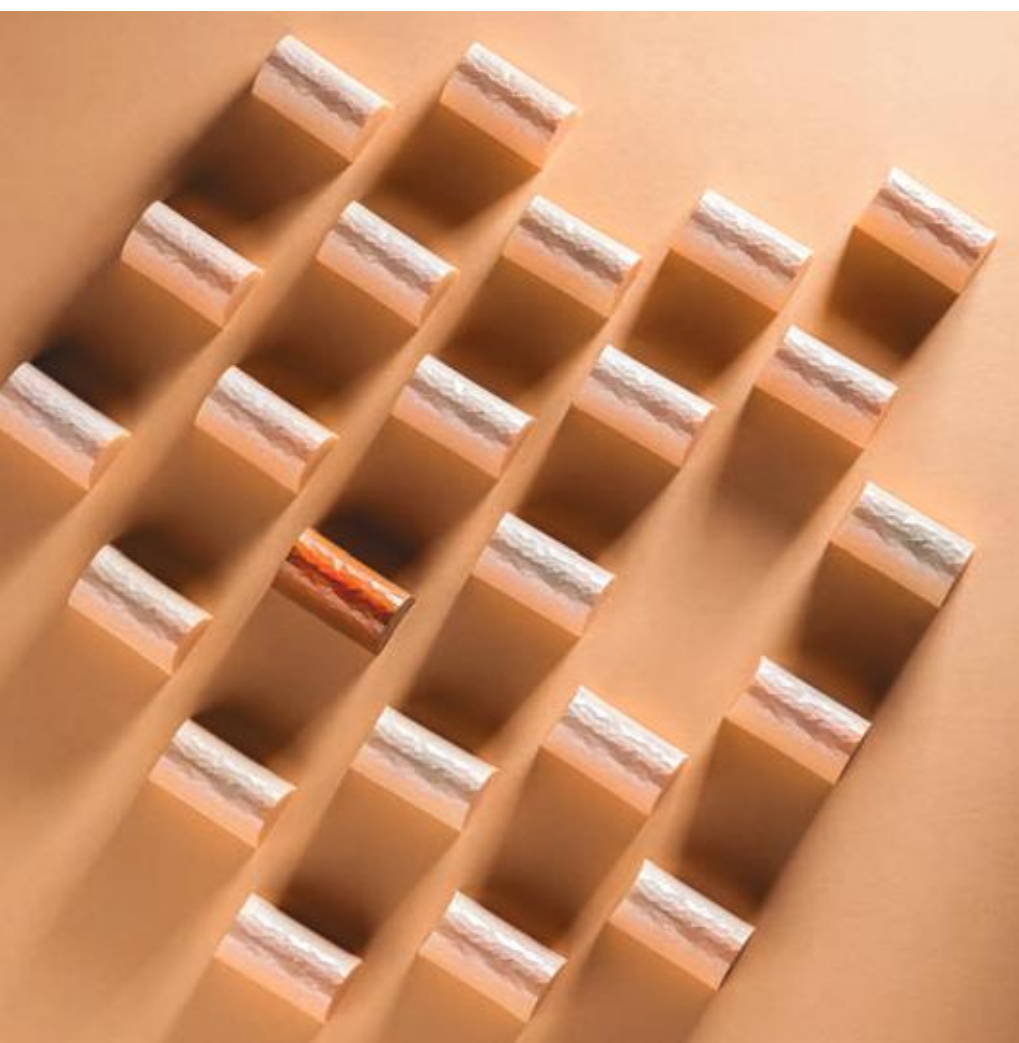
CW2279

133x13 mm
2 pc/106 gr
 275x175x24

CW1922
CW1923



CW1909
CW1930





CW1907

29x21x10 mm
5x7 pc/2x4 gr
 275x135x24
 double mould



CW1909

25x25x12,50 mm
3x8 pc/2x4,50 gr
 275x135x24
 double mould



CW1891

33x23x11 mm
3x8 pc/2x5,50 gr
 275x135x24
 double mould



CW1928

42,50x42,50x6,50 mm
2x5 pc/6,50 gr
 275x135x24



CW1939

35x35x8,50 mm
3x7 pc/2x7 gr
 275x135x24
 double mould



CW1937

42x21,50x15 mm
3x7 pc/8,50 gr
 275x135x24



CW1930

36x20x15 mm
3x8 pc/9,50 gr
 275x135x24



CW1923

26,50x26,50x22 mm
3x8 pc/9,50 gr
 275x135x30



CW1935

35x31x16,50 mm
3x7 pc/11 gr
 275x135x24



CW1922

35,50x35,50x17 mm
3x7 pc/12 gr
 275x135x24



CW1910

86,50x56x30 mm
2x3 pc/2x94,50 gr
 275x135x35
 double mould

CW1777
CW1794



CW1774

ASIAN



CW1639

52x15,5x7 mm
5x4 pc 3 fig./2x4 gr
 (different weight/fig.)
 275x135x24
 double mould
 recto/verso



CW1777

258x10,50x5,25 mm
1x6 pc/5,50 gr
 275x135x24
 double mould



CW1774

47,50x27x15 mm
3x4 pc/2x9 gr
 275x135x24
 double mould



CW1652

26x26x14 mm
3x8 pc/10 gr
 275x135x24



CW1661

27x35x19 mm
3x7 pc/10,50 gr
 275x135x24



CW1855

31,50x31,50x11 mm
3x7 pc/10,50 gr
 275x135x24



CW1608

55x45x7 mm
2x5 pc/12 gr
 275x135x24



CW1794

26x26x25,50 mm
3x8 pc/12,50 gr
 275x135x30

Designed and developed
 in cooperation with
 Thomas Trillion



CW1240

43x40x20 mm
3x6 pc/18 gr
 275x135x24



CW1598

50x34x15mm
2x6 pc/29,50 gr
 275x135x24
 double mould
 recto-verso



CW1668

115x17x18 mm
1x9 pc/32,50 gr
 275x135x24



CW1783

125x41,50x recto 15 mm, verso 13 mm
1x4 pc/recto 35 gr, verso 27,50 gr
 275x135x24
 double mould
 recto/verso



CW1542

54x54x16 mm
2x4 pc/39 gr
 275x135x24

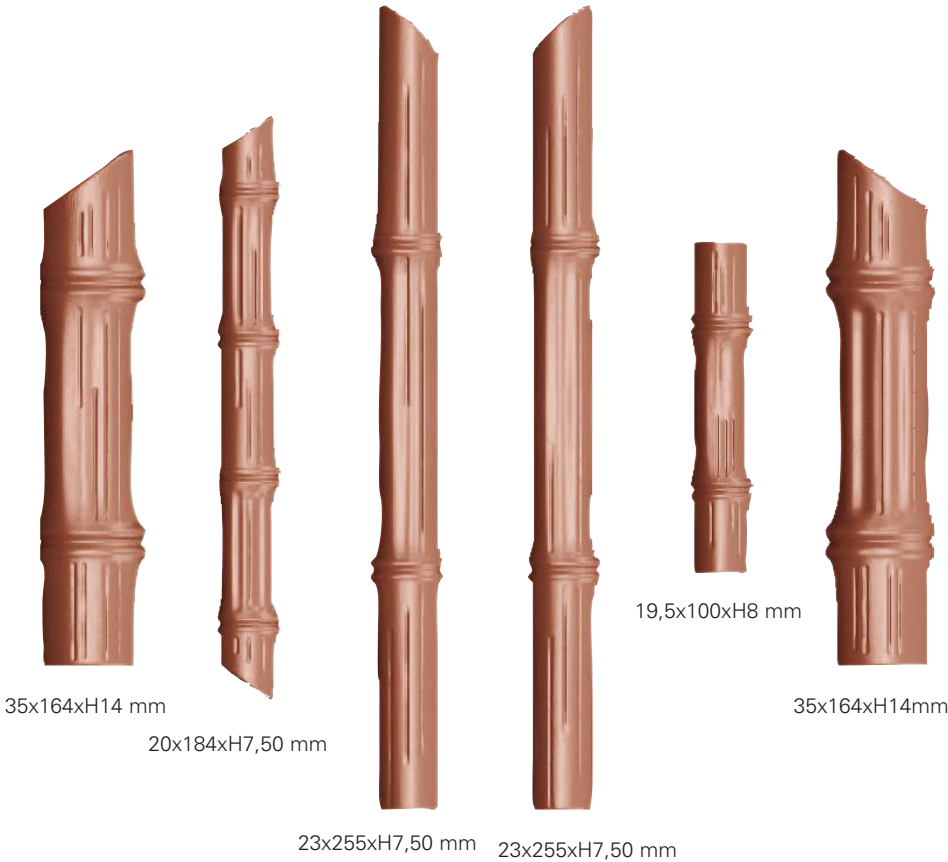


CW2311

43x26x18 mm
3x8 pc/12 gr
 275x175x24

VIVAK MOULDS

T2778
260x280mm
1x6 fig.





CW1793
CW1787
CW1788
CW1779



ORIENTAL



CW1621 DATES

39x19x10 mm
2x10 pc 3 fig./2x4,50 gr
275x135x24
double mould
recto/verso



CW1775

28,50x28,50x5 mm
3x7 pc/4,50 gr
275x135x24



CW1684

34x34x4,50 mm
3x7 pc/5 gr
275x135x24



CW1793

26x26x23,50 mm
3x8 pc/9,50 gr
275x135x24



CW1781

42,50x31x18,50 mm
2x7 pc/10,50 gr
275x135x24



CW1788

30,50x30,50x19 mm
3x7 pc/12 gr
275x135x24
Inspired by Saud Alkazemi



CW1779

38,50x22,50x17,50 mm
3x5 pc/12,50 gr
275x135x24



CW1886

31x31x16,50 mm
3x7 pc/13,50 gr
275x135x24



CW1787

30,50x30,50x19,50 mm
3x7 pc/14,50 gr
275x135x24
Inspired by Saud Alkazemi



CW1849

34x34x11,50 mm
3x6 pc/15 gr
275x135x24



CW1791

49x29,50x21,50 mm
2x7 pc/15,50 gr
275x135x30
Inspired by Saud Alkazemi



CW1790

49x25x19 mm
3x6 pc/16,50 gr
275x135x24
Inspired by Saud Alkazemi



CW1667

"Eid Mubarak"

125x55x7 mm
2x2 pc/47 gr
275x135x24

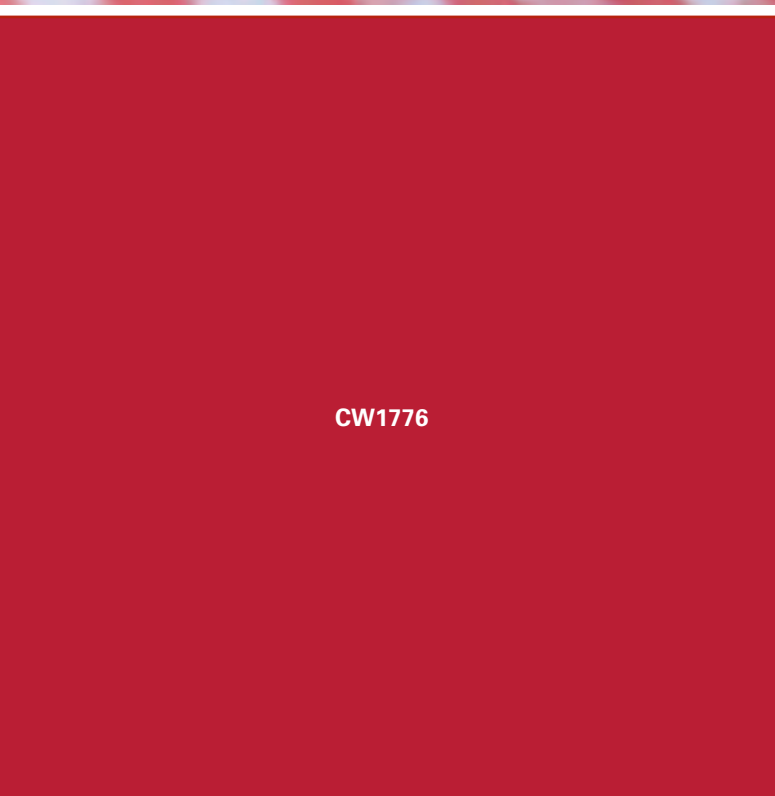


CW1747

99,50x99,50x7 mm
1x2 pc/91 gr
275x135x24



CW1863



CW1776



PASTRY AROUND THE WORLD



CW1591

30x30x10 mm
3x6 pc 3 fig./2x5 gr
 275x135x24
 double mould



CW1911

53x30,50x3,50 mm
 53x36x3,50 mm
 53x33,50x3,50 mm
2x6 pc 3 fig./5,50 gr
 275x135x24



CW1597

36x28x9 mm
2x6 pc 7 fig./6 gr
 275x135x24
 double mould
 recto/verso



CW1626

42x42x6 mm
2x5 pc/7 gr
 275x135x24



CW1689

Ø26,5x30 mm
3x7 pc/10 gr
 275x135x35



CW1380

49x29x9 mm
3x6 pc/9 gr
 275x135x24
 same model as 2258



CW1859

24,50x23,50x21,50 mm
3x7 pc 3 fig./9 gr
 275x135x26



CW1731

50x17x17 mm
2x10 pc/10 gr
 275x135x24



CW1638

48x29x15 mm
2x7 pc/10 gr
 275x135x24



CW1745

63x18x8 mm
3x5 pc/10 gr
 275x135x24



CW1683

Ø34,5x24,50 mm
3x6 pc 3 fig./17 gr
 275x135x30



CW1776

top Ø 32x17,50 mm
 bottom Ø 32x14,50 mm
3x6 pc/9+8,50 gr
 275x135x24
 double mould
 recto/verso



CW1872

116,50x22,50x15 mm
1x8 pc/37 gr
 275x135x24



CW1863

99,50x99,50x8 mm
1x2 pc/73 gr
 275x135x24



CW2258

49x29x9 mm
3x7 pc/9 gr
 275x175x24
 same model as 1380



CW2378

30x30x10 mm
4x6 pc 3 fig./5 gr
 275x175x24
 double mould

CHOCOLATES AROUND THE WORLD



CW1272

40x30x10 mm
3x7 pc/12 gr
 275x135x24



CW1100

34x34x16 mm
3x7 pc/13 gr
 275x135x24



CW1108

36x29x14 mm
3x8 pc/15 gr
 275x135x24
 same model as 2315



CW1020

41x31x18 mm
3x8 pc/15 gr
 275x135x24
 same model as 2134



CW1682

50x26x12 mm
2x8 pc/2x10,50 gr
 275x135x24
 double mould
 recto/verso



CW1138

80x36x13 mm
3x3 pc/22 gr
 275x135x24



CW1778

51x32x15 mm
3x4 pc/29 gr
 275x135x24
 double mould
 recto/verso



CW1648

50x50x25 mm
2x4 pc/38 gr
 275x135x32
 recto/verso
 double mould



CW1864

84,50x84,50x9,50 mm
1x2 pc/76 gr
 275x135x24



H1001015CW

580 mm



CW2379

30x60x15 mm
2x6 pc/2x6gr
 275x175x24 mm
 double mould



CW2315

36x29x14 mm
4x8 pc/15 gr
 275x175x24
 same model as 1108



CW2134

41x31x18 mm
4x8 pc/15 gr
 275x175x24
 same model as 1020

CW1894



CW1895

BELLE EPOQUE



CW1892

33x33x10 mm
3x6 pc/2x5 gr
 275x135x24
 double mould



CW1895

43x43x5,50 mm
2x5 pc 2 fig/7,50 gr
 275x135x24



CW1900

30x30x14 mm
3x8 pc/2x8 gr
 275x135x24
 double mould
 Fits on CW1217



CW1896

39,50x15x15 mm
3x7 pc/9 gr
 275x135x24



CW1897

30,50x27,50x14,50 mm
3x7 pc/10 gr
 275x135x24



CW1785

34,50x26x18 mm
3x7 pc/11 gr
 275x135x24
 Inspired by Saud Alkazemi



CW1894

118x21x7,50 mm
1x8 pc/16,50 gr
 275x135x24



CW1888

86,50x56,50x25,50 mm
2x3 pc/2x70 gr
 275x135x35
 double mould



CW1889

86,50x56,50x33,50 mm
2x3 pc/2x89,50 gr
 275x135x40
 double mould

E-SERIE



E7010/175

175x110x55 mm
 1x1



E7011/175

175x110x67 mm
 1x1



CW1565

34x34x4 mm
3x7 pc/5 gr
 275x135x24



CW1554

32x22x24 mm
4x8 pc/5 gr
 275x135x24
 double mould



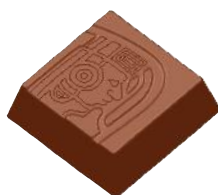
CW1569

28x26x11 mm
3x8 pc/2x5 gr
 275x135x24
 double mould



CW1563

29x29x13 mm
3x7 pc 3 fig./9 gr
 275x135x24



CW1593

34x34x11 mm
3x6 pc 3 fig./13 gr
 275x135x24



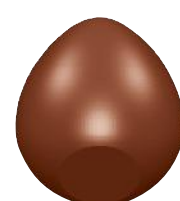
CW1595

52x46x23 mm
2x4 pc 2 fig.
 275x135x28 mm
 double mould with
 1606 and 1596



CW1606

52x46x23 mm
2x4 pc/32 gr
 275x135x28 mm
 double mould with
 1595 and 1596



CW1596

52x46x23 mm
2x4 pc
 275x135x28 mm
 double mould with
 1606 and 1595



CW1566

118x50x6 mm
1x4 pc/40 gr
 275x135x24



CW1594

114x50x9 mm
1x4 pc/60 gr
 275x135x24

CW1625



CW1624
CW1685



CACAO & CHOCOLATE



CW1919

19x9x4 mm
7x9 pc/2x0,60 gr
275x135x24
double mould



CW1540

34x34x5 mm
3x7 pc/4 gr
275x135x24



CW1901

31,50x31,50x5 mm
3x7 pc/5 gr
275x135x24



CW1498

58x21x9 mm
4x4 pc/2x6 gr
275x135x24
double mould
same model as 2375



CW1624

49x24x24 mm
2x8 pc/2x6,50 gr
275x135x24
double mould
recto/verso
same model as 2397



CW1687

26x26x12 mm
3x8 pc/8 gr
275x135x24



CW1558

50x24x12 mm
2x8 pc/8 gr
275x135x24
double mould
Small model of
CW2370



CW1625

30x30x12 mm
3x7 pc/10 gr
275x135x24 mm



CW1637

26x26x16 mm
3x8 pc/10 gr
275x135x24



CW1729

23x23x20 mm
4x8 pc/12 gr
275x135x26



CW1686

Cavities in mould:
47x33x23 mm
Finishing product:
33x33x33 mm
1x5 pc/2x20,50 gr
275x135x28
double mould
recto/verso



CW1685

100x100x8 mm
1x2 pc/75 gr
275x135x24



CW1642

100x100x15 mm
1x2 pc/92 gr
275x135x24



CW2431

34,50x34,50x4,50mm
4x7 pc/4,50 gr
 275x175x24



CW2375

58x21x9 mm
4x5 pc/2x6 gr
 275x175x24
 double mould
 same model as 1498



CW2397

49x24x24 mm
3x8 pc/2x6,50 gr
 275x175x24
 double mould
 recto/verso
 same model as 1624



CW2429

132,50x43x6 mm
1x5 pc/26 gr
 275x175x24



CW2370

74x38x20 mm
3x4 pc/30 gr
 275x175x26 mm
 double mould
 recto/verso



CW2398

156x77x8 mm
1x3 pc/93 gr
 275x175x24



CW2393

250x160x23 mm
1 pc/1000 gr approx
 275x175x28

COFFEE BEANS



CW1281

17x12x5 mm
8x13 pc/1 gr
275x135x24



CW1312

19x13x7 mm
7x12 pc/1 gr
275x135x24
same model as 2028



CW1327

36x24x16 mm
3x8 pc/11 gr
275x135x24
same model as 2139



CW1609

25x20x8 mm
3x8 pc 3 fig./3 gr
275x135x24



CW1880

20x20x19,50 mm
3x8 pc/7 gr
275x135x24



CW1533

11,5x24x13 mm
1x10 pc/9 gr
275x135x24



CW1877

27x27x16 mm
3x7 pc 3 fig./12 gr
275x135x24



CW1019

25x25x25 mm
4x9pc/14 gr
275x135x28



CW1469

30x37x19 mm
3x8 pc/14 gr
275x135x24



CW1247

29x29x27 mm
3x7 pc/21 gr
275x135x30



CW2028

19x13x7 mm
9x12 pc/1 gr
275x175x24
same model as 1312



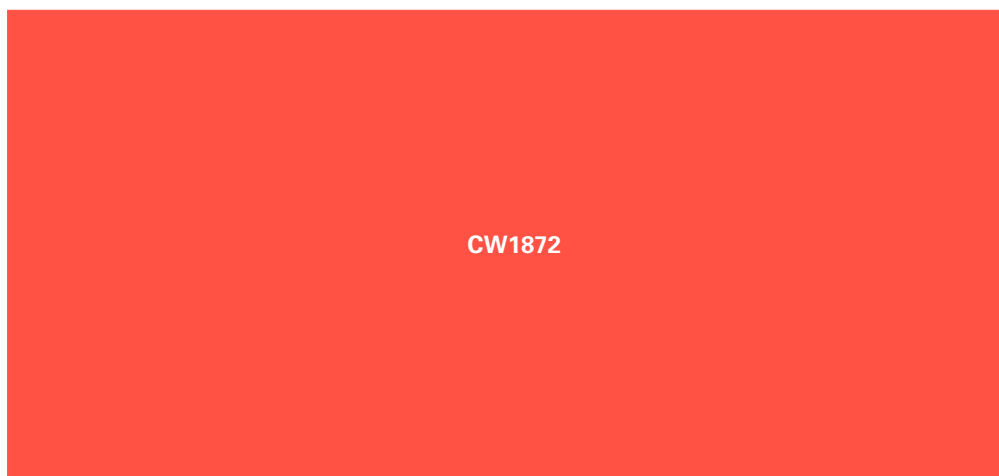
CW2142

22x15x8 mm
6x13 pc/2 gr
275x175x24



CW2139

36x24x16 mm
4x8 pc/11 gr
275x175x24
same model as 1327



CW1872



AUTUMN & NUTS



CW1209

57x32x7 mm
2x7 pc/5 gr
275x135x24



CW1239

59x31x5 mm
2x7 pc/5 gr
275x135x24



CW1454

57x32x10 mm
2x7 pc/6 gr
275x135x24



CW1536

42x25x11 mm
3x8 pc/7 gr
275x135x24
double mould
recto/verso



CW1080

35x18x15 mm
3x8 pc/7 gr
275x135x24
same model as 2338



CW1439

60x40x4 mm
3x4 pc/7 gr
275x135x24



CW1107

39x24x12 mm
3x7 pc/2x7 gr
275x135x24
double mould
same model as 2387



CW1093

37x29x14 mm
3x8 pc/2x7,50 gr
275x135x24
double mould
same model as 2328



CW1235

34x28x14 mm
3x8 pc/2x8 gr
275x135x24
double mould



CW1386

26x25x16 mm
3x8 pc/8 gr
275x135x24



CW1657

27x45x10mm
3x7 pc/8,50 gr
275x135x24



CW1420

36x31x9 mm
3x7 pc/9 gr
275x135x24



CW1876

31,50x25,50x16,50 mm
3x8 pc/9 gr
275x135x24
Small model of CW1089



CW1524

27,5x23,5x14,50 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1113



CW1871

27x24x16 mm
3x8 pc/9,50 gr
275x135x24
Small model of CW1044

**CW1104**

40x35x10 mm
3x7 pc/10 gr
275x135x24

**CW1190**

41x30x11 mm
3x8 pc/2x10 gr
275x135x24
double mould

**CW1017**

48x23x15 mm
3x7 pc/11 gr
275x135x24

**CW1032**

38x22x15 mm
3x8 pc/11 gr
275x135x24
same model as 2179

**CW1057**

31x28x16 mm
3x7 pc/11 gr
275x135x24
same model as 2243

**CW1067**

Ø28x18 mm
3x8 pc/11 gr
275x135x24
same model as 2340

**CW1027**

37x27x18 mm
3x8 pc/12 gr
275x135x24
same model as 2186

**CW1174**

33x30x16 mm
3x8 pc/12 gr
275x135x24
same model as 2191

**CW1226**

29x28x17 mm
3x8 pc/12 gr
275x135x24
same model as 2183

**CW1015**

38x29x18 mm
3x8 pc/13 gr
275x135x24
same model as 2133

**CW1113**

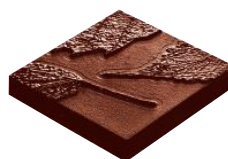
32x30x17 mm
3x8 pc/13 gr
275x135x24

**CW1191**

47x19x17 mm
2x11 pc/13 gr
275x135x24

**CW1233**

33x20x21 mm
3x8 pc/13 gr
275x135x24
same model as 2193

**CW1669**

41x41x7 mm
2x5 pc/13 gr
275x135x24

**CW1014**

41x26x18 mm
3x6 pc/14 gr
275x135x24



CW1046

37x31x16 mm
3x7 pc/14 gr
 same model as 2187



CW1096

36x33x17 mm
3x8 pc/14 gr
 275x135x24
 same model as 2170



CW1044

33x29x20 mm
3x8 pc/16 gr
 275x135x24
 same model as 2298



CW1089

37x31x20 mm
3x8 pc/16 gr
 275x135x24
 Same model as 2173



CW1105

35x30x21 mm
3x8 pc/16 gr
 275x135x24
 same model as 2190



CW1331

43x30x16 mm
3x8 pc/16 gr
 275x135x24



CW1095

49x36x13 mm
3x5 pc/17 gr
 275x135x24



CW1098

47x41x12 mm
2x6 pc/17 gr
 275x135x24



CW1483

49x28x15 mm
4x5 pc/21 gr
 275x135x24



CW1507

37x28x20 mm
3x8 pc 3 fig./16 gr
 275x135x24



CW1275

74x20x15 mm
5x3 pc/23 gr
 275x135x24



CW1872

116,50x22,50x15 mm
1x8 pc/37 gr
 275x135x24

**CW2338**

35x18x15 mm
4x8 pc/7 gr
 275x175x24
 same model as 1080

**CW2387**

39x24x12 mm
3x8 pc/2x7 gr
 275x175x24 mm
 double mould
 same model as 1107

**CW2328**

37x29x14 mm
4x8 pc/2x7,50 gr
 275x175x24
 double mould
 same model as 1093

**CW2068**

35x28x12 mm
4x8 pc/2x8 gr
 275x175x24

**CW2179**

38x22x15 mm
4x8 pc/11 gr
 275x175x24
 same model as 1032

**CW2243**

31x28x16 mm
4x8 pc/11 gr
 275x175x24
 same model as 1057

**CW2340**

Ø28x18 mm
4x8 pc/11 gr
 275x175x24
 same model as 1067

**CW2145**

44x23x17 mm
3x8 pc/12 gr
 275x175x24

**CW2183**

29x28x17 mm
4x8 pc/12 gr
 275x175x24
 same model as 1226

**CW2186**

37x27x18 mm
4x8 pc/12 gr
 275x175x24
 same model as 1027

**CW2191**

33x30x16 mm
4x8 pc/12 gr
 275x175x24
 same model as 1174

**CW2193**

33x20x21 mm
4x8 pc/13 gr
 275x175x24
 same model as 1233

**CW2133**

38x29x18 mm
4x8 pc/13 gr
 275x175x24
 same model as 1015

**CW2170**

36x33x17 mm
4x8 pc/14 gr
 275x175x24
 same model as 1096

**CW2187**

37x31x16 mm
4x8 pc/14 gr
 275x175x24
 same model as 1046



CW2173

37x31x20 mm
4x8 pc/16 gr
 275x175x24
 same model as 1089



CW2190

35x30x21 mm
4x8 pc/16 gr
 275x175x24
 same model as 1105



CW2298

33x29x20 mm
4x8 pc/16 gr
 275x175x24
 same model as 1044



CW2343

77x18x19 mm
3x6 pc/27 gr
 275x175x24

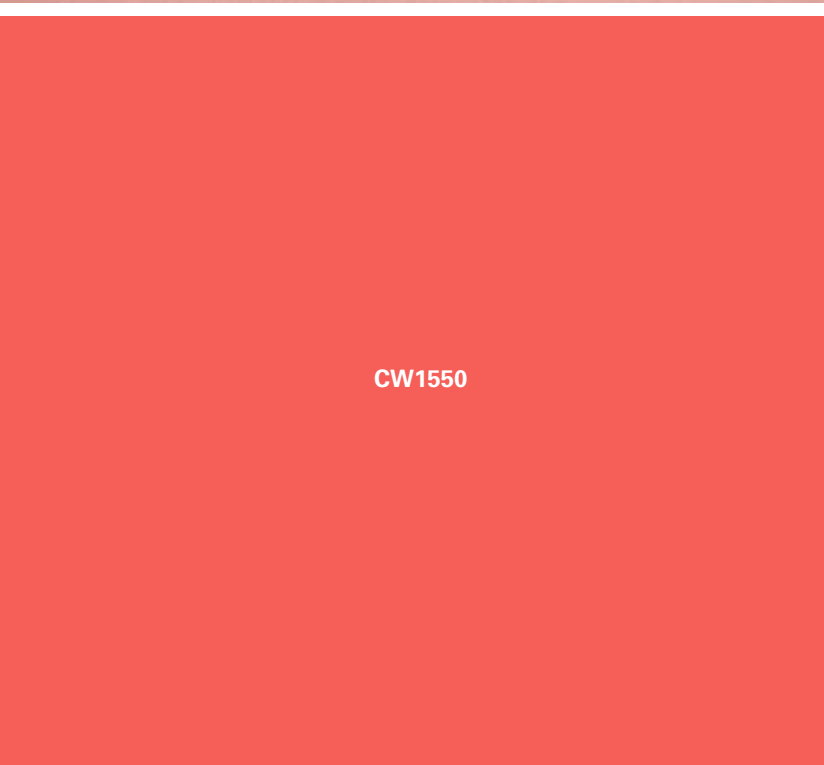


CW2042

89x33x16 mm
2x5 pc/2x30 gr
 275x175x24
 double mould
 recto/verso



CW1928



CW1550



FLOWERS



CW1048

Ø43x5 mm
2x5 pc 5 fig./6 gr
 275x135x24
 same model as 2140



CW1395

43x43x5 mm
2x5 pc/7 gr
 275x135x24



CW1928

42,50x42,50x6,50 mm
2x5 pc/6,50 gr
 275x135x24



CW1332

Ø35x7 mm
3x7 pc/2x7 gr
 275x135x24
 double mould



CW1416

Ø43x6 mm
2x5 pc 5 fig./7 gr
 275x135x24



CW1568

25x24,5x18 mm
4x8 pc/8 gr
 275x135x24
 Same model as
 CW1060



CW1229

30x29x11 mm
3x8 pc/2x8 gr
 275x135x24
 double mould



CW1544

27x27x16 mm
4x7 pc/9 gr
 275x135x24
 Same model as
 CW1033



CW1188

53x30x9 mm
2x7 pc 5 fig./10 gr
 275x135x24



CW1313

Ø45x7 mm

2x5 pc 5 fig./10 gr

275x135x24

same model as 2224



CW1058

Ø28x20 mm

3x7 pc/12 gr

275x135x24

same model as 2244



CW1230

Ø31x17 mm

3x8 pc/12 gr

275x135x24



CW1932

28x28x24 mm

3x7 pc/12,85 gr

275x135x30



CW1065

Ø28x21 mm

3x8 pc/13 gr

275x135x26

same model as 2313



CW1066

Ø28x21 mm

3x8 pc/13 gr

275x135x26



CW1060

40x38x12 mm

3x6 pc/14 gr

275x135x30



CW1086

32x30x18 mm

3x8 pc/14 gr

275x135x24

same model as 2189



CW1115

Ø34x15 mm

3x7 pc/15 gr

275x135x24



CW1033

Ø34x20 mm

3x7 pc/18 gr

275x135x24



CW1549

54x32x16 mm

2x7 pc/2x14 gr

275x135x24

double mould



CW1550

54x35x17,2 mm

2x6 pc/2 x19 gr

275x135x24

double mould



CW2146

Ø29x6 mm
4x7 pc 4 fig./3 gr
 275x175x24



CW2079

Ø29x5 mm
4x7 pc 2 fig./4 gr
 275x175x248



CW2140

Ø43x5 mm
3x5 pc 5 fig./6 gr
 275x175x24
 same model as 1048



CW2224

Ø45x7 mm
3x5 pc 5 fig./10 gr
 275x175x24
 same model as 1313



CW2244

Ø28x20 mm
4x8 pc/12 gr
 275x175x24
 same model as 1058



CW2313

Ø28x21 mm
4x8 pc/13 gr
 275x175x24
 same model as 1065



CW2189

32x30x18 mm
4x8 pc/14 gr
 275x175x24
 same model as 1086

VEGETABLES & FRUIT



CW1320

60x31x4 mm
2x7 pc/7 gr
 275x135x24



CW1117

61x21x9 mm
2x7 pc/2x8 gr
 275x135x24
 double mould
 same model as
 1307, 2349, 2381



CW1307

61x21x9 mm
2x10 pc/2x8 gr
 275x135x24
 double mould
 same model as
 1117, 2349, 2381



CW1197

30x30x15 mm
3x7 pc/2x8 gr
 275x135x24
 double mould
 same model as 2326



CW1035

47x26x13 mm
3x6 pc/2x9 gr
 275x135x24
 double mould



CW1221

61x21x10 mm
5x4 pc/2x10 gr
 275x135x24
 double mould



CW1063

30x27x18 mm
4x8 pc/10 gr
 275x135x24
 same model as
 1440, 2330



CW1440

30x27x18 mm
3x8 pc/10 gr
 275x135x24
 same model as
 1063, 2330



CW1519

33x27x17 mm
3x7 pc/11,50 gr
 275x135x24



CW1532

34x31x17,50 mm
3x8 pc/12 gr
 275x135x24



CW1022

42x26x17 mm
3x8 pc/13 gr
 275x135x24
 same model as 2182



CW1134

33x24x20 mm
3x8 pc/13 gr
 275x135x24
 same model as 2293



CW1009

42x28x18 mm
3x7 pc/14 gr
 275x135x24



CW1370

Ø33x9/18 mm
3x6 pc 3 fig./15-16-25 gr
 275x135x24
 double mould
 recto/verso



CW1133

35x30x19 mm
3x8 pc/15 gr
 275x135x24
 same model as
 1205-2180



CW1205

35x30x19 mm
3x7 pc/15 gr
 275x135x24
 Same model as
 1133-2180



CW1038

45x34x19 mm
3x6 pc/17 gr
 275x135x24



CW1196

73x27x14 mm
4x3 pc/2x20 gr
 275x135x24
 double mould



CW1264

48x32x20 mm
3x6 pc/21 gr
 275x135x24



CW1353

74x30x14 mm
4x3 pc/23 gr
 275x135x24



CW1049

Ø28x21 mm
3x7 pc/12 gr
 275x135x24
 same model as 2120



CW1195

162x19x9 mm
4x1 pc/2x25 gr
 275x135x24
 double mould



CW2032

43x20x14 mm
3x10 pc/7 gr
 275x175x24



CW2326

30x30x15 mm
4x8 pc/2x8 gr
 275x175x24
 double mould
 same model as 1197



CW2349

61x21x9 mm
2x10 pc/2x8 gr
 275x175x24
 double mould
 same model as 1307, 1117, 2381



CW2381

61x21x9 mm
2x8 pc/2x8 gr
 275x175x24 mm
 double mould
 same model as 1307, 1117, 2349



CW2330

30x27x18 mm
5x8 pc/10 gr
 275x175x24
 same model as 1063, 1440



CW2120

Ø28x21 mm
5x7 pc/12 gr
 275x175x24
 same model as 1049



CW2182

42x26x17 mm
4x8 pc/13 gr
 275x175x24
 same model as 1022



CW2293

33x24x20 mm
4x8 pc/13 gr
 275x175x24
 same model as 1134



CW2180

35x30x19 mm
4x8 pc/15 gr
 275x175x24
 same model as 1133-1205



CW2001

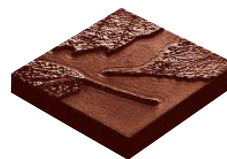
93x56x19 mm
6 pc/2x30 gr
 275x175x24
 double mould

FOSSILS



CW1615

27x27x13 mm
3x7 pc 7 fig./6 gr
 275x135x25
 double mould



CW1669

41x41x7 mm
2x5 pc/13 gr
 275x135x24



CW1657

27x45x10mm
3x7 pc/8,50 gr
 275x135x24



CW1611

123x22x6 mm
4x2 pc/16,50 gr
 275x135x24



CW1613

117x48x5 mm
2x2 pc/30 gr
 275x135x24



CW1612

114x50x8 mm
2x2 pc/55 gr
 275x135x24



CW1665

118x53x9,5mm
1x4 pc/61 gr
 275x135x24



CW2433

113,50x50x9 mm
2x3 pc/52 gr
 275x135x24

SEAFOOD



CW1170

38x20x7 mm
4x7 pc 5 fig./4,50 gr
 275x135x24
 same model as 2136



CW1124

38x29x7 mm
3x6 pc/2x4 gr
 275x135x24
 double mould



CW1210

28x30x9 mm
4x8 pc/2x5 gr
 275x135x24
 double mould
 recto/verso
 same model as
 1400-2281



CW1400

28x30x9 mm
3x8 pc/2x5 gr
 275x135x24
 double mould
 recto/verso
 same model as
 1210-2281



CW1211

44x22x7 mm
4x5 pc/2x5 gr
 275x135x24
 double mould
 recto/verso
 same model as
 1399-2242



CW1399

44x22x7 mm
3x8 pc/2x5 gr
 275x135x24
 double mould
 recto/verso
 same model as
 1211-2242



CW1119

43x21x9 mm
2x10 pc/2x6 gr
 275x135x24
 double mould
 recto/verso
 same model as
 1401-2238



CW1586

miscellaneous
22 pc 9 fig./2x6 gr
 275x135x24
 double mould
 recto/verso



CW1401

43x21x9 mm
3x8 pc/2x6 gr
 275x135x24
 double mould
 recto/verso
 same model
 as 1119-2238



CW1534

50x22x9 mm
3x6 pc/7 gr
 275x135x24
 double mould
 recto/verso



CW1881

29,50x25x18 mm
3x8 pc/9,50 gr
 275x135x24



CW1122

56x20x11 mm
2x10 pc/2x6 gr
 275x135x24
 double mould
 recto/verso



CW1359

43x21x12 mm
2x10 pc/2x6 gr
 275x135x24
 double mould
 recto/verso



CW1402

50x20x11 mm
3x6 pc/2x6 gr
 275x135x24
 double mould
 recto/verso



CW1118

44x23x10 mm
20 pc/2x7 gr
 275x135x24
 double mould
 recto/verso
 same model as
 1398-2237



CW1120

38x35x9 mm
3x6 pc/2x7 gr
 275x135x24
 double mould
 same model as 2239
 recto/verso



CW1398

44x23x10 mm
3x8 pc/2x7 gr
 275x135x24
 double mould
 same model
 as 1118-2237
 recto/verso



CW1587

52x22x7 mm
3x6 pc/2x7 gr
 275x135x24
 double mould
 recto/verso



CW1126

39x36x9 mm
3x6 pc/2x7,50 gr
 275x135x24
 double mould
 recto/verso



CW1110

33x28x15 mm
3x8 pc/2x8 gr
 275x135x24
 double mould
 recto/verso
 same model as 2294



CW1192

36x28x17 mm
3x8 pc/13 gr
 275x135x24



CW1198

84x25x10 mm
4x3 pc/13 gr
 275x135x24
 same model as 2288



CW1212

38x28x13 mm
3x8 pc/13 gr
 275x135x24



CW1295

83x24x10 mm
4x3 pc 3 fig./13 gr
 275x135x24

**CW1070**

32x29x21 mm
3x8 pc/14 gr
275x135x24
same model as 2188

**CW1121**

53x22x17 mm
2x9 pc/14 gr
275x135x24

**CW1084**

35x29x21 mm
3x8 pc/15 gr
275x135x24
same model as 2165

**CW1011**

42x32x19 mm
3x6 pc/16 gr
275x135x24
same model as 2118

**CW1127**

54x47x12 mm
2x5 pc/25 gr
275x135x24
double mould
recto/verso

**CW1125**

133x37x10 mm
2x2 pc/2x30 gr
275x135x24
double mould

**CW1154**

85x98 mm
3 pc/100 gr
275x135x30
double mould

**CW1361**

150x78 mm
1x2 pc/117 gr
275x135x24
double mould

**CW1171**

110x107x25 mm
1x2 pc/156 gr
275x135x30

**CW1276**

185x97x20 mm
1x2 pc/221 gr
275x135x24

**CW1202**

149x82x32 mm
1x2 pc/234 gr
275x135x35
double mould
recto/verso

**CW1155**

120x135 mm
1x2 pc/260 gr
275x135x35
double mould

**CW1201**

240x125x27 mm
1 pc/420 gr
275x135x30
double mould



CW2136

38x20x7mm

5x7 pc 5 fig./4,50 gr

275x175x24

same models as 1170



CW2373

miscellaneous

26 pc 8 fig./2x5 gr

275x175x24

double mould

recto/verso



CW2242

44x22x7 mm

4x8 pc/2x5 gr

275x175x24

double mould

recto/verso

same model as

1211-1399



CW2281

28x30x9 mm

5x8 pc/2x5 gr

275x175x24

double mould

recto/verso

same model as

1210-1400



CW2319

30x34x8 mm

4x8 pc/2x5 gr

275x175x24

double mould

recto/verso



CW2332

miscellaneous

4x8 pc 4 fig./ 2x6 gr

275x175x24

double mould

recto/verso



CW2238

43x21x9 mm

3x10 pc/2x6 gr

275x175x24

double mould

same model

as 1119-1401

recto/verso



CW2241

49x21x10 mm

3x8 pc/2x6 gr

275x175x24

double mould

recto/verso



CW2237

44x23x10 mm

3x10 pc/2x7 gr

275x175x24

double mould

same model as

1118-1398

recto/verso

**CW2239**

38x35x9 mm
4x6 pc/2x7 gr
 275x175x24
 double mould
 same model as 1120

**CW2374**

52x22x7 mm
3x8 pc/2x7 gr
 275x175x24
 double mould

**CW2294**

33x28x15 mm
4x7 pc/2x8 gr
 275x175x24
 double mould
 recto/verso
 same model as 1110

**CW2324**

26x28x15 mm
4x8 pc/9 gr
 275x175x24

**CW2288**

84x25x10 mm
5x3 pc/13 gr
 275x175x24
 same model as 1198

**CW2188**

32x29x21 mm
4x8 pc/14 gr
 275x175x24
 same model as 1070

**CW2165**

35x29x21 mm
4x8 pc/15 gr
 275x175x24
 same model as 1084

**CW2118**

42x32x19 mm
4x6 pc/16 gr
 275x175x24
 same model as 1011

**CW2027**

90x31x11 mm
4x2 pc/2x18 gr
 275x175x24
 double mould
 recto/verso

**CW2141**

160x58x14 mm
1x4 pc/58 gr
 275x175x24
 double mould
 recto/verso

**CW2127**

154x47x21 mm
1x4 pc/61 gr
 275x175x26
 double mould
 recto/verso

**CW2128**

236x70x34 mm
2x1 pc/162 gr
 275x175x40
 double mould
 recto/verso

**CW2124**

Ø150x30 mm
1x2 pc/250 gr
 275x175x35
 double mould
 recto/verso

**CW2177**

145x125x37 mm
1x2 pc/518 gr
 275x175x40
 double mould



CW1727
CW1691

CW1874



ANIMALS



CW1445

29x20x10 mm
3x8 pc/3 gr
 275x135x24



CW1444

46x15x13 mm
3x8 pc/5 gr
 275x135x24



CW1697

33x25x11,50 mm
 33x25x15,50 mm
3x6 pc/2x5,50 gr
 275x135x24
 double mould
 recto/verso



CW1511

35x29x11 mm
3x6 pc/2x6 gr
 275x135x24
 double mould



CW1698

33x29x12,50 mm
3x6 pc/2x6 gr
 275x135x24
 double mould
 recto/verso



CW1699

35x33x12,50 mm
3x6 pc/2x6 gr
 275x135x24
 double mould
 recto/verso



CW1933

45x39x9,30 mm
2x6 pc/ 2x6 gr
 275x135x24
 double mould
 recto/verso



CW1506

40x39x10 mm
3x6 pc 3 fig./6,50 gr
 275x135x24



CW1062

71x18x5 mm
6x3 pc/6 gr
 275x135x24
 same model as 2336



CW1541

diff. sizes
 Frog 38,50x26x12,50 mm
 Tortoise 44,50x31,50x10 mm
 Hedgehog 36x25,50x15,50 mm
 Swan 26x30,50x14 mm
 Dolphin 71,50x26x8,50 mm
 Cockchafer 44,50x24x12 mm
 Butterfly 30,50x23x12,50 mm
 Mouse 52x18x14,50 mm
 Duck 44x31x12,50 mm
 Elephant 46x30,50x7,50 mm

20 pcs
10 fig.
diff. weights ± 7,50 gr/pc
 275x135x24

**CW1382**

35x40x10 mm
3x6 pc/2x7 gr
 275x135x24
 double mould

**CW1149**

40x21x5/10 mm
3x8 pc/7 gr
 275x135x24
 double mould
 recto/verso

**CW1938**

37,50x30x12 mm
2x7 pc/ 2x7,50 gr
 275x135x24
 double mould
 recto/verso

**CW1727**

37,5x32x12,50 mm
3x6 pc/2x7,50 gr
 275x135x24
 double mould
 recto/verso

**CW1879**

37x35x14 mm
3x6 pc/8 gr
 275x135x24
 double mould
 recto/verso

**CW1319**

49x32x8 mm
2x7 pc/2x8 gr
 275x135x24
 double mould

**CW1546**

45x31x8 mm
2x7 pc/8 gr
 275x135x24
 Small model of
 CW1083

**CW1409**

73x26x8 mm
4x3 pc/2x8,50 gr
 275x135x24
 double mould
 recto/verso
 same model as 2382

**CW1858**

32,50x28,50x15,50 mm
3x7 pc/9,50 gr
 275x135x24

**CW1410**

49x28x12 mm
2x7 pc/10 gr
 275x135x24
 double mould

**CW1527**

32x24x13 mm
4x7 pc/9 gr
 275x135x24
 small model of
 CW1006

**CW1346**

Ø35 mm
12 pc 5 fig./11 gr
 275x135x24
 same model as 2215

**CW1308**

50x47x10 mm
2x5 pc/12 gr
 275x135x24
 double mould

**CW1411**

50x35x12 mm
3x5 pc/12 gr
 275x135x24
 same model as 2222

**CW1499**

38x24x19 mm
4x6 pc/12 gr
 275x135x24
 double mould
 recto/verso

**CW1681**

49,5x42,5x11 mm

1x4 pc/12 gr

275x135x24

**CW1746**

diff. sizes

30x38,50x17 mm

27x38,50x16,50 mm

24,50x38,50x18,50 mm

23x38,50x18,50 mm

26,50x38,50x17 mm

3x5 pc 5 fig./12 gr

275x135x24

**CW1109**

39x24x17 mm

3x7 pc 7 fig./13 gr

275x135x24

**CW1010**

33x26x14 mm

3x8 pc/13 gr

275x135x24

same model as 2164

**CW1090**

37x29x16 mm

3x8 pc/13 gr

275x135x24

**CW1349**

Ø35 mm

2x6 pc 4 fig./14 gr

275x135x24

**CW1518**

57,9x33,9x11,2 mm

3x4 pc 3 fig./14 gr

275x135x24

**CW1351**

35x25x20 mm

3x8 pc/15 gr

275x135x24

same model as 2147

**CW1476**

40x57x10 mm

2x6 pc/15 gr

275x135x24

**CW1006**

38x27x16 mm
3x8 pc/15 gr
 275x135x24
 same model as 2132

**CW1172**

60x49x16 mm
2x6 pc 2 fig./15-17 gr
 275x135x24

**CW1449**

50x39x13 mm
2x6 pc/16 gr
 275x135x24

**CW1465**

48x46x13 mm
2x5 pc/16 gr
 275x135x24

**CW1220**

38x28x18 mm
3x7 pc/16 gr
 275x135x24

**CW1056**

34x38x17 mm
3x7 pc/16 gr
 275x135x24

**CW1874**

36,50x34xR12,50
 V13 mm
3x6 pc/9+7,50 gr
 275x135x24
 double mould
 recto/verso

**CW1083**

60x33x9 mm
2x6 pc/17 gr
 275x135x24
 same model as 2353

**CW1150**

55x28x7/13 mm
2x8 pc/18 gr
 275x135x24
 double mould
 recto/verso

**CW1305**

Ø48x14 mm
2x5 pc 2 fig./19 gr
 275x135x24

**CW1771**

recto 54,50x26x18 mm
 verso 54,50x26x12 mm
2x6 pc/11,50+8 gr
 275x135x24
 double mould
 recto/verso

**CW1129**

66x45x14 mm
2x5 pc/20 gr
 275x135x24
 same model as
 CW2434

**CW1193**

56x32x24 mm
2x6 pc/20 gr
 275x135x28



CW1934

fox 63,70x55x14,40 mm
 owl 61,80x51,70x12,50 mm
 squirrel 65x48,50x12,80 mm
 deer 65,50x44x12,20 mm
1x4 pc/ 20 gr
 275x135x24



CW1408

48x41x16 mm
14 pc/2x20 gr
 275x135x24
 double mould
 recto/verso



CW1039

70x35x16 mm
3x3 pc 9 fig./21 gr
 275x135x24



CW1875

52x35,50x19,50 mm
2x6 pc/20 gr
 275x135x24



CW1329

Ø47x13 mm
2x5 pc/23 gr
 275x135x24



CW1128

68x33x19 mm
2x5 pc/24 gr
 275x135x24
 same model as 2384



CW1213

52x38x23 mm
2x6 pc/24 gr
 275x135x26
 same model as 2259



CW1856

48x37xR12,50 + V11 mm
2x6 pc/13+12 gr
 275x135x24
 double mould
 recto/verso



CW1494

45x36x16 mm
2x7 pc/25 gr
 275x135x24
 double mould
 recto/verso



CW1463

60x43x16 mm
3x4 pc 2 fig./27-28 gr
 275x135x24



CW1931

80x68,60x16,53 mm
1x4 pc
 275x135x24
 double mould
 recto/verso



CW1691

Elephant	35x50x30 mm
Lion	38x50x28 mm
Rhinoceros	30,5x51x33 mm
Leopard	31x51x33 mm
Buffalo	40x51x32,50 mm
Baobab tree	37x51x28 mm

2x6 pc 6 fig./30 gr

275x135x24

double mould



CW1179

74x58x13 mm

2x4 pc 2 fig./33 gr

275x135x24

double mould

recto/verso



CW1311

84x44x14 mm

2x3 pc/35 gr

275x135x24

double mould

recto/verso



CW1151

70x36x9/17 mm

10 pc/37 gr

275x135x24

double mould

recto/verso



CW1792

85x85x9,50 mm

1x2 pc/55 gr

275x135x24



CW1152

90x47x11/22 mm

1x4 pc/84 gr

275x135x26

double mould

recto/verso



CW2277

35x16x7 mm

6x6 pc/2 gr

275x175x24



CW2336

71x18x5 mm

7x3 pc/6 gr

275x175x24

same model as 1062



CW2076

49x22x13 mm

3x9 pc/8 gr

275x175x24



CW2382

73x26x8 mm

2x8 pc/2x8,50 gr

275x175x24 mm

double mould

recto/verso

same model as 1409



CW2215

Ø35 mm

3x6 pc 5 fig./11 gr

275x175x24

same model as 1346



CW2222

50x35x12 mm
3x6 pc/12 gr
 275x175x24
 same model as 1411



CW2380

38x24x19 mm
3x8 pc/12 gr
 275x175x24 mm
 double mould
 recto/verso
 same model as 1499



CW2164

33x26x16 mm
4x8 pc/13 gr
 275x175x24
 same model as 1010



CW2132

38x27x16 mm
4x8 pc/15 gr
 275x175x24
 same model as 1006



CW2147

35x25x20 mm
4x8 pc/15 gr
 275x175x24
 same model as 1351



CW2353

60x33x9 mm
3x6 pc/17 gr
 275x175x24
 same model as 1083



CW2384

68x33x19 mm
2x6 pc/24 gr
 275x175x24 mm
 same model as 1128



CW2259

52x38x23 mm
3x6 pc/24 gr
 275x175x26
 same model as 1213



CW2434

66x45x14 mm
2x5 pc/20 gr
 275x135x24
 same model as
 CW1129



CW2046

74x54x14 mm
2x4 pc/31 gr
 275x175x24
 double mould
 recto/verso



CW2020

80x80x13 mm
2x2 pc/53 gr
 275x175x24
 double mould
 recto/verso



CW2041

92x73x27 mm
2x2 pc/97 gr
 275x175x42
 double mould
 recto/verso



CW1631

CW1731



PEOPLE & FIGURES



CW1631

33x32x13 mm
3x6 pc/8 gr
 275x135x24



CW1510

35x22x17 mm
3x8 pc/10 gr
 275x135x24



CW1659

37x21x17 mm
4x6 pc/10 gr
 275x135x24



CW1731

50x17x17 mm
2x10 pc/10 gr
 275x135x24



CW1501

39x35x13 mm
3x6 pc 3 fig./11 gr
 275x135x24



CW1502

39x35x13 mm
3x6 pc 3 fig./11 gr
 275x13x24 mm



CW1447

Ø43x11 mm
2x6 pc 2 fig./11 gr
 275x135x24
 same model as 2318



CW1514

39x28x15 mm
3x7 pc 2 fig./11 gr
 275x135x24
 same model as 2366



CW1159

31x37x16 mm
3x7 pc/12 gr
 275x135x24



CW1464

42x26x14 mm
3x7 pc 3 fig./12-13 gr
 275x135x24

**CW1071**

58x29x12 mm
2x5 pc 5 fig./13 gr
 275x135x24
 double mould

**CW1072**

58x29x12 mm
2x5 pc 5 fig./13 gr
 275x135x24
 double mould

**CW1262**

64x32x11 mm
3x4 pc 12 fig./14-17 gr
 275x135x24

**CW1670**

55x42x15 mm
2x5 pc/16 gr
 275x135x24

**CW1666**

26x27x19 mm
3x8 pc/7+9 gr
 275x135x24
 double mould
 recto/verso

**CW1131**

37x32x14 mm
3x7 pc/17 gr
 275x135x24
RENEWED MODEL!

**CW1457**

61x31x19 mm
3x4 pc/23 gr
 275x135x24

**CW1181**

80x50x14 mm
2x3 pc 3 fig./30 gr
 275x135x24
 double mould
 recto/verso

**CW1180**

125x57x20 mm
1x4 pc 2 fig./65 gr
 275x135x24
 double mould
 recto/verso

**CW1503**

recto:
 105,5x52,5x16 mm
66 gr

verso:
 105,5x52,5x28 mm
91 gr

2x2 pc
 275x135x35,50 mm
 double mould
 recto/verso

Erotic moulds catalog:
 please ask for a copy
 through email:
info@chocolateworld.be

**CW2214**

Ø54x12 mm
12 fig./45 gr
 275x175x24
 Zodiac assortment

TRANSPORT



CW1693

32x23x9 mm

31,5x22x9 mm

37,5x22x9 mm

3x8 pc 3 fig./5 gr

275x135x24



CW1278

39x30x6 mm

3x7 pc 6 fig./7 gr

275x135x24



CW1238

49x35x5 mm

3x5 pc/12 gr

275x135x24

same model as 2335



CW1102

35x34x16 mm

3x7 pc/15 gr

275x135x24



CW1471

44x36x16 mm

3x7 pc 3 fig./13 gr

275x135x24



CW2045

117x48x12 mm

3x2 pc/49 gr

275x175x24

double mould

recto/verso



CW2335

49x35x5 mm

4x5 pc/12 gr

275x135x24

same model as 1238

SPORT



CW1428

Ø26 mm
4x8 pc/2x6 gr
 275x135x24
 double mould
 same model as 2334



CW1443

Ø30 mm
3x8 pc/2x8,50 gr
 275x135x24
 double mould



CW1243

Ø30 mm
3x8 pc/2x9 gr
 275x135x24
 double mould



CW1392

64x20x20 mm
2x8 pc/12 gr
 275x135x24



CW1477

27x39x19 mm
3x8 pc/12 gr
 275x135x24



CW1004

41x32x20 mm
3x6 pc/13 gr
 275x135x24



CW1206

Ø40 mm
3x6 pc/2x20 gr
 275x135x24
 double mould
 same model as 2048



CW1423

Ø60 mm
2x4 pc/2x35 gr
 275x135x35
 double mould



CW1620

114x50x9,50 mm
2x2 pc/57 gr
 275x135x24



CW2334

Ø26 mm
5x8 pc/2x6 gr
 275x175x24
 same model as 1428



CW2048

Ø40 mm
4x6 pc/2x20 gr
 275x175x24
 double mould
 same model as 1206

CW1628



CW1629

LETTERS & NUMBERS



CW1742

30,50x30,50x7,50 mm

3x7 pc 21 fig./6,50 gr

275x135x24



CW1743

30,50x30,50x7,50 mm

3x7 pc 21 fig./6,50 gr

275x135x24



CW1887

30,50x30,50x5,50 mm

3x7 pc/6 gr

275x135x24



CW1628

26x26x18,50 mm

3x8 pc 24 fig./12 gr

275x135x24



CW1629

26x26x18,50 mm

3x8 pc 24 fig./12 gr

275x135x24



CW1630

26x26x18,50 mm

3x8 pc/12 gr

275x135x24



CW1741

16,50x16,50x10 mm
5x10 pc 10 fig./3 gr
 275x135x24



CW1749

27,50x27,50x16,50 mm
3x7 pc/12 gr
 275x135x24



CW1748

64,50x66,50x9,50 mm
1x3 pc/43 gr
 275x135x24



CW1493

Ø28 mm x16 mm
4x8 pc/10 gr
 275x135x24



CW1424

40x25x8 mm
3x10 pc/3,50 gr
 (numbers 0-9)
 275x135x24



CW1426

39x35x6 mm
26 pc/5 gr
 275x135x24



CW1643

29x25x9 mm
4x8 pc 26 fig./dif. gr
 275x135x24

**CW1700**

175,50x117x13,50 mm

1x1 pc/200 gr

275x135x24

CW1800

141x105,50x14,50 mm

1x1 pc/135 gr

275x135x24

CW2400

141x105,50x14,50 mm

1x2 pc/135 gr

275x175x24

**CW1701**

175,50x117x11 mm

1x1 pc/200 gr

275x135x24

CW1801

141x103x12 mm

1x1 pc/135 gr

275x135x24

CW2401

141x103x12 mm

1x2 pc/135 gr

275x175x24

**CW1702**

175,50x117x14 mm

1x1 pc/200 gr

275x135x24

CW1802

141x104,50x16,50 mm

1x1 pc/135 gr

275x135x24

CW2402

141x104,50x16,50 mm

1x2 pc/135 gr

275x175x24

**CW1703**

175,50x117x11,50 mm

1x1 pc/200 gr

275x135x24

CW1803

141x102,50x13,50 mm

1x1 pc/135 gr

275x135x24

CW2403

141x102,50x13,50 mm

1x2 pc/135 gr

275x175x24

**CW1704**

175,50x117x13 mm

1x1 pc/200 gr

275x135x24

CW1804

141x100x12,50 mm

1x1 pc/135 gr

275x135x24

CW2404

141x100x12,50 mm

1x2 pc/135 gr

275x175x24

**CW1705**

175,50x117x13,5 mm
1x1 pc/200 gr
275x135x24

CW1805

141x102x16 mm
1x1 pc/135 gr
275x135x24

CW2405

141x102x16 mm
1x2 pc/135 gr
275x175x24

**CW1706**

175,50x117 mm
1x1 pc/200 gr
275x135x24

CW1806

141x100 mm
1x1 pc/135 gr
275x135x24

CW2406

141x100 mm
1x2 pc/135 gr
275x175x24

**CW1707**

175,50x117x12 mm
1x1 pc/200 gr
275x135x24

CW1807

141x102x13,50 mm
1x1 pc/135 gr
275x135x24

CW2407

141x102x13,50 mm
1x2 pc/135 gr
275x175x24

**CW1708**

175,50x117x13,50 mm
1x1 pc/200 gr
275x135x24

CW1808

141x63x17 mm
1x1 pc/135 gr
275x135x24

CW2408

141x63x17 mm
1x2 pc/135 gr
275x175x24

**CW1709**

175,50x117x12,5 mm
1x1 pc/200 gr
275x135x24

CW1809

141x94x13,50 mm
1x1 pc/135 gr
275x135x24

CW2409

141x94x13,50 mm
1x2 pc/135 gr
275x175x24

**CW1710**

175,50x117x12,50 mm
1x1 pc/200 gr
275x135x24

CW1810

141x102x13,50 mm
1x1 pc/135 gr
275x135x24

CW2410

141x102x13,50 mm
1x2 pc/135 gr
275x175x24

**CW1711**

175,50x117x13 mm
1x1 pc/200 gr
275x135x24

CW1811

141x105,50x15 mm
1x1 pc/135 gr
275x135x24

CW2411

141x105,50x15 mm
1x2 pc/135 gr
275x175x24

**CW1712**

175,50x117x12 mm
1x1 pc/200 gr
275x135x24

CW1812

141x105x11 mm
1x1 pc/135 gr
275x135x24

CW2412

141x105x11 mm
1x2 pc/135 gr
275x175x24

**CW1713**

175,50x117x12 mm
1x1 pc/200 gr
275x135x24

CW1813

141x103x11,50 mm
1x1 pc/135 gr
275x135x24

CW2413

141x103x11,50 mm
1x2 pc/135 gr
275x175x24

**CW1714**

175,50x117x12 mm
1x1 pc/200 gr
275x135x24

CW1814

141x94x12,50 mm
1x1 pc/135 gr
275x135x24

CW2414

141x94x12,50 mm
1x2 pc/135 gr
275x175x24

**CW1715**

175,50x117x13 mm
1x1 pc/200 gr
275x135x24

CW1815

141x100,50x15,50 mm
1x1 pc/135 gr
275x135x24

CW2415

141x100,50x15,50 mm
1x2 pc/135 gr
275x175x24

**CW1716**

175,50x117x12 mm
1x1 pc/200 gr
275x135x24

CW1816

141x93x12,50 mm
1x1 pc/135 gr
275x135x24

CW2416

141x93x12,50 mm
1x2 pc/135 gr
275x175x24

**CW1717**

175,50x117x11 mm
1x1 pc/200 gr
275x135x24

CW1817

141x102x12 mm
1x1 pc/135 gr
275x135x24

CW2417

141x102x12 mm
1x2 pc/135 gr
275x175x24

**CW1718**

175,50x117x12,50 mm
1x1 pc/200 gr
275x135x24

CW1818

141x104x13,50 mm
1x1 pc/135 gr
275x135x24

CW2418

141x104x13,50 mm
1x2 pc/135 gr
275x175x24

**CW1719**

175,50x117x14 mm
1x1 pc/200 gr
275x135x24

CW1819

141x103,50x17 mm
1x1 pc/135 gr
275x135x24

CW2419

141x103,50x17 mm
1x2 pc/135 gr
275x175x24

**CW1720**

175,50x117x13,50 mm
1x1 pc/200 gr
275x135x24

CW1820

141x103,50x14 mm
1x1 pc/135 gr
275x135x24

CW2420

141x103,50x14 mm
1x2 pc/135 gr
275x175x24

**CW1721**

175,50x117x13,50 mm
1x1 pc/200 gr
275x135x24

CW1821

141x106,50x15,50 mm
1x1 pc/135 gr
275x135x24

CW2421

141x106,50x15,50 mm
1x2 pc/135 gr
275x175x24

**CW1722**

175,50x117x13 mm
1x1 pc/200 gr
275x135x24

CW1822

141x106,50x12 mm
1x1 pc/135 gr
275x135x24

CW2422

141x106,50x12 mm
1x2 pc/135 gr
275x175x24

**CW1723**

175,50x117x14 mm
1x1 pc/200 gr
275x135x24

CW1823

141x93,50x14,50 mm
1x1 pc/135 gr
275x135x24

CW2423

141x93,50x14,50 mm
1x2 pc/135 gr
275x175x24

**CW1724**

175,50x117x18,50 mm
1x1 pc/200 gr
275x135x24

CW1824

141x104,50x14,50 mm
1x1 pc/135 gr
275x135x24

CW2424

141x104,50x14,50 mm
1x2 pc/135 gr
275x175x24



CW1725

175,50x117x13 mm
1x1 pc/200 gr
 275x135x24

CW1825

141x104,50x13 mm
1x1 pc/135 gr
 275x135x24

CW2425

141x104,50x13 mm
1x2 pc/135 gr
 275x175x24



CW1940 "MIRRORED S"

175,50x117x12,50 mm
1x1 pc/200 gr
 275x135x24



LETCW100 single mould vivak 100gr H120 mm

to order:
 LETCW100-A, LETCW100-B, ..



LETCW100 single mould vivak 100gr H120 mm

to order:
 LETCW100-0, LETCW100-1, ..

FINANCE



CW1467

Ø35x4 mm
3x7 pc/5 gr
 275x135x24
 '1 EURO'



CW1466

Ø32x14 mm
3x7 pc/14 gr
 275x135x24
 '1 EURO'



CW1194

48x28x11 mm
4x5 pc/19 gr
 275x135x24
 'ECU'



CW1479

48x29x11 mm
4x5 pc/19 gr
 275x135x24
 same model as 2327
 'Credit Suisse'



CW2327

48x29x11 mm
3x6 pc/19 gr
 275x175x24
 same model as 1479
 'Credit Suisse'

MUSIC



CW1422

36x27x10 mm
3x8 pc/11 gr
 275x135x24



CW1356

93x35x6 mm
8 pc/13 gr
 275x135x24
 same model as 2003



CW1451

74x30x8 mm
3x4 pc/14 gr
 275x135x24
 same model as 2126



CW1008

37x36x12 mm
3x6 pc/15 gr
 275x135x24
 same model as 2352



CW2003

95x35x6 mm
4x2 pc/13 gr
 same model as 1356



CW2126

74x30x8 mm
4x3 pc/14 gr
 275x175x24
 same model as 1451



CW2352

37x36x12 mm
4x6 pc/15 gr
 275x175x24
 same model as 1008

GAMES



CW1169

60x38x3 mm
3x4 pc 12 fig./8 gr
 275x135x24



CW1273

45x20x15 mm
3x8 pc/13 gr
 275x135x24



CW1330

41x21x15 mm
3x8 pc/14 gr
 275x135x24



CW1371

39x25x13 mm
3x6 pc/15 gr
 275x135x24
 hearts 1<R: 13 pc
 clubs01<R: 5 pc



CW1372

39x25x13 mm
3x6 pc/15 gr
 275x135x24
 clubs 6>R: 8 pc
 hearts 1<10: 10 pc



CW1373

39x25x13 mm
3x6 pc 18 fig./15 gr
 275x135x24
 hearts V+D+R: 3 pc
 diamonds 1<R: 13 pc
 joker: 2 pc



CW1376

53x52x12 mm
2x5 pc/26 gr
 275x135x24



CW1374

88x56x8 mm
1x4 pc 4 fig./43 gr
 275x135x24



CW1208

88x37 mm
16 pc 6 fig./250 gr
 275x135x24
 double mould



CW1622
CW1531





CW1531

35x35x7 mm
3x6 pc 6 fig./6 gr
275x135x24



CW1579

33x33x10 mm
3x6 pc 3 fig./7 gr
275x135x24
double mould
3 fig recto
1 blanco verso



CW1580

33x23x12 mm
3x8 pc 8 fig./5,50 gr
275x135x24
double mould



CW1671

Ø30x15 mm
3x7 pc 5 fig./9,50 gr
275x135x24



CW1650

49x24,5x9 mm
2x8 pc 4 fig./9,50 gr
275x135x24



CW1649

97x24x8 mm
1x8 pc 2 fig./17 gr
275x135x24



CW1589

97x48x8 mm
1x4 pc/36 gr
275x135x24



CW1590

200x33x17 mm
1x3 pc/94 gr
275x135x24



CW1623

49,5x49,5x11 mm
1x4 pc/16,50 gr
 275x135x24



CW1552

29,5x29,5x10+8 mm
3x8 pc/2x4 gr
 275x135x24
 double mould
 recto/verso



CW1693

32x23x9 mm
 31,5x22x9 mm
 37,5x22x9 mm
3x8 pc 3 fig./5 gr
 275x135x24



CW1363

49x19x14 mm
3x7 pc/11 gr
 275x135x24



CW1622

117x15x6,50 mm
2x5 pc/2x9,50 gr
 275x135x24
 double mould



CW1670

55x42x15 mm
2x5 pc/16 gr
 275x135x24



CW1884



CW1885



ROYALS



CW1885

26x26x16 mm
3x8 pc /12 gr
 275x135x24



CW1274

40x30x13 mm
3x8 pc/13 gr
 275x135x24
 same model as 2194



CW1884

30,50x30,50x16,50 mm
3x7 pc /13,50 gr
 275x135x24



CW1028

33x27x19 mm
3x8 pc/15 gr
 275x135x24
 same model as 2167



CW1099

41x33x14 mm
3x5 pc/15 gr
 275x135x24
 same model as 2301



CW1176

45x25x13 mm
3x7 pc/15 gr
 275x135x24



CW1092

39x28x17 mm
3x8 pc/15 gr
 275x135x24
 same model as 2290



CW2194

40x30x13 mm
4x8 pc/13 gr
 275x175x24
 same model as 1274



CW2290

39x28x17 mm
4x8 pc/15 gr
 275x175x24
 same model as 1092



CW2301

41x33x14 mm
3x7 pc/15 gr
 275x175x24
 same model as 1099



CW2167

33x27x19 mm
4x8 pc/15 gr
 275x175x24
 same model as 1028

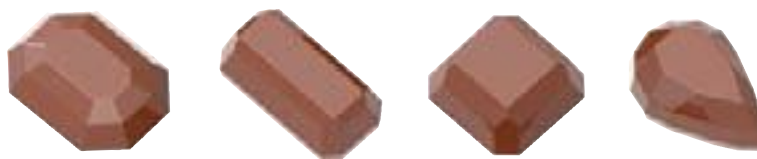


CW1632

CW1679



MEN & WOMEN



CW1632

35x20x26 mm
3x8 pc 4 fig./2x5 gr
 275x135x24
 double mould
 recto verso



CW1679

Ø28x14 mm
3x7 pc 3 fig./6,50 gr approx.
 275x135x24
 Can be used with
 CW1561



CW1674

61x45x10 mm
2x4 pc/2x10 gr
 275x135x24
 double mould
 recto/verso



CW1726

32x15,50x8 mm
3x12 pc/2,50 gr
 275x135x24



CW1893

43x23,50x13,50 mm
3x7 pc/8,50 gr
 275x135x35



CW1937

42x21,50x15 mm
3x7 pc/8,50 gr
 275x135x24



CW1296

49x26x17 mm
3x7 pc/15 gr
 275x135x24
 same model as 2351



CW1297

102x36x19 mm
1x7 pc/41 gr
 275x135x24
 'Kiss me'



CW2232

108x11x6 mm
8x2 pc/2x5 gr
 275x175x24
 double mould



CW2262

134x23x12 mm
1x9 pc/2x30 gr
 275x175x24
 double mould



CW2351

49x26x17 mm
4x8 pc/15 gr
 275x175x24
 same model as 1296

SPIRITS



CW1224

30x24x11 mm
3x9 pc/2x7 gr
 275x135x24
 double mould



CW1186

Ø29x16 mm
4x8 pc/12 gr
 275x135x24
 same model as 2339



CW1168

27x27x18 mm
4x8 pc/14 gr
 275x135x24



CW1450

44x23x15 mm
4x6 pc/14 gr
 275x135x24
 same model as 2321



CW1085

32x28x23 mm
4x7 pc/15 gr
 275x135x26
 same model as 1453, 2385



CW1453

32x28x23 mm
3x8 pc/15 gr
 275x135x24
 same model as 1085, 2385



CW1166

Ø30x21 mm
3x8 pc/17 gr
 275x135x26



CW1257

Ø64x220 mm
1 pc/250 gr
 275x135x35
 double mould



CW2037

66x23x12 mm
2x9 pc/2x11 gr
 275x175x24
 double mould



CW2339

Ø29x16 mm
4x8 pc/12 gr
 275x175x24
 same model as 1186



CW2321

44x23x15 mm
6x5 pc/14 gr
 275x175x24
 same model as 1450



CW2385

32x28x23 mm
4x8 pc/15 gr
 275x175x28 mm
 same model as 1085, 1453



CW2038

90x24x12 mm
2x6 pc/2x15 gr
 275x175x24
 double mould

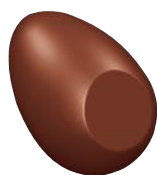


CW1564

CW1799



LESS IS MORE



CW1581

33x23x12 mm
3x8 pc/5 gr
275x135x24
double mould



CW1696

40x22x13 mm
3x7 pc/5,50 gr
275x135x24



CW1561

27,5x27,5x15 mm
3x7 pc/7 gr
275x135x24
double mould
with CW1562



CW1560

25x25x15 mm
3x8 pc/7 gr
275x135x24



CW1692

45,5x25x12,50 mm
2x8 pc/7 gr
275x135x24
double mould
Can be used with
CW1673



CW1559

24x24x14,50 mm
3x8 pc/8 gr
275x135x24



CW1603

29x29x15/12 mm
3x7 pc/8,50 gr
275x135x24



CW1647

26x26x12 mm
3x8 pc/9 gr
275x135x24



CW1619

32x21x14 mm
3x8 pc/9 gr
275x135x24



CW1607

27x27x14 mm
3x7 pc/10 gr
275x135x24



CW1617

39x18x15,50 mm
5x5 pc/10 gr
275x135x24
same model as 2426



CW1564

31x31x15,4 mm
3x7 pc/12,35 gr
275x135x24
shiny and mat



CW1799

28x28x17,50 mm
3x7 pc/12,50 gr
275x135x24
Large model of
CW1559



CW1846

32x32x19,50 mm
3x7 pc/12,50 gr
275x135x24
Large model of
CW1561



CW2426

39x18x15,50 mm
7x5 pc/10 gr
275x175x24
same model as 1617

CW1912

CW1915



CW1924

MODERN



CW1730

33,5x18x9,50 mm
3x8 pc/2x4 gr
 275x135x24
 double mould



CW1678

33,5x32x7,50 mm
3x7 pc/4,50 gr
 275x135x24



CW1553

29,7x29,7x12,6 mm
3x7 pc/4,6 gr
 275x135x24



CW1916

120x9,50x5 mm
1x14 pc/2x5 gr
 275x135x24
 double mould



CW1912

39x34x7 mm
3x6 pc/2x5,50 gr
 275x135x24
 double mould
 recto/verso



CW1773

Ø 26,50x14 mm
3x7 pc/5,50 gr
 275x135x24



CW1680

3 sides
 31x27x30 mm
3x7 pc/5,50 gr
 275x135x35



CW1556

25,55x25,55x15,54 mm
3x8 pc/6 gr
 275x135x24
 shiny and mat



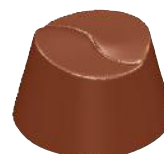
CW1772

Ø 26,50x14 mm
3x7 pc/6 gr
 275x135x24



CW1562

27,5x27,5x15 mm
3x7 pc/7 gr
 275x135x24
 double mould
 with CW1561



CW1605

25x25x16 mm
3x8 pc 3 fig./7 gr
 275x135x24



CW1690

Ø28x19 mm
3x7 pc/7 gr
 275x135x24



CW1734

the praline home
 30x18x15 mm
3x8 pc/7,50 gr
 275x135x24



CW1784

48x16,50x13,50 mm
3x8 pc/8 gr
 275x135x24



CW1915

27,50x27,50x17 mm
3x7 pc/8 gr
 275x135x24



CW1575

BE Berg
 29x29x20 mm
3x7 pc/5,5 gr
 275x135x24



CW1740

39x18x16,50 mm
3x8 pc/8 gr
 275x135x24



CW1694

Ø22,50x20 mm
4x8 pc/9 gr
 275x135x30



CW1924

31x31x26,50 mm
3x7 pc/9,50 gr
 275x135x32



CW1619

32x21x14 mm
3x8 pc/9 gr
 275x135x24



CW1646

34,50x24,50x13 mm
3x8 pc/10 gr
 275x135x24



CW1738

Ø 31x21,50 mm
3x7 pc/10 gr
 275x135x26



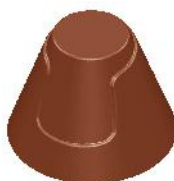
CW1780

46x28x21 mm
3x7 pc/10 gr
 275x135x24



CW1634

BE You
 20x35x18 mm
3x10 pc/10,50 gr
 275x135x24



CW1601

29x29x22 mm
3x7 pc/10,50 gr
 275x135x28
 shiny and matte



CW1782

44,50x32x22,50 mm
3x6 pc/11 gr
 275x135x30



CW1695

22,50x22,50x20 mm
4x8 pc/11,50 gr
 275x135x24



CW1557

25,5x25,5x19 mm
3x8 pc/11,75 gr
 275x135x24



CW1538

27,34x27,34x16,57 mm
3x7 pc/2x6 gr
 275x135x24
 double mould

**CW1571**

BE Punt 7,5

18x24x34 mm

4x9 pc/12 gr

275x135x40

**CW1555**

29,5x29,5x20,2 mm

3x7 pc/12,3 gr

275x135x26

**CW1573**

BE Pyraline

40x25x18,50 mm

4x6 pc/14 gr

275x135x24

**CW1633**

BE Dal

33x33x21 mm

3x7 pc/15,50 gr

275x135x26 mm

**CW1572**

BE Lune De Miel

49x25x22mm

2x9 pc/20 gr

275x135x28 mm

**CW1672**

4 sides

35x35x35 mm

3x7 pc/20 gr

275x135x40

**CW1673**

45,5x25x12,50 mm

2x8 pc/2x8,5 gr

275x135x24

double mould

model fit on CW1692

**CW1567**

BE Tjokolade

33x33x20 mm

3x7 pc/21 gr

275x135x26

**CW1908**

113x28x11 mm

1x7 pc/31,50 gr

275x135x24

**CW2391**

46,50x19,50x17 mm

3x8 pc/13 gr

275x135x24

Same model as CW1191

**CW2392**

27,50x27,50x15 mm

4x8 pc/7 gr

275x135x24

Different centres

Same model as CW1562

SMALL IS BEAUTIFUL



CW1882

56,50x14,50x6,50 mm
4x5 pc/5 gr
275x135x24



CW1880

20x20x19,50 mm
3x8 pc/7 gr
275x135x24



CW1585

26x33x14,50 mm
3x8 pc/7 gr
275x135x24



CW1546

45x31x8 mm
2x7 pc/8 gr
275x135x24
Small model of
CW1083



CW1568

25x24,5x18 mm
4x8 pc/8 gr
275x135x24
Small model of
CW1060



CW1558

50x24x12 mm
2x8 pc/8 gr
275x135x24
double mould
Small model of
CW2370



CW1528

25x24,5x16 mm
4x7 pc/8,50 gr
275x135x24
Small model of
CW1036



CW1527

32x24x13 mm
4x7 pc/9 gr
275x135x24
small model of
CW1006



CW1526

31x27x17 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1218



CW1529

33x22x14,50 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1327



CW1544

27x27x16 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1033



CW1545

27x24x17 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1045



CW1524

27,5x23,5x14,50 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1113



CW1525

29x28x16 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1414



CW1547

27x27x29 mm
4x7 pc/9 gr
275x135x35
Small model of
CW1260

**CW1876**

31,50x25,50x16,50 mm

3x8 pc/9 gr

275x135x24

Small model of CW1089

**CW1881**

29,50x25x18 mm

3x8 pc/9,50 gr

275x135x24

**CW1866**

30,50x19x17 mm

3x8 pc/9,50 gr

275x135x24

Small model of
CW1025

**CW1867**

25,50x25,50x22,50 mm

3x8 pc/9,50 gr

275x135x30

Small model of CW1292

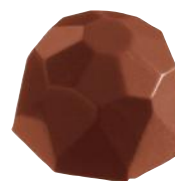
**CW1871**

27x24x16 mm

3x8 pc/9,50 gr

275x135x24

Small model of
CW1044

**CW1521**

28,5x28,5x18 mm

3x8 pc/10 gr

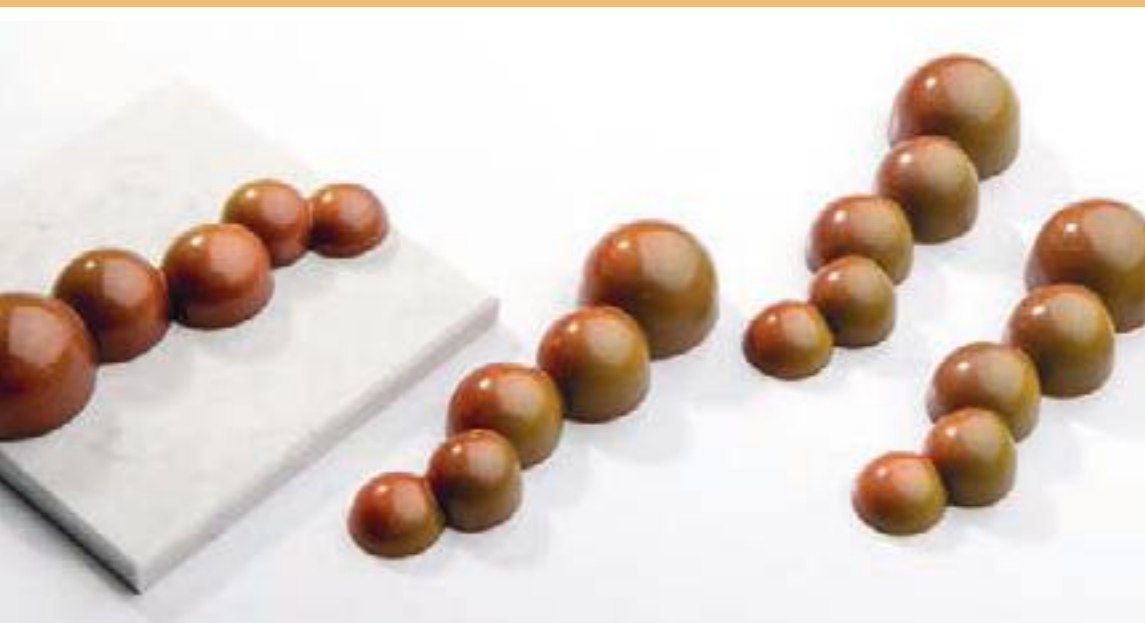
275x135x24

Small model of
CW1024

CW1673



CW1883





DESIGNED AND DEVELOPED IN COOPERATION
WITH ALEXANDRE BOURDEAUX



CW1865

25,50x25,50x15 mm

3x8 pc/9 gr

275x135x24



CW1898

79,50x79,50x13,50 mm

1x3 pc/77,50 gr

275x135x24



CW1899

117,50x23,50x14 mm

1x8 pc/36,50 gr

275x135x24



RUBY PRALINE AND TABLET,
DESIGNED IN COOPERATION WITH CALLEBAUT



CW1905

39,50x34,50x13,50 mm

3x7 pc/8,50 gr

275x135x24



CW1906

103,50x89,50x13,50 mm

1x2 pc/56 gr

275x135x24



DESIGNED AND DEVELOPED IN COOPERATION
WITH FRANK HAASNOOT



CW1673

45,5x25x12,50 mm
2x8 pc/2x8,5 gr
275x135x24
double mould
model fits on CW1692



CW1847

35x35x9 mm
3x7 pc/6 gr
275x135x24



CW1848

50x25x15 mm
3x7 pc/7,50 gr
275x135x24



CW1903

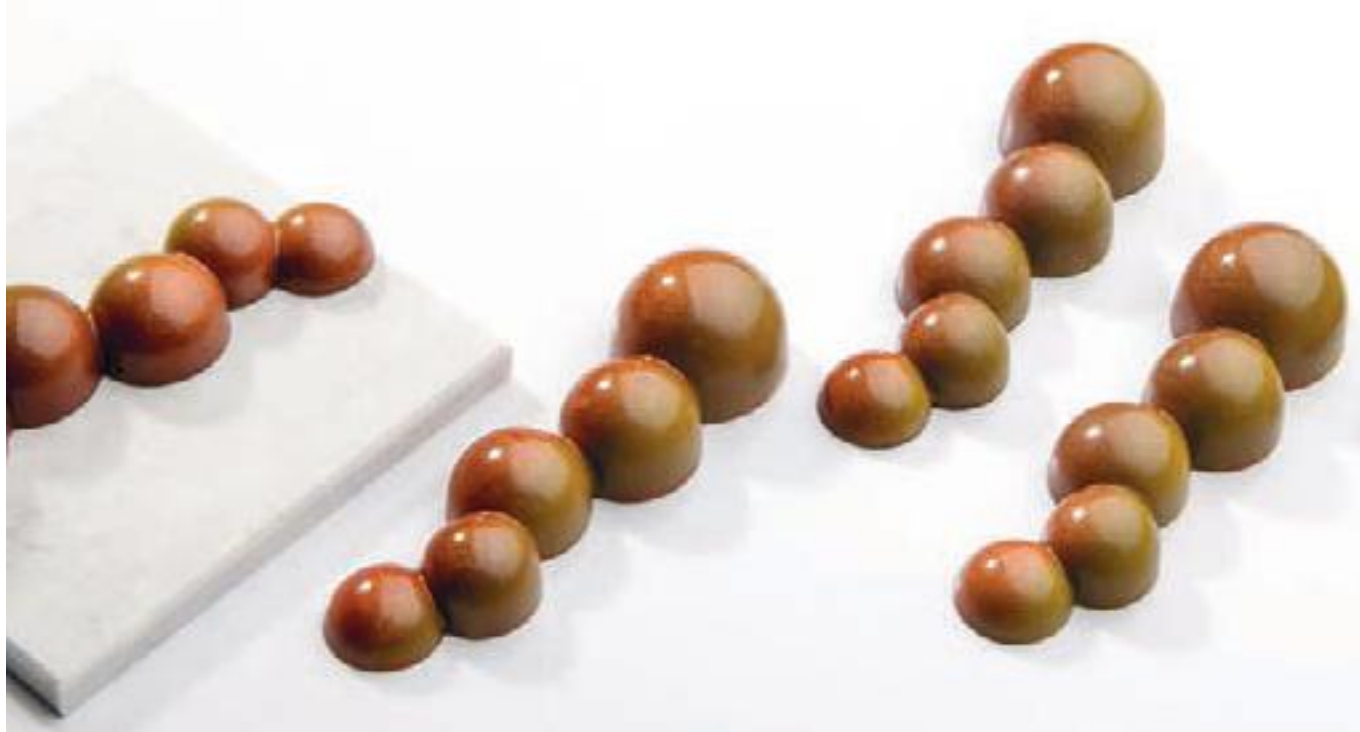
45,50x28x14 mm
3x7 pc/7,50 gr
275x135x24



CW1904

42x31x16 mm
3x7 pc/8 gr
275x135x24





DESIGNED AND DEVELOPED IN COOPERATION
WITH THE DUTCH PASTRY TEAM



CW1857

29x29x15 mm

3x7 pc/10 gr

275x135x24



CW1917

30x30x10 mm

3x7 pc/2x5 gr

275x135x24

double mould



CW1883

100x30x20 mm

1x7 pc/28 gr

275x135x24



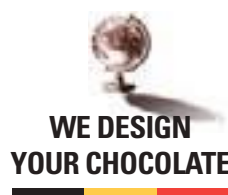
WORLD CHOCOLATE MASTERS

This mould collection is the outcome of a unique cooperation between
The World Chocolate Masters and Chocolate World.

One of the assignments during the final of the competition is making a moulded praline.
Chocolate World is honoured to sponsor this category by converting each finalists design into a polycarbonate mould.

These designs are inspired by the contestants country of origin and the theme of the different editions:
2013 Architecture of Taste and 2015 Inspiration of Nature.

Take a look at these original designs and let them inspire you to bring your chocolate to a higher level.



**CW1750**

30x30x16 mm
3x7 pc/9,50 gr
 275x135x24



Akihiro Kakimoto - Japan

**CW1751**

56x22,5x13,50 mm
2x8 pc/8,6 gr
 275x135x24



Dimitri Salmon - Belgium

**CW1752**

45x26x17,50 mm
3x5 pc/10 gr
 275x135x24



David Pasquier - Switzerland

**CW1753**

27x27x19 mm
3x7 pc/11 gr
 275x135x24



Ruth Hinks - UK

**CW1754**

38x32x22,50 mm
3x6 pc/10 gr
 275x135x28



Davide Comaschi - Italy
 "WCM Winner 2013"

**CW1755**

38x25x20 mm
3x8 pc/10 gr
 275x135x24



Jean-François Suteau - USA

**CW1756**

38x28x14 mm
3x5 pc/8 gr
 275x135x24



Yvan Chevalier - France

**CW1757**

40x15x20 mm
3x7 pc/10 gr
 275x135x24



Sergio Shidomi - Brasil

**CW1758**

39x23x17 mm
3x7 pc/10 gr
 275x135x24



Luis Robledo - Mexico

**CW1759**

34x17x16 mm
3x8 pc/9 gr
 275x135x24



Lei Fu Veng - Macau

**CW1760**

27x27x22 mm
3x7 pc/8 gr
275x135x30



Vladimir Terentyev - Russia

**CW1761**

21x21x35 mm
3x8 pc/10 gr
275x135x40



Hans Ovado - Spain

**CW1762**

30x30x33 mm
3x8 pc/10 gr
275x135x40
Double mould



**Marike Van Beurden
Netherlands**

**CW1763**

34x29,50x14 mm
3x7 pc/9,50 gr
275x135x24



Yigit Zeyneloglu - Turkey

**CW1764**

31x31x27 mm
3x7 pc/9 gr
275x135x32



Deniz Karaca - Australia

**CW1765**

53x24x18 mm
2x8 pc/11 gr
275x135x24



Olivier Tribut - Canada

**CW1766**

30x30x24,50 mm
3x7 pc/12 gr
275x135x30



Gustaf Mabrouk - Sweden

**CW1767**

28x20,5x34,50 mm
3x8 pc/10,50 gr
275x135x40



Ronnie Holmen - Denmark

**CW1768**

42x29x17 mm
3x6 pc/11,50 gr
275x135x24



Daniel Staron - Poland

**CW1826**

37,50x34,50x6 mm
3x6 pc/5 gr
 275x135x24
 double mould
 recto/verso



Vincent Vallée - France
 "WCM Winner 2015"

**CW1827**

30,50x30,50x29 mm
3x7 pc/11 gr
 275x135x40



Diego Lozano - Brasil

**CW1828**

46x27,50x16 mm
3x7 pc/10 gr
 275x135x24



Massimo Carnio - Italy

**CW1829**

47x21x10,50 mm
2x8 pc/6,50 gr
 275x135x24
 double mould
 recto/verso



Marijn Coertjens - Belgium

**CW1830**

44,50x26x13,50 mm
3x7 pc/10 gr
 275x135x24



Ramon Huigsloot
 Netherlands

**CW1831**

35,50x26x30 mm
3x6 pc/10 gr
 275x135x40



Slawomir Korczak - Mexico

**CW1832**

25x25x12 mm
4x9 pc/6 gr
 275x135x24
 double mould
 mould fits on CW1158



Tor Stubbe - Scandinavia

**CW1833**

36x27x20 mm
3x7 pc/12 gr
 275x135x30



Roger Fok - China

**CW1834**

43,50x27,50x13,50 mm
2x7 pc/11 gr
 275x135x24



Hisashi Onobayashi - Japan

**CW1835**

37,50x18x25 mm
5x5 pc/11 gr
 275x135x30



Sang Kyun Jeong
 South-Korea



CW1836

27x27x18,50 mm
3x7 pc/10 gr
275x135x24



Geraldine Müller-Mara
Switzerland



CW1837

27,50x27,50x13 mm
3x7 pc/5 gr
275x135x24
double mould



Serdar Cakir - Turkey



CW1838

26,50x26,50x19,50 mm
3x7 pc/7,50 gr
275x135x30



Alistair Birt - UK



CW1839

40x17x18,50 mm
3x7 pc/13 gr
275x135x24



Andrey Kanakin - Russia



CW1840

23x23x20 mm
3x8 pc/12 gr
275x135x30



Dan Forgey - USA



CW1841

37x28x11 mm
3x7 pc/6,50 gr
275x135x24



Lukasz Aniol - Poland



CW1842

27,50x27,50x24 mm
3x7 pc/10,50 gr
275x135x30



Sabine Dubenkropp
Germany



CW1843

39,50x20x14 mm
3x7 pc/6,50 gr
275x135x24



Pepe Isla - Spain



CW1844

27,50x23,54x25 mm
3x8 pc/10 gr
275x135x30



Chia Feng Tsai - Taiwan

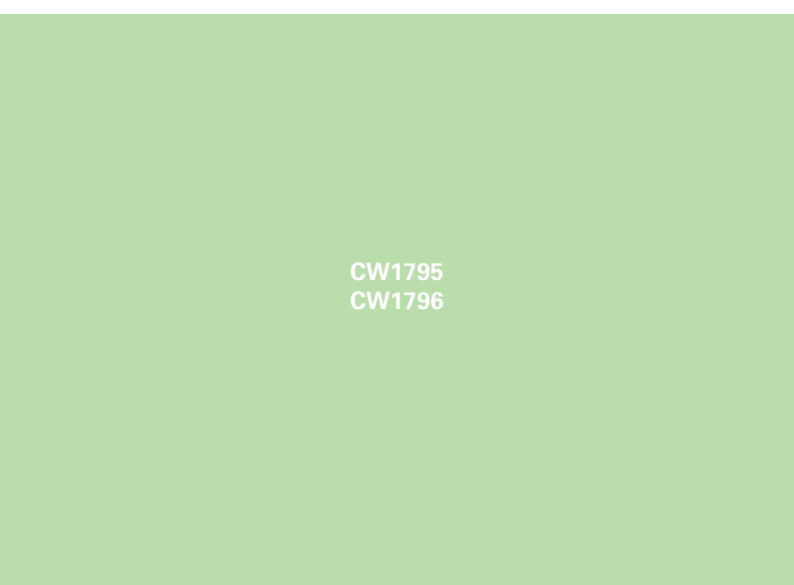


CW1845

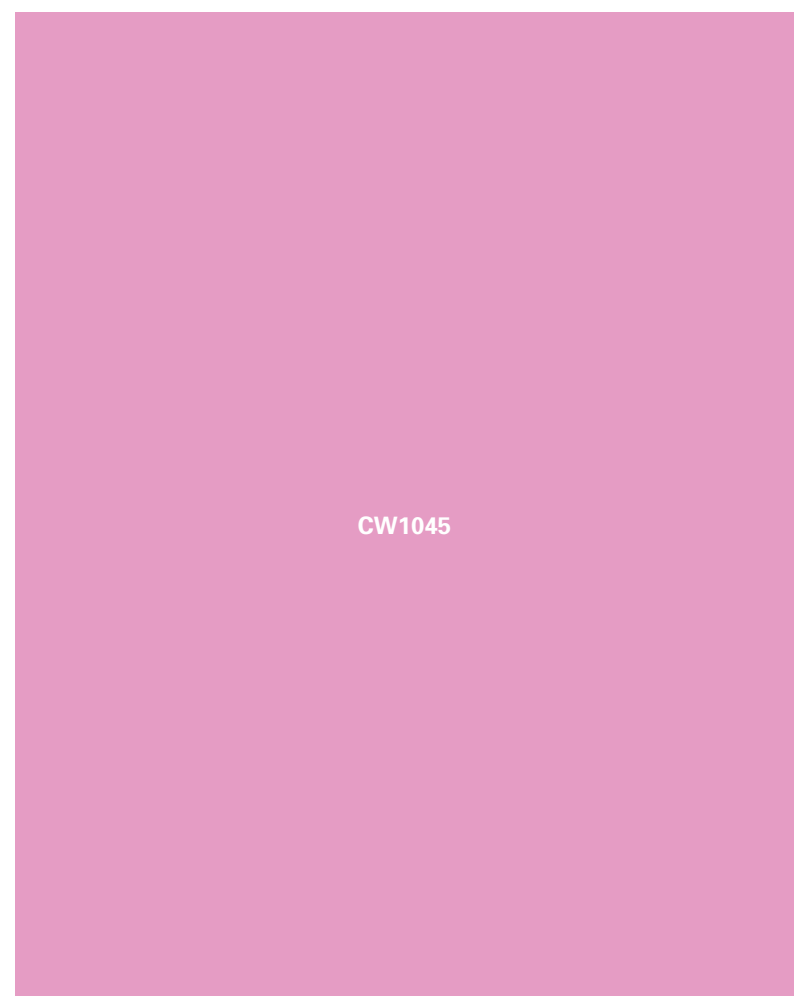
58x12x14 mm
6x4 pc/9 gr
275x135x24



Michaël Cottard - Canada



CW1795
CW1796



CW1045



CW1795

Ø 25x7 mm
3x8 pc/3,50 gr
275x135x24



CW1600

26x26x15 mm
3x8 pc/8 gr
275x135x24



CW1574

28x28x21 mm
3x7 pc/8 gr
275x135x26 mm



CW1073

35x21x16 mm
3x8 pc/9 gr
275x135x24
same model as 2337



CW1111

32x25x15 mm
3x8 pc/9 gr
275x135x24



CW1355

27x27x11 mm
3x8 pc/9 gr
275x135x24



CW1545

27x24x17 mm
4x7 pc/9 gr
275x135x24
Small model of
CW1045



CW1876

31,50x25,50x16,50 mm
3x8 pc/9 gr
275x135x24
Small model of
CW1089



CW1547

27x27x29 mm
4x7 pc/9 gr
275x135x35
Small model of
CW1260



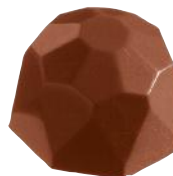
CW1871

27x24x16 mm
3x8 pc/9,50 gr
275x135x24
Small model of
CW1044



CW1866

30,50x19x17 mm
3x8 pc/9,50 gr
275x135x24
Small model of
CW1025



CW1521

28,5x28,5x18 mm
3x8 pc/10 gr
275x135x24
Small model of
CW1024



CW1140

Ø29x19 mm
3x8 pc/10 gr
275x135x24
same model as 2230



CW1244

30x21x14 mm
3x8 pc/10 gr
275x135x24
same model as 2217



CW1301

Ø30x16 mm
3x8 pc/10 gr
275x135x24
same model as 2227



CW1335

35x22x15 mm
3x8 pc/10 gr
 275x135x24
 same model as 2248



CW1336

Ø28x15 mm
3x8 pc/10 gr
 275x135x24
 same model as 2284



CW1337

26x26x13 mm
3x8 pc/10 gr
 275x135x24
 same model as 2285



CW1732

Ø31x18 mm
3x7 pc/10 gr
 275x135x24



CW1512

45x27x18 mm
3x7 pc/10,50 gr
 275x135x24



CW1530

28x28x19 mm
3x8 pc/11 gr
 275x135x24
 same model as 2210



CW1935

35x31x16,50 mm
3x7 pc/11 gr
 275x135x24



CW1303

26x26x18 mm
4x8 pc/11 gr
 275x135x24



CW1676

Structure wood
 22,5x22,5x19,50 mm
4x8 pc/11,50 gr
 275x135x26



CW1677

Structure bubble
 22,5x22,5x20,50 mm
4x8 pc/11,50 gr
 275x135x26



CW1189

30x27x16 mm
3x8 pc/12 gr
 275x135x24



CW1339

40x23x17 mm
3x8 pc/12 gr
 275x135x24



CW1414

40x25x17 mm
3x8 pc/12 gr
 275x135x24



CW1675

Structure leather
 22,5x22,5x20 mm
4x8 pc/12 gr
 275x135x26



CW1630

26x26x18,50 mm
3x8 pc/12 gr
 275x135x24 mm

**CW1007**

34x25x23 mm
3x8 pc/13 gr
 275x135x24

**CW1013**

35x27x20 mm
3x8 pc/13 gr
 275x135x24

**CW1029**

39x28x17 mm
3x8 pc/13 gr
 275x135x24
 same model as 2185

**CW1045**

30x27x19 mm
3x8 pc/13 gr
 275x135x24
 same model as 2196

**CW1116**

39x23x17 mm
3x7 pc/13 gr
 275x135x24

**CW1173**

48x18x20 mm
3x8 pc/13 gr
 275x135x24
 same model as 2138

**CW1248**

44x21x18 mm
3x8 pc/13 gr
 275x135x24
 same model as 2304

**CW1260**

31x31x29 mm
3x7 pc/13 gr
 275x135x35

**CW1397**

29x25x19 mm
3x8 pc/13 gr
 275x135x24
 same model as 2208

**CW1059**

27x27x18 mm
3x8 pc/14 gr
 275x135x24
 same model as 2265

**CW1082**

35x20x17 mm
3x10 pc/14 gr
 275x135x24
 same model as 2270

**CW1101**

Ø29x21 mm
3x8 pc/14 gr
 275x135x24
 same model as 2314

**CW1143**

34x25x21 mm
3x7 pc/14 gr
 275x135x24

**CW1225**

33x25x21 mm
3x8 pc/14 gr
 275x135x25
 same model as 2181

**CW1234**

Ø31x23 mm
3x8 pc/14 gr
 275x135x26



CW1024

31x31x20 mm
3x7 pc/15 gr
 275x135x24
 same model as 2184



CW1025

36x22x20 mm
3x8 pc/15 gr
 275x135x24
 same model
 as 2160, 2325



CW1030

40x28x16 mm
3x7 pc/15 gr
 275x135x24
 same model as 2219



CW1094

Ø31x22 mm
3x8 pc/15 gr
 275x135x28
 same model as 2171



CW1097

36x27x16 mm
3x8 pc/15 gr
 275x135x24



CW1112

35x21x19 mm
3x7 pc/15 gr
 275x135x24



CW1223

29x26x17 mm
3x8 pc/15 gr
 275x135x24
 same model as 2192



CW1263

37x27x15 mm
3x7 pc/15 gr
 275x135x24



CW1279

43x23x20 mm
3x8 pc/15 gr
 275x135x26



CW1434

Ø30x22 mm
3x7 pc/15 gr
 275x135x30



CW1500

Ø34x20 mm
3x7 pc/15 gr
 275x135x24
 "World of Chocolate"



CW1021

43x30x20 mm
3x7 pc/16 gr
 275x135x24



CW1074

38x28x18 mm
3x8 pc/16 gr
 275x135x24



CW1088

39x26x19 mm
3x8 pc/16 gr
 275x135x24
 same model as 2163



CW1167

31x22x25 mm
3x8 pc/16 gr
 275x135x28

**CW1207**

38x23x20 mm
3x8 pc/16 gr
275x135x24

**CW1227**

39x28x18 mm
3x8 pc/16 gr
275x135x24

**CW1016**

Ø29x24 mm
3x7 pc/17 gr
275x135x28
same model as 2074

**CW1031**

37x23x20 mm
3x8 pc/17 gr
275x135x26
same model as 2216

**CW1036**

29x29x20 mm
3x8 pc/17 gr
275x135x24
same model as 2135

**CW1491**

37x34x19 mm
3x7 pc/17 gr
275x135x24

**CW1203**

26x26x28 mm
3x8 pc/18 gr
275x135x30

**CW1318**

Ø35x25 mm
3x7 pc/20 gr
275x135x28

**CW1061**

27x46x24 mm
4x5 pc/21 gr
275x135x30

**CW1081**

Ø32x28 mm
3x7 pc/22 gr
275x135x32

**CW1508**

50x29x26 mm
2x8 pc/30 gr
275x135x30 mm



An author's project becoming a chocolate gift for the sight and taste. Depending on the location change the design, composition and fragrances.

Praline: Ernest Knam
Designer: Lorenzo Palmeri



CW1734

the praline home

30x18x15 mm
3x8 pc/7,50 gr
275x135x24



CW1735

The different skylines with different cavities

28x25x2 mm
3x8 pc/0,75 gr
275x135x24



CW1789

117,50x21x7 mm
1x8 pc/18,50 gr
275x135x24

**CW2062**

Ø18x15 mm
8x9 pc/3 gr
 275x175x24

**CW2058**

23x23x11 mm
4x8 pc/5 gr
 275x175x24

**CW2059**

Ø26x12 mm
4x8 pc/5 gr
 275x175x24

**CW2060**

25x22x10 mm
4x8 pc/5 gr
 275x175x24

**CW2063**

Ø22x11 mm
6x10 pc/5 gr
 275x175x24

**CW2064**

24x24x11 mm
4x8 pc/5 gr
 275x175x24

**CW2070**

Ø25x11 mm
4x8 pc/5 gr
 275x175x24

**CW2075**

31x19x10 mm
4x8 pc/5 gr
 275x175x24

**CW2057**

25x25x11 mm
5x7 pc/6 gr
 275x175x24



A



B



C



D



E



F

CW2371

Assortiment:

A 22x19x15 mm 6 gr
 B 30x19x15 mm 7 gr
 C 23x23x15 mm 7 gr
 D 21x21x15 mm 6 gr
 E 28x19x15 mm 6 gr
 F 24x20x15 mm 6 gr

4x9 pc 6fig
 275x175x24

**CW2078**

32x21x11 mm
4x8 pc/6 gr
 275x175x24

**CW2084**

29x20x10 mm
4x8 pc/6 gr
 275x175x24

**CW2009**

38x21x13 mm
5x6 pc/7 gr
 275x175x24

**CW2305**

33x22x12 mm
4x8 pc/7 gr
 275x175x24
 same model as 2331



CW2331

33x22x12 mm
5x8 pc/7 gr
 275x175x24
 same model as 2305



CW2306

Ø26x17 mm
4x8 pc/7 gr
 275x175x24



CW2083

43x21x13 mm
6x5 pc/9 gr
 275x175x24



CW2024

38x20x11 mm
3x10 pc/9 gr
 275x175x24



CW2056

29x23x14 mm
4x9 pc/9 gr
 275x175x24



CW2223

35x19x13 mm
4x8 pc/9 gr
 275x175x24



CW2323

Ø28x18 mm
4x8 pc/9 gr
 275x175x24



CW2337

35x21x16 mm
4x8 pc/9 gr
 275x175x24
 same model as 1073



CW2025

40x20x13 mm
5x6 pc/10 gr
 275x175x24



CW2217

30x21x14 mm
4x8 pc/10 gr
 275x175x24
 same model as 1244



CW2227

Ø30x16 mm
4x8 pc/10 gr
 275x175x24
 same model as 1301



CW2230

Ø29x19 mm
4x8 pc/10 gr
 275x175x24
 same model as 1140



CW2248

35x22x15 mm
4x8 pc/10 gr
 275x175x24
 same model as 1335



CW2284

Ø28x15 mm
4x8 pc/10 gr
 275x175x24
 same model as 1336



CW2285

26x26x13 mm
4x8 pc/10 gr
 275x175x24
 same model as 1337

**CW2307**

29x23x15 mm
4x9 pc/10 gr
 275x175x24

**CW2077**

39x22x14 mm
3x10 pc/11 gr
 275x175x24

**CW2210**

Ø28x19 mm
4x8 pc/11 gr
 275x175x24

**CW2333**

34x19x16 mm
4x8 pc/11 gr
 275x175x24

**CW2263**

Ø28x22 mm
4x8 pc/12 gr
 275x175x24

**CW2138**

48x18x20 mm
4x8 pc/13 gr
 275x175x24
 same model as 1173

**CW2169**

Ø28x24 mm
5x8 pc/13 gr
 275x175x26

**CW2185**

39x28x17 mm
4x8 pc/13 gr
 275x175x24
 same model as 1029

**CW2196**

30x27x19 mm
4x8 pc/13 gr
 275x175x24
 same model as 1045

**CW2208**

29x25x19 mm
5x8 pc/13 gr
 275x175x24
 same model as 1397

**CW2231**

26x26x18 mm
4x8 pc/13 gr
 275x175x24

**CW2297**

29x26x17 mm
4x8 pc/13 gr
 275x175x24

**CW2304**

44x21x18 mm
4x8 pc/13 gr
 275x175x24
 same model as 1248

**CW2181**

33x25x21 mm
4x8 pc/14 gr
 275x175x26
 same model as 1225

**CW2432**

34,50x25,50x18 mm
4x8 pc/14 gr
 275x175x24



CW2265

27x27x18 mm
4x8 pc/14 gr
 275x175x24
 same model as 1059



CW2270

35x20x17 mm
4x8 pc/14 gr
 275x175x24
 same model 1082



CW2314

Ø29x21 mm
4x8 pc/14 gr
 275x175x24
 same model as 1101



CW2160

36x22x20 mm
6x6 pc/15 gr
 275x175x24
 same model as 1025-2325



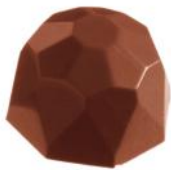
CW2325

36x22x20 mm
4x8 pc/15 gr
 275x175x24
 same model as 1025-2160



CW2171

Ø31x22 mm
4x8 pc/15 gr
 275x175x28
 same model as 1094



CW2184

31x31x20 mm
4x8 pc/15 gr
 275x175x24
 same model as 1024



CW2192

29x26x17 mm
4x8 pc/15 gr
 275x175x24
 same model as 1223



CW2219

40x28x16 mm
4x8 pc/15 gr
 275x175x24
 same model as 1030



CW2163

39x26x19 mm
4x8 pc/16 gr
 275x175x24
 same model as 1088



CW2074

Ø29x24 mm
5x7 pc/17 gr
 275x175x28
 same model as 1016



CW2135

29x29x20 mm
4x8 pc/17 gr
 275x175x24
 same model as 1036



CW2216

37x23x20 mm
4x8 pc/17 gr
 275x175x26
 same model as 1031



CW2344

Ø37x40 mm
4x6 pc/40 gr
 275x175x40



CW2342

58x30x28 mm
4x4 pc/38 gr
 275x175x28

ENROBED



CW1618

32x19x15 mm
4x6 pc/8 gr
 275x135x24



CW1551

27x27x13 mm
3x7 pc 7 fig./9 gr
 275x135x24



CW1548

26x25x20 mm
3x7 pc 7 fig./9 gr
 275x135x24
 Small model of
 CW1539
 Designed and developed in cooperation
 with choconsult: www.choconsult.com



CW1064

35x23x16 mm
3x8 pc/9 gr
 275x135x24
 same model as 2302



CW1334

33x20x15 mm
3x8 pc/10 gr
 275x135x24
 same model as 2176



CW1135

35x24x16 mm
3x8 pc/11 gr
 275x135x24



CW1219

27x22x15 mm
3x8 pc/11 gr
 275x135x24



CW1261

32x25x20 mm
3x8 pc/11 gr
 275x135x24



CW1289

25x25x20 mm
3x8 pc/11 gr
 275x135x24
 same model as 2212



CW1290

Ø29x17 mm
3x8 pc/11 gr
 275x135x24
 same model as 2209



CW1300

33x22x18 mm
3x8 pc/11 gr
 275x135x24
 same model as 2246



CW1026

35x26x20 mm
3x8 pc/12 gr
 275x135x24
 same model as 2282



CW1482

Ø30x16 mm
3x8 pc/12 gr
275x135x24



CW1602

27x27x18 mm
3x7 pc/12,3 gr
275x135x24



CW1001

39x24x20 mm
3x7 pc/13 gr
275x135x24
same model as 2195



CW1651

35x30x19 mm
3x7 pc 3 fig./13,50 gr
275x135x24
Designed and developed in cooperation
with choconsult: www.choconsult.com



CW1539

33x33x23 mm
3x7 pc 7 fig./15 gr
275x135x30
Designed and developed in cooperation
with choconsult: www.choconsult.com



CW1293

Ø32x21 mm
3x7 pc/15 gr
275x135x26



CW1037

Ø35x21 mm
3x7 pc/16 gr
275x135x24
same model as 2292



CW1091

Ø33x24 mm
3x7 pc/16 gr
275x135x28



CW1141

32x32x19 mm
3x7 pc/16 gr
275x135x24



CW1222

41x24x22 mm
3x8 pc/16 gr
275x135x26



CW1384

36x25x19 mm
3x8 pc/16 gr
275x135x24

**CW1231**

40x24x19 mm
3x8 pc/17 gr
275x135x24
same model as 2300

**CW1385**

35x28x21 mm
3x8 pc/17 gr
275x135x26

**CW1388**

Ø30x33 mm
3x8 pc/17 gr
275x135x40

**CW1393**

36x26x18 mm
3x8 pc/18 gr
275x135x24
same model as 2247

**CW1034**

36x31x27 mm
3x8 pc/19 gr
275x135x32
same model as 2283

**CW1142**

34x30x22 mm
3x8 pc/19 gr
275x135x26
same model as 2166

**CW1488**

Ø32x25 mm
3x7 pc/20 gr
275x135x35mm

**CW1478**

34,35x32,61x25,74 mm
3x7 pc/21 gr
275x135x35

**CW1130**

36x33x22 mm
3x7 pc/22 gr
275x135x26

**CW1306**

Ø34x29 mm
3x7 pc/23 gr
275x135x35

**CW2061**

29x22x11 mm
4x8 pc/6 gr
275x175x24

**CW2055**

36x23x14 mm
4x9 pc/7 gr
275x175x24

**CW2302**

35x23x16 mm
4x8 pc/9 gr
275x175x24
same model as 1064

**CW2081**

36x21x14 mm
3x10 pc/10 gr
275x175x24

**CW2176**

33x20x15 mm
4x8 pc/10 gr
275x175x24
same model as 1334

**CW2209**

Ø29x17 mm
4x8 pc/11 gr
275x175x24
same model as 1290

**CW2212**

25x25x20 mm
4x8 pc/11 gr
275x175x24
same model as 1289

**CW2246**

33x22x18 mm
4x8 pc/11 gr
275x175x24
same model as 1300

**CW2282**

35x26x20 mm
4x8 pc/12 gr
275x175x24
same model as 1026

**CW2195**

39x24x20 mm
4x8 pc/13 gr
275x175x24
same model as 1001

**CW2341**

52x18x18 mm
4x8 pc/14 gr
275x175x24

**CW2292**

Ø35x21 mm
4x7 pc/16 gr
275x175x24
same model as 1037

**CW2300**

40x24x19 mm
4x8 pc/17 gr
275x175x24
same model as 1231

**CW2247**

36x26x18 mm
4x8 pc/18 gr
275x175x24
same model as 1393

**CW2166**

34x30x22 mm
4x8 pc/19 gr
275x175x24
same model as 1142

**CW2283**

36x31x27 mm
4x8 pc/19 gr
275x175x30
same model as 1034

ROUND CARAQUES



CW1200

Ø26x2 mm
3x7 pc/1 gr
275x135x24



CW1344

Ø30x2 mm
3x8 pc/2 gr
275x135x24



CW1455

Ø31x2 mm
3x7 pc/2 gr
275x135x24



CW1321

Ø27x6 mm
3x8 pc/3 gr
275x135x24



CW1795

Ø 25x7 mm
3x8 pc/3,50 gr
275x135x24



CW1391

Ø33x4 mm
3x7 pc/4 gr
275x135x24
same model as 2023



CW1481

Ø43x2 mm
14 pc/4 gr
275x135x24



CW1357

Ø30x7 mm
3x8 pc/5 gr
275x135x24



CW1467

Ø35x4 mm
3x7 pc/5 gr
275x135x24
'1 EURO'



CW1662

31x31x8 mm
3x7 pc 7 fig./5 gr
275x135x24



CW1437

63x35x3 mm
3x5 pc/5 gr
275x135x24



CW1415

Ø44x5 mm
2x5 pc 5 fig./6,50 gr
275x135x24



CW1413

Ø39x8 mm
3x6 pc/7 gr
275x135x24
same model as 2296



CW1626

42x42x6 mm
2x5 pc/7 gr
275x135x24 mm



CW1895

43x43x5,50 mm
2x5 pc 2 fig/7,50 gr
275x135x24



CW1237

Ø51x5 mm
2x5 pc/8 gr
275x135x24
same model as 2250



CW1077

Ø49x4 mm
11 pc/9 gr
275x135x24



CW1456

Ø39x5 mm
3x6 pc/9 gr
275x135x24



CW1076

Ø59x4 mm
2x4 pc/12 gr
275x135x24

**CW2023**

Ø33x4 mm
30 pc/4 gr
275x175x24
same model as 1391

**CW2086**

Ø36x4 mm
4x6 pc/4 gr
275x175x24

**CW2144**

Ø39x3 mm
4x6 pc/4 gr
275x175x24

**CW2054**

Ø36x4 mm
4x6 pc/5 gr
275x175x24

**CW2067**

Ø39x5 mm
4x6 pc/7 gr
275x175x24

**CW2220**

Ø58x3 mm
11 pc/7 gr
275x175x24

**CW2296**

Ø39x8 mm
3x6 pc/7 gr
275x175x24
same model as 1413

**CW2250**

Ø51x5 mm
3x5 pc/8 gr
275x175x24
same model as 1237

**CW2129**

Ø68x5 mm
8 pc/15 gr
275x175x24

CW1745



SQUARE & RECTANGULAR CARAQUES



CW1614

33x33x3 mm
3x6 pc/ 4 gr
 275x135x24



CW1540

34x34x5 mm
3x7 pc/4,35 gr
 275x135x24



CW1775

28,50x28,50x5 mm
3x7 pc/4,50 gr
 275x135x24



CW1853

28,50x28,50x5 mm
3x7 pc/4,50 gr
 275x135x24



CW1684

34x34x4,50 mm
3x7 pc/5 gr
 275x135x24



CW1446

41x30x4 mm
4x6 pc/5 gr
 275x135x24
 same model as 2233



CW1565

34x34x4 mm
3x7 pc/5 gr
 275x135x24



CW1441

39x27x5 mm
3x7 pc/6 gr
 275x135x24



CW1432

49x29x4 mm
4x5 pc/5,50 gr
 275x135x24
 same model as 2287



CW1901

31,50x31,50x5 mm
3x7 pc/5 gr
 275x135x24



CW1887

30,50x30,50x5,50 mm
3x7 pc/6 gr
 275x135x24



CW1278

39x30x6 mm
3x7 pc/7 gr
 275x135x24



CW1259

38x32x5 mm
3x7 pc/7 gr
 275x135x24



CW1745

63x18x8 mm
3x5 pc/10 gr
 275x135x24



CW1238

49x35x5 mm
3x5 pc/12 gr
 275x135x24
 same model as 2335



CW1852

70x50x3 mm
2x3 pc/12 gr
 275x135x24



CW1588

67x33x5 mm
3x3 pc/12 gr
 275x135x24



CW1669

41x41x7 mm
2x5 pc/13 gr
 275x135x24



CW2034

32x17x6 mm
6x6 pc/3 gr
275x175x24



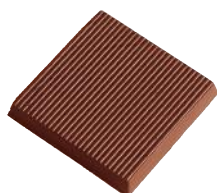
CW2303

35x35x4 mm
4x7 pc/4 gr
275x175x24



CW2431

34,50x34,50x4,50mm
4x7 pc/4,50 gr
275x175x24



CW2360

33x33x5 mm
3x6 pc/6 gr
275x175x24



CW2233

41x30x4 mm
5x6 pc/5 gr
275x175x24
same model as 1446



CW2266

49x29x4 mm
4x5 pc/5 gr
275x175x24



CW2082

59x24x4 mm
2x9 pc/6 gr
275x175x24



CW2267

38x32x5 mm
4x7 pc/6,50 gr
275x175x24



CW2287

49x29x4 mm
4x5 pc/7 gr
275x175x24
same model as 1432



CW2018

78x38x4 mm
2x6 pc/9 gr
275x175x24



CW2031

78x39x3 mm
2x6 pc/9 gr
275x175x24



CW2335

49x35x5 mm
4x5 pc/12 gr
275x135x24
same model as 1238

CUPS



CW1338

Ø30x12 mm
3x8 pc/9 gr
275x135x24



CW1509

Ø30x17 mm
3x8 pc/10 gr
275x135x24



CW1387

Ø30x20 mm
3x8 pc/11 gr
275x135x24



CW1535

Ø28,2x20,8 mm
3x8 pc/13,50 gr
275x135x24



CW1002

Ø30x19 mm
3x7 pc/14 gr
275x135x24
same model as 2130



CW1003

35x26x19 mm
3x8 pc/14 gr
275x135x24
same model as 2131



CW1087

Ø27x25 mm
3x8 pc/15gr
275x135x30
same model as 2168



CW1350

Ø28x25 mm
3x8 pc/15 gr
275x135x30



CW1342

Ø28x27 mm
4x8 pc/17 gr
275x135x32



CW1343

Ø44x13 mm
2x5 pc/19 gr
275x135x24
same model as 2152



CW1241

Ø37x19 mm
3x6 pc/20 gr
275x135x24



CW1340

Ø38x17 mm
3x6 pc/26 gr
275x135x24
same model as 2148



CW1860

48,50x48,50x23,50 mm
2x5 pc/29,50 gr
275x135x30



CW1378

Ø50x16 mm
10 pc/32 gr
275x135x24
same model as
2112a-1348a



A Ø50x16 mm



A Ø50x16 mm



B Ø55x43x16 mm



C 43x43x16 mm

CW1348

2x4 4 diff.cups/32 gr
275x135x24
same model as 2112



CW1484

Ø40x37 mm
2x6 pc/41 gr
275x135x40



CW1270

107x40x17 mm
1x6 pc/52 gr
275x135x24
same model as 2172



CW1364

Ø58x20 mm
2x4 pc/55 gr
275x135x24



CW1271

Ø63x21 mm
2x4 pc/69 gr
275x135x24



CW1268

97x48 mm
1x5 pc/72 gr
275x135x24



CW1365

Ø70x23 mm
5 pc/73 gr
275x135x26
same model as 2159



CW1347

Ø65x30mm
6 pc/89 gr
275x135x35
same model as 2156



CW1269

105x68x19 mm
1x4 pc/98 gr
275x135x24
same model as 2105



CW1728

Bottom
Ø68x35 mm
2x2 pc/129 gr
275x135x40



CW1360

Ø97x21 mm
1x2 pc/153 gr
275x135x24
same model as 2153



CW2021

Ø30x14 mm
4x6 pc/10 gr
275x175x24



CW2130

Ø30x19 mm
4x8 pc/14 gr
275x175x24
same model as 1002



CW2131

35x26x19 mm
4x8 pc/14 gr
275x175x24
same model as 1003



CW2168

Ø27x25 mm
4x8 pc/15 gr
275x175x30
same model as 1087



CW2149

52x29 mm
3x6 pc/19 gr
275x175x24



CW2152

Ø44x13 mm
18 pc/19gr
275x175x24
same model as 1343



CW2113

Ø29x32 mm
5x7 pc/20 gr
275x175x35
same model as 2228



CW2228

Ø29x32 mm
4x8 pc/20 gr
275x175x35
same model as 2113



CW2148

Ø38x17 mm
4x6 pc/26 gr
275x175x24
same model as 1340



CW2346

57x40x18 mm
3x4 pc/30 gr
275x175x24



A Ø50x16 mm



A Ø50x16 mm



B Ø55x43x16 mm



C 43x43x16 mm

CW2112

3x4 4 diff.cups/32 gr
275x175x24
same model as
1348



CW2172

107x40x17 mm
1x6 pc/52 gr
 275x175x24
 same model as 1270



CW2151

78x40x20 mm
2x5 pc/57 gr
 275x175x24



CW2369

Ø48x31 mm
3x5 pc/59.50 gr
 275x175x40 mm



CW2368

45x45x33 mm
3x5 pc/65 gr
 275x175x40 mm



CW2154

Ø68x23 mm
8 pc/65 gr
 275x175x32



CW2159

Ø70x23 mm
2x3 pc/73 gr
 275x175x26
 same model as 1365



CW2156

Ø65x30 mm
8 pc/89 gr
 275x175x35
 same model as 1347



CW2155

Ø67x31 mm
8 pc/91 gr
 275x175x35



CW2125

Ø65x23 mm
8 pc/93 gr
 275x175x28



CW2105

105x68x19 mm
2x3 pc/98 gr
 275x175x24
 same model as 1269



CW2153

Ø97x21 mm
3 pc/153 gr
 275x175x24
 same model as 1360



E8001/100
E8001/120
E8001/140



SPHERES & CONES



CW1797

14x14x7 mm
13x6 pc/2x1 gr
275x135x24
double mould



CW1495

Ø20 mm
4x10 pc/2x2,50 gr
275x135x24
double mould



CW1158

Ø25 mm
4x9 pc/2x4 gr
275x135x24
double mould



CW1909

25x25x12,50 mm
3x8 pc/2x4,50 gr
275x135x24
double mould



CW1490

27x27x13 mm
4x9 pc/2x6 gr
275x175x24
double mould
same model as 2361



CW1258

Ø27 mm
4x8 pc/2x6 gr
275x135x24
double mould



CW1939

35x35x8,50 mm
3x7 pc/2x7 gr
275x135x24
double mould



CW1217

Ø30 mm
3x8 pc/2x9 gr
275x135x24
double mould
same model as 2022
new center point!



CW1867

25,50x25,50x22,50 mm
3x8 pc/9,50 gr
275x135x30
Small model of
CW1292



CW1923

26,50x26,50x22 mm
3x8 pc/9,50 gr
275x135x30



CW1433

Ø29x25 mm
3x8 pc/15 gr
275x135x28



CW1157

Ø30x25 mm
3x7 pc/17 gr
275x135x30



CW1292

Ø35x30 mm
3x7 pc/25 gr
275x135x35
same model as 2280



CW1291

Ø45x38 mm
14 pc/44gr
275x135x40



CW2361

27x27x13 mm
5x8 pc/2x6 gr
 275x175x24
 double mould
 same model as 1490



CW2329

Ø30 mm
5x8 pc/2x7 gr
 275x175x24
 double mould
 other side = CW2022



CW2022

Ø30 mm
5x8 pc/2x9 gr
 275x175x24
 double mould
 same model as 1217



CW2322

Ø26x20 mm
4x8 pc/9 gr
 275x175x24



CW2295

Ø29x21 mm
4x8 pc/13 gr
 275x175x26



CW2207

Ø30x19 mm
5x8 pc/14 gr
 275x175x26



CW2116

Ø29x23 mm
4x8 pc/14 gr
 275x175x28



CW2002

Ø39 mm
3x5 pc/2x19 gr
 275x175x24
 double mould



CW2280

Ø35x30 mm
4x7 pc/25 gr
 275x175x35
 same model as 1292



CW2251

Ø50x25 mm
12 pc/2x40 gr
 275x175x30
 double mould



CW2252

Ø59x29 mm
8 pc/2x71 gr
 275x175x35
 double mould



CW2253

Ø70x35 mm
2x3 pc/2x113 gr
 275x175x40
 double mould



CW2254

Ø80x40 mm
2x3 pc/2x162 gr
 275x175x40
 double mould

E-SERIE



E8001/100

Ø 100 x H50 mm
1x1



E8001/120

Ø 120 x H60 mm
1x1



E8001/140

Ø 140 x H70 mm
1x1



E8001/160

Ø 160 x H80 mm
1x1

VIVAK MOULDS



- T0014** Ø 180 x H90 mm
1500 ml
- T0015** Ø 200 x H100 mm
2000 ml
- T0016** Ø 220 x H112 mm
2700 ml
- T0017** Ø 250 x H128 mm
4000 ml

BOUCHÉS



CW1483

49x28x15 mm
4x5 pc/21 gr
275x135x24



CW1275

74x20x15 mm
3x5 pc/23 gr
275x135x24



CW1474

59x37x28 mm
2x6 pc/26 gr
275x135x35



CW1468

58x36x23 mm
2x6 pc/27 gr
275x135x28



CW1228

59x27x21 mm
2x8 pc/28 gr
275x135x24
same model as 2312



CW1265

78x19x18 mm
3x5 pc/29 gr
275x135x26



CW1668

115x17x18 mm
1x9 pc/32,50 gr
275x135x24



CW2364

60x29x19 mm
4x3 pc/27gr
275x175x24



CW2312

59x27x21 mm
3x5 pc/28 gr
275x175x24
same model as 1228



CW2345

60x22x36 mm
5x4 pc/33 gr
275x175x35



CW2342

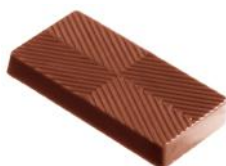
58x30x28 mm
4x4 pc/38 gr
275x175x24

BLOCKS



CW1887

30,50x30,50x5,50 mm
3x7 pc/6 gr
 275x135x24



CW1324

49x24x5 mm
2x8 pc/7 gr
 275x135x24
 same model as 2264



CW1418

37x15x13 mm
7x6 pc/8 gr
 275x135x24



CW1647

26x26x12 mm
3x8 pc/9 gr
 275x135x24



CW1352

35x21x12 mm
3x8 pc/10 gr
 275x135x24



CW1419

31x24x13 mm
3x8 pc/10 gr
 275x135x24



CW1303

26x26x18 mm
4x8 pc/9 gr
 275x135x24



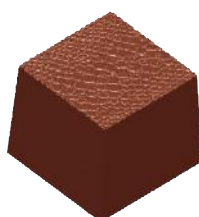
CW1156

37x18x14 mm
5x6 pc/11 gr
 275x135x24
 same model as 2026



CW1676

Structure wood
 22,5x22,5x19,50 mm
4x8 pc/11,50 gr
 275x135x26



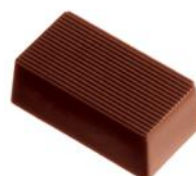
CW1675

Structure leather
 22,5x22,5x20 mm
4x8 pc/12 gr
 275x135x26



CW1630

26x26x18,50 mm
3x8 pc/12 gr
 275x135x24



CW1345

40x22x14 mm
3x9 pc/14 gr
 275x135x24
 same model as 2354



CW1375

54x46x12 mm
2x5 pc/20 gr
 275x135x24



CW1323

49x24x20 mm
2x8 pc/25 gr
 275x135x24



CW1326

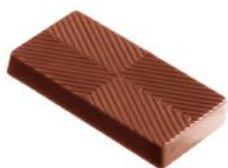
39x39x14 mm
3x6 pc/27 gr
 275x135x24

**CW1325**

54x34x14 mm
2x7 pc/33 gr
275x135x24
same model as 2355

**CW1653**

43x43x20 mm
2x5 pc/40 gr
275x135x30

**CW2264**

49x24x5 mm
3x8 pc/7 gr
275x175x24
same model as 1324

**CW2223**

35x19x13 mm
4x8 pc/9 gr
275x175x24

**CW2357**

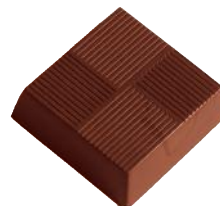
34x18x15 mm
4x8 pc/10 gr
275x175x24

**CW2026**

37x18x14 mm
6x5 pc/11 gr
275x175x24
same model as 1156

**CW2231**

26x26x18 mm
4x8 pc/13 gr
275x175x24

**CW2359**

33x33x10 mm
3x6 pc/13 gr
275x175x24

**CW2354**

40x22x14 mm
4x8 pc/14 gr
275x175x24
same model as 1345

**CW2289**

40x40x10 mm
3x6 pc/15 gr
275x175x24

**CW2358**

44x20x20 mm
3x8 pc/17 gr
275x175x24

**CW2356**

41x41x10 mm
3x5 pc/19 gr
275x175x24

**CW2150**

32x32x20 mm
4x6 pc/24 gr
275x175x26

**CW2355**

54x34x14 mm
4x4 pc/33 gr
275x175x24
same model as 1325

CW1908



CW1890

BARS



CW1882

56,50x14,50x6,50 mm
4x5 pc/5 gr
 275x135x24



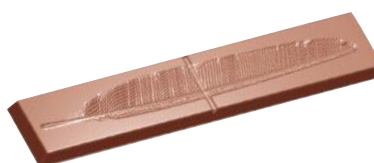
CW1916

120x9,50x5 mm
1x14 pc/2x5 gr
 275x135x24
 double mould



CW2430

82,50x22,50x6,50 mm
3x6 pc/8 gr
 275x175x24



CW1611

123x22x6 mm
4x2 pc/16,50 gr
 275x135x24



CW1328

114x23x6 mm
1x9 pc/17 gr
 275x135x24



CW1796

105x45x7,50 mm
1x5 pc/26 gr
 275x135x24



CW1407

93x32x10 mm
1x7 pc/21 gr
 275x135x24



CW1920

120x34x10,50 mm
1x6 pc/2x24 gr
 275x135x24
 double mould
 recto/verso

available from November 2018



CW2429

132,50x43x6 mm
1x5 pc/26 gr
 275x175x24



CW1908

113x28x11 mm
1x7 pc/31,50 gr
 275x135x24



CW1890

118x21,50x15 mm
1x9 pc/34 gr
 275x135x24



CW1872

116,50x22,50x15 mm
1x8 pc/37 gr
 275x135x24



CW1442

113x28x13 mm
1x7 pc/44 gr
 275x135x24
 same model as 2019



CW1256

128x29x14 mm
1x7 pc/47 gr
 275x135x24



CW1132

125x30x13 mm
1x7 pc/50 gr
 275x135x24



CW1315

123x30x15 mm
1x7 pc/51 gr
 275x135x24



CW1489

108x30x11 mm
1x7 pc/51 gr
 275x135x24



CW1458

118x28x17 mm
1x8 pc/58 gr
 275x135x24



CW1316

111x28x21 mm
1x7 pc/60 gr
 275x135x26
 same model as 2236



CW1187

128x35x17 mm
1x6 pc/82 gr
 275x135x24



CW1590

200x33x17 mm
1x3 pc/94 gr
275x135x24



CW2257

79x14x7 mm
2x14 pc/8 gr
275x175x24



CW2036

64x15x10 mm
2x10 pc/10 gr
275x175x24



CW2098

139x18x5 mm
1x10 pc/12 gr
275x175x24



CW2309

63x23x12 mm
5x3 pc/16 gr
275x175x24



CW2095

94x22x12 mm
6x2 pc/16 gr
275x175x24



CW2012

116x23x7 mm
1x9 pc/22 gr
275x175x24



CW2089

115x28x12 mm
5x2 pc/23 gr
275x175x24



CW2178

140x24x11 mm
1x8 pc/23 gr
275x175x24



CW2071
150x35x7 mm
1x6 pc/25 gr
275x175x24



CW2090
125x37x6 mm
1x6 pc/25 gr
275x175x24



CW2291
78x21x17 mm
5x3 pc/25 gr
275x175x24



CW2269
102x23x10 mm
5x2 pc/26 gr
275x175x24



CW2097
116x27x14 mm
4x2 pc/27 gr
275x175x24



CW2286
86x25x16 mm
5x2 pc/27 gr
275x175x24



CW2096
115x25x9 mm
5x2 pc/28 gr
275x175x24



CW2274
114x24x9 mm
1x8 pc/28 gr
275x175x24



CW2114
85x38x9 mm
1x6 pc/32 gr
275x175x24



CW2035
113x28x11 mm
1x7 pc/35 gr
275x175x24



CW2363

84x26x20 mm
5x3 pc/39 gr
 275x175x24



CW2011

117x31x10 mm
4x2 pc/37 gr
 275x175x24



CW2010

128x27x13 mm
1x7 pc/38 gr
 275x175x24



CW2377

130x25x12 mm
1x8 pc/40gr
 275x175x24



CW2047

150x41x8 mm
1x5 pc/41 gr
 275x175x24



CW2013

123x31x12 mm
1x7 pc/43 gr
 275x175x24



CW2019

113x28x13 mm
1x7 pc/44 gr
 275x175x24
 same model as 1442



CW2088

156x44x9 mm
1x5 pc/46 gr
 275x175x24



CW2014

123x31x13 mm
1x7 pc/47 gr
 275x175x24



CW2117

139x59x8 mm
1x4 pc/49 gr
 275x175x24



CW2229

142x29x12 mm
1x7 pc/52 gr
 275x175x24



CW2101

193x43x9 mm
3x1 pc/57 gr
 275x175x24



CW2236

111x28x21 mm
5x2 pc/60 gr
 275x175x24
 same model as 1316



CW2362

105x33x20 mm
4x2 pc/60 gr
 275x175x24



CW2065

166x33x22 mm
1x7 pc/100 gr
 275x175x26



CW1588

67x33x5 mm
3x3 pc/12 gr
 275x135x24



CW1789

117,50x21x7 mm
1x8 pc/18,50 gr
 275x135x24



CW1796

105x45x7,50 mm
1x5 pc/26 gr
 275x135x24



CW1613

117x48x5 mm
2x2 pc/30 gr
 275x135x24



CW1589

97x48x8 mm
1x4 pc/36 gr
 275x135x24



CW1566

118x50x6 mm
1x4 pc/40 gr
 275x135x24



CW1366

117x50x7 mm
1x5 pc/41 gr
 275x135x24



CW1769

124,50x55,50x6,50 mm
2x2 pc/45 gr
 275x135x24



CW1667

"Eid Mubarak"

125x55x7 mm
2x2 pc/47 gr
 275x135x24



CW1341

88x65x8 mm
1x3 pc/48 gr
 275x135x24
 same model as 2053

**CW1612**

114x50x8 mm
2x2 pc/55 gr
275x135x24

**CW1792**

85x85x9,50 mm
1x2 pc/55 gr
275x135x24

**CW1685**

100x100x8 mm
1x2 pc/75 gr
275x135x24

**CW1747**

99,50x99,50x7 mm
1x2 pc/91 gr
275x135x24

**CW2091**

129x52x4 mm
1x4 pc/24 gr
275x175x24

**CW2017**

99x49,5x5 mm
3x2 pc/23 gr
275x175x24

**CW2299**

93x43x7 mm
3x2 pc/31 gr
275x175x24

**CW2108**

113x68x5 mm
2x2 pc/32 gr
275x175x24

**CW2109**

142x63x6 mm
1x3 pc/47 gr
275x175x24

**CW2053**

88x65x8 mm
5 pc/48 gr
275x175x24
same model as 1341



CW2107

131x58x7 mm
1x4 pc/48 gr
 275x175x24



CW2106

134x57x8 mm
1x4 pc/49 gr
 275x175x24



CW2436

156x77x4 mm
1x3 pc/± 50 gr
 275x135x24
 Bean to Bar tablet:
 the weight depends on the
 type of chocolate



CW2235

96x62x8 mm
1x3 pc/54 gr
 275x175x24



CW2437

156x77x5 mm
1x3 pc/± 60 gr
 275x135x24
 Bean to Bar tablet:
 the weight depends on the
 type of chocolate



CW2438

156x77x6 mm
1x3 pc/± 70 gr
 275x135x24
 Bean to Bar tablet:
 the weight depends on the
 type of chocolate



CW2111

158x73x8 mm
1x3 pc/71 gr
 275x175x24



CW2110

156x77x8 mm
1x3 pc/90 gr
 275x175x24



CW2398

156x77x8 mm
1x3 pc/± 90 gr
 275x175x24

CW2399
CW1519
1000L32



CW1747



TABLETS



CW1620

114x50x9,50 mm
2x2 pc/57 gr
 275x135x24



CW1594

114x50x9 mm
1x4 pc/60 gr
 275x135x24



CW1665

118x53x9,5mm
1x4 pc/61 gr
 275x135x24



CW1864

84,50x84,50x9,50 mm
1x2 pc/76 gr
 275x135x24



CW1642

100x100x15 mm
1x2 pc/92 gr
 275x135x24



CW1367

117x50x11 mm
1x5 pc/75 gr
 275x135x24



CW1584

80x80x16 mm
1x3 pc/87 gr
 275x135x24



CW1583

116,5x60x12,50 mm
1x3 pc/90 gr
 275x135x24



CW1645

117x58x15 mm
1x4 pc/100 gr
 275x135x24



CW1431

124x77x11 mm
1x3 pc/102 gr
 275x135x24



CW1421

130x79x9 mm
1x3 pc/105 gr
 275x135x24



CW1592

115x115x14 mm
1x2 pc/131 gr
 275x135x24



CW1430

124x77x15 mm
1x3 pc/138 gr
 275x135x24



CW1429

124x77x20 mm
1x3 pc/205 gr
 275x135x24



CW1368

173x119x15 mm
1 pc/327 gr
 275x135x24



CW1610

173x119x15 mm
1 pc/327 gr
 275x135x24



CW1309

268x112x42 mm
1x1 pc/1090 gr
 275x135x40
 The model is higher than
 the height of the mould



CW2099

91x36x9 mm
1x6 pc/23 gr
 275x175x24



CW2093

85x38x9 mm
1x6 pc/24 gr
 275x175x24



CW2092

88x39x9 mm
1x6 pc/24 gr
 275x175x24



CW2100

98x49x10 mm
3x2 pc/38 gr
 275x175x24



CW2123

95x59x11 mm
1x4 pc/53 gr
 275x175x24



CW2094

101x51x14 mm
1x4 pc/58 gr
 275x175x24



CW2050

94x65x13 mm
1x3 pc/88 gr
 275x175x24



CW2310

156x71x11 mm
1x3 pc/92 gr
 275x175x24



CW2102

155x72x9 mm
1x3 pc/75 gr
 275x175x24



CW2308

155x70x11 mm
1x3 pc/101 gr
 275x175x24



CW2049

123x66x12 mm
1x3 pc/103 gr
 275x175x24



CW2072

162x72x9 mm
1x3 pc/80,50 gr
 275x175x24



CW2162

155x77x9 mm
1x3 pc/108 gr
 275x175x24



CW2016

150x75x11 mm
1x3 pc/109 gr
 275x175x24



CW2015

149x69x12 mm
1x3 pc/115 gr
 275x175x24



CW2103

192x93x10 mm
1 pc/160 gr
 275x175x24



CW2399

156x156x19 mm
1x1 pc/205 gr
 275x135x24



CW2104

160x110x11 mm
1x2 pc/210 gr
 275x175x24



CW2278

155x77x19 mm
1x3 pc/240 gr
 275x175x24



CW2029

197x95x13 mm
1 pc/250 gr
 275x175x24



CW2069

180x112x16 mm
1 pc/296 gr
 275x175x24



CW2073

219x116x17 mm
1 pc/336 gr
 275x175x24



CW2119

250x103x16 mm
1 pc/491 gr
 275x175x24



CW2276

250x160x25 mm
1 pc/1000 gr
 275x175x30



CW2158

258x167x24 mm
1 pc/1170 gr
 275x175x30



CW2393

250x160x23 mm
1 pc/1 kg approx
 275x175x28

LOLLIES



CW1354

48x37x15 mm
1x6 pc/11 gr
 275x135x24



CW1294

66x35x10 mm
10 pc/16 gr
 275x135x24
 same model as 2174



CW1299

74x30x12 mm
9 pc/16 gr
 275x135x24
 same model as 2317



CW1480

54x63x12 mm
1x4 pc/29 gr
 275x135x24



CW1623

49,5x49,5x11 mm
1x4 pc/16,50 gr
 275x135x24



CW1681

49,5x42,5x11 mm
1x4 pc/12 gr
 275x135x24



CW1934

fox 63,70x55x14,40 mm
 owl 61,80x51,70x12,50 mm
 squirrel 65x48,50x12,80 mm
 deer 65,50x44x12,20 mm
1x4 pc/ 20 gr
 275x135x24



CW2347

67x34x11 mm
1x6 pc/10 gr
 275x175x24



CW2039

75x33x10 mm
1x6 pc/15 gr
 275x175x24



CW2174

66x35x10 mm
10 pc/16 gr
 275x175x24
 same model as 1294



CW2317

74x30x12 mm
1x8 pc/16 gr
 275x175x24
 same model as 1299



2000L01

59x59x7 mm
1x5 pc/25 gr
 275x175x24 mm
 Magnetic mould

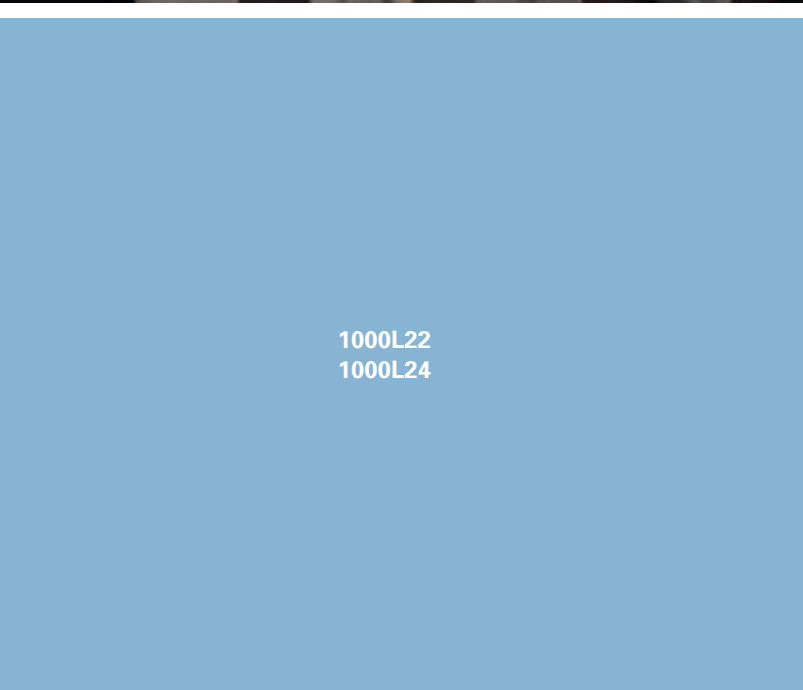


2000L04

63x62x8mm
1x4 pc/25 gr
 275x175x24 mm
 Magnetic mould



1000L30
1000L43

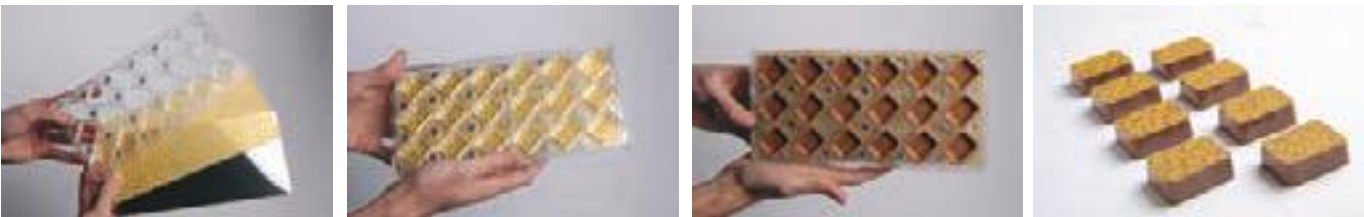


1000L22
1000L24



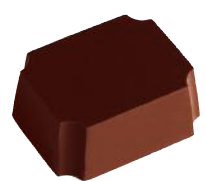
MAGNETIC MOULDS

The option of having a picture of your partner, your kids, your pet or anything you fancy printed on chocolate opens up a whole new world for many chocolate makers. Chocolate World also owns one of the most user-friendly software programmes in the world with “Chocolate Artist”. Magnetic moulds and transfer sheets come in all sizes and can also, of course, be customised. We make sure to measure the cavities, so we come up with the most suitable solution to maximise the production, and that way boost efficiency.

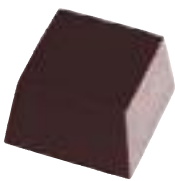


INSTRUCTIONS FOR MAGNETIC MOULDS:

1. Insert the pre-cut transfer sheet on the bottom stainless steel plate with the printed cacao butter side up
2. Close the mould: the magnets will keep both sides firmly fixed together
3. Start filling your moulds as you would fill regular chocolate moulds (solid or shell moulding)
4. After cooling and demoulding, the design remains on top of the praline



1000L01
35x28x14 mm
3x5 pc/13,50 gr
275x135x24



1000L02
24x24x14 mm
4x6 pc/9,50 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



1000L11

46x40x15 mm
3x4 pc/13 gr
 275x135x24



1000L13

30x32x15 mm
3x6 pc/11 gr
 275x135x24



1000L15

37x25x12 mm
3x6 pc/7 gr
 275x135x24



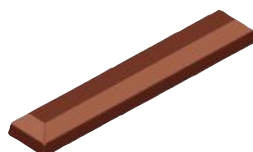
1000L16

85x55x6 mm
2x2 pc/32 gr
 275x135x24



1000L17

32x32x7mm
3x6 pc/7 gr
 275x135x24



1000L18

80x15x7 mm
12 pc/8 gr
 275x175x24



1000L19

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



1000L20

23x23x20 mm
3x6 pc/12 gr
 275x175x24



1000L21

24x24x20 mm
4x6 pc/9,50 gr
 275x135x24



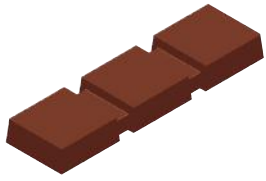
1000L22

45x25x10 mm
2x7 pc/8,50 gr
 275x135x24



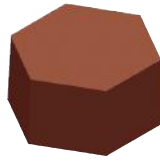
1000L23

118x30x13 mm
1x4 pc/46,50 gr
 275x135x24



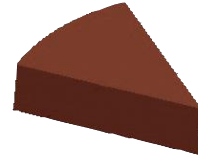
1000L24

108x30x11 mm
1x4 pc/40 gr
 275x135x24



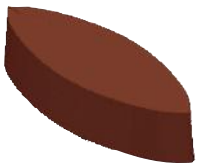
1000L25

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



1000L26

38x29,50x10 mm
2x8 pc/7 gr
 275x135x24



1000L27

53x20x12 mm
3x4 pc/10,50 gr
 275x135x24



1000L28

Ø22,50x20 mm
4x6 pc/9,50 gr
 275x135x26



1000L29

45x32x10 mm
2x6 pc/10,50 gr
 275x135x24



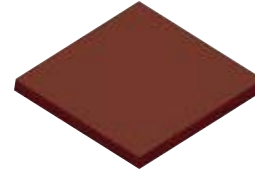
1000L30

41x24x10 mm
3x4 pc/11 gr
 275x135x24



1000L31

39,50x35,50x10 mm
 2x5 pc/11,50 gr
 275x135x24



1000L32

84,50x84,50x6 mm
1x2 pc/55 gr
 275x135x24



1000L33

44,50x34,50x9 mm
2x6 pc/10 gr
 275x135x24



1000L34

45x28,50x6 mm
 45x36,50x6 mm
 45x35x6 mm
2x5 pc 3 fig./6,50 gr
 275x135x24



1000L35

45x37,50x6 mm
2x5 pc/6,50 gr
 275x135x24



1000L36

47,50x29,50x10 mm
2x7 pc/10 gr
 275x135x24

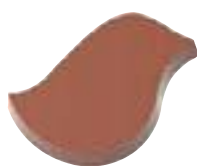


1000L37

80x13x10 mm
1x10 pc/11 gr
 275x135x24

**1000L38**

31x29x13,50 mm
3x6 pc/10 gr
 275x135x24
 Designed and developed
 in cooperation with
 Martin Chiffer

**1000L39**

39x29x6 mm
2x8 pc/4,50 gr
 275x135x24

**1000L41**

30x30x15,50 mm
3x6 pc/12 gr
 275x135x24

**1000L42**

30x30x11 mm
3x5 pc/11,50 gr
 275x135x24

**1000L43**

47x27,50x11,50 mm
3x6 pc/9,50 gr
 275x135x24

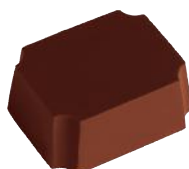
**1000L44**

35,50x25x13 mm
3x6 pc/10,50 gr
 275x135x24

Designed and developed
 in cooperation with
 Yuri Cestari

**2000L01**

59x59x7 mm
1x5 pc/25 gr
 275x175x24

**2000L02**

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

**2000L03**

39x40x9 mm
3x4 pc/16 gr
 275x175x24

**2000L04**

63x62x8mm
1x4 pc/25 gr
 275x175x24 mm

**2000L05**

27x27x13 mm
4x6 pc/14 gr
 275x175x24

**2000L06**

105x50x7 mm
2x2 pc/45 gr
 275x175x24

**CW4406S**

24x24x14 mm
5x6 pc/9,50 gr
 275x175x24
 same model as 1000L02

MOULDS WITH CENTERING SYSTEMS AND MAGNETS

**CW1850**

31x30,50x8 mm
3x6 pc/2x8 gr
 275x135x24
 double mould

**CW1851**

34,5x23,50x11,50 mm
3x6 pc/2x6,50 gr
 275x135x24
 double mould

**CW6018**

Ø27x29 mm
4x7 pc/12,50 gr
(full chocolate)
 275x175x38,50 (double)
 double mould
 recto/verso

CLICK CLACK MAGNETIC MOULD



CW3757

30x22x11 mm

4x8 pc/2x4 gr

275x135x24



- Execution with centering pins and magnets.
- Used to assure perfect centre of double mould.
- Article is composed by 2 pieces.

TRUFFLE MOULD



CW5018

27x27x29 mm

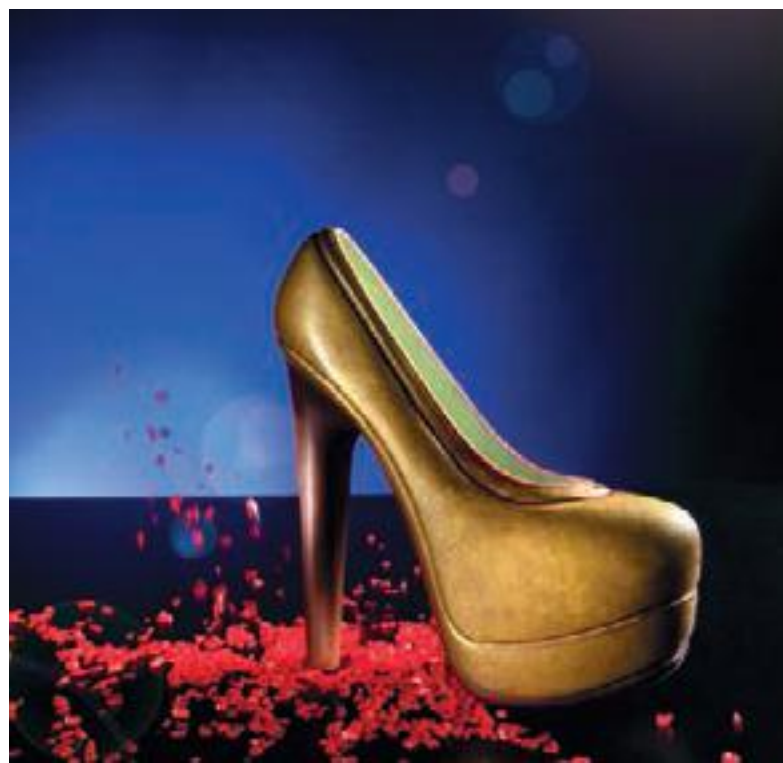
3x7 pc/12,50 gr (full chocolate)

275x135x44 (double)

recto-verso



HM009



HM015
HM005

HM MOULDS



HM006

H194 x L200 x W164 mm
1x1 pc



HM007

H200 x L91,50 x W76,50 mm
1x1 pc



HM009

H124 x L165 x W115 mm
1x1 pc

HM011

H77 x L80 x W64 mm
1x2 pc

HM010

H150 x L68 x W57 mm
1x1 pc



HM003

300 x 127 x 148 mm
1x1 pc
"Xico", Design by Belcolade



HM013

H150 x L132 x W113,50 mm
1x1 pc



HM005

Cone
Ø68x120 mm
1x2 pc

HM014

H100 x L88 x W70,50 mm
1x2 pc



HM008

H150 x L113 x W113 mm
1x1 pc



HM015

H170 x L200 x W70mm
1x1 pc



HM004

H127 x L166,50 x W66 mm
1x1 pc



HM012

H170 x L161 x W75 mm
1x1 pc



HM016

H150 x L95 x W72 mm
1x1 pc



HM020

H150 x L99,50 x W72
1x1 pc



HM018

H150 x L100,50 x W81,50
1x1 pc

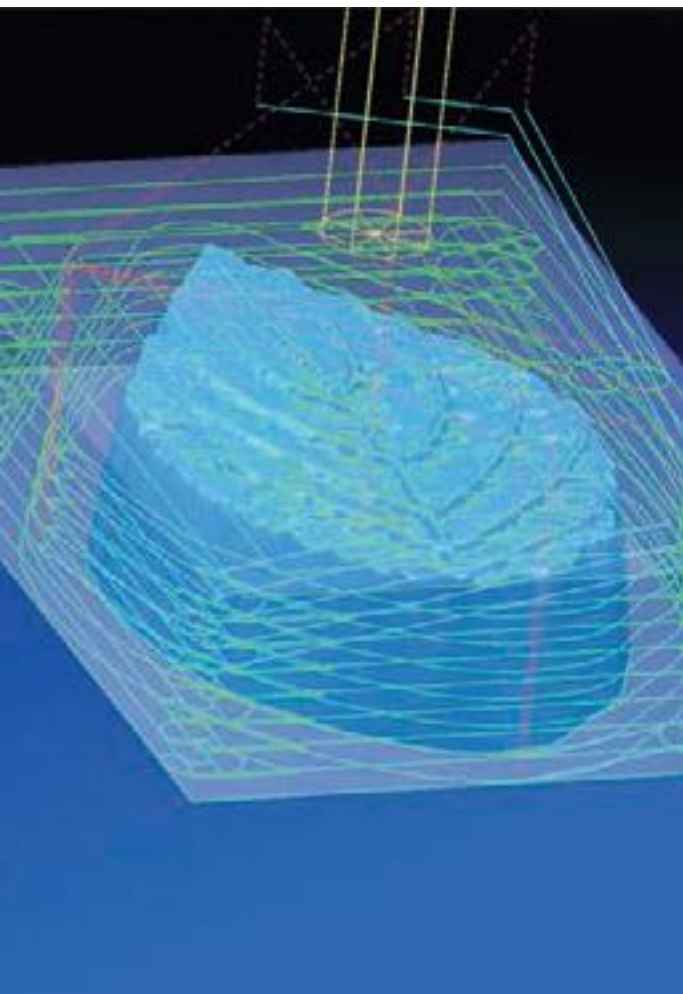
HM017

H200 x L125 x W95 mm
1x1 pc





INDUSTRIAL MOULDS



B-SERIES - MOQ 100 MOULDS



B0117

31x29x19 mm
5x7 pc/13 gr
 205x275x30
 same model as
 1012, 2316
centres 40x38



B0118

Ø34x15 mm
5x7 pc/15 gr
 205x275x30
 same model as 1115
centres 40x38



B0119

33x29x20 mm
5x7 pc/16 gr
 205x275x30
 same model as
 1044, 2298
centres 40x38



B0120

33x20x21 mm
5x7 pc/13 gr
 205x275x30
 same model as
 1233, 2193
centres 40x38



B0121

33x30x16 mm
5x7 pc/12 gr
 205x275x30
 same model as
 1174, 2191
centres 40x38



B0122

33x26x16 mm
5x7 pc/13 gr
 205x275x30
 same model as
 1010, 2164
centres 40x38



B0123

33x27x19 mm
5x7 pc/15 gr
 205x275x30
 same model as
 1028, 2167
centres 40x38



B0124

29x29x20 mm
5x7 pc/17 gr
 205x275x30
 same model as
 1036, 2135
centres 40x38



B0125

35x20x17 mm
5x7 pc/14 gr
 205x275x30
 same model as
 1082, 2270
centres 40x38



B0126

Ø30x19 mm
5x7 pc/14 gr
 205x275x30
 same model as 1002, 2130
centres 40x38



B0127

Ø31x21 mm
5x7 pc/15 gr
 205x275x30
centres 40x38



B0128

21x34x27 mm
5x7 pc/17 gr
 205x275x30
centres 40x38



B0129

27x27x17 mm
5x7 pc/11 gr
 205x275x30
centres 40x38



B0131

Ø32x13 mm
5x7 pc/12 gr
 205x275x30
centres 40x38



B0133

37x32x14 mm
5x7 pc/17 gr
 205x275x30
 same model as 1131
centres 38,8x35,8



B0134

Ø29x19 mm
5x7 pc/10 gr
 205x275x30
 same model as 2230
centres 40x38



B0137

31x35x18 mm
5x7 pc/15 gr
 205x275x30
 same model as 1214, 2087
centres 38,8x35,8



B0138

35x29x21 mm
5x7 pc/15 gr
 205x275x30
 same model as 1084, 2165
centres 38,8x35,8



B0139

Ø31x22 mm
5x7 pc/15 gr
 205x275x30
 same model as 1094, 2171
centres 38,8x35,8



B0140

38x27x16 mm
5x7 pc/15 gr
 205x275x30
 same model as 1006, 2132
centres 38,8x35,8



B0141

44x21x18 mm
5x7 pc/13 gr
 205x275x30
 same model as 1248, 2304
centres 38,8x35,8



B0143

37x18x14 mm
5x7 pc/9 gr
 205x275x30
 same model as 1156, 2026
centres 38,8x35,8



B0145

34x25x21 mm
5x7 pc/14 gr
 205x275x30
 same model as 1143
centres 38,5x35,8



B0146

39x24x20 mm
5x7 pc/13 gr
 205x275x30
 same model as 1001, 2195
centres 40x38



B0147

30x27x19 mm
5x7 pc/13 gr
 205x275x30
 same model as 1045, 2196
centres 39x37



B0148

31x35x18 mm
5x7 pc/15 gr
 205x275x30
 same model as 1214, 2087
centres 40x38



B0153

35x18x15 mm
5x7 pc/7 gr
 205x275x30
 same model as 1080, 2338
centres 38,8x38



B0158

42x27x14 mm
5x6 pc/2x11 gr
 205x275x30
 same model as 2255
centres 47,8x32,6
with centering pin



B0160

35x21x19 mm
5x7 pc/15 gr
 205x275x30
 same model as 1112
centres 40x38



B0166

Ø30x16 mm
5x7 pc/10 gr
 205x275x30
 same model as 1301
centres 39x38

**B0167**

27x27x11 mm
5x7 pc/9 gr
 205x275x30
 same model as 1355
centres 40x38

**B0168**

36x21x14 mm
5x7 pc/10 gr
 205x275x30
 same model as 2081
centres 38,75x38

**B0169**

Ø28x21 mm
5x7 pc/12 gr
 205x275x30
 Same model as 1049, 2120
centres 40x38

**B0171**

37x31x20 mm
5x7 pc/16 gr
 205x275x30
 same model as 1089
centres 39x36,2

**B0174**

37x29x16 mm
5x7 pc/13 gr
 205x275x30
 same model as 1090
centres 40x38

**B0175**

27x27x18 mm
5x7 pc/14 gr
 205x275x30
 same model as 1168
centres 40x38

**B0176**

125x30x13 mm
5x2 pc/50 gr
 205x275x30
 same model as 1132
centres 40x131

**B0177**

74x20x15 mm
6x3 pc/23 gr
 205x275x30
 same model as 1275
centres 25,8x85,1

**B0179**

38x20x7 mm
5x6 pc 5fig/4,5 gr
 205x275x30
 same model as 1170
centres 26x40

**B0180**

36x24x16 mm
5x7 pc/11 gr
 205x275x30
 same model as 1327
centres 40x38

**B0181**

155x77x9 mm
1x3 pc/139 gr
 205x275x30
 same model as 2162
centres 0x87,5

**B0182**

156x77x8 mm
1x3 pc/90 gr
 205x275x30
 same model as 2110
centres 0x87,5

**B0187**

33x25x21 mm
5x7 pc/14 gr
 205x275x30
 same model as 1225
centres 40x38

**B0197**

59x27x21 mm
4x6 pc/28 gr
 205x275x30
 same model as 1228, 2312
centres 48x43

**B0202**

128x27x13 mm
5x2 pc/38 gr
 205x275x30
 same model as 2010
centres 40x131

**B0210**

31x31x20 mm
5x7 pc/15 gr
 205x275x24
 same model as 1024
centres 40x38

**B0213**

Ø28x15 mm
?x? pc/10 gr
 205x275x24
 same model as 1336
centres 39x37,5

**B0215**

113x28x13 mm
4x2 pc/44 gr
 205x275x30
 same model as 1442, 2019
centres 48x132

**B0216**

41x30x4 mm
3x8 pc/5 gr
 205x275x30
 same model as 1446, 2233
centres 65x33

**B0217**

49x29x4 mm
3x8 pc/5,5 gr
 205x275x30
 same model as 1432
centres 65x33

**B0218**

33x33x11 mm
4x6 pc/2x7,5 gr
 205x275x30
 same model as 1106, 2175
centres 48x44
double mould KK
+ magnets

**B0219**

30x26x9 mm
4x8 pc/2x5 gr
 205x275x30
 same model as 1280, 1314
centres 48x33
double mould KK
+ magnets

**B0220**

Ø39x8 mm
4x6 pc/7 gr
 205x275x30
 same model as 1413, 2296
centres 48x44

**B0221**

67x25x10 mm
4x3 pc/11 gr
 205x275x30
 same model as 1310
centres 48x88

**B0222**

Ø35x30 mm
4x6 pc/25 gr
 205x275x30
 same model as 1292
centres 48x44

**B0223**

Ø27x25 mm
5x7 pc/15gr
 205x275x30
 same model as 1087
centres 39x37

**B0224**

35x26x19 mm
5x7 pc/14 gr
 205x275x30
 same model as 1003
centres 39x37

**B0225**

43x30x14 mm
4x6 pc/2x12 gr
 205x275x30
 same model as 1317
centres 48x44
double mould KK
+ magnets

**B0226**

35x26x20 mm
5x7 pc/12 gr
 205x275x30
 same model as 1026
centres 39x37

**B0227**

118x28x17 mm
4x2 pc/58 gr
 205x275x30
 same model as 1458
centres 48x133

**B0228**

49x28x15 mm
3x8 pc/21 gr
 205x275x30
 same model as 1483
centres 65x33

**B0229**

56x32x24 mm
4x6 pc/20 gr
 205x275x30
 same model as 1193
centres 48x44

**B0230**

Ø39x5 mm
4x6 pc/9 gr
 205x275x30
 same model as 1456
centres 48x44

**B0232**

74x20x15 mm
2x6 pc/23 gr
 205x275x30
 same model as 1275
centres 96x44

**B0233**

25x18x9 mm
4x8 pc/2x3 gr
 205x275x30
 same model as 1204
centres 48x33

**B0234**

53x30x9 mm
3x8 pc 5fig/10 gr
 205x275x30
 same model as 1188
centres 65x33

**B0235**

27x22x15 mm
5x7 pc/11 gr
 205x275x30
 same model as 1219
centres 39x37

**B0236**

Ø25 mm
4x8 pc/2x4 gr
 205x275x30
 same model as 1158
centres 48x33

**B0237**

29x28x17 mm
5x7 pc/12 gr
 205x275x30
 same model as 1226, 2183
centres 39x36

**B0238**

35x23x12 mm
4x8 pc/2x6 gr
 205x275x30
 same model as 1051
centres 48x33

**B0239**

Ø43x5 mm
3x5 pc 5fig/6 gr
 205x275x30
 same model as 1048
centres 65x53

**B0241**

48x18x20 mm
4x8 pc/13 gr
 205x275x30
 same model as 1173
centres 48x33

**B0242**

32x28x15 mm
5x7 pc/11 gr
 205x275x30
 same model as 1018
centres 39x37

**B0248**

25x25x25 mm
5x7 pc/14 gr
 205x275x30
 same model as 1019
centres 39,8x37,7

C-SERIES - MOQ 100 MOULDS



C0117

35x33x11 mm
3 x 7 pc/2x8,6 gr
 205x300x30
 Double mould
 same model as 1513
centres 48,5x36



C0118

39x30x6 mm
3 x 7 pc/7 gr
 205x300x30
 same model as 1278
centres 48x36



C0119

30x27x19 mm
4 x 8 pc/13 gr
 205x300x30
 Same model as 1045, 2196
centres 33x36



C0120

39x35x13 mm
3 x 6 pc/11 gr
 205x300x30
 3 fig
 same model as 1502
centres 48,4x41,4



C0121

31x39x18 mm
3 x 7 pc/16 gr
 205x300x30
 same model as 1470
centres 48,3x36,5



C0122

40x35x10 mm
3 x 7 pc/10 gr
 205x300x30
 same model as 1104
centres 48,6x36,5



C0123

37x28x20 mm
3 x 8 pc/16 gr
 205x300x30
 3fig
 same model as 1507
centres 48,4x36,5



C0124

42x26x14 mm
3 x 7 pc/12-12-13 gr
 205x300x30
 3fig
 same model as 1464
centres 48,4x36,5



C0126

Ø29x19 mm
4 x 8 pc/10 gr
 205x300x30
 Same model as 1140, 2230
centres 48,4x36,4

D-SERIES - MOQ 100 MOULDS



D0105

Ø49x4 mm
4x5 pc/9 gr
 300x225x30
 same model as 1077
centres 53x55



D0106

Ø35x21 mm
4x8 pc/16 gr
 300x225x30
 same model as 1037
centres 50x36



D0107

31x28x16 mm
4x8 pc/11 gr
 300x225x30
 same model as
 1057, 2243
centres 50x36



D0108

35x29x21 mm
4x8 pc/15 gr
 300x225x30
 same model as
 1084, 2165
centres 50x36



D0109

35x30x21 mm
4x8 pc/16 gr
 300x225x30
 same model as
 1105, 2190
centres 50x36



D0110

32x24x20 mm
4x8 pc/13 gr
 300x225x30
 same model as
 1134, 2293
centres 50x36



D0111

36x28x17 mm
4x8 pc/13 gr
 300x225x30
 same model as 1192
centres 50x36



D0112

30x36x19 mm
4x8 pc/14 gr
 300x225x30
 same model as 1218
centres 50x36



D0113

36x22x20 mm
4x8 pc/15 gr
 300x225x30
 same model as
 1025, 2160, 2325
centres 50x36



CLEANING POLYCARBONATE MOULDS

It is important to clean the moulds before using them for the first time (dust, oil...)

INSTRUCTIONS

Keep the following instructions in mind when cleaning the moulds:

- Is the detergent compatible with polycarbonate, and in what amounts?
- Is the rinse aid compatible with polycarbonate, and in what amounts?
- Quality of the water used (demineralised)
- Maximum temperature while cleaning: 60°C (140°F)
- Maximum temperature while drying: 70-80°C (158-176°F)
⇒ For magnetic moulds: 65°C (149°F)
- Clean your dishwasher regularly
- Remove remnants of chocolate before cleaning the moulds (to avoid overload of the dishwasher)
- Have the machine regularly inspected by the manufacturer.

By carefully cleaning the moulds, you will extend their life-span, resulting in better end products.

No special cleaning techniques are necessary, polycarbonate moulds have smooth and strong surfaces which are made to endure normal cleaning procedures. Deviating from the precautions mentioned above could lead to cracks in the mould, affecting its durability. Other less visible consequences, such as swelling or deteriorated surfaces, might also incur.

→ 1. CLEANING

We advise you to safeguard the maintenance of your washing system, and to contact the supplier in the event of any irregularities. Cleanliness is key in the whole process. Any loose parts might, under high pressure, cause damage to the polycarbonate moulds during the cleaning. When using a household dishwasher, make sure not to use too much detergent. Chocolate only results in greasy stains, never persistent ones.

Avoid corrosive products, which react when in contact with water. You will achieve the best results using warm water and a slightly acid or alkaline-based detergent.

The temperature should remain around 60°C (130°F) at all times during the cleaning process. We recommend keeping an eye on the temperature, fluctuations may cause hydrolytic deterioration, and affect the durability.

→ 2. RINSING

After finishing the cleaning procedure, rinse the moulds to remove any possible remains of detergent. Failing to rinse the moulds may cause chemical reactions while moulding. Please use demineralised water when rinsing, at a temperature of about 60°C (140°F).

Soft water usually has a hardness of 12fH-35fH. Water with higher hardness might leave traces in the polycarbonate after cleaning. This will damage the mould itself and may be visible in the end product. Do not use a machine to remove these traces, as this will cause scratches.

→ 3. DRYING

Use a hot-air blower to dry the moulds at around 70-80°C (158-176°F). Make sure to dry the reverse side of the moulds as well, as humidity might transfer to other moulds and cause unpleasant effects in the end product.

→ 4. MOULDING

We advise you to do a preliminary moulding after the cleaning process, to prepare the moulds again for production. This should restore some of the shine to your product. The full veneer of your product will come back over time with every single moulding.

Usage of the moulds

- Temperature: Minimum 5°C (41°F) – Maximum 80°C (176°F)
- Content of the mould: do not pour filling straight into the mould (e.g. sugar or alcohol-based fillings)
- Minimise torsion of the moulds
- Demould with material softer than polycarbonate
- Avoid 1 hard strike, use several softer strikes
- Avoid using sharp items in the mould
- Avoid high pressure on the upper scrapers
- Avoid stationary moulds in preheating

Storage of the moulds

- Clean the moulds before storing them
- Make sure the moulds are dry
- The moulds need to be rested
- The moulds cannot be stored under pressure
- Avoid direct sunlight on the moulds

Recycling the moulds

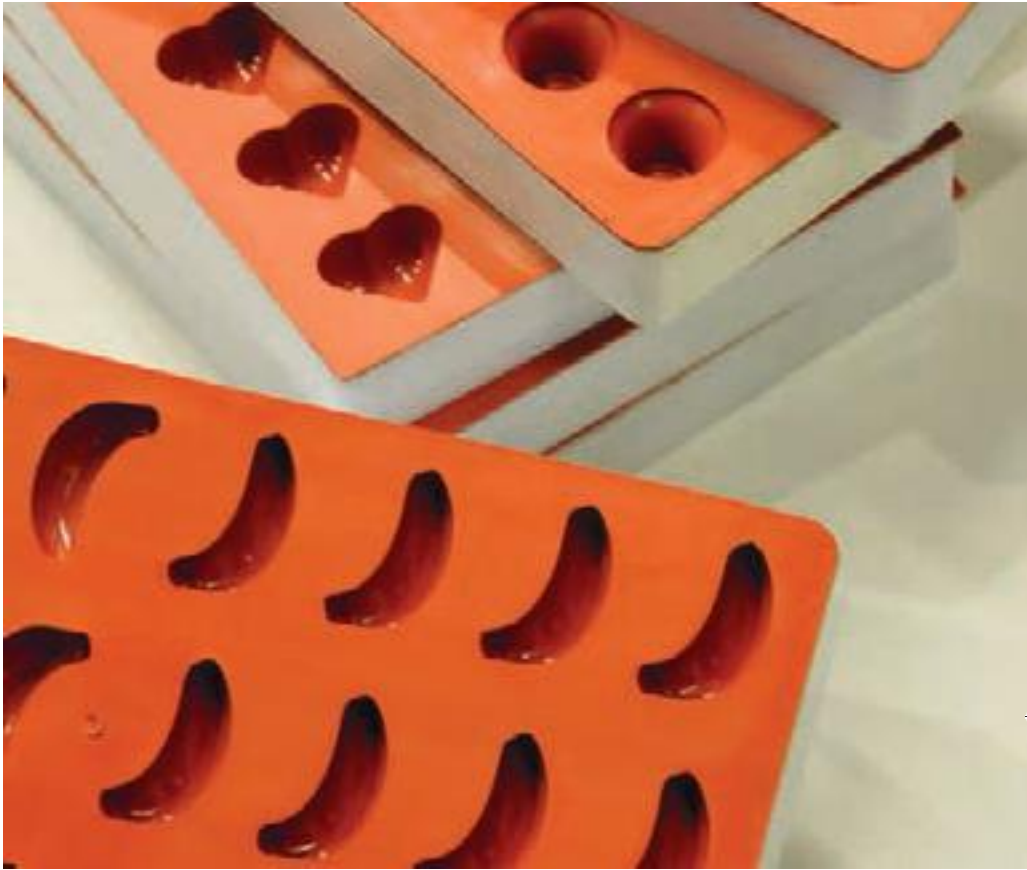
Do not throw away unwanted moulds: this is ecologically unsustainable. Chocolate World moulds that have been properly washed will be taken back at no charge, for recycling (excl. transportation costs). Magnetic moulds are not returnable.

REMARKS:

- The moulds need to be checked on a regular basis
- Damaged moulds need to be removed from the production line
- Avoid torsion of the magnetic moulds
- Coloured moulds are not as strong

"Dutch , French and Spanish version available on www.chocolateworld.be"





SILICONE MOULDS



SI8001

30x11 mm
3x8 pc/7 cc
183x340x30 mm



SI8002

27x13,50 mm
3x8 pc/5 cc
183x340x30 mm
double mould



SI8003

40x24x13 mm
3x8 pc/4 cc
183x340x30 mm



SI8004

35x27x12 mm
3x8 pc/12 cc
183x340x30 mm
double mould



SI8005

38x26x16 mm
3x8 pc/8 cc
183x340x30 mm



SI8006

34x30x18 mm
3x8 pc/10 cc
183x340x30 mm



SI8007

32x22x11 mm
3x8 pc/4 cc
183x340x30 mm
double mould



SI8008

45x18x15 mm
3x8 pc/7 cc
183x340x30 mm



SI8009

30x24 mm
3x8 pc/11 cc
183x340x30 mm



SI8010

45x14x14 mm
3x8 pc/7 cc
183x340x30 mm



SI8011

32x23x11 mm
3x8 pc/3 cc
183x340x30 mm
double mould



SI8012

36x30x20 mm
3x8 pc/12 gr
183x340x30 mm



SI8014

33x28x13 mm
3x8 pc/6 cc
183x340x30 mm
double mould



SI8015

34x25x16 mm
3x8 pc/10 cc
183x340x30 mm



SI8016

25x21 mm
4x8 pc/7 cc
183x340x30 mm



SI8017

27x25x10 mm
3x8 pc/3 cc
183x340x30 mm



SI8018

30x23x11 mm
3x8 pc/4 cc
183x340x30 mm



SI8019

40x31x14 mm
3x8 pc/9 cc
183x340x30 mm



SI8020

33x21x10 mm
3x8 pc/3 cc
183x340x30 mm
double mould



SI8021

40x26x15 mm
3x8 pc/11 cc
183x340x30 mm



SI8022

31x28 mm
3x8 pc/9 cc
183x340x30 mm



SI8023

28x22x11 mm
3x8 pc/3 cc
183x340x30 mm
double mould



SI8024

29x19x11 mm
4x8 pc/3 cc
183x340x30 mm



SI8025

46x16x14 mm
3x8 pc/5 cc
183x340x30 mm



SI8026

26x20x12 mm
4x8 pc/4 cc
183x340x30 mm



SI8027

32x23x18 mm
3x8 pc/9 cc
183x340x30 mm



SI8029

28x15x10 mm
3x8 pc/4 cc
183x340x30 mm



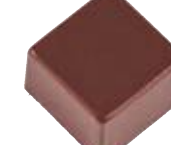
SI8031

38x18x15 mm
3x8 pc/8 cc
183x340x30 mm



SI8032

31x18x11 mm
3x8 pc/6 cc
183x340x30 mm



SI8110

22x22x16 mm
3x8 pc/9 gr
183x340x30 mm



SI8501

grape
70x42x15 mm
2x4 pc/14 cc
275x175x30 mm
double mould



SI8502

lemon
71x49x25 mm
2x4 pc/42 cc
275x175x30 mm
double mould



SI8503

102x27x12 mm
3x2 pc/21 cc
275x175x30 mm
double mould



SI8504

48x25 mm
2x4 pc/34 cc
275x175x30 mm
double mould



SI8505

pine-apple
71x42x20 mm
2x4 pc/27 cc
275x175x30 mm
double mould



SI8506

strawberry
55x41x20 mm
2x4 pc/22 cc
275x175x30 mm
double mould



SI8507

71x49x25 mm
2x4 pc/42 cc
275x175x30 mm
double mould



SI8512

pastille
29x11 mm
4x6 pc/7 cc
275x175x30 mm



SI8513

oval
45x25x23 mm
3x4 pc/21 cc
275x175x30 mm

INDEX

REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE
Magnetic moulds		CW1005.....	52	CW1069.....	78	CW1134.....	109	CW1200.....	183
1000L01.....	220	CW1006.....	122	CW1070.....	115	CW1135.....	179	CW1201.....	115
1000L02.....	220	CW1007.....	171	CW1071.....	128	CW1136.....	59	CW1202.....	115
1000L03.....	220	CW1008.....	140	CW1072.....	128	CW1137.....	59	CW1203.....	173
1000L04.....	220	CW1009.....	109	CW1073.....	169	CW1138.....	91	CW1204.....	61
1000L05.....	220	CW1010.....	121	CW1074.....	172	CW1139.....	80	CW1205.....	110
1000L06.....	220	CW1011.....	115	CW1075.....	76	CW1140.....	169	CW1206.....	130
1000L07.....	221	CW1012.....	52	CW1076.....	184	CW1141.....	180	CW1207.....	173
1000L08.....	221	CW1013.....	171	CW1077.....	184	CW1142.....	181	CW1208.....	141
1000L09.....	221	CW1014.....	101	CW1078.....	75	CW1143.....	171	CW1209.....	78
1000L10.....	221	CW1015.....	101	CW1079.....	76	CW1144.....	59	CW1209.....	100
1000L11.....	221	CW1016.....	173	CW1080.....	100	CW1145.....	53	CW1210.....	113
1000L13.....	221	CW1017.....	101	CW1081.....	173	CW1146.....	53	CW1211.....	113
1000L15.....	221	CW1018.....	52	CW1082.....	171	CW1147.....	53	CW1212.....	114
1000L16.....	221	CW1019.....	98	CW1083.....	122	CW1148.....	53	CW1213.....	123
1000L17.....	37	CW1020.....	91	CW1084.....	115	CW1149.....	120	CW1214.....	52
1000L17.....	221	CW1021.....	172	CW1085.....	149	CW1150.....	122	CW1216.....	52
1000L18.....	221	CW1022.....	109	CW1086.....	107	CW1151.....	124	CW1217.....	195
1000L19.....	221	CW1023.....	52	CW1087.....	190	CW1152.....	124	CW1218.....	52
1000L20.....	221	CW1024.....	172	CW1088.....	172	CW1154.....	115	CW1219.....	179
1000L21.....	221	CW1025.....	172	CW1089.....	102	CW1155.....	115	CW1220.....	122
1000L22.....	221	CW1026.....	179	CW1090.....	121	CW1156.....	199	CW1221.....	109
1000L23.....	221	CW1027.....	101	CW1091.....	180	CW1157.....	195	CW1222.....	180
1000L24.....	222	CW1028.....	146	CW1092.....	146	CW1158.....	195	CW1223.....	172
1000L25.....	222	CW1029.....	171	CW1093.....	100	CW1159.....	127	CW1224.....	149
1000L26.....	222	CW1030.....	172	CW1094.....	172	CW1160.....	57	CW1225.....	171
1000L27.....	222	CW1031.....	173	CW1095.....	102	CW1161.....	63	CW1226.....	101
1000L28.....	222	CW1032.....	101	CW1096.....	102	CW1162.....	64	CW1227.....	173
1000L29.....	222	CW1033.....	107	CW1097.....	172	CW1163.....	64	CW1228.....	198
1000L30.....	222	CW1034.....	181	CW1098.....	102	CW1164.....	65	CW1229.....	106
1000L31.....	222	CW1035.....	109	CW1099.....	146	CW1165.....	76	CW1230.....	107
1000L32.....	222	CW1036.....	173	CW1100.....	91	CW1166.....	149	CW1231.....	181
1000L33.....	222	CW1037.....	180	CW1101.....	171	CW1167.....	172	CW1232.....	61
1000L34.....	222	CW1038.....	110	CW1102.....	129	CW1168.....	149	CW1233.....	101
1000L35.....	222	CW1039.....	123	CW1103.....	78	CW1169.....	141	CW1234.....	171
1000L36.....	222	CW1040.....	63	CW1104.....	101	CW1170.....	113	CW1235.....	100
1000L37.....	222	CW1041.....	64	CW1105.....	102	CW1171.....	115	CW1236.....	58
1000L38.....	223	CW1042.....	64	CW1106.....	51	CW1172.....	122	CW1237.....	184
1000L39.....	223	CW1043.....	64	CW1107.....	100	CW1173.....	171	CW1238.....	129
1000L41.....	223	CW1044.....	102	CW1108.....	91	CW1174.....	101	CW1238.....	188
1000L42.....	223	CW1045.....	171	CW1109.....	121	CW1175.....	80	CW1239.....	100
1000L43.....	223	CW1046.....	102	CW1110.....	114	CW1176.....	146	CW1240.....	85
1000L44.....	223	CW1047.....	58	CW1111.....	169	CW1177.....	76	CW1241.....	190
		CW1048.....	106	CW1112.....	172	CW1178.....	76	CW1242.....	65
2000L01.....	218	CW1049.....	110	CW1113.....	101	CW1179.....	124	CW1243.....	130
2000L01.....	223	CW1050.....	61	CW1114.....	57	CW1180.....	128	CW1243.....	130
2000L02.....	223	CW1051.....	62	CW1115.....	107	CW1181.....	128	CW1244.....	169
2000L03.....	223	CW1052.....	61	CW1116.....	171	CW1182.....	59	CW1245.....	58
2000L04.....	55	CW1053.....	62	CW1117.....	109	CW1183.....	59	CW1246.....	78
2000L04.....	218	CW1054.....	62	CW1118.....	114	CW1184.....	59	CW1247.....	98
2000L04.....	223	CW1055.....	59	CW1119.....	113	CW1185.....	59	CW1248.....	171
2000L05.....	223	CW1056.....	122	CW1120.....	114	CW1186.....	149	CW1249.....	59
2000L06.....	223	CW1057.....	101	CW1121.....	115	CW1187.....	203	CW1250.....	59
		CW1058.....	107	CW1122.....	114	CW1188.....	106	CW1251.....	63
CW3757.....	224	CW1059.....	171	CW1124.....	113	CW1189.....	170	CW1252.....	64
CW4406S.....	223	CW1060.....	107	CW1125.....	115	CW1190.....	101	CW1253.....	64
CW5018.....	224	CW1061.....	173	CW1126.....	114	CW1191.....	101	CW1254.....	65
CW6018.....	223	CW1062.....	119	CW1127.....	115	CW1192.....	114	CW1255.....	65
		CW1063.....	109	CW1128.....	123	CW1193.....	122	CW1256.....	203
		CW1064.....	179	CW1129.....	122	CW1194.....	140	CW1257.....	80
		CW1065.....	107	CW1130.....	181	CW1195.....	110	CW1257.....	149
Serie 1000		CW1066.....	107	CW1131.....	128	CW1196.....	110	CW1258.....	195
CW1001.....	180	CW1067.....	101	CW1132.....	203	CW1197.....	109	CW1259.....	188
CW1002.....	190	CW1068.....	79	CW1133.....	110	CW1198.....	114	CW1260.....	171
CW1003.....	190								
CW1004.....	130								

INDEX

REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE
CW1261.....	179	CW1320.....	109	CW1385.....	181	CW1450.....	149	CW1507.....	102
CW1262.....	128	CW1321.....	183	CW1386.....	100	CW1451.....	140	CW1508.....	173
CW1263.....	172	CW1322.....	79	CW1387.....	190	CW1452.....	62	CW1509.....	190
CW1264.....	110	CW1323.....	199	CW1388.....	181	CW1453.....	149	CW1510.....	127
CW1265.....	198	CW1324.....	199	CW1389.....	79	CW1454.....	78	CW1511.....	119
CW1266.....	62	CW1325.....	200	CW1390.....	79	CW1454.....	100	CW1512.....	170
CW1267.....	80	CW1326.....	199	CW1391.....	183	CW1455.....	183	CW1513.....	51
CW1268.....	191	CW1327.....	98	CW1392.....	130	CW1456.....	184	CW1514.....	127
CW1269.....	191	CW1328.....	202	CW1393.....	181	CW1457.....	128	CW1515.....	58
CW1270.....	191	CW1329.....	123	CW1394.....	79	CW1458.....	203	CW1516.....	61
CW1271.....	191	CW1330.....	141	CW1395.....	106	CW1459.....	58	CW1517.....	52
CW1272.....	91	CW1331.....	102	CW1396.....	53	CW1460.....	58	CW1518.....	121
CW1273.....	141	CW1332.....	106	CW1397.....	171	CW1461.....	59	CW1519.....	109
CW1274.....	146	CW1333.....	79	CW1398.....	114	CW1462.....	73	CW1520.....	73
CW1275.....	102	CW1334.....	179	CW1399.....	113	CW1463.....	123	CW1521.....	157
CW1275.....	198	CW1335.....	170	CW1400.....	113	CW1464.....	127	CW1521.....	169
CW1276.....	115	CW1336.....	170	CW1401.....	113	CW1465.....	122	CW1522.....	75
CW1277.....	62	CW1337.....	170	CW1402.....	114	CW1466.....	140	CW1523.....	73
CW1278.....	129	CW1338.....	190	CW1404.....	53	CW1467.....	140	CW1524.....	100
CW1278.....	187	CW1339.....	170	CW1405.....	57	CW1467.....	183	CW1524.....	156
CW1279.....	172	CW1340.....	190	CW1406.....	78	CW1468.....	59	CW1525.....	156
CW1280.....	51	CW1341.....	208	CW1407.....	202	CW1468.....	198	CW1526.....	51
CW1281.....	98	CW1342.....	190	CW1408.....	123	CW1469.....	98	CW1526.....	156
CW1282.....	64	CW1343.....	190	CW1409.....	120	CW1470.....	53	CW1527.....	120
CW1283.....	65	CW1344.....	183	CW1410.....	120	CW1471.....	129	CW1527.....	156
CW1284.....	65	CW1345.....	199	CW1411.....	120	CW1472.....	63	CW1528.....	156
CW1285.....	64	CW1346.....	120	CW1412.....	59	CW1473.....	52	CW1529.....	156
CW1286.....	65	CW1347.....	191	CW1413.....	184	CW1474.....	59	CW1530.....	170
CW1287.....	65	CW1348.....	191	CW1414.....	170	CW1474.....	198	CW1531.....	143
CW1288.....	53	CW1349.....	121	CW1415.....	184	CW1475.....	79	CW1532.....	109
CW1289.....	179	CW1350.....	190	CW1416.....	106	CW1477.....	130	CW1533.....	98
CW1290.....	179	CW1351.....	121	CW1417.....	52	CW1478.....	181	CW1534.....	113
CW1291.....	195	CW1352.....	199	CW1418.....	199	CW1479.....	140	CW1535.....	190
CW1292.....	195	CW1353.....	110	CW1419.....	199	CW1480.....	53	CW1536.....	100
CW1293.....	180	CW1354.....	217	CW1420.....	100	CW1480.....	55	CW1537.....	61
CW1294.....	217	CW1355.....	169	CW1421.....	213	CW1480.....	217	CW1538.....	154
CW1295.....	114	CW1356.....	140	CW1422.....	140	CW1481.....	183	CW1539.....	180
CW1296.....	52	CW1357.....	183	CW1424.....	133	CW1482.....	180	CW1540.....	96
CW1296.....	148	CW1358.....	61	CW1425.....	78	CW1483.....	102	CW1540.....	187
CW1297.....	53	CW1359.....	114	CW1426.....	133	CW1483.....	198	CW1541.....	119
CW1297.....	148	CW1360.....	191	CW1427.....	80	CW1484.....	191	CW1542.....	85
CW1298.....	57	CW1361.....	115	CW1428.....	130	CW1485.....	58	CW1543.....	73
CW1299.....	217	CW1362.....	58	CW1429.....	213	CW1486.....	62	CW1544.....	106
CW1300.....	179	CW1363.....	144	CW1430.....	213	CW1487.....	62	CW1544.....	156
CW1301.....	169	CW1364.....	191	CW1431.....	212	CW1488.....	181	CW1545.....	156
CW1302.....	79	CW1365.....	191	CW1432.....	187	CW1489.....	203	CW1545.....	169
CW1303.....	170	CW1366.....	208	CW1433.....	195	CW1490.....	195	CW1546.....	120
CW1303.....	199	CW1367.....	212	CW1434.....	172	CW1491.....	79	CW1546.....	156
CW1304.....	57	CW1368.....	213	CW1435.....	78	CW1491.....	173	CW1547.....	156
CW1305.....	122	CW1370.....	109	CW1436.....	53	CW1492.....	76	CW1547.....	169
CW1306.....	181	CW1371.....	141	CW1437.....	184	CW1493.....	133	CW1548.....	179
CW1307.....	109	CW1372.....	141	CW1438.....	62	CW1494.....	123	CW1549.....	107
CW1308.....	120	CW1373.....	141	CW1439.....	78	CW1495.....	195	CW1550.....	107
CW1309.....	213	CW1374.....	141	CW1439.....	100	CW1496.....	73	CW1551.....	179
CW1310.....	57	CW1375.....	199	CW1440.....	109	CW1497.....	73	CW1552.....	144
CW1311.....	124	CW1376.....	141	CW1441.....	187	CW1498.....	96	CW1553.....	153
CW1312.....	98	CW1377.....	53	CW1442.....	203	CW1499.....	120	CW1554.....	61
CW1313.....	107	CW1378.....	190	CW1443.....	130	CW1500.....	172	CW1554.....	94
CW1314.....	51	CW1379.....	62	CW1444.....	119	CW1501.....	127	CW1555.....	155
CW1315.....	203	CW1380.....	90	CW1445.....	119	CW1502.....	127	CW1556.....	153
CW1316.....	203	CW1381.....	58	CW1446.....	187	CW1503.....	128	CW1557.....	154
CW1317.....	62	CW1382.....	120	CW1447.....	127	CW1504.....	76	CW1558.....	96
CW1318.....	173	CW1383.....	62	CW1448.....	76	CW1505.....	75	CW1558.....	156
CW1319.....	120	CW1384.....	180	CW1449.....	122	CW1506.....	119	CW1559.....	151

INDEX

REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE
CW1560.....	151	CW1611.....	34	CW1657.....	112	CW1701.....	134	CW1755.....	164
CW1561.....	151	CW1611.....	112	CW1658.....	51	CW1702.....	134	CW1756.....	164
CW1562.....	153	CW1611.....	202	CW1659.....	27	CW1703.....	134	CW1757.....	164
CW1563.....	94	CW1612.....	112	CW1659.....	127	CW1704.....	134	CW1758.....	164
CW1564.....	151	CW1612.....	209	CW1660.....	78	CW1705.....	135	CW1759.....	164
CW1565.....	94	CW1613.....	112	CW1661.....	85	CW1706.....	135	CW1760.....	165
CW1565.....	187	CW1613.....	208	CW1662.....	183	CW1707.....	135	CW1761.....	165
CW1566.....	94	CW1614.....	78	CW1663.....	61	CW1708.....	135	CW1762.....	165
CW1566.....	208	CW1614.....	187	CW1664.....	63	CW1709.....	135	CW1763.....	165
CW1567.....	155	CW1615.....	112	CW1665.....	112	CW1710.....	136	CW1764.....	165
CW1568.....	106	CW1616.....	75	CW1665.....	212	CW1711.....	136	CW1765.....	165
CW1568.....	156	CW1617.....	35	CW1666.....	73	CW1712.....	136	CW1766.....	165
CW1569.....	61	CW1617.....	151	CW1666.....	128	CW1713.....	136	CW1767.....	165
CW1569.....	94	CW1618.....	179	CW1667.....	88	CW1714.....	136	CW1768.....	165
CW1570.....	73	CW1619.....	38	CW1667.....	208	CW1715.....	137	CW1769.....	208
CW1571.....	155	CW1619.....	151	CW1668.....	33	CW1716.....	137	CW1770.....	80
CW1572.....	155	CW1619.....	154	CW1668.....	85	CW1717.....	137	CW1771.....	122
CW1573.....	155	CW1620.....	130	CW1668.....	198	CW1718.....	137	CW1772.....	153
CW1574.....	169	CW1620.....	212	CW1669.....	101	CW1719.....	137	CW1773.....	153
CW1575.....	154	CW1621.....	88	CW1669.....	112	CW1720.....	138	CW1774.....	85
CW1576.....	52	CW1622.....	144	CW1669.....	188	CW1721.....	138	CW1775.....	88
CW1577.....	52	CW1623.....	144	CW1670.....	128	CW1722.....	138	CW1775.....	187
CW1579.....	51	CW1623.....	217	CW1670.....	144	CW1723.....	138	CW1776.....	90
CW1579.....	143	CW1624.....	96	CW1671.....	143	CW1724.....	138	CW1777.....	85
CW1580.....	143	CW1625.....	96	CW1672.....	155	CW1725.....	139	CW1778.....	76
CW1581.....	61	CW1626.....	90	CW1673.....	44	CW1726.....	51	CW1778.....	91
CW1581.....	151	CW1626.....	184	CW1673.....	155	CW1726.....	148	CW1779.....	88
CW1582.....	61	CW1627.....	32	CW1673.....	161	CW1727.....	120	CW1780.....	46
CW1583.....	212	CW1628.....	132	CW1674.....	148	CW1728.....	80	CW1780.....	154
CW1584.....	212	CW1629.....	132	CW1675.....	170	CW1728.....	191	CW1781.....	88
CW1585.....	156	CW1630.....	132	CW1675.....	199	CW1729.....	96	CW1782.....	45
CW1586.....	113	CW1630.....	170	CW1676.....	170	CW1730.....	39	CW1782.....	154
CW1587.....	114	CW1630.....	199	CW1676.....	199	CW1730.....	153	CW1783.....	85
CW1588.....	188	CW1631.....	127	CW1677.....	170	CW1731.....	90	CW1784.....	153
CW1588.....	208	CW1632.....	148	CW1678.....	153	CW1731.....	127	CW1785.....	93
CW1589.....	143	CW1633.....	155	CW1679.....	148	CW1732.....	170	CW1786.....	58
CW1589.....	208	CW1634.....	154	CW1680.....	153	CW1733.....	41	CW1787.....	88
CW1590.....	143	CW1635.....	79	CW1681.....	121	CW1734.....	153	CW1788.....	88
CW1590.....	204	CW1636.....	79	CW1681.....	217	CW1734.....	174	CW1789.....	174
CW1591.....	90	CW1637.....	96	CW1682.....	91	CW1735.....	174	CW1789.....	208
CW1592.....	213	CW1638.....	90	CW1683.....	90	CW1736.....	79	CW1790.....	88
CW1593.....	94	CW1639.....	85	CW1683.....	90	CW1737.....	79	CW1791.....	88
CW1594.....	94	CW1640.....	57	CW1684.....	88	CW1738.....	42	CW1792.....	124
CW1594.....	212	CW1641.....	57	CW1684.....	187	CW1738.....	154	CW1792.....	209
CW1595.....	62	CW1642.....	96	CW1685.....	96	CW1739.....	59	CW1793.....	88
CW1595.....	94	CW1642.....	212	CW1685.....	209	CW1740.....	40	CW1794.....	85
CW1596.....	62	CW1643.....	75	CW1686.....	96	CW1740.....	154	CW1795.....	169
CW1596.....	94	CW1643.....	133	CW1687.....	96	CW1741.....	133	CW1795.....	183
CW1597.....	90	CW1644.....	57	CW1688.....	75	CW1742.....	132	CW1796.....	202
CW1598.....	85	CW1645.....	212	CW1689.....	90	CW1743.....	132	CW1796.....	208
CW1599.....	51	CW1646.....	154	CW1690.....	43	CW1744.....	51	CW1797.....	195
CW1600.....	169	CW1647.....	151	CW1690.....	153	CW1745.....	90	CW1799.....	151
CW1601.....	154	CW1647.....	199	CW1691.....	124	CW1745.....	188	CW1800.....	134
CW1602.....	180	CW1648.....	91	CW1692.....	151	CW1746.....	121	CW1801.....	134
CW1603.....	37	CW1649.....	143	CW1693.....	119	CW1746.....	121	CW1802.....	134
CW1603.....	151	CW1650.....	143	CW1693.....	129	CW1747.....	88	CW1803.....	134
CW1604.....	37	CW1651.....	180	CW1693.....	144	CW1747.....	209	CW1804.....	134
CW1605.....	153	CW1652.....	36	CW1694.....	154	CW1748.....	133	CW1805.....	135
CW1606.....	62	CW1652.....	85	CW1695.....	154	CW1749.....	133	CW1806.....	135
CW1606.....	94	CW1653.....	200	CW1696.....	151	CW1750.....	164	CW1807.....	135
CW1607.....	151	CW1654.....	76	CW1697.....	119	CW1751.....	164	CW1808.....	135
CW1608.....	85	CW1655.....	76	CW1698.....	119	CW1752.....	164	CW1809.....	135
CW1609.....	98	CW1656.....	57	CW1699.....	119	CW1753.....	164	CW1810.....	136
CW1610.....	213	CW1657.....	100	CW1700.....	134	CW1754.....	164	CW1811.....	136

INDEX

REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE
CW1812.....	136	CW1872.....	90	CW1916.....	153	CW2035.....	205	CW2099.....	213
CW1813.....	136	CW1872.....	102	CW1916.....	202	CW2036.....	204	CW2100.....	214
CW1814.....	136	CW1872.....	203	CW1917.....	162	CW2037.....	81	CW2101.....	207
CW1815.....	137	CW1873.....	63	CW1918.....	31	CW2037.....	149	CW2102.....	214
CW1816.....	137	CW1874.....	122	CW1919.....	96	CW2038.....	81	CW2103.....	215
CW1817.....	137	CW1875.....	58	CW1920.....	202	CW2038.....	149	CW2104.....	215
CW1818.....	137	CW1875.....	123	CW1921.....	28	CW2039.....	218	CW2105.....	193
CW1819.....	137	CW1876.....	100	CW1922.....	79	CW2040.....	60	CW2106.....	210
CW1820.....	138	CW1876.....	157	CW1922.....	83	CW2041.....	125	CW2107.....	210
CW1821.....	138	CW1876.....	169	CW1923.....	83	CW2042.....	104	CW2108.....	209
CW1822.....	138	CW1877.....	98	CW1923.....	195	CW2043.....	81	CW2109.....	209
CW1823.....	138	CW1878.....	76	CW1924.....	154	CW2044.....	81	CW2110.....	210
CW1824.....	138	CW1879.....	120	CW1928.....	83	CW2045.....	129	CW2111.....	210
CW1825.....	139	CW1880.....	98	CW1928.....	106	CW2046.....	125	CW2112.....	192
CW1826.....	166	CW1880.....	156	CW1929.....	30	CW2047.....	206	CW2113.....	192
CW1827.....	166	CW1881.....	113	CW1930.....	83	CW2048.....	130	CW2114.....	205
CW1828.....	166	CW1881.....	157	CW1931.....	123	CW2049.....	214	CW2115.....	60
CW1829.....	166	CW1882.....	156	CW1932.....	107	CW2050.....	214	CW2116.....	196
CW1830.....	166	CW1882.....	202	CW1934.....	123	CW2053.....	209	CW2117.....	206
CW1831.....	166	CW1883.....	162	CW1934.....	217	CW2054.....	185	CW2118.....	117
CW1832.....	166	CW1884.....	146	CW1935.....	83	CW2055.....	181	CW2119.....	216
CW1833.....	166	CW1885.....	146	CW1935.....	170	CW2056.....	176	CW2120.....	111
CW1834.....	166	CW1886.....	88	CW1936.....	29	CW2057.....	175	CW2121.....	55
CW1835.....	166	CW1887.....	132	CW1937.....	51	CW2058.....	175	CW2122.....	55
CW1836.....	167	CW1887.....	187	CW1937.....	83	CW2059.....	175	CW2123.....	214
CW1837.....	167	CW1887.....	199	CW1937.....	148	CW2060.....	175	CW2124.....	117
CW1838.....	167	CW1888.....	63	CW1938.....	120	CW2061.....	181	CW2125.....	193
CW1839.....	167	CW1888.....	93	CW1939.....	83	CW2062.....	175	CW2126.....	140
CW1840.....	167	CW1889.....	64	CW1939.....	195	CW2063.....	175	CW2127.....	117
CW1841.....	167	CW1889.....	93	CW1940.....	139	CW2064.....	175	CW2128.....	117
CW1842.....	167	CW1890.....	203	Serie 2000		CW2065.....	207	CW2129.....	185
CW1843.....	167	CW1891.....	61	CW2001.....	111	CW2066.....	66	CW2130.....	192
CW1844.....	167	CW1891.....	83	CW2002.....	196	CW2067.....	185	CW2131.....	192
CW1845.....	167	CW1892.....	51	CW2003.....	140	CW2068.....	103	CW2132.....	125
CW1846.....	151	CW1892.....	93	CW2004.....	66	CW2069.....	215	CW2133.....	103
CW1847.....	161	CW1893.....	51	CW2005.....	67	CW2070.....	175	CW2134.....	91
CW1848.....	161	CW1893.....	148	CW2006.....	67	CW2071.....	205	CW2135.....	178
CW1849.....	88	CW1894.....	93	CW2007.....	67	CW2072.....	214	CW2136.....	116
CW1850.....	223	CW1895.....	93	CW2008.....	66	CW2073.....	215	CW2137.....	66
CW1851.....	223	CW1895.....	184	CW2009.....	175	CW2074.....	178	CW2138.....	177
CW1852.....	188	CW1896.....	93	CW2010.....	206	CW2075.....	175	CW2139.....	98
CW1853.....	187	CW1897.....	93	CW2011.....	206	CW2076.....	124	CW2140.....	108
CW1854.....	49	CW1898.....	159	CW2012.....	204	CW2077.....	177	CW2141.....	117
CW1855.....	85	CW1899.....	159	CW2013.....	206	CW2078.....	175	CW2142.....	98
CW1856.....	123	CW1900.....	78	CW2014.....	206	CW2079.....	108	CW2143.....	54
CW1857.....	162	CW1900.....	93	CW2015.....	215	CW2080.....	54	CW2144.....	185
CW1858.....	120	CW1901.....	96	CW2016.....	215	CW2081.....	182	CW2145.....	103
CW1859.....	90	CW1901.....	187	CW2017.....	209	CW2082.....	189	CW2146.....	108
CW1860.....	190	CW1902.....	47	CW2018.....	189	CW2083.....	176	CW2147.....	125
CW1861.....	48	CW1903.....	161	CW2019.....	206	CW2084.....	175	CW2148.....	192
CW1862.....	79	CW1904.....	161	CW2020.....	125	CW2085.....	81	CW2149.....	192
CW1864.....	91	CW1905.....	160	CW2021.....	192	CW2086.....	185	CW2150.....	200
CW1864.....	212	CW1906.....	160	CW2022.....	196	CW2087.....	54	CW2151.....	60
CW1865.....	159	CW1907.....	61	CW2023.....	185	CW2088.....	206	CW2151.....	193
CW1866.....	157	CW1907.....	83	CW2024.....	176	CW2089.....	204	CW2152.....	192
CW1866.....	169	CW1908.....	155	CW2025.....	176	CW2090.....	205	CW2153.....	193
CW1867.....	157	CW1908.....	202	CW2026.....	200	CW2091.....	209	CW2154.....	193
CW1867.....	195	CW1909.....	83	CW2027.....	117	CW2092.....	213	CW2155.....	193
CW1868.....	76	CW1909.....	195	CW2028.....	98	CW2093.....	213	CW2156.....	193
CW1869.....	75	CW1910.....	64	CW2029.....	215	CW2094.....	214	CW2157.....	55
CW1870.....	75	CW1910.....	83	CW2031.....	189	CW2095.....	204	CW2158.....	216
CW1871.....	100	CW1911.....	90	CW2032.....	111	CW2096.....	205	CW2159.....	193
CW1871.....	157	CW1912.....	153	CW2034.....	189	CW2097.....	205	CW2160.....	178
CW1871.....	169	CW1915.....	154			CW2098.....	204		

INDEX

REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE
CW2161.....	55	CW2225.....	60	CW2289.....	200	CW2351.....	148	CW2415.....	137
CW2162.....	214	CW2226.....	60	CW2290.....	146	CW2352.....	140	CW2416.....	137
CW2163.....	178	CW2227.....	176	CW2291.....	205	CW2353.....	125	CW2417.....	137
CW2164.....	125	CW2228.....	192	CW2292.....	182	CW2354.....	200	CW2418.....	137
CW2165.....	117	CW2229.....	207	CW2293.....	111	CW2355.....	200	CW2419.....	137
CW2166.....	182	CW2230.....	176	CW2294.....	117	CW2356.....	200	CW2420.....	138
CW2167.....	146	CW2231.....	177	CW2295.....	196	CW2357.....	200	CW2421.....	138
CW2168.....	192	CW2231.....	200	CW2296.....	185	CW2358.....	200	CW2422.....	138
CW2169.....	177	CW2232.....	148	CW2297.....	177	CW2359.....	200	CW2423.....	138
CW2170.....	103	CW2233.....	189	CW2298.....	104	CW2360.....	189	CW2424.....	138
CW2171.....	178	CW2234.....	81	CW2299.....	209	CW2361.....	196	CW2425.....	139
CW2172.....	193	CW2235.....	210	CW2300.....	182	CW2362.....	207	CW2426.....	151
CW2173.....	104	CW2236.....	207	CW2301.....	146	CW2363.....	206	CW2429.....	97
CW2174.....	218	CW2237.....	116	CW2302.....	181	CW2364.....	198	CW2429.....	202
CW2175.....	54	CW2238.....	116	CW2303.....	189	CW2365.....	76	CW2430.....	202
CW2176.....	182	CW2239.....	117	CW2304.....	177	CW2367.....	54	CW2431.....	97
CW2177.....	117	CW2241.....	116	CW2305.....	175	CW2368.....	193	CW2431.....	189
CW2178.....	204	CW2242.....	116	CW2306.....	176	CW2369.....	193	CW2432.....	177
CW2179.....	103	CW2243.....	103	CW2307.....	177	CW2370.....	97	CW2433.....	112
CW2180.....	111	CW2244.....	108	CW2308.....	214	CW2371.....	175	CW2434.....	125
CW2181.....	177	CW2245.....	54	CW2309.....	204	CW2372.....	54	CW2436.....	210
CW2182.....	111	CW2246.....	182	CW2310.....	214	CW2373.....	116	CW2437.....	210
CW2183.....	103	CW2247.....	182	CW2311.....	85	CW2374.....	117	CW2438.....	210
CW2184.....	178	CW2248.....	176	CW2312.....	198	CW2375.....	97		
CW2185.....	177	CW2249.....	54	CW2313.....	108	CW2376.....	73		
CW2186.....	103	CW2250.....	185	CW2314.....	178	CW2377.....	206	Serie E	
CW2187.....	103	CW2251.....	196	CW2315.....	91	CW2378.....	90	E7001/135	68
CW2188.....	117	CW2252.....	196	CW2316.....	54	CW2379.....	91	E7001/150	68
CW2189.....	108	CW2253.....	196	CW2317.....	218	CW2380.....	125	E7001/175	68
CW2190.....	104	CW2254.....	196	CW2319.....	116	CW2381.....	111	E7001/200	68
CW2191.....	103	CW2255.....	66	CW2320.....	54	CW2382.....	124	E7001/230	68
CW2192.....	178	CW2256.....	66	CW2321.....	149	CW2383.....	54	E7001/260	68
CW2193.....	103	CW2257.....	204	CW2322.....	196	CW2384.....	125	E7001/290	68
CW2194.....	146	CW2258.....	90	CW2323.....	176	CW2385.....	149	E7001/320	68
CW2195.....	182	CW2259.....	125	CW2324.....	117	CW2386.....	81	E7002/135	68
CW2196.....	177	CW2260.....	81	CW2325.....	178	CW2387.....	103	E7002/150	68
CW2197.....	66	CW2261.....	54	CW2326.....	111	CW2388.....	60	E7002/175	68
CW2198.....	67	CW2262.....	148	CW2327.....	140	CW2389.....	66	E7002/200	68
CW2199.....	67	CW2263.....	177	CW2328.....	103	CW2390.....	60	E7002/230	68
CW2200.....	67	CW2264.....	200	CW2329.....	196	CW2391.....	155	E7002/260	68
CW2201.....	66	CW2265.....	178	CW2330.....	111	CW2392.....	155	E7002/290	68
CW2202.....	66	CW2266.....	189	CW2331.....	176	CW2393.....	97	E7002/320	68
CW2203.....	66	CW2267.....	189	CW2332.....	116	CW2393.....	216	E7003/135	68
CW2204.....	67	CW2268.....	54	CW2333.....	177	CW2394.....	60	E7003/150	68
CW2205.....	67	CW2269.....	205	CW2334.....	130	CW2395.....	66	E7004/150	68
CW2206.....	67	CW2270.....	178	CW2335.....	129	CW2397.....	97	E7004/175	68
CW2207.....	196	CW2271.....	81	CW2335.....	189	CW2398.....	97	E7004/200	68
CW2208.....	177	CW2272.....	81	CW2336.....	124	CW2398.....	210	E7005/135	68
CW2209.....	182	CW2273.....	81	CW2337.....	176	CW2399.....	215	E7005/150	68
CW2210.....	177	CW2274.....	205	CW2338.....	103	CW2400.....	134	E7005/175	68
CW2211.....	55	CW2275.....	60	CW2339.....	149	CW2401.....	134	E7005/200	68
CW2212.....	182	CW2276.....	216	CW2340.....	103	CW2402.....	134	E7006/135	69
CW2213.....	67	CW2277.....	124	CW2341.....	182	CW2403.....	134	E7006/150	69
CW2214.....	128	CW2278.....	215	CW2342.....	178	CW2404.....	134	E7006/175	69
CW2215.....	124	CW2279.....	81	CW2342.....	198	CW2405.....	135	E7006/200	69
CW2216.....	178	CW2280.....	196	CW2343.....	104	CW2406.....	135	E7007/135	69
CW2217.....	176	CW2281.....	116	CW2344.....	178	CW2407.....	135	E7007/150	69
CW2218.....	55	CW2282.....	182	CW2345.....	198	CW2408.....	135	E7007/175	69
CW2219.....	178	CW2283.....	182	CW2346.....	192	CW2409.....	135	E7007/200	69
CW2220.....	185	CW2284.....	176	CW2347.....	218	CW2410.....	136	E7008/135	69
CW2222.....	125	CW2285.....	176	CW2348.....	54	CW2411.....	136	E7008/150	69
CW2223.....	176	CW2286.....	205	CW2349.....	111	CW2412.....	136	E7008/175	69
CW2223.....	200	CW2287.....	189	CW2350.....	66	CW2413.....	136	E7008/200	69
CW2224.....	108	CW2288.....	117	CW2351.....	54	CW2414.....	136	E7008/230	69
								E7008/260	69
								E7009/110	69

INDEX

REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE	REFERENCE	PAGE
E7009/150	69	T0017.....	197	Industrial moulds		B0232	233	Silicone moulds	
E7009/175	69	T0033.....	55	B0117	229	B0233	233	SI8001	238
E7009/190	69	T0034.....	55	B0118	229	B0234	233	SI8002	238
E7010/175	70	T0035.....	55	B0119	229	B0235	233	SI8003	238
E7010/175	93	T0036.....	55	B0120	229	B0236	233	SI8004	238
E7011/175	70	T2778.....	86	B0121	229	B0237	233	SI8005	238
E7011/175	93			B0122	229	B0238	233	SI8006	238
E8001/100	197	Standard moulds with		B0123	229	B0239	233	SI8007	238
E8001/120	197	a personal touch		B0124	229	B0241	233	SI8008	238
E8001/140	197	CWEX01	22	B0125	229	B0242	233	SI8009	238
E8001/160	197	CWEX02	22	B0126	229	B0248	233	SI8010	238
		CWEX03	22	B0127	229			SI8011	238
CF eggs		CWEX04	22	B0128	229	C0117	234	SI8012	238
CF0701	71	CWEX05	22	B0129	229	C0118	234	SI8014	238
CF0703	71	CWEX06	22	B0131	229	C0119	234	SI8015	238
CF0704	71	CWEX07	22	B0133	229	C0120	234	SI8016	238
CF0705	71	CWEX08	22	B0134	230	C0121	234	SI8017	239
CF0706	71	CWEX09	23	B0137	230	C0122	234	SI8018	239
CF0707	71	CWEX10	23	B0138	230	C0123	234	SI8019	239
CF0710	71	CWEX11	23	B0139	230	C0124	234	SI8020	239
CF0711	71	CWEX12	22	B0140	230	C0126	234	SI8021	239
CF0712	71	CWEX13	23	B0141	230			SI8022	239
CF0716	71	CWEX14	23	B0143	230	D0105	235	SI8023	239
		CWEX15	22	B0145	230	D0106	235	SI8024	239
King Size Eggs		CWEX16	22	B0146	230	D0107	235	SI8025	239
HA1018.....	70	CWEX17	22	B0147	230	D0108	235	SI8026	239
HA15.....	70	CWEX18	23	B0148	230	D0109	235	SI8027	239
HA16.....	70			B0153	230	D0110	235	SI8029	239
HA17.....	70			B0158	230	D0111	235	SI8031	239
HA370.....	70			B0160	230	D0112	235	SI8032	239
HA540.....	70			B0166	230	D0113	235	SI8110	239
HA64.....	70			B0167	231			SI8501	240
HA75.....	70			B0168	231			SI8502	240
HA900.....	70			B0169	231			SI8503	240
				B0171	231			SI8504	240
HM moulds				B0174	231			SI8505	240
HM003.....	226			B0175	231			SI8506	240
HM004.....	227			B0176	231			SI8507	240
HM005.....	80			B0177	231			SI8512	240
HM005.....	226			B0179	231			SI8513	240
HM006.....	226			B0180	231				
HM007.....	226			B0181	231				
HM008.....	226			B0182	231				
HM009.....	226			B0187	231				
HM010.....	226			B0197	231				
HM011.....	226			B0202	231				
HM012.....	227			B0210	232				
HM013.....	226			B0213	232				
HM014.....	226			B0215	232				
HM015.....	227			B0216	232				
HM016.....	227			B0217	232				
HM017.....	227			B0218	232				
HM018.....	227			B0219	232				
HM020.....	227			B0220	232				
				B0221	232				
Vivak moulds				B0222	232				
H1001015CW	91			B0223	232				
				B0224	232				
LETCW100	139			B0225	232				
LETCW100	139			B0226	232				
				B0227	232				
T0014.....	197			B0228	233				
T0015.....	197			B0229	233				
T0016.....	197			B0230	233				

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INFO@CHOCOLATEWORLD.BE • CHOCOLATEWORLD.BE

