



CHOCOLATFORM

MOULDS & EQUIPMENT

Stampato Dicembre 2021

Ogni cura e' stata posta nella realizzazione di questo catalogo.

Chocolatform non si assume nessuna responsabilita' per eventuali errori.

Tutti i diritti sono riservati. Nessuna parte di questo catalogo puo' essere riprodotta, conservata in una banca dati automatizzata e/o resa pubblica in qualsiasi forma e modalita', sia elettronicamente che manualmente o in altro modo senza autorizzazione scritta da parte di Chocolatform.

Printed December 2021

Every care has been taken in the composition of this catalogue.

Chocolatform accepts no liability for possible errors.

All rights reserved. No part of this publication may be reproduced, stored in an automated database and/or made public in any form or in any way, either electronically, mechanically or in any other way without the prior written permission of Chocolatform.

ChocolatForm is an Italian manufacturing company-distributing worldwide the highest quality professional polycarbonate moulds and equipment for chocolate production. Since 2010-Chocolatform became part of Chocolate World Group-offering the most complete and original collection of chocolate moulds with over 2000 styles.

The core business is the development and production of exclusive moulds for both artisan and industrial production. Our team of designers and engineers are at your disposal to consult on designing-developing and manufacturing any kind of mould for chocolate production.

Ranging from praline-tablet moulds, magnetic hollow figures, egg moulds, spinning moulds, industrial big plate moulds with customisation of your choice of logos.

Chocolatform e' un azienda italiana che opera nel settore della progettazione e produzione di stampi professionali in policarbonato e attrezzatura per la lavorazione del cioccolato.

Dal 2010 fa parte del gruppo Chocolate World e distribuisce sia nel mercato Italiano che Internazionale il range di stampi piu' vasto e originale-con oltre 2000 referenze .

La realizzazione e produzione di stampi in policarbonato personalizzati sia ad uso artigianale che industriale e' una delle attività principali di Chocolatform. Stampi per praline e tavolette-personalizzazioni con loghi-stampi corpi concavi con magneti-stampi uova-stampi per macchine rotanti-stampi per linee industriali: il nostro team di designers e ingegneri e' a disposizione per lo sviluppo e la realizzazione di qualsiasi tipo di stampo per la produzione di cioccolato.



# TABLE OF CONTENTS

---

## Frame moulds

- New Collection 2022..... 6
- Lollipops..... 13
- Decoration..... 16
- Rounds & Ovals ..... 17
- Squares..... 20
- Rectangulars..... 23
- Cups..... 26
- Cocoa.....27
- Valentine ..... 29
- Caraques ..... 30
- Bars ..... 32
- Tablets .....35
- Assorted..... 41

---

- Eggs and spinning moulds..... 45

---

- Cleaning and maintenance..... 48



# FRAME MOULDS



# NEW COLLECTION 2022



CF0262



CF0261



NEW 2022



**CF0257**  
29x29x17mm  
9,5g  
3x7  
275x135x30mm



**CF0258**  
28,5x28,5x19,5mm  
9,5g  
3x7  
275x135x24mm



**CF0259**  
29x29x14mm  
10g  
3x7  
275x135x24mm



**CF0260**  
28x28x16mm  
9,5g  
3x7  
275x135x24mm



**CF0261**  
28,5x28,5x15mm  
9,5g  
3x7  
275x135x24mm



**CF0262**  
29,5x29,5x14mm  
9,6g  
3x7  
275x135x24mm



**CF0247**  
35x19,5x17mm  
9g  
3x7  
275x135x24mm



**CF0248**  
59x51x9,5mm  
21,5g  
1x4  
275x135x24mm



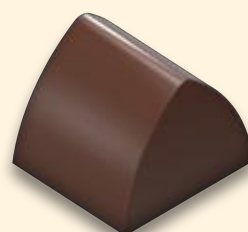
**CF0249**  
117x29,5x15mm  
32g  
1x7  
275x135x24mm



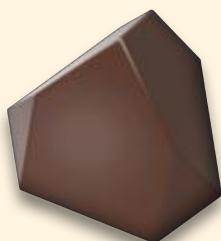
**CF0256**  
34,5x29x18mm  
10,5g  
3x8  
275x135x24mm



**CF0252**  
30x25x17,5mm  
11g  
3x8  
275x135x24mm



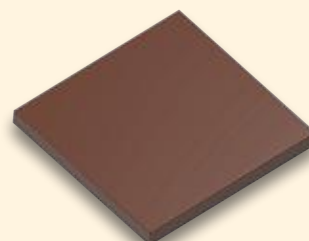
**CF0253**  
26x24x21mm  
10,5g  
3x8  
275x135x26mm



**CF0254**  
34x27x25mm  
8,5g  
3x8  
275x135x30mm



**CF0255**  
30x24x25mm  
8,5g  
3x8  
275x135x30mm



**CF0251**  
80x80x6,5mm  
50g  
1x3  
275x135x24mm

Developed in cooperation with IPSEOA  
F. Martin -Montecatini Terme



**CF0250**  
60x6x6mm  
2,5g  
4x9  
275x135x24mm



CF0247



CF0249



CF0250



CF0253



CF0255



CF0252



CF0251



CF0256

NEW 2022



# LOLLIPOPS



**CF1103**  
90x35x12mm  
21g  
1x6  
275x175x24mm



**CF0248**  
59x51x9,5mm  
21,5g  
1x4  
275x135x24mm



**CF0264**  
52x48,5x11,5mm  
20g  
1x5  
275x135x24mm



**CF0263**  
55x50x12mm  
20g  
1x5  
275x135x24mm



**CF1104**  
62x55x12mm  
23,5g  
1x4  
275x135x24mm



**CF1105**  
60x60x14mm  
23g  
1x4  
275x135x24mm



**CF1101**  
95x49x11mm  
21g  
1x4  
275x175x24mm



**CF1106**  
99x39,5x11mm  
25,5g  
2x2  
275x135x24mm



**CF0241**  
59x59x10,5mm  
22g  
1x4  
275x135x24mm



**CF1102**  
60x60x11mm  
21g  
1x4  
275x135x24mm



**M1205**  
Paper lollipop stick  
500pcs/ pack

**M1206**  
Paper lollipop stick  
2000pcs/ pack



**LSTAND**  
Lollipop display stand  
in plexiglass



**CFB003**  
Lollipop plasticcover  
164x71mm  
200pcs per pack



# DECORATION



**CF0246**  
45x45x7,5mm  
9,5g  
2x5  
275x135x24mm



# ROUNDS & OVALS



**CF0220**  
28x28x16,5mm  
7g  
3x8  
275x135x24mm



**CF0258**  
28,5x28,5x19,5mm  
9,5g  
3x7  
275x135x24mm



**CF0259**  
29x29x14mm  
10g  
3x7  
275x135x24mm



**CF0261**  
28,5x28,5x15mm  
9,5g  
3x7  
275x135x24mm



**CF0262**  
29,5x29,5x14mm  
9,6g  
3x7  
275x135x24mm



**CF0301**  
27x27x14mm  
9g  
3x8  
275x135x24mm



**CF0302**  
28x28x13mm  
9g  
3x8  
275x135x24mm



**CF0303**  
28x28x13mm  
9g  
3x8  
275x135x24mm



**CF0304**  
28x28x14mm  
9g  
3x8  
275x135x24mm



**CF0305**  
27,5x27x15mm  
9g  
3x7  
275x135x24mm



**CF0306**  
28x28x16mm  
8,5g  
3x8  
275x135x24mm



**CF0501**  
34x25x12mm  
9g  
3x8  
275x135x24mm



**CF0502**  
 34x25x12mm  
 9g  
 3x8  
 275x135x24mm



**CF0265**  
 28x28x20mm  
 9g  
 3x8  
 275x135x24mm  
 new version of old mould CF0601



**CF0602**  
 28x28x20mm  
 9g  
 3x8  
 275x135x24mm



**CF0603**  
 28x28x20mm  
 9g  
 3x8  
 275x135x24mm



**CF0604**  
 28x28x17mm  
 9g  
 3x8  
 275x135x24mm



**CF0616**  
 32,5x32,5x15mm  
 10,5g  
 3x6  
 275x135x24mm



**CF0252**  
 30x25x17,5mm  
 11g  
 3x8  
 275x135x24mm



# SQUARES

# SQUARES



**CF0201**  
25x25x12mm  
9g  
3x8  
275x135x24mm



**CF0202**  
27x27x12mm  
9g  
3x8  
275x135x24mm



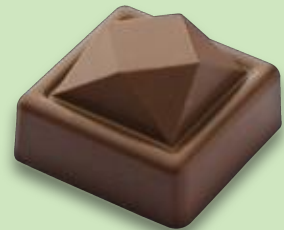
**CF0203**  
25x25x14mm  
9g  
3x8  
275x135x24mm



**CF0204**  
25x25x12mm  
9g  
3x8  
275x135x24mm



**CF0205**  
27x27x12mm  
9g  
3x8  
275x135x24mm



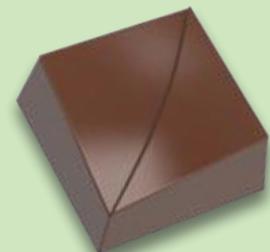
**CF0209**  
29x29x18mm  
9g  
3x8  
275x135x24mm



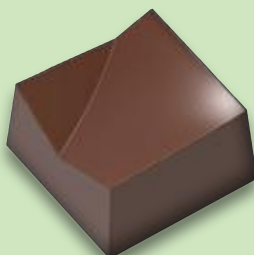
**CF0210**  
27x27x14mm  
9g  
3x8  
275x135x24mm



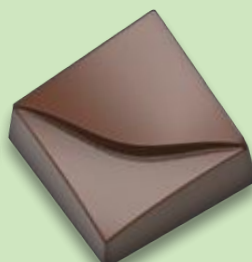
**CF0212**  
25x25x12mm  
8g  
3x8  
275x135x24mm



**CF0215**  
28x28x16,5mm  
12g  
3x7  
275x135x24mm



**CF0216**  
28x28x15mm  
11,5g  
3x7  
275x135x24mm



**CF0217**  
28x28x15mm  
11g  
3x7  
275x135x24mm



**CF0219**  
27x27x10,5mm  
8g  
3x8  
275x135x24mm

# SQUARES



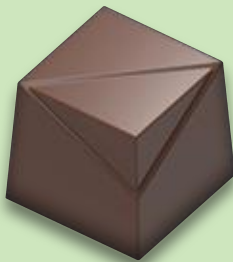
**CF0228**  
24,5x21,5x19mm  
11,5g  
3x8  
275x135x24mm



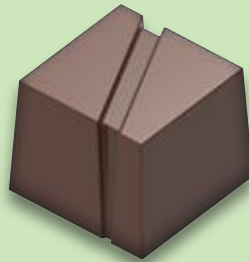
**CF0230**  
28,5x28,5x10,5mm  
9g  
3x7  
275x135x24mm



**CF0232**  
20x20x20mm  
9,5g  
3x7  
275x135x24mm



**CF0234**  
20x20x18mm  
8g  
3x7  
275x135x24mm



**CF0236**  
25x25x20mm  
14,5g  
3x8  
275x135x26mm



**CF0407**  
27x27x12mm  
9g  
3x8  
275x135x24mm



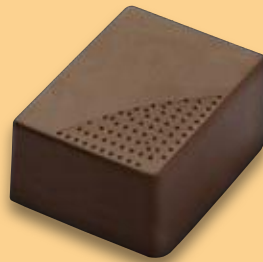
**CF0413**  
27x27x12mm  
9,5g  
3x7  
275x135x24mm



# RECTANGULARS



**CF0401**  
27,5x20,5x14mm  
9g  
3x8  
275x135x24mm



**CF0402**  
27,5x20,5x14mm  
9g  
3x8  
275x135x24mm



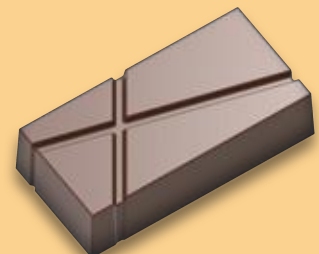
**CF0403**  
31,5x17,5x14mm  
9g  
3x8  
275x135x24mm



**CF0404**  
31,5x17,5x14mm  
9g  
3x8  
275x135x24mm



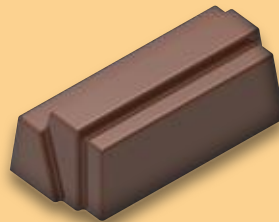
**CF0405**  
27,5x20,5x14mm  
9g  
3x8  
275x135x24mm



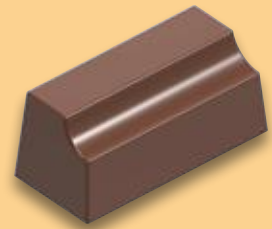
**CF0242**  
40x20x10mm  
9,5g  
2x8  
275x135x24mm



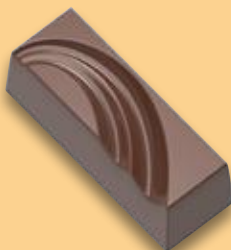
**CF0412**  
18x37x8mm  
5,5g  
5x6  
275x135x24mm



**CF0418**  
35x15,5x12mm  
6g  
3x8  
275x135x24mm



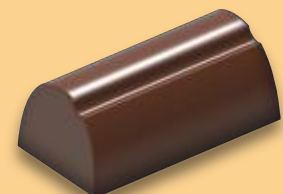
**CF0611**  
36x17x15,5mm  
9g  
3x8  
275x135x24mm



**CF0223**  
42,5x15,5x14mm  
10,5g  
3x8  
275x175x24mm



**CF0417**  
36x20x13,5mm  
9,5g  
3x8  
275x135x24mm



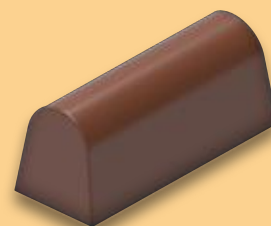
**CF0419**  
36x19x14mm  
9,5g  
3x8  
275x135x24mm



**CF0408**  
43x15,5x14mm  
9g  
3x8  
275x175x24mm



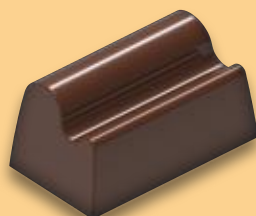
**CF0613**  
52,5x19x14mm  
13g  
2x8  
275x135x24mm



**CF0614**  
40x15,5x16mm  
9g  
2x8  
275x135x24mm



**CF0229**  
36x19x17mm  
11,5g  
3x7  
275x135x24mm



**CF0615**  
34,5x20x20mm  
12,5g  
3x8  
275x135x24mm



**CF0233**  
35x18,5x12mm  
8,5g  
3x10  
275x135x24mm



**CF0238**  
Linea: 56,50x14,50x11 mm  
Quadrato: 29x29x11 mm  
L: 43x29x11 mm  
Z: 43x29x11 mm  
T 43x29x11 mm  
11g  
2x7  
275x135x24mm

# CUPS



**CF0205**  
27x27x12mm  
9g  
3x8  
275x135x24mm



**CF0303**  
28x28x13mm  
9g  
3x8  
275x135x24mm



**CF0405**  
27,5x20,5x14mm  
9g  
3x8  
275x135x24mm



**CF0502**  
34x25x12mm  
9g  
3x8  
275x135x24mm



**CF1001**  
56x56x50mm  
75g  
1x14  
275x175x24mm



**CF0101**  
47,5x26x14mm  
9g  
3x8  
275x175x24mm



**CF0104**  
30,5x17,5x9mm  
3g  
4x8  
275x175x24mm



**CF0203**  
25x25x14mm  
9g  
3x8  
275x135x24mm



**CF0204**  
25x25x12mm  
9g  
3x8  
275x135x24mm



**CF0206**  
34x34x4mm  
5g  
3x6  
275x135x24mm



**CF0207**  
34x34x4mm  
5g  
3x6  
275x135x24mm



**CF0302**  
28x28x13mm  
9g  
3x8  
275x135x24mm



**CF0401**  
27,5x20,5x14mm  
9g  
3x8  
275x135x24mm



**CF0403**  
31,5x17,5x14mm  
9g  
3x8  
275x135x24mm



**CF0703**  
130x130x200mm  
240g  
1x2  
360x195x70mm



**CF0805**  
118x50x9mm  
50g  
3x2  
275x175x24mm



**CF0808**  
118x50x5mm  
30g  
3x2  
275x175x24mm



**CF0810**  
118x50x8mm  
50g  
3x2  
275x175x24mm



**CF0812**  
150x65x10mm  
100g  
1x3  
275x175x24mm



**CF0903**  
110x30x10mm  
35g  
3x2  
275x135x24mm



**CF0905**  
69,5x35x9mm  
22,5g  
2x6  
275x175x24mm

# VALENTINE



**CF0245**  
34x33x20mm  
13,5g  
3x7  
275x135x24mm



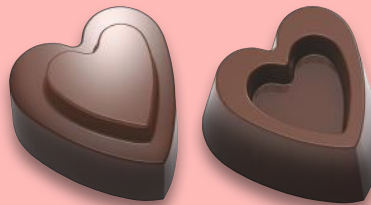
**CF0248**  
59x51x9,5mm  
21,5g  
1x4  
275x135x24mm



**CF0605**  
33x25x14mm  
10g  
3x8  
275x135x24mm



**CF0606**  
29x29x8mm  
10g  
3x8  
275x135x24mm



**CF0607**  
28x28x16mm  
9g  
3x8  
275x135x24mm



**CF1103**  
90x35x12mm  
21g  
1x6  
275x175x24mm





# CARAQUES

# CARAQUES



**CF0102**  
52x52x5mm  
4,5g  
2x5  
275x135x24mm



**CF0206**  
34x34x4mm  
5g  
3x6  
275x135x24mm



**CF0207**  
34x34x4mm  
5g  
3x6  
275x135x24mm



**CF0213**  
35x22x4,5mm  
3,5g  
3x9  
275x135x24mm



**CF0231**  
33,5x33,5x5mm  
5,5g  
3x6  
275x135x24mm



**CF0208**  
34x34x4mm  
5g  
3x6  
275x135x24mm

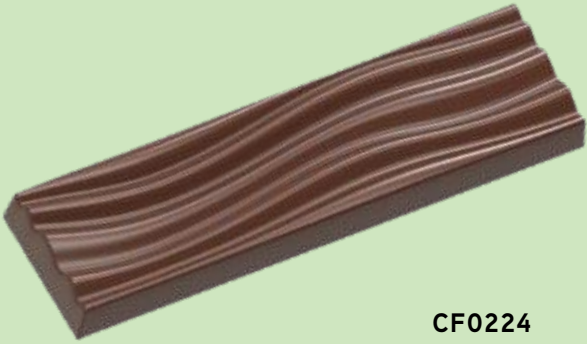


**CF0211**  
34x34x4mm  
5,5g  
3x6  
275x135x24mm

# BARs



# BARS



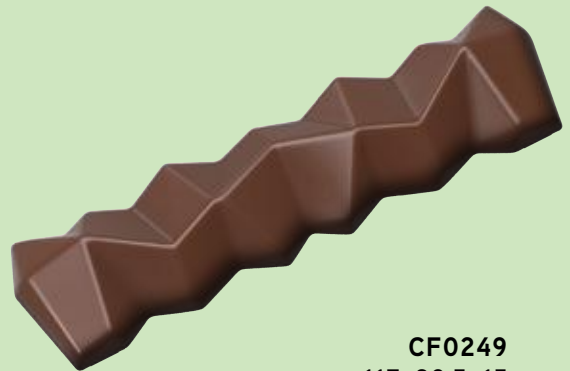
**CF0224**  
117,5x30,5x10,5mm  
41g  
1x7  
275x135x24mm



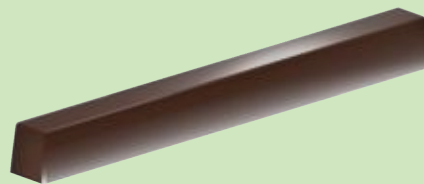
**CF0240**  
114x26,5x12mm  
40g  
1x7  
275x135x24mm



**CF0243**  
125x24x6mm  
14g  
1x8  
275x135x24mm



**CF0249**  
117x29,5x15mm  
32g  
1x7  
275x135x24mm



**CF0250**  
60x6x6mm  
2,5g  
4x9  
275x135x24mm



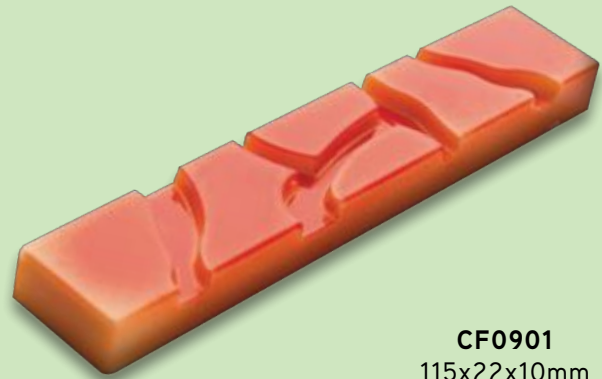
**CF0902**  
124x30x20mm  
30g  
3x2  
275x135x24mm



**CF0906**  
115x27x12mm  
33g  
1x7  
275x135x24mm



**CF0903**  
110x30x10mm  
35g  
3x2  
275x135x24mm



**CF0901**  
115x22x10mm  
30g  
3x2  
275x135x24mm



# TABLETS



**CF0235**  
 117,5x49,5x8mm  
 52,5g  
 1x4  
 275x135x24mm



**CF0802**  
 118x50x9mm  
 50g  
 3x2  
 275x175x24mm



**CF0803**  
 118x50x9mm  
 50g  
 3x2  
 275x175x24mm



**CF0804**  
 118x50x9mm  
 50g  
 3x2  
 275x175x24mm



**CF0805**  
 118x50x9mm  
 50g  
 3x2  
 275x175x24mm



**CF0806**  
 156x80x10mm  
 115g  
 1x3  
 275x175x24mm



**CF0807**  
 118x50x9mm  
 50g  
 3x2  
 275x175x24mm



**CF0808**  
 118x50x5mm  
 30g  
 3x2  
 275x175x24mm



**CF0810**  
 118x50x8mm  
 50g  
 3x2  
 275x175x24mm



**CF0809**  
 150x65x10mm  
 100g  
 1x3  
 275x175x24mm



**CF0813**  
 120x53x8mm  
 50g  
 2x3  
 275x175x24mm

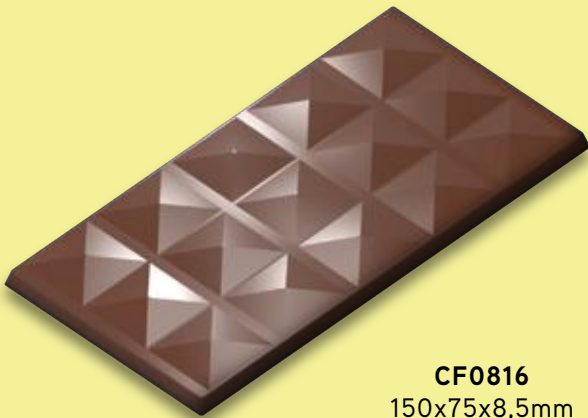
# TABLETS



**CF0814**  
117x50x6mm  
39g  
2x2  
275x135x24mm



**CF0815**  
150x56x10mm  
83g  
1x4  
275x175x24mm



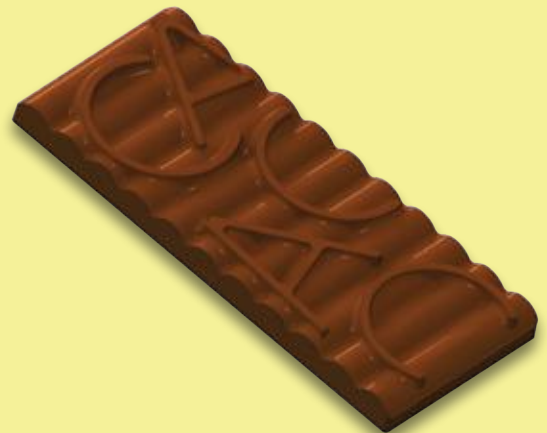
**CF0816**  
150x75x8,5mm  
70,5g  
1x3  
275x175x24mm



**CF0817**  
117,5x58,5x8mm  
44,5g  
1x4  
275x135x24mm

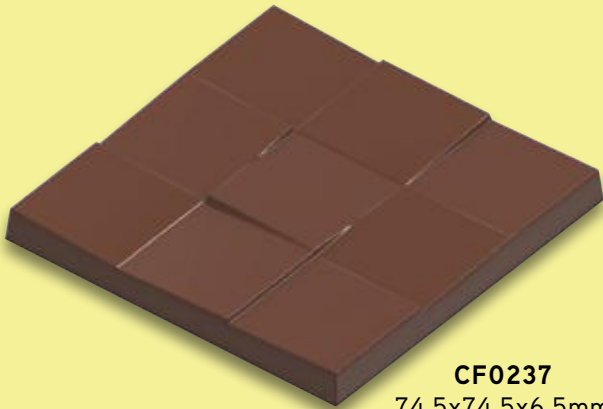


**CF0905**  
69,5x35x9mm  
22,5g  
2x6  
275x175x24mm



**CF0812**  
150x65x10mm  
100g  
1x3  
275x175x24mm

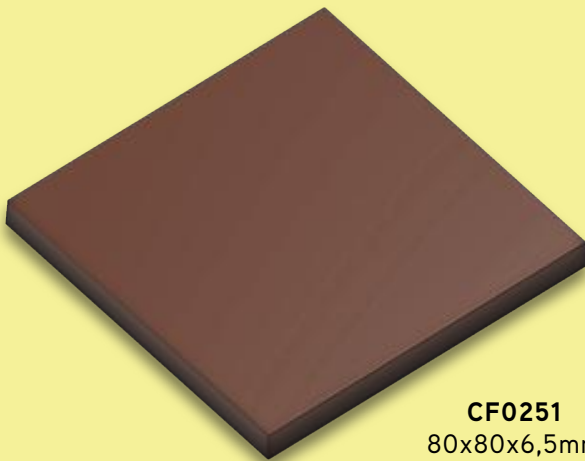
# TABLETS



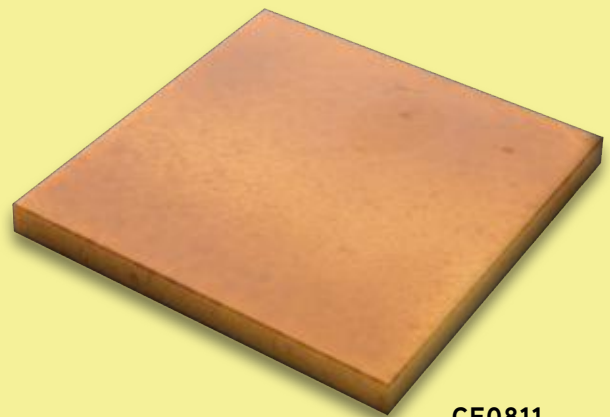
**CF0237**  
74,5x74,5x6,5mm  
43g  
1x3  
275x135x24mm



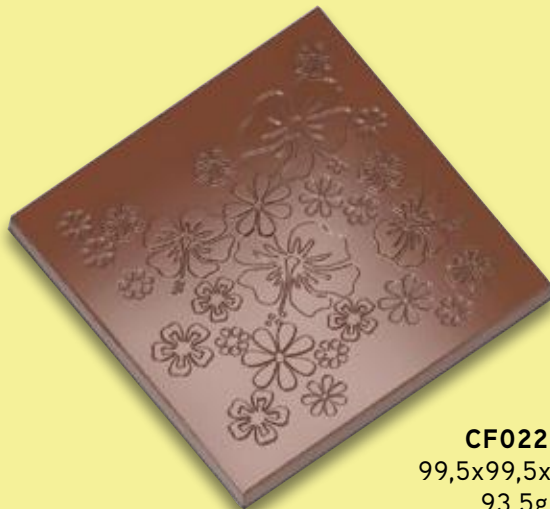
**CF0239**  
74,5x74,5x7,5mm  
51g  
1x3  
275x135x24mm



**CF0251**  
80x80x6,5mm  
50g  
1x3  
275x135x24mm



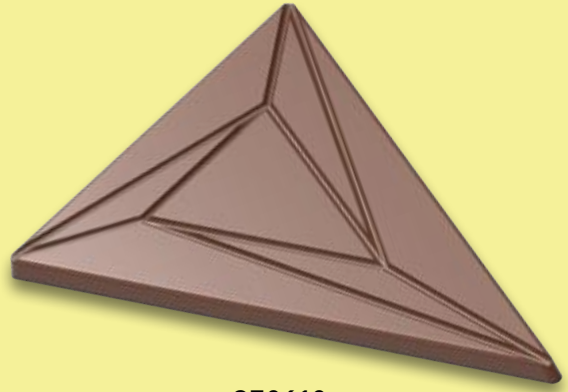
**CF0811**  
100x100x8,5mm  
100g  
1x2  
275x135x24mm



**CF0225**  
99,5x99,5x9mm  
93,5g  
1x2  
275x135x24mm



**CF0904**  
64x64x12mm  
30g  
3x2  
275x175x24mm

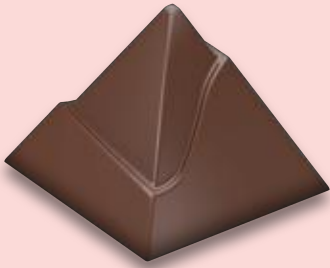


**CF0610**  
114x80,5x5mm  
25g  
1x4  
275x135x24mm

# ASSORTED



# ASSORTED



**CF0214**  
27x27x23mm  
7g  
3x7  
275x135x24mm



**CF0218**  
25x25x25mm  
11g  
3x8  
275x135x30mm



**CF0221**  
34x18,5x25mm  
7g  
3x8  
275x135x30mm



**CF0222**  
34,5x18,5x23,5mm  
7g  
3x8  
275x135x30mm



**CF0226**  
29x29x21mm  
7,5g  
3x7  
275x135x30mm



**CF0227**  
35x31x10mm  
9,5g  
3x7  
275x135x24mm



**CF0244**  
35x35x7,5mm  
6g  
3x7  
275x135x24mm



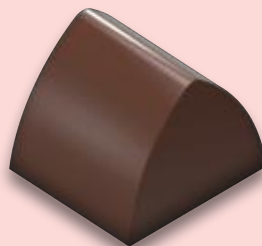
**CF0245**  
34x33x20mm  
13,5g  
3x7  
275x135x24mm



**CF0246**  
45x45x7,5mm  
9,5g  
2x5  
275x135x24mm



**CF0247**  
35x19,5x17mm  
9g0  
3x7  
275x135x24mm



**CF0253**  
26x24x21mm  
10,5g  
3x8  
275x135x26mm



**CF0254**  
34x27x25mm  
8,5g  
3x8  
275x135x30mm

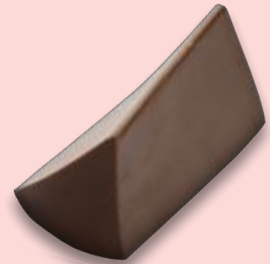
# ASSORTED



**CF0255**  
30x24x25mm  
8,5g  
3x8  
275x135x30mm



**CF0256**  
34,5x29x18mm  
10,5g  
3x8  
275x135x24mm



**CF0406**  
43x20x18mm  
9g  
3x8  
275x175x24mm



**CF0410**  
25,5x12,5x17mm  
4g  
3x8  
275x135x24mm



**CF0411**  
33x23x8mm  
9g  
3x8  
275x135x24mm



**CF0409**  
30x21x15mm  
9g  
3x8  
275x135x24mm



**CF0415**  
38x20x11mm  
6g  
3x8  
275x135x24mm



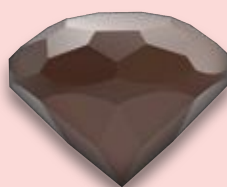
**CF0416**  
39,5x20x13,5mm  
9g  
3x8  
275x135x24mm



**CF0503**  
29x29x21mm  
8,5g  
3x7  
275x135x30mm



**CF0504**  
34x18,5x21mm  
8,5g  
3x8  
275x135x26mm



**CF0608**  
25x25x19mm  
4,5g  
3x8  
275x135x24mm



**CF0609**  
35x35x24,5mm  
13g  
3x6  
275x135x24mm

# ASSORTED



**CF0612**  
38,5x26x14,5mm  
11g  
2x8  
275x135x24mm



**CF1002**  
112x24x10mm  
9,5g  
6x2  
275x175x24mm

# EGGS & SPINNING



**KLEMES20**



**KLEMES30**



## MORSETTO MAGNETICO

Prodotto in acciaio.

Disponibile in 2 versioni:

Articolo KLEMES20 si utilizza per tutti gli stampi con altezza da 24 a 30 mm.

Articolo KLEMES30 si utilizza per tutti gli stampi con altezza da 30 a 42.5 mm

Il morsetto magnetico e' un sistema di fissaggio che permette di unire due stampi per ottenere figure in cioccolato tridimensionali.

Si puo' applicare a tutti gli stampi doppi e recto-verso 135x275 mm o 175x275 mm o 360x195 mm di Chocolatform e Chocolate World.

Gli stampi con morsetto si utilizzano nella macchina rotativa ma anche manualmente.

## MAGNETIC CLAMP

Stainless steel made.

Available in 2 versions:

Reference KLEMES20 can be used with all moulds with a height from 24 to 30 mm.

Reference KLEMES30 can be used with all moulds with a height from 30 to 42,5 mm.

The magnetic clamp is a tool that keeps together two frame moulds in order to produce tridimensional chocolate shapes.

It can be applied to double and recto-verso frame moulds with dimension: 135x275 mm or 175x275 mm or 360x195 mm of Chocolatform and Chocolate World.

The moulds with magnetic clamps are made to be used primarily with spinning machines. However, they can be used manually too.





**CF0701**  
 97x97x135mm  
 130g  
 1x3  
 360x195x50mm



**CF0703**  
 130x130x200mm  
 240g  
 1x2  
 360x195x70mm



**CF0704**  
 105x105x170mm  
 160g  
 1x3  
 360x195x60mm

**CF0706**  
 105x105x170mm  
 160g  
 1x3  
 360x195x60mm

**CF0705**  
 130x130x200mm  
 240g  
 1x2  
 360x195x70mm



**CF0708**  
 70x70x100mm  
 110g  
 2x3  
 360x195x50mm



**CF0712**  
 100x100x155mm  
 150g  
 1x3  
 360x195x50mm



**CF0716**  
 95x0x135mm  
 140g  
 1x3  
 360x195x50mm



**CF0710**  
 84x84x60mm  
 2x3  
 360x195x65mm

**CF0711**  
 123x123x200mm  
 240g  
 1x2  
 360x195x50mm

**CF0707**  
 160x160x260mm  
 750g  
 1x1  
 360x195x80mm



**CF0717**  
 45x64x22,5mm  
 40g  
 2x3  
 275x135x24mm

# MOULD MAINTENANCE



## Lavaggio degli stampi

Una corretta pulizia degli stampi e' fondamentale per preservarli ma soprattutto per ottenere un prodotto finale ottimale.

Gli stampi in policarbonato possono essere lavati con metodi ordinari: vanno prima risciacquati con acqua calda e poi lavati con detersivi che non rilascino tracce di detersivo, prima di essere risciacquati molto bene prima di procedere all' asciugatura. Si possono lavare a mano o in lavastoviglie. Se una pulitura della parte esterna dello stampo e' vivamente consigliata dopo ogni uso, e' vero anche che il leggero e invisibile strato di burro di cacao che rimane negli alveoli anche dopo l'estrazione del cioccolato, non solo preserva lo stampo ma anche contribuisce ad avere piu' brillantezza ai prodotti finiti. In caso di uso frequente e' raccomandabile pulire lo stampo dagli eccessi di cioccolato e avvolgerli singolarmente con pellicola di plastica.

## Washing of the moulds

By taking good care during the cleaning process of your moulds, you can lengthen their lifetime and guarantee a better final product.

Moulds can be washed using ordinary methods, with essentially good results. Polycarbonate moulds have a smooth, compact surface which is perfectly resistant to the regular washing methods. However, if the following rules are not observed, the moulds run a risk of creating cracks under stress and deposits of material on the surface.

This results eventually in a decreased durability or in less visible consequences, such as swelling or deteriorating surface. In the case the moulds are used frequently it is recommended to remove the exceeding chocolate on the sides and wrap singularly with plastic foil.

### **Step 1: Lavaggio.**

Raccomandiamo che il sistema di lavaggio venga regolarmente controllato e pulito in quanto eventuali particelle sfuse di qualsiasi tipo possono, ad alta pressione, danneggiare il polycarbonato.

Se si utilizza una lavastoviglie professionale o ad uso domestico bisogna fare attenzione a non aggiungere troppo detergente. Sono da evitare i detergenti caustici e si raccomanda l'utilizzo di un detergente leggermente acido o alcalino come il nostro Puliform (articolo M1569) e il nostro brillantante (articolo M1570 Brillform). Il cioccolato lascia solo macchie di grasso che sono facilmente rimovibili, quindi per una pulizia ottimale la temperatura dell'acqua dovrebbe rimanere intorno a +/- 60 ° C in ogni momento.

Attenzione che temperature dell'acqua elevate possono provocare un deterioramento idrolitico causando una riduzione della durabilità dello stampo.

### **Step 2: Risciacquo.**

Al termine del processo di lavaggio, gli stampi devono essere risciacquati bene in modo da rimuovere eventuali residui di detergente. Soprattutto nella fase di risciacquo è fondamentale l'utilizzo di acqua demineralizzata sempre intorno alla temperatura di +/- 60 ° C per evitare che rimangano delle macchine negli stampi che durante la fase di asciugatura possono diventare graffi.

### **Step 3: Asciugatura.**

Gli stampi devono quindi essere asciugati idealmente usando un compressore ad aria calda a circa 70 ° , 80 ° C. È molto importante asciugare completamente anche il retro dello stampo in modo da rimuovere ogni traccia di umidità che può causare muffe durante lo stoccaggio. I singoli alveoli possono essere asciugati, delicatamente, con un batuffolo di cotone in modo da aumentare la lucentezza del prodotto finale.

### **Step 4: Stampaggio.**

Il nostro consiglio finale è quello, dopo avere riscaldato la superficie di collaggio degli stampi con un phon, di effettuare uno stampaggio preliminare, in modo da preparare gli stampi per la produzione.

In questo modo gli stampi saranno ricoperti da un invisibile strato di burro di cacao che facilita l'estrazione del prodotto finale e ne aumenta la brillantezza.

### **Step 1: Washing**

We recommend that your washing system is regularly under maintenance because any loose particles of any kind can, under high pressure, damage the polycarbonate during the cleaning process. Should you use a household dishwasher to clean your moulds, be careful not to add too much dishwasher detergent. Chocolate only leaves greasy but not very resistant stains. Caustic detergents with a base reaction in water, should not be used. Perfect results can be obtained by using warm water and a slightly acidic or alkaline detergent as the one we offer (article M1569 Puliform) and to increase the sparking (article M1570 Brillform). Temperature should remain around +/- 60°C at all times; too high temperatures may result in hydrolytic deterioration, yet again causing the durability of the mould to decrease.

### **Step 2: Rinsing**

When the cleaning process is done, the moulds should be rinsed to remove any remaining detergent. If this is not done properly, a chemical reaction may occur during moulding due to residue residing on the surface of the mould. Demineralised water should be used to rinse the polycarbonate at a temperature of +/- 60°C.

### **Step 3: Drying**

The moulds should then be dried using a hot, air compressor at around 70°, 80°C. It is important to completely dry the back side of the mould, since this might otherwise cause humidity that may transfer on other moulds during storage. This may yet again leave marks upon your product. Single cavities may be dried with cotton swabs, this operation needs to be done gently in order to avoid scratches.

### **Step 4: Moulding**

Our final advise would be, after the cleaning process, gently pre, heat the moulds with hot air drawer and proceed with a preliminary moulding, to prepare the moulds again for production. This should restore some of the shine on your product.

# INDEX

CF0101.....	27	CF0413.....	22	KLEMES20.....	45
CF0102.....	31	CF0415.....	43	KLEMES30.....	45
CF0104.....	27	CF0416.....	43	LSTAND.....	15
CF0201.....	21	CF0417.....	24	M1205.....	15
CF0202.....	21	CF0418.....	24	M1206.....	15
CF0203.....	21, 27	CF0419.....	24		
CF0204.....	21, 27	CF0501.....	18		
CF0205.....	21, 26	CF0502.....	19, 26		
CF0206.....	28, 31	CF0503.....	43		
CF0207.....	28, 31	CF0504.....	43		
CF0208.....	31	CF0602.....	19		
CF0209.....	21	CF0603.....	19		
CF0210.....	21	CF0604.....	19		
CF0211.....	31	CF0605.....	29		
CF0212.....	21	CF0606.....	29		
CF0213.....	31	CF0607.....	29		
CF0214.....	42	CF0608.....	43		
CF0215.....	21	CF0609.....	43		
CF0216.....	21	CF0610.....	40		
CF0217.....	21	CF0611.....	24		
CF0218.....	42	CF0612.....	44		
CF0219.....	21	CF0613.....	25		
CF0220.....	18	CF0614.....	25		
CF0221.....	42	CF0615.....	25		
CF0222.....	42	CF0616.....	19		
CF0223.....	24	CF0701.....	46		
CF0224.....	33	CF0703.....	28, 46		
CF0225.....	39	CF0704.....	46		
CF0226.....	42	CF0705.....	46		
CF0227.....	42	CF0706.....	46		
CF0228.....	22	CF0707.....	47		
CF0229.....	25	CF0708.....	46		
CF0230.....	22	CF0710.....	47		
CF0231.....	31	CF0711.....	47		
CF0232.....	22	CF0712.....	47		
CF0233.....	25	CF0716.....	47		
CF0234.....	22	CF0717.....	47		
CF0235.....	36	CF0802.....	36		
CF0236.....	22	CF0803.....	36		
CF0237.....	39	CF0804.....	36		
CF0238.....	25	CF0805.....	28, 36		
CF0239.....	39	CF0806.....	36		
CF0240.....	33	CF0807.....	37		
CF0241.....	15	CF0808.....	28, 37		
CF0242.....	24	CF0809.....	37		
CF0243.....	33	CF0810.....	28, 37		
CF0244.....	42	CF0811.....	39		
CF0245.....	29, 42	CF0812.....	28, 38		
CF0246.....	16, 42	CF0813.....	37		
CF0247.....	9, 42	CF0814.....	38		
CF0248.....	9, 14, 29	CF0815.....	38		
CF0249.....	9, 33	CF0816.....	38		
CF0250.....	9, 33	CF0817.....	38		
CF0251.....	9, 39	CF0901.....	34		
CF0252.....	9, 19	CF0902.....	34		
CF0253.....	9, 42	CF0903.....	28, 34		
CF0254.....	9, 42	CF0904.....	40		
CF0255.....	9, 43	CF0905.....	28, 38		
CF0256.....	9, 43	CF0906.....	34		
CF0257.....	8	CF1001.....	26		
CF0258.....	8, 18	CF1002.....	44		
CF0259.....	8, 18	CF1101.....	15		
CF0260.....	8	CF1102.....	15		
CF0261.....	8, 18	CF1103.....	14, 29		
CF0262.....	8, 18	CF1104.....	14		
CF0263.....	14	CF1105.....	15		
CF0264.....	14	CF1106.....	15		
CF0265.....	19				
CF0301.....	18	CFB003.....	15		
CF0302.....	18, 28				
CF0303.....	18, 26				
CF0304.....	18				
CF0305.....	18				
CF0306.....	18				
CF0401.....	24, 28				
CF0402.....	24				
CF0403.....	24, 28				
CF0404.....	24				
CF0405.....	24, 26				
CF0406.....	43				
CF0407.....	22				
CF0408.....	25				
CF0409.....	43				
CF0410.....	43				
CF0411.....	43				
CF0412.....	24				

# CHOCOLATFORM

MOULDS & EQUIPMENT

by

Chocolate World®



MOULDS



MOULDS



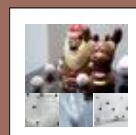
EQUIPMENT



CHOCOLATE  
CONCEPT



MACHINERY



HOLLOW  
FIGURES



BELGIAN  
CHOCOLATE  
SCHOOL

Smallandlaan 4 unit 2 • 2660 Hoboken, Antwerpen • Belgium

Tel: +32 (0)3 216 44 27 • Fax: +32 (0)3 216 98 33

info@chocolateworld.be • chocolateworld.be

