



Chocolate World

EQUIPMENT EDITION 9

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MELTING KETTLES



M1030

Double-walled bain marie with sandwich bottom
Suitable for melting chocolate and warming sauces
Suitable for all types of cookers, including induction

1,5 litre
Ø 160 x 125 mm
Weight: 0,97 kg

M1001 - M1005

Melting kettles with structure, insert and lid in stainless steel
Temperature control in degrees (°C) up to 65 °C
Dry heating, without use of water
Remark: Models might slightly change
Insert and lid included



M1001

1 x 13 litre
220V - 50/60 Hz compatible (*)
Monophase / 500W
460 x 340 x 320 mm
Weight: 11,75 kg

Extra insert and lid can be ordered
through the codes M1012 (insert)
and M1017 (lid)



M1002

2 x 5,7 litre
220V - 50/60 Hz compatible (*)
Monophase / 500W
460 x 340 x 320 mm
Weight: 11,85 kg

Extra insert and lid can be ordered
through the codes M1010 (insert)
and M1015 (lid)



M1003

1 x 21 litre
220V - 50/60 Hz compatible (*)
Monophase / 500W
635 x 340 x 320 mm
Weight: 16 kg

Extra insert and lid can be ordered
through the codes M1013 (insert)
and M1018 (lid)



M1004

2 x 9,5 litre
220V - 50/60 Hz compatible (*)
Monophase / 500W
635 x 340 x 320 mm
Weight: 16,50 kg

Extra insert and lid can be ordered
through the codes M1011 (insert)
and M1016 (lid)



M1005

Melting kettle 3 x 5,7 litre
220V - 50/60 Hz compatible
Monophase / 500W
635 x 340 x 320 mm
Weight: 16,50 kg

Extra insert and lid can be ordered
through the codes M1011 (insert)
and M1016 (lid)

(*) 110V available upon request.



M1010
Insert of 5,7 litre
for M1002 (2 x 5,7 litre)
or M1005 (3 x 5,7 litre)
325 x 176 x 150 mm



M1015
Lid for the insert of 5,7 litre
with code M1010
for M1002 (2 x 5,7 litre)
or M1005 (3 x 5,7 litre)



M1011
Insert of 9,5 litre
for M1004 (2 x 9,5 litre)
325 x 265 x 150 mm



M1016
Lid for the insert of 9,5 litre
with code M1011 for M1004 (2 x 9,5 litre)



M1012
Insert of 13 litre
for M1001 (13 litre)
354 x 325 x 150 mm



M1017
Lid for the insert of 13 litre
with code M1012 for M1001 (13 litre)



M1013
Insert of 21 litre
for M1003 (21 litre)
530 x 325 x 150 mm



M1018
Lid for the insert of 21 litre
with code M1013 for M1003 (21 litre)



M1020
Insert of 2,4 litre
for M1001-M1005
Gastronorm size GN 1/6
176 x 162 x 150 mm



M1021
Lid for the insert of 2,4 litre
with code M1020 for M1001-M1005



M1020SP01
Crossbar 325 mm for M1004

M1020SP02
Crossbar 530 mm for M1003





M1006 - M1009

Melting kettle with structure and lid in plastic, insert in stainless steel
 Temperature control in degrees (°C) up to 65 °C
 Dry heating, without use of water
 Insert and lid included



M1006

Melting kettle 3 litre
 220V - 50/60 Hz
 Monophase / 70W
 Ø 310 x 180 mm
 Weight: 1,70 kg

Extra insert can be ordered
 through code M1006/I



M1006/I

Insert for M1006 (3 litre)
 Ø 240 x 108 mm
 Weight: 0,20 kg

M1006/L

Lid for M1006



M1007

Melting kettle 6 litre
 220V - 50/60 Hz
 Monophase / 140W
 420 x 320 x 180 mm
 Weight: 3 kg

Extra insert can be ordered
 through code M1007/I



M1007/I

Insert for M1007 (6 litre)
 325 x 265 x 100 mm
 Weight: 0,78 kg

M1007/L

Lid for M1007



M1008

Melting kettle 12 litre
 220V - 50/60 Hz
 Monophase / 140W
 630 x 390 x 180 mm
 Weight: 4,70 kg

Extra insert can be ordered
 through code M1008/I



M1008/I

Insert for M1008 (12 litre)
 530 x 325 x 100 mm
 Weight: 1 kg

M1008/L

Lid for M1008



M1009

Melting kettle 24 litre
 220V - 50/60 Hz
 Monophase / 280W
 640 x 400 x 210 mm
 Weight: 5,80 kg

Extra insert can be ordered
 through code M1009/I



M1009/I

Insert for M1009 (24 litre)
 530 x 325 x 150 mm
 Weight: 1,50 kg

M1009/L

Lid for M1009

(*) 110V available upon request.

VIBRATING TABLE



M1215

Remove air bubbles from chocolate after filling your moulds with this powerful, compact vibrating table.

Suitable for use with different mould sizes
Compatible with different melting kettles
Full stainless steel design
Equipped with suction cups for optimal stability
The included, washable rubber mat provides maximum noise dampening when vibrating

220V/50Hz compatible (*)
Monophase / 25W
490 x 300 x 362 mm
Weight: 8,60 kg

Melting kettle not included

(*) 110V available upon request



CHOCOLATE PUMP



M1014

Chocolate pump to pump heated chocolate
Compatible for the following melting kettles: M1001, M1003, M1004, M1007, M1008 en M1009
Easy to disassemble and easy to clean
Capacity: 4 kg per minute
220V - 50 Hz
500 x 200 x 200 mm
Weight: 3 kg

(*) 110V available upon request



ELECTRIC KETTLES

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



M1039

5 litre
230V - 50/60 Hz compatible
Monophase: 1900W
Ø 210 x 180 mm
Weight: 2,5 kg

M1040

9 litre
230V - 50/60 Hz
Monophase 2500 W
Ø 270 x 220 mm
Weight: 4,5 kg

HOT PLATE



M1027

Hot plate GN 1/1 230V 50/60 Hz
• Stainless steel 18/10
• Thermostatically adjustable up to 75 °C
• With main switch and indicator light

INDUCTION HOB



M1271

Induction hob with digital timer
0-180 minutes
Temperature setting between 60-240 °C
Power adjustable 500-3500W
1x 220-240V 50/60 Hz
Automatic switch-off
Heating surface Ø 260 mm
Stainless steel casing

HOT AIR BLOWER



M1261

230V / 50/60 Hz compatible
Working temperature: 300 – 500 °C
Airflow: 240 – 450 l/min
Rated power input: 1.600 W
Weight machine: 0,73 kg

SUGAR - BLOWTORCH - CARAMELIZER



SU022

Sugar - blowtorch - caramelizer

FOOD DRYER



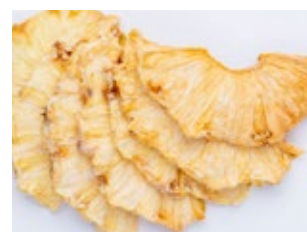
M1079

Stainless steel food drying oven.
• 230 mono 50/60 Hz
• Temperature range: 30 °C to 75 °C
• Manual operation
• 10 grills included
• 511 x 435 x 433 mm
• Weight machine: 11,62 kg



M1079SP01

Grill for food dryer M1079
410 x 360 mm



HOT TOPPING DISPENSER



M1960

Hot topping dispenser
Warm-bath warmer with temperature-controlled thermostat and wrap-around heating element for accurate, even heating.

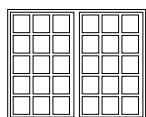
- Stainless steel pump offers 30 ml portion.
- Adjustable in precise 3,7 ml increments.
- 230 V mono 50/60 Hz
- 1 x Insert M1960A included



M1960A

Insert for hot topping dispenser 2,8 litre

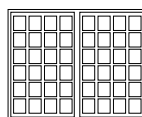
WAFFLE IRONS



M1950

Waffle iron Brussels
2 reversible plates 174 x 100 x 30 mm
Division of the plate: 3 x 5
Stainless steel body
Security switch
Adjustable temperature: 70° - 300°
Cast iron plate
220V - 50 Hz compatible - 1800 W (*)
440 x 260 x 150 mm
Weight: 20 kg

(*) 110V - 60 Hz available upon request.



M1951

Waffle iron Liège
2 reversible plates 151 x 95 x 33 mm
Division of the plate: 4 x 6
Stainless steel body
Security switch
Adjustable temperature: 70° - 300°
Cast iron plate
220V - 50 Hz compatible - 1400 W (*)
400 x 260 x 150 mm
Weight: 17 kg



VORK

Waffle fork stainless steel 310 mm

ICE CREAM MACHINES



M1940

Nemox Gelato Chef 3L Automatic is highly recommended for those who want the highest quality ice cream in a small production. It prepares your gelato and, when ready, it automatically stores it in the machine, and keep it at the right temperature as long as needed.

Rating 220V - 50 Hz (*)
Max qtt ingredients 1,5 litre
Max Production/Hour 1,7 kg
Churning Time 30 - 35 min
Appliance Body Stainless Steel
Dimensions 405 mm x 325 mm x 300 mm
Net Weight 18,4 kg

(*)110V - 60 Hz available upon request



M1941

Nemox' "Gelato 4K" is recommended for those who want the highest quality ice cream in a small or medium production. The touch of just one switch, will start a fully automatic production and storage process. Includes free recipe booklet.

Rating 220V - 50 Hz (*)
Hermetic Compressor 100% CFC free.
Power 350W
Max qtt ingredients 1 kg
Max Production/Hour 4 kg
Churning Time: 15 min
Appliance Body Stainless Steel
Dimensions 415 x 415 x 300 mm
Net Weight 25 kg

(*)110V - 60 Hz available upon request

HOT CHOCOLATE DISPENSERS

Elegant counter top dispenser specially meant for the mixing and dispensing of thick chocolate and other hot drinks. The display power of the bowl increases sales and profits. The uncomplicated use of the dispenser simplifies your work.

- Beverage container made of food grade polycarbonate
- Container completely removable even when full of product
- Removable faucet for a perfect cleaning
- Adjustable temperature setting



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

3 litre
 220V - 50 Hz compatible (*)
 Monophase / 1200W
 240 x 290 x 400 mm
 Weight: 4,7 kg

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



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

5 litre
 220V - 50 Hz compatible (*)
 260 x 320 x 490 mm
 Monophase / 1200W
 Weight: 8 kg

CHOCOLATE FOUNTAINS

Our standard chocolate fountains make stylish centerpieces for any dessert table. Our polished stainless steel design has a sleek, modern appearance.

All fountains are easily and quickly to install (without any tools needed).

Because of their shape, spare parts are easy to clean.

The screw is driven directly (so no risk for the belt-drive to slip or break).

- Available in stainless steel
- Unique modern design
- Built in safety system
- CE approval



M1286
 Chocolate fountain small

Total height: 616 mm
 Height of top section: 343 mm
 Width of drum: 255 mm
 Height of drum: 230 mm
 Width of bowl: 300 mm

Weight: 8,2 kg

Chocolate capacity: min. 1,5 kg - max. 3 kg

Electrical: 230V - 50/60 Hz - 250W



M1287
 Chocolate fountain medium

Total height: 795 mm
 Height of top section: 432 mm
 Width of drum: 295 mm
 Height of drum: 303 mm
 Width of bowl: 408 mm

Weight: 15,9 kg

Chocolate capacity: min. 4 kg - max. 7 kg

Electrical: 230V - 50/60 Hz - 450W



M1287C
 Chocolate fountain medium Cascade

Total height: 1002 mm
 Height of top section: 574 mm
 Width of drum: 295 mm
 Height of drum: 303 mm
 Width of bowl: 408 mm

Weight: 18,5 kg

Chocolate capacity: min. 3 kg - max. 6 kg

Electrical: 230V - 50/60 Hz - 450W

(*) 110V - 60 Hz available upon request)



M1287DC

Chocolate fountain medium Duo Cascade

Total height: 852 mm
Height of top section: 507 mm
Width of drum: 295 mm
Height of drum: 301 mm
Width of bowl: 408 mm

Weight: 25,5 kg

Chocolate capacity: min. 6 kg - max. 12 kg

Electrical: 230V - 50/60 Hz - 500W



M1288

Chocolate fountain large 108 cm
(medium set-up)

Total height: 1073 mm
Height of top section: 801 mm
Width of drum: 367 mm
Height of drum: 320 mm
Width of bowl: 595 mm

Weight: 27,3 kg

Chocolate capacity: min. 8 kg - max. 15 kg

Electrical: 230V - 50/60 Hz - 500W



M1289

Chocolate fountain large 120 cm
(large set-up)

Total height: 1197 mm
Height of top section: 925 mm
Width of drum: 367 mm
Height of drum: 320 mm
Width of bowl: 595 mm

Weight: 29,1 kg

Chocolate capacity: min. 8 kg - max. 15 kg

Electrical: 230V - 50/60 Hz - 500W



M1289DC

Chocolate fountain X-large 140 cm
Duo Cascade

Total height: 1403 mm
Height of top section: 1039 mm
Width of drum: 367 mm
Height of drum: 364 mm
Width of bowl: 500 mm

Weight: 37,5 kg

Chocolate capacity: min. 8 kg - max. 14 kg

Electrical: 230V - 50/60 Hz - 500W



EASYFILL FILLING MACHINE



M1600

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

- For fillings without inclusions
- Funnel of 5 litre volume
- Doses row by row
- Standard execution with 8 movable depositing nozzles of 40 mm length
- Nozzles can be taken out to work with other layouts of moulds (eg. 6 or 7 cavities)
- Machine completely manufactured out of stainless steel
- Nozzles are electrically heated
- Pre-heating: 30 minutes
- Removable tank

- 230 V/ 50/60 Hz compatible / monophase/ 10 W (*)
- 400 x 520 x 350 mm
- Weight: 17 kg

(*) 110V available upon request.

M1600SP39

Nozzle ring 60 mm - Ø 2 mm for liquor and liquids

M1600T

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

Same as M1600 but execution with 7 movable depositing nozzles of 60 mm length
Including a special pallet and a central positioning system

M1600G

Truffel option to be used with the Easyfill dosing machine (M1600)

Set containing 7 pistons of 60 mm length, a special pallet and a central positioning system



FUNNELS



M1121

Automatic dosing funnel
Ideal for dosing jelly and liquid ganaches
1,9 litre
Ø 190 x 230 mm
Manual control
Stainless steel made
Ø nozzles: 4 and 8 mm
Holder not included



M1122

Dosing funnel
Ideal for dosing jelly and liquid ganaches
1,2 litre
Ø 185 x 210 mm
Manual control
Stainless steel made, nozzles, dosing head
and handle are made out of plastic
Ø nozzles: 4 and 8 mm
Holder not included



M1123

Holder for funnels with code M1121 and M1122
Ø 140 x 185 mm

DISPOSABLE PIPING BAGS

Green disposable piping bags recommended for chocolate
Professional use
HACCP certified
Composed by 3 different layers:
• Inner glossy layer assures smooth filling
• Strong layer in between layer assures strength and endurance
• External layer assures strong grip
• Thickness: 75 micron
• 100 pcs per roll



S1840

Medium
460 x 260 mm



S1850

Large
530 x 280 mm



S1865

Extra large
590 x 280 mm

PIPING BAGS



Synthetic fabric, coated
Food safe
Including hanger
Useable several times
Impermeable

SP40NH

Piping bags 3 - 400 mm

SP46NH

Piping bags 4 - 460 mm

SP50NH

Piping bags 5 - 500 mm

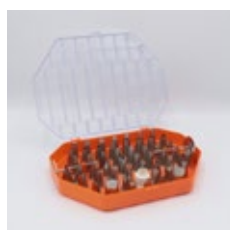
SET OF DECORATING TUBES

Height 30 mm
Nickel-plated, with adapter
Box made of plastic



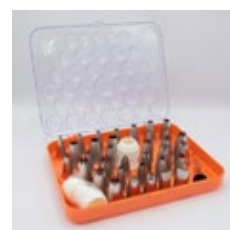
S1926

29 pcs small



S1936

38 pcs



S1952

55 pcs small

DECORATING TUBES

Stainless steel
In one piece



197314
French star tube
Ø 10 mm



197318
French star tube
Ø 16 mm



197332
Rose tube
Ø 8 mm



197340
Fritter tube
Ø 4 mm



197401
Rose tube
Ø 6 mm



197403
Tube St. honoré
11 x 21 mm



197405
Garnishing tube petal
small 3,6 x 16 mm



197406
Garnishing tube petal
medium



197407
Garnishing tube petal
large 3 x 15 mm



197408
Garnishing tube leaf
mini 2,7 mm



197410
Garnishing tube leaf
medium 4,8 mm



197411
Garnishing tube leaf
large 4,6 mm



197421
Bird nest tube
small 1 mm



197422
Bird nest tube
large 2,9 mm

PLAIN TUBES



573102 Ø 2 mm
573103 Ø 3 mm
573104 Ø 4 mm
573105 Ø 5 mm
573106 Ø 6 mm

573107 Ø 7 mm
573108 Ø 8 mm
573109 Ø 9 mm
573110 Ø 10 mm
573111 Ø 11 mm

573112 Ø 12 mm
573113 Ø 13 mm
573114 Ø 14 mm
573115 Ø 14 mm
573116 Ø 16 mm

573117 Ø 17 mm
573118 Ø 18 mm
573120 Ø 20 mm
573122 Ø 22 mm
573124 Ø 24 mm

STAR TUBES



573302 Ø 2 mm
573303 Ø 3 mm
573304 Ø 4 mm
573305 Ø 5 mm
573306 Ø 6 mm

573307 Ø 7 mm
573308 Ø 8 mm
573309 Ø 9 mm
573310 Ø 10 mm
573311 Ø 11 mm

573312 Ø 12 mm
573313 Ø 13 mm
573314 Ø 14 mm
573315 Ø 15 mm
573316 Ø 16 mm

573317 Ø 17 mm
573318 Ø 18 mm



S1940
Brush for tubes
• Useable for all tubes
• Bristles made of nylon
• Grip of polypropylene, with hole

DISPOSABLE PLASTIC CONES



S1738
Disposable plastic cone on roll for decorating
50 pcs



GARNISH CORNET



57704
1 pc: 230 x 200 mm
Material: paper
2000 pcs



SPRAYING CABINET FOR CHOCOLATE



M1295

This completely stainless steel spray cabinet is equipped with a powerful ventilation system and a self-cleaning filter.

At the rear of the cabin there is an easily removable spray panel and a collection tray.

External dimensions: 955 x 655 x 1045 mm

Internal dimensions: 870 x 530 mm / 310 x 620 mm

Power supply: 230 V - 50/60 Hz, 0,5 kW mono-phase current

Not included: undercarriage, spray gun and compressor

M1296

With the spraying cabinet (M1295) you can also order this cabinet frame, completely manufactured in stainless steel according to the standards of professional kitchens.

Dimensions: 955 x 610 x 900 mm

6 x 2 gliders, 415 x 600 mm

Not included: grills

M1295SP3

Service set available upon request:

it is recommended to replace the filter minimum 1 x per year or every 2000 operating hours.

PROFESSIONAL AIRBRUSH

The professional airbrush can be used for coloring marzipan figures or detailed applying of colors into a mould.



S1304

Professional airbrush gun
Nozzle: Ø 0,2 mm
Cup capacity: 0,50 cc
To be used with a compressor (not included)

Using the following colors:
Special airbrush colors COL3800AF - COL3876AF
Powders COL1001AF - COL1008AF which should be mixed with alcohol



S1308

Professional airbrush gun
3 different nozzles: 0,3 - 0,5 - 0,8 mm
Capacity cups: 2 - 5 - 7 ml
To be used with a compressor (not included)

Using the following colouring agents:

- Depending on the viscosity, cocoa butters COL5100 - COL5112 and COL5200 - COL5204 can be used with the nozzles of 0,5 and 0,8 mm
- Special airbrush dyes: COL3800AF - COL3876AF
- Powders COL1001AF - COL1008AF mixed with alcohol



S1305

Professional compressor for airbrush
200V - 50/60 Hz compatible
115W monophase
245 x 125 x 220 mm
Weight: 4,55 kg
Manual pressure control 4 bar
Airbrush not included



S1303

Kit compressor

Professional airbrush gun (S1304):
Nozzle: Ø 0,20 mm
Cup capacity: 0,50 cc

Professional compressor (S1305):
200V / 50/60 Hz compatible
115W monophase
245 x 125 x 220 mm
Weight: 4,55 kg
Manual pressure control 4 bar

Using the following colors:
Special airbrush colors COL3800AF - COL3876AF
Powders COL1001AF - COL1008AF which should be mixed with alcohol



S1309

Kit compressor

Professional airbrush gun (S1308):
Capacity cups: 2 - 5 - 13 ml

Professional compressor (S1305):
200V - 50/60 Hz compatible
115W monophase
245 x 125 x 220 mm
Weight: 4,55 kg
Manual pressure control 4 bar

Using the following dyes:

- Depending on the fluidity, cocoa butters COL5100 - COL5112 and COL5200 - COL5204 can be used with the nozzles of 0,5 and 0,8 mm
- Special airbrush dyes: COL3800AF - COL3876AF
- Powders COL1001AF - COL1008AF mixed with alcohol

SPRAYING GUNS

COMPRESSOR NOT INCLUDED



M1263

Container capacity: 100 ml
Tip of nozzle: Ø 0,8 mm
To be used with a compressor 1,5 Hp (standard compressor 4-5 bar) (compressor not included)
Weight: 0,28 kg

Use: cocoa butter, ideal for powders



M1266

Container capacity: 1 Litre
Tip of nozzle: Ø 1,7 mm
To be used with a compressor 1,5 Hp (standard compressor 4-5 bar, compressor not included)
Weight: 1 kg

Use: cocoa butter, not powders



PRODUCT
MOVIE

BUILT-IN COMPRESSOR



M1262

Spraying gun "Wagner".
230V - 50 Hz compatible / 110 W
Viscosity max. 80 sec.
Delivery rate max. 270 g/min
Container capacity 800 ml
Tip of nozzle: Ø 0,8 mm
Net weight 1,5 kg

Use: only with tempered chocolate, no powders



M1268

Heated spraying gun "hotCHOC"
Food grade approved
220V - 50/60 Hz compatible monophase / 40W (*)
Container capacity: 550 ml
Tip of nozzle: Ø 0,6 mm and includes a bent nozzle extension
Weight: 1,6 kg

Use: cocoa butter, chocolate, no powders

(*) 110V available upon request



M1269

Spraying gun "Multi Spray"
Food grade approved
230V - 50 Hz compatible / 120W (*)
Viscosity max. 80 DIN-sec.
Delivery rate max. (Water) 250 g/min
Container capacity 700 ml

Use: cocoa butter, no powders

(*) 110V available upon request



COCOA BUTTERS

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

Cocoa butter can be spread with a brush directly onto the surface to be decorated. Alternatively the colour can be diluted in chocolate, and then applied onto the surface to be decorated with a spraying gun (M1266) giving a velvet effect.

- Standard content: 200 gr
- E171 free
- Larger quantity: upon request



PRODUCT
MOVIE

AZO



	COL5100	pink AZO
	COL5103	red AZO
	COL5104	cherry red AZO
	COL5105	green AZO
	COL5106	yellow AZO
	COL5107	orange AZO E110



AZO FREE



	COL5101	light blue AF
	COL5102	blue AF
	COL5109	grey AF
	COL5110	white AF
	COL5111	purple AF
	COL5112	black AF



	COL5200	gold AF
	COL5202	bronze AF
	COL5203	copper AF
	COL5204	ruby AF



LAKE POWDERS

AZO
FREE

Matt powder color, suitable for mass coloring of white chocolate, cocoa butter, macaron batter, pastry and other fat-containing preparations.

- Standard content: 25 gr
- Pack quantities per kg available on request.



	COL1551AF	pink
	COL1552AF	yellow E172
	COL1554AF	heavy blue
	COL1555AF	green
	COL1560AF	red E172

	COL1562AF	white
	COL1569AF	violet
	COL1570AF	black
	COL1571AF	ribo yellow



PEARL POWDERS

AZO
FREE

Shiny powder coloring, suitable for:

- Mixing with cocoa butter and application with a spray gun in the chocolate mould or on demoulded chocolate.
- Mixing with alcohol and application with airbrush in the chocolate mould or on demoulded chocolate.
- Direct application on the chocolate mold with a soft brush.

Note: not suitable for mixing with white chocolate.

- AZO free
- Standard content: 25 gr
- Pack quantities per kg available on request.



	COL1001AF	gold
	COL1003AF	silver
	COL1005AF	bronze

	COL1006AF	copper
	COL1007AF	ruby
	COL1008AF	blue cobalt



PEARL PUMP POWDERS

AZO
FREE



Shiny powder coloring in handy pump dispenser, suitable for a.o. decorating chocolate. Suitable to spray directly into chocolate mould before moulding.

- AZO free
- Content: 10 gr

	COL1001PP	gold
	COL1003PP	silver
	COL1007PP	red
	COL1009PP	pink

INK FOR INKJET PRINTER



	COL39001	M (red) 100 ml
	COL39002	Y (yellow) 100 ml
	COL39003	C (blue) 100 ml
	COL39004	BK (black) 100 ml

CLEANING AGENT FOR INKJET PRINTER



	COL39000	100 ml
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PRECIOUS METALS



M1195
Gold leaf machine
with roll ± 21 m



M1197
Gold leaf machine (without roll)



M1196
Goldroll extra ± 21 m



M1193-G
Gold flakes 23 carat 1 gr



M1193-S
Silverflakes 1 gr



M1194-G
Gold powder 23 carat 1 gr



M1194-S
Silver powder 1 gr



M1198GOLD
Gold sheets 23 ca. 80 x 80 mm - 25 pcs



M1199SILVER
Silver sheets 80 x 80 mm - 25 pcs



M1198-T
Transfers sheets gold 23 carat - 25 pcs

OTHER ADDITIVES



COL7001
Whole violets sugar coated 1 kg



COL7003
Violet sugar 1 kg



COL7004
Rose sugar 1 kg



COL4020
Shellac polish 1 litre





STAMPS FOR DECORATING YOUR CHOCOLATE

Cool in freezer before use.
100% food grade
Customization upon request



PRODUCT
MOVIE



STAMP001
Stamp crown
Ø 23 mm x 95 mm
± 77 gr



STAMP002
Stamp rose
Ø 23 mm x 95 mm
± 77 gr



STAMP003
Stamp cocoa bean
Ø 23 mm x 95 mm
± 77 gr



STAMP004
Stamp handmade
Ø 23 mm x 95 mm
± 77 gr



STAMP005
Stamp selected origin
Ø 23 mm x 95 mm
± 77 gr



STAMP006
Stamp Eid Mubarak
Ø 30 mm x 93 mm
± 90 gr



M1154

"Easy Fleur", for making sugar or chocolate decorations by dipping the stamps

- Black box containing 12 aluminium stamps covered in nickel
- It is possible to dip 2 or 3 times before you need to cool them again
- Easy and quick for a bright effect
- Dimensions box: 330 x 275 x 85 mm



DECORATE

LEAF COMBS FRANK HAASNOOT

With this comb you can create beautiful chocolate decorations in an instant.
Stainless steel

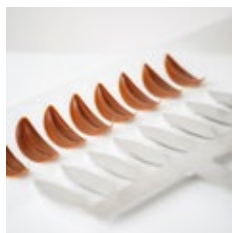


M1115S

Leaf comb small for leaves
Leaf size 60 x 16 mm

M1115L

Leaf comb large for leaves
Leaf size 80 x 22 mm

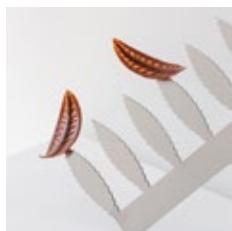


M1116S

Feather comb small for feathers
Feather size 60 x 16 mm

M1116L

Feather comb large for feathers
Feather size 80 x 22 mm



WOOD STRUCTURE STAMP 'FAUXBOIS'



07728

Stamp to create a wood texture in chocolate
Material: Black rubber
Length: 150 mm



RODHOID FOIL SHEETS



S12920

600 x 400 mm
150 micron
25 pcs

S12924

600 x 400 mm
100 micron
100 pcs

S12926

600 x 400 mm
55 micron
100 pcs





STRUCTURED SHEETS

Structured sheets to create structures on enrobed products
 585 x 385 mm
 15 sheets per package
 Limited re-use



F019975 Terre d'Afrique



F019976 Royal Garden



F019978 Industry



F019964 Snake



F019965 Ostrich



F019968 Leaves



F019971 Honey



F019972 Gaufrette



F019973 Carreau



F019974 Fleur De Lise



F019980 Dot



F019981 Cubic



F019983 Wood Fine



F024848 Flowers

TOOLS FOR MARZIPAN



MAM1001

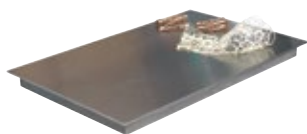
Set of 12 different modelling tools for marzipan



MAM1002

Marzipan knife 260 mm

COOLING SLAB FOR CHOCOLATE



M1560

Cold restitution plate for making chocolate decorations that are easy to shape
Allows you to make chocolate chips/grills/cones/ribbons for dessert decoration

- Made of stainless steel
- Plate can be stored in freezer
- Contains eutectic liquid
- Very resistant, rigid and durable
- Very easy to maintain
- 620 x 440 mm
- Weight: 9,2 kg

Use: freeze the stainless steel plate containing eutectic liquid at -21°C for 24 hours.
Spread the tempered chocolate on the plate.
The chocolate undergoes a thermal shock and becomes workable.

Tip: use the cooling slab as a cold support for the assembly of frozen desserts



REUSABLE JELLY FOR MAKING MOULDS

COL4005

The food jelly allows you to create your own mould for chocolate. If you have a model and you want to make it into chocolate this is what you need.

How to use:

- Melt the jelly into the microwave till the product is completely liquid.
- Grease your model with vegetable oil.
- Put the model into a container.
- Coat entirely the model with the jelly and wait till it is hardened.
- Remove the model from the hardened jelly by using if necessary a cutter.
- Close again the mould obtained with an elastic (rubber band), then pour the chocolate and wait till it is hardened.
- Carefully remove the chocolate model, and then proceed with final decoration.

Once you produced your mould the jelly is reusable again, if you indeed prefer to preserve your mould, wrap it with plastic film without air and far away from humidity and warm/heating sources.



MIXERS



M1253
Kitchenaid 'heavy duty' 5 kg for professionals

Delivered with stainless steel whisk, flat beater, dough hook, stainless steel bowl
Equipped with professional lift-up system
10 speed adjustable
Planetary action system: Whisk return around its own basis and in a wide circle within the basin

4,83 litre
338 x 264 x 411 mm
220V - 50/60 Hz compatible
Monophase / 325W
Weight: 11,75kg



M1254
Planetary-mixer with stainless steel bowl

Capacity 20 liter
Whip
Flat beater
Hook
Motor (HP): 1/2
L480 x B410 x H760 mm
Speed (RPM): 110/ 207/ 371
Weight machine: 98 kg
230 V-50/60 Hz compatible (*)

(*) 110V available upon request

MIXING BOWLS

Made of polypropylen
Natural white
Break resistant
Hygienic
Stackable
Suitable for microwave

Polypropylene (PP):
Hard elastic
Unbreakable
Dimensional stability in boiling water
Sterilisation possible
-20 °C up to approx. + 95 °C



M1022A1	190 mm	1 litre
M1022A	240 mm	2,5 litre
M1022B	280 mm	4,5 litre
M1022C	325 mm	6 litre
M1022D	360 mm	9 litre
M1022E	400 mm	13 litre



M1023A1	190 mm	1 litre
M1023A	240 mm	2,5 litre
M1023B	280 mm	4,5 litre
M1023C	325 mm	6 litre
M1023D	360 mm	9 litre
M1023E	400 mm	13 litre





CONCHING DEVICE TABLE-TOP MODEL



M1025

Conching device table-top model 4,5 kg

This tabletop model is a low impact conching machine for making fine chocolate, nuts and seed butter from the start. Thanks to the low impact of the refining process, the nutritional value is maximally maintained, while the shelf life of the product is maintained.

Product characteristics:

- Stainless steel agitator
- 220V - 50/60 Hz
- made using an innovative, slip-resistant gear system.
- the power mechanism has been redesigned to make the machine more robust and reliable.
- tilting model makes it easier to pour when the product has finished refining.
- the drum can be emptied easily at the touch of a button.

Features:

- new Positive Traction Transmission System
- the motor is designed and tested to run continuously for up to 72 hours.
- safety switch to prevent overheating
- easy to transport due to its manageable size and weight, can be checked in on flights as excess baggage.
- 1-year limited manufacturer's warranty.
- listed in UL and CE-certified

Designed for ease of use and durability:

- refines particles to less than 20 μm .
- refined and elegant design
- creates smooth and creamy nutbutter

Built with high quality materials:

- only natural, high-quality granite stones that are completely natural
- durable and robust gears
- fully sealed, solid bearings: no sticking or jamming of the bearings
- powerful, high-strength power belts

M1025-110V

- 110V - 60 Hz



PRODUCT
MOVIE



HIGH PRECISION GRINDOMETER



M1114

This single channel precision grind gauge is used to determine particle size and fineness of grind for many materials including paints, pigments, inks, coatings, chocolates and other similar products.

Manufactured out of hardened stainless steel each gauge is graduated in microns on the top to an accuracy of $\pm 3 \mu\text{m}$ (0.12 mil) or $\pm 5\%$ whichever is the greater.

The groove width is 12 mm (0.47") and the groove length is 200 mm (7.87").

The High Precision Grindometer has a single groove.



NUT GRINDER “EASY PASTE”



M1970

The Easy paste processor is suitable to grind cocoa, peanuts, cashews, sesame, apricot kernel, pine nuts, macadamia nuts, walnuts, pumpkin seeds, sunflower seeds, miso, fillings, dried fruit, beans and many more.

The Easy Paste uses a premium efficiency motor that does not overheat, even after hours and hours of working. Another trait of this motor is that it is equipped with a power protection system that ensures the safety of the processor. The engine allows a grinding process in low temperature (less than 40 degrees). This means that the paste will not degenerate due to a high temperature.

The thickness and amount of particles of the paste can easily be adjusted by using different sizes of washer rings. The grinder is designed to preserve the original fresh flavour of the paste. There is no need to add oil or any other additive. A 100% natural, fresh, delicious and healthy paste is what you get!

By using 316 stainless steel in the design, part maintenance has never been easier. The user can dismantle and wash the processor by following a few simple steps. This without any loss of paste and in only 3 minutes of time. The only thing that is needed is a toothbrush and a bit of water.

- Voltage: 230V mono 50/60 Hz (*)
- Power: 1,5 HP
- Loading tray capacity: 3,5 kg
- Freeness speed: 2000 RPM
- Casing material: stainless steel
- Grinding disc material: 316 Stainless Steel
- The volume of grind (peanuts): 80 - 100 kg / h
- Particle size: large / medium / small
- Oil grinding temperature: about 30 - 40 °C
- 460 x 250 x 550 mm
- Net Weight: 32 kg
-

(*) 110V available upon request

ROBOT-COUPÉ CUTTERS



M1980

The R5 V.V. table model cutter is intended for mincing, grinding, kneading and making fine fillings, emulsions and mousses with a perfect end result in just a few minutes for the longest preparations.

- Single-phase 230V / 50/1
- Power 1300 W
- Variable speed from 300 to 3500 rpm
- R-Mix function from -30 to -500 rpm
- 5.5-litre stainless steel bowl with handle and supplied with a knife with 2 smooth blades on the base of the buc



M1980SP01

Coarse serrated blade for Robot-Coupe 5 V.V.



M1980SP02

Serrated blade for Robot-Coupe 5 V.V.



M1981

You can emulsify, grind, blend, chop, mix and knead to perfection with the new Robot Cook®, the only professional cooking cutter blender on the market. It is the ideal appliance, whether the recipes you are making are hot or cold, sweet or savoury. Chefs will love its combination of high speed and enviable cutting quality, plus its ability to heat ingredients to a temperature of 140 °C, especially since it is accurate to within one degree. Its generously sized 3.7-litre stainless-steel bowl is perfect for the need of professionals. Bowl and lid scrapers, unique on the market. All parts are dishwasher safe.

- 3.7 litre stainless steel bowl with handle.
- 2.5 litre liquid capacity.
- Heating capacity up to 140 °C, accurate to the nearest degree.
- Speed functions :
 - Variable speed from 100 to 3500 rpm
 - High speed Pulse/Turbo of 4500 rpm
 - R-Mix blend speed from -100 to -500 rpm
 - Intermittent speed: slow speed blade rotation every 2 seconds.
- Micro-serrated stainless steel blade knife assembly.
- As an option, serrated blade assembly for Blender function
- As an option, smooth blade assembly for Cutter function
- Water tight lid equipped with a bowl scraper.
- Asynchronous industrial motor.
- Bowl, blade assembly and lid are dishwasher safe.
- Power 1800 Watts
- Voltage 230 v 50Hz Single-phase



M1981SP01

Additional bowl unit with serrated blade for M1981



M1981SP02

Smooth blade assembly for M1981



M1981SP03

Serrated blade assembly for M1981

CHOCOLATE SHAVINGS MACHINE FOR A BLOCK OF 2,5 - 5 KG



M1049

Machine for making chocolate flakes.

- For chocolate blocks of maximum 2,5 - 5 kg
- Charger adaptable to the size of the block of chocolate
- 350 x 340 x 390 mm
- 220V - 50/60 Hz compatible
- Monophase / 55W
- Weight: 17 kg

CHOCOLATE SHAVINGS MACHINE FOR 2 BLOCKS



M1282

To flake chocolate blocks into snippers and flakes

- Production level: 1 heure for 30 kg of chocolate
- 954 x 598 x 983 mm
- 230V - 50/60 Hz compatible
- Mono phase / 600W
- Weight: 165 kg

COOKIE DOUGH CUTTER



M1048

The Cookie Dough Cutter is made for cutting round or cornered doughs. The cutting size is 6,5 mm, the round cutting mould has a Ø 40 mm and length of 390 mm.

The Cookie Dough Cutter is delivered with 2 cutting moulds: 1 round and 1 cornered mould. Also available with 2 round cutting moulds M1048A and 2 cornered cutting moulds M1048B

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



ACCESSORIES:

1 roll of wire, screws, tools.

MINI GUITAR CUTTER



The Mini Cutter is ideal for travelling (show) confectioners who don't want to do without their equipment. It is suitable for very small premises. The device measures only 180 x 180 mm.

M1910

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

M1911

Set: Mini device 7,5 mm without frames
Completely manufactured out of stainless steel

AVAILABLE CUTTING FRAMES:

M1912 mini frame 15 mm

M1913 mini frame 22,5 mm

M1914 mini frame 30 mm

M1915 mini frame 37,5 mm

GUITAR CUTTERS



M1050

Set consisting of:
A singular base 7,5 mm
Cutting frames 15 / 22,5 / 30 / 37,5mm
Stainless steel plate 400 x 400 x 5 mm (M1057)
Maintenance kit (M1059)
Completely manufactured out of stainless steel
Trolley not included

M1051

Singular base of 7,5 mm for the guitar cutter.
Dimensions base: 375 x 375 mm
Including M1057 and M1059
Trolley and cutting frames not included

AVAILABLE CUTTING FRAMES:

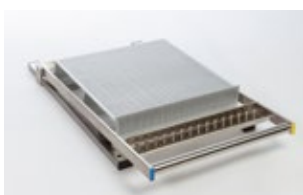
M1052 Frame 7,5 mm

M1053 Frame 15 mm

M1054 Frame 22,5 mm

M1055 Frame 30 mm

M1056 Frame 37,5 mm



M1060

Set consisting of:
A singular base 5 mm.
Cutting frames 10 / 15 / 20 / 25 mm.
Stainless steel plate 400 x 400 x 5 mm (M1057)
Maintenance kit (M1059)
Completely manufactured out of stainless steel
Trolley not included

M1061

Singular base of 5 mm for the guitar cutter
Dimensions base: 375 x 375 mm
Including M1057 and M1059
Trolley and cutting frames not included

M1062 Frame 5 mm

M1063 Frame 10 mm

M1053 Frame 15 mm

M1064 Frame 20 mm

M1065 Frame 25 mm

M1055 Frame 30 mm

M1068

Trolley for the guitar cutter M1050 (set), M1051 (base),
M1060 (set) of M1061 (base)

The guitar cutter can be fixed on the trolley
Equipped to store 5 frames when not used
650 x 500 x 810 mm
Base and frames not included



DOUBLE GUITAR CUTTER

M1077

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

AVAILABLE CUTTING FRAMES:

Side 7,50 mm: M1052, M1053, M1054, M1055 and M1056

Side 15 mm: M1053 and M1055



M1078

Trolley for the double guitar cutter M1077

The guitar cutter can be fixed on the trolley
Equipped to store 5 frames when not used
500 x 670 x 820 mm



ACCESSORIES



M1057

Stainless steel plate 400 x 400 x 5 mm for the guitar cutter
(already included when buying a M1050 (set), M1051 (base),
M1060 (set) or M1061 (base))



M1059

Maintenance set for the guitar cutter (already included when
buying a M1050 (set), M1051 (base), M1060 (set) or M1061 (base))



M1058

Stainless steel wire $\pm$ 66 m x 0,5 mm for the frames of the guitar
cutters M1050 (set), M1051 (base), M1060 (set) or M1061 (base)



AUTOMATIC GUITAR CUTTER

The automatic guitar cutter can be used for cutting a large range of products who can't be cut manually or with the manual guitar cutter.

It's compatible for cutting soft nougat, almond paste (marzipan), jelly products, short crust pastry, wafers, giandua, ganaches, mignon pastry products and especially any kind of chocolate containing dried fruits or any other hard pastry dough.

This automatic guitar cutter contributes to an easy, fast and hygienic production. This machine is also easy and safe in use.

All components that come into contact with food are manufactured out of stainless steel. The parts can be removed and washed in a dish washer.

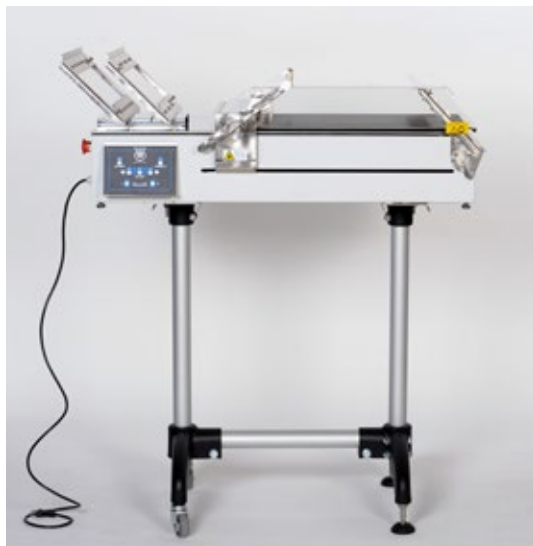
There is a large assortment of frames available. Personalized frame sizes available on request. The cutting wire and frames are easy to replace.

If you would like to order this machine you need to make a choice between a 5 mm or 7,5 mm base.

When buying this article you only buy the base of the cutter. Frames have to be chosen depending on the selected base.

- 900 x 500 x 350 mm
- 220V - 50 Hz compatible Monophase / 180W (*)
- Weight: 45 kg
- Cutting surface: 400 x 400 mm
- Cutting power: 800 Newton
- Cutting speed: Digital control
- Control: digital panel control
- Noise factor: <60 dB

(*) 220V - 60 Hz and 110V - 60 Hz available upon request



M1920

Automatic guitar cutter 5 mm base

M1921

Automatic guitar cutter 7,5 mm base

AVAILABLE CUTTING FRAMES: FOR M1920

Multiple of 5 mm

M1924	Frame	10 mm
M1925	Frame	15 mm
M1926	Frame	20 mm
M1928	Frame	25 mm
M1929	Frame	30 mm
M1930	Frame	35 mm
M1932	Frame	40 mm
M1938	Frame	50 mm
M1939	Frame	100 mm

FOR M1921

Multiple of 7,5 mm

M1925	Frame	15 mm
M1927	Frame	22,5 mm
M1929	Frame	30 mm
M1931	Frame	37,5 mm
M1934	Frame	45 mm

M1935

Support for automatic guitar cutter

ACCESSORIES:

M1937A	extra head	5 mm
M1937B	extra head	7,50 mm
M1920SP1	Inox wire	0,4 mm x 25 m



CARAMEL CUTTERS



M1232

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



M1233

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

Remark: Extra knives and inserts available upon request

CHOCOLATE GRATERS



M1565

Flat
made in stainless steel.
120x115 mm
Thickness 0,8 mm



M1566

Oblique
made in stainless steel.
120x110 mm
Thickness 0,8 mm



M1572

Fine grater
340 x 80 x 10 mm



M1573

Coarse grater
340 x 60 x 10 mm

SET OF PASTRY CUTTERS



S02004

Set of pastry cutters round, plain
Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 30, 40, 50, 60, 70, 80 ,90, 100, 110 mm



S02005

Set of pastry cutters round, serrated
Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 30, 40, 50, 60, 70, 80 ,90, 100, 110 mm



S02006

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



S02007

Set of pastry cutters heart
Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 35, 42, 51, 68, 80, 90, 100, 110 mm



S02008

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



S02009

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



S02010

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

PASTRY CUTTERS

Made out of chrome steel



M1136
Cutter round
Ø 25 mm



M1137
Cutter round
Ø 28 mm



M1138
Cutter oval
30 x 22 mm



M1140
Cutter square
22 mm



M1142
Cutter oval pointed
31 x 20 mm



M1143
Cutter hexagonal
27 x 13 mm



M1144
Praline cutter navette
19 x 34 mm



M1145
Cutter lozenge
29 x 27 mm



M1146
Cutter bean
33 x 20 mm



M11471
Cutter heart
29 x 25 mm



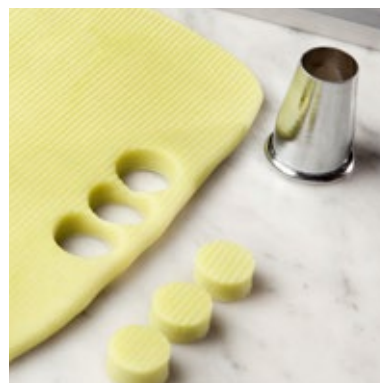
M11472
Cutter rectangle
25 x 20 mm



M11473
Cutter triangle
25 x 27 mm



M11474
Cutter drop
32 x 15 mm



PULL TRAY STAINLESS STEEL ADJUSTABLE IN HEIGHT AND LENGTH



M1236

- Stainless-steel Raplette Pascal ideal for creating chocolate decorations on cream or entremets, for spreading or smoothing pastes, chocolate, cream... very quickly, in a single movement. Perfect for assembling upside-down entremets and making chocolate shavings.
- Adjustable height and width by means of butterfly screws: easy adjustment; allows you to spread a preparation on any size support (in a frame or directly on paper/baking mat); height adjustment allows you to choose the thickness of preparation.
- Supplied with or without double cream comb (depending on model).
- Removable double comb with 2 different triangular teeth for creating a variety of decorations.
- Constant space between teeth for even work and uniform decorations.
- Robust and durable.
- Maintenance: dishwasher-safe.

CUTTING ROLLERS



S1600

Cutting rollers
65 mm



S1601

Lattice curring roller
120 mm



S1602

Lattice cutting roller inox
120 mm



S1603

Roller dockers plastic
120 mm

KNIFES



08374

Dough and pizza cutters plain
Ø 55 mm
Stainless steel, plastic handle and hook,
with hand protection



08375

Dough and pizza cutters plain serrated
Ø 55 mm
Stainless steel, plastic handle and hook,
with hand protection



260800

Chef's knife
200 mm



260801

Chef's knife
260 mm



260802

Chef's knife
310 mm



260810

Kitchen knife
130 mm



260820

Universal knife wave
130 mm



260850

Filleting knife
160 mm



S3530

Bakers knife wave
260 mm



S3531

Bakers knife wave
310 mm



S3532

Bakers knife wave
360 mm



S3535

Kitchen knife
100 mm



S3534

Roll knife
80 mm



S1401

Baker blade

POCKET SCALE



M1130A

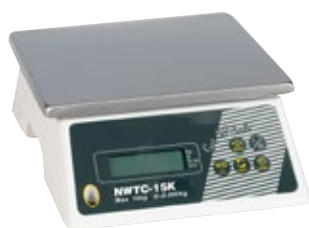
0,05 gr - 250 gr
Accuracy: 0,05 gr
Operates on batteries

M1130B

0,10 gr - 500 gr
Accuracy: 0,10 gr
Operates on batteries

ELECTRONIC SCALES

Electronic scale
Stainless steel platform 230 x 190 mm
Operates also on batteries
Accuracy: 1 gram



NIW02

3 kg

NIW03

6 kg

NIW04

15 kg



NIW05

30 kg

THERMOMETERS



M1170

Baumé scale
• Meter to measure the amount of sugar or salt in a liquid.
• 0-50 Baumé



M1171

Measuring cup in plastic for baume scale



M1173

Sugar thermometer
• Thermometer to determine the temperature of sugar
• 80-180 °C



M1174

Digital thermometer
• -50 °C to +300 °C
• Battery included



M1175

Spatula with thermometer
Thermo Choc is a silicone spatula with a thermometer for checking the temperature (from -40 °C to 160 °C/-40°F to 320°F) of melted chocolate, creams, sauces, jams, syrups, Italian-style meringues, etc.
The silicone spatula can be washed by hand or in a dishwasher. The probe must only be washed by hand. It is not suitable for use in microwave ovens and in the oven.



M1176

Hygro-thermometer with sensor
• Meter to measure humidity and temperature in a room
• Batteries included



M1172

Refractometer
• Meter to measure the amount of sugar or salt in a liquid.
• Double scale:
0-50° Brix
50-80° Brix



M1188

Food thermometer with foldable probe 'Ebro TLC 700'
Economical handy food thermometer with collapsible sensor for fast and accurate insertion measurement.

- Measuring range -30 °C ... + 220 °C
 - Accuracy ± 0.5 °C
 - Handy pocket size
 - Foldable probe for safe storage
 - Waterproof (IP 65)
 - According to EN 13485 (S, T, E)
- For temperature measurement during transport, storage and inspection of incoming goods.



M1189

Dual-Infrared Fold-Back-Thermometer 'Ebro TLC 750i'
2-in-1 Thermometer with a safe and flexible probe for core measurements and an infrared probe for fast, contactless measurements.

- Measuring range Plug-in sensor -50 °C ... +250 °C
 - Measuring range Infrared -50 °C ... 250 °C
 - Accuracy probe ± 0.5 °C
 - Accuracy infrared sensor ± 1.0 °C
- Particularly suitable for quickly measuring temperature when receiving goods.



S5201

Precision core thermometer with probe 'Ebro TFX 410'
Completely water- and dust-proof, hygienic housing and heat-resistant cable and sensor handle.

- Measuring range - 50 °C ... + 300 °C
- Accuracy ± 0.3 °C
- Heat resistant (up to 220 °C)
- With a measuring strap
- HACCP approved and calibrated
- Battery included

MEASURING CUPS



Material: polypropylene
Translucent
With stamped litre and ml scale
Temperature resistant up to 95 °C

S1688	0,25 litre
S1689	0,5 litre
S1690	1 litre
S1691	2 litre
S1692	3 litre



S1695

Measuring cup with handle

- 2 litre
- Material: polypropylene
- White
- Inside scale and blue printed litre and ml scale outside
- Break resistant
- Suitable for microwave

RULERS



S3450

640 mm
Material: polystrol
Flexible
White
With suspension hole
7 divisions of 80 mm each and 5 divisions of 120 mm each



S3451

645 mm
Material: Formica
Solid
White
With suspension hole
7 divisions of 8 cm each and 5 divisions of 120 mm each



SCRAPER



M1185
trapezium 180 mm



M1186
triangle 120 mm



M1187
triangle 150 mm



M1190
150 mm



M1191
200 mm



S3608
triangle 80 mm



S3600
160 x 170 mm



S3602
130 x 135 mm
S3603
110 x 120 mm

PALETTE KNIFE



Material palette: stainless steel
Material handle: plastic

M1180
180 mm
M1181
230 mm
M1182
250 mm



S1516
blunt "mini" 115 mm



S3500
blunt 160 mm



S3521
angular 160 mm
S3522
angular 210 mm

S3523
angular 260 mm
S3524
angular 310 mm

SPATULAS



Completely manufactured out of polystyrene

M1183 450 mm

M1184 250 mm



S1552

350 mm

Material scraper: rubber

Material handle: polystyrene



Material: polypropene
Heat resistant up to 260 °C

S1556 250 mm

S1557 350 mm



Made of polyamide/nylon
reinforced fibreglass
Heat resistant up to 220 °C

S1525 250 mm

S1530 300 mm

S1535 350 mm

S1540 400 mm

S1545 450 mm

S1550 500 mm

DOUGH SCRAPERS



227232

Dough scraper
120 x 88 mm
Material: polypropene



227233

Bowl scraper
160 x 120 mm
Material: polypropene



227350

Scrapers with reinforced grip trapezium
215 x 125 mm
Material: ABS



227351

Scrapers with reinforced grip trapezium
209 x 130 mm
Material: ABS



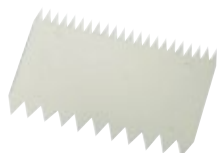
227352

Dough scrapers asymmetrical
128 x 90 mm
Material: ABS



227356

Dough scraper
151 x 102 mm
Material: ABS



227360

Dough scraper comb
112 x 78 mm
Material: ABS



227363

Dough scraper
204 x 151 mm
Material: ABS



227365

Dough scraper round
116 x 78 mm
Material: ABS



S1671

Decor scraper
150 x 100 mm
Material: polypropene



S1679

Dough scraper triangle comb
109 x 109 x 109 mm
Material: polypropene



DIPPING FORKS

Plastic handle
Stainless steel prong
190 mm



M1101
2-prong
9 mm between these two prongs



M1105
4-prong



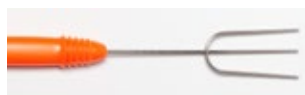
M1107
Ø 20 mm



M1110
triangle
20 x 20 x 20 mm



M1112
round
Ø 14 mm



M1104
3-prong



M1106
Ø 18 mm



M1109
oval
27 x 16 mm



M1111
spiral
Ø 8 mm inside and Ø 22 mm outside

DIPPING-FORK SET



M1563
Set of 10 pcs:
Round (Ø 14, 16, 18, 20 mm)
Triangle
Spiral
Drop
2-, 3-, 4-prong fork

Stainless steel and plastic handle.
Suitcase: plastic 240 x 195 x 45 mm

TRUFFLE FORK



M1100
Large truffle fork for dipping all kinds of sweets in chocolate.
Thanks to its large surface you are able to dip several pcs in one time.
The fork also has a small lever on the back in order to push out the dipped product.



PASTRY BRUSHES

Material of the handle: polyethylene
Brush: natural bristles



01488	Ø 15 mm
116011	25 mm
116014	40 mm
116017	60 mm
116018	70 mm

Material of the handle: polyethylene
Brush: bleached bristles



S3350	40 mm
S3351	60 mm
S3352	75 mm

WHISK



Black handle made of "exoglas"
Wires are stainless steel
Heat resistant up to 220 °C
Wire thickness 1,8 mm
16 wires

S1613	250 mm
S1614	350 mm
S1615	450 mm

FLOUR SCOOPS



Material: cast aluminium
In one piece
Solid
Easy handling
Hygienic

02102	210 mm	130 ml
02103	250 mm	250 ml
02104	265 mm	285 ml
02105	310 mm	450 ml
02106	350 mm	800 ml
02107	400 mm	1500 ml
02108	430 mm	2500 ml

ROLLING PIN



M1234
Plastic rolling pin 500 x 48 mm

PASTRY CASE



M1562

25-piece tool case for pastry chefs that includes: 1 cake knife 310 mm, 1 chef's knife 250 mm, 1 sharpener 250 mm, 1 stainless steel spatula 250 mm, 1 bent stainless steel spatula 250 mm, 1 stainless steel paring knife 100 mm, 1 peeler, 1 apple corer, 1 triangular spatula 100 mm, 1 stainless steel pastry cutter, 1 rolling pin 420 mm, 1 brush 35 mm, 1 pair of chrome scissors 180 mm, 1 Elvéo spatula 250 mm, 1 Exoglass® spatula 300 mm, 1 stainless steel whisk 250 mm, 1 fluted pastry wheel 55 mm, 1 stripper, 1 pie crimper, 1 piping bag 300 mm (4 assorted tubes), 1 scraper, 1 thermometer, 1 empty case.

- Removable compartment, with 6 notches for knives
- Non-removable compartment, with 12 notches for small accessories
- Ideal for demanding apprentices and professionals because it perfectly meets needs
- Comes with 2 dividers to adapt the base of the main space
- High modularity thanks to the Velcro and adjustable separation strips
- Machine washable at 30 °C
- High-quality nylon, very durable



PLASTIC STENCILS

Produce caramels in a fast and easy way with this plexi stencil with dispenser.
Place the stencil on a flat surface. Fill the dispenser with tempered chocolate and then dispense the chocolate over the stencil.
Thanks to the sturdy plexi, you can easily move the stencil and start again.

- Thickness of the stencil: 2 mm
- Material: polycarbonate with stainless steel conductors
- 1 Dispenser included, also available separately (article M1151)



M1148
Ø 25 mm



M1148A
Ø 20 mm



M1149
Ø 30 mm



M1150
Ø 40 mm



M1152
oval

This A4 stencil was specially designed for use in combination with 'Chocolate Artist': personalize your carts with a logo, drawing or even a photo.
More information: see page 55

- 1 Dispenser included, also available separately (article M1151A4)



ART401
A4 round Ø 40 mm



ART402
A4 square 40 x 40 mm



ART403
A4 rectangle 50 x 20 mm

DISPENSERS FOR PLEXI STENCILS



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



M1151A4
Dispenser to be used with template
ART401, ART402 and ART403

RUBBER MATS

Make caraques quickly and easily with this rubber stencil.
Place the stencil on a flat surface and brush with tempered chocolate. Remove the stencil and leave to set.
Also suitable for use in combination with transfer sheets 600 x 400 mm, for caraques with design print.

- Material: rubber
- 588 x 380 mm



M1155
Ø 26 x 2 mm

M1159
Ø 26 x 3 mm

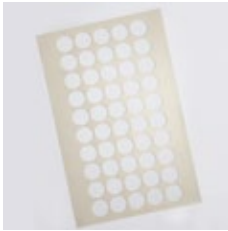
M1163
Ø 26 x 5 mm



M1156
Ø 30 x 2 mm

M1160
Ø 30 x 3 mm

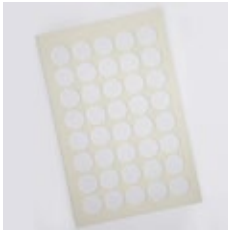
M1164
Ø 30 x 5 mm



M1157
Ø 50 x 2 mm

M1161
Ø 50 x 3 mm

M1165
Ø 50 x 5 mm



M1158
Ø 60 x 2 mm

M1162
Ø 60 x 3 mm

M1166
Ø 60 x 5 mm



M1155NO
Rubber mat without holes 2 mm

M1159NO
Rubber mat without holes 3 mm

M1163NO
Rubber mat without holes 5 mm



POLYCARBONATE FRAMES



S1813
Device for making eg almond rock cookies.

- Composed of :
- plastic open frame 600 x 400 mm
 - 2 perforated plastic inserts (1 x Ø 30 mm + 1 x Ø 40 mm)
 - 1 plastic squeegee



CHOCOLATE WORLD STENCILS

Chocolate World stencil to keep your chocolate mould surface clean while working with colours. Have you ever counted the hours spent on cleaning moulds after each production run? Well...time to reduce this to a minimum! This stencil covers the surface of your mould so the colour you spray ends up inside the cavities only.

- Easy to use
- Reuseable
- Dishwasher safe
- Chocolate mould not included.



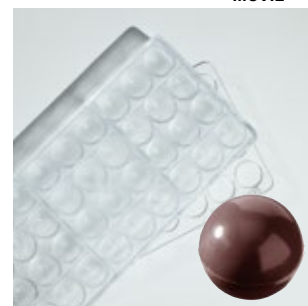
PRODUCT
MOVIE



STENCW1106
Stencil for chocolate mould CW1106



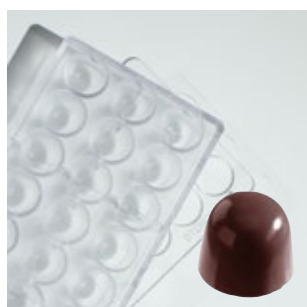
STENCW1157
Stencil for chocolate mould CW1157



STENCW1158
Stencil for chocolate mould CW1158



STENCW1217
Stencil for chocolate mould CW1217



STENCW1433
Stencil for chocolate mould CW1433



STENCW1586
Stencil for chocolate mould CW1586



STENCW1673
Stencil for chocolate mould CW1673



STENCW1798
Stencil for chocolate mould CW1798



STENCW1865
Stencil for chocolate mould CW1865



STENCW1903
Stencil for chocolate mould CW1903



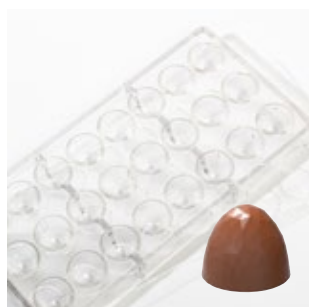
STENCW1908
Stencil for chocolate mould CW1908



STENCW1912
Stencil for chocolate mould CW1912



STENCW1921
Stencil for chocolate mould CW1921



STENCW1923
Stencil for chocolate mould CW1923



STENCW1950
Stencil for chocolate mould CW1950



STENCW2022
Stencil for chocolate mould CW2022



STENCW2116
Stencil for chocolate mould CW2116



STENCW2295
Stencil for chocolate mould CW2295



Get to know the Mayku Formbox!

A desktop thermoformer that brings all your ideas to life! The Mayku Formbox works with vacuum cleaner (not included) and a wide range of materials. Use the thermoformer to create shapes within minutes, without any additional software or digital operations. Seeing big ideas come to life has never been easier!

Speed up your production

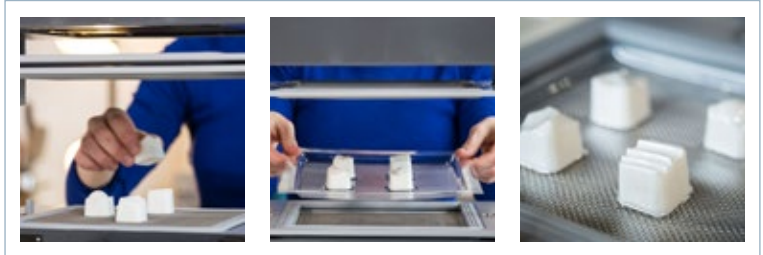
No more waiting. Accelerate your thinking process and see thoughts come to life! The Mayku Formbox is a simple, fast solution for developing your creations!

The perfect collaboration with your 3D printer!

As the perfect partner for your 3D printer, the Mayku Thermoformer gives you full influence on the speed and development. Print one from your 3D printer and start production with the Mayku and shape as many as you like.



PRODUCT
MOVIE



M1256

230V mono 50/60 Hz
Height: 315 mm
Length: 466 mm (incl. handles)
Width: 274 mm
Weight: 13 kg
Max. temperature: 340 °C

M1256-110V

110V mono 50/60 Hz
Height: 315 mm
Length: 466 mm (incl. handles)
Width: 274 mm
Weight: 13 kg
Max. temperature: 340 °C



M1256SP01

Mayku FormBox clear sheets

- Transparent and food-safe 0,5 mm sheets for making reusable molds.
- The slight flex and non-stick surface that the sheet provides ensures that your templates and casts can be removed with ease.
- Fully recyclable, partly made from recycled plastic waste.



M1256SP02

Mayku FormBox white form sheets

- A 0,5 mm versatile, easy-to-use white sheet.
- Great for product packaging, prototyping and enhancing decorative craft projects.
- Fully recyclable, partly made from recycled plastic.



M1256SP03

Mayku FormBox clear sheets

- Use our Mayku Clear Sheets with the Mayku FormBox to create your very own desktop production line.
- Suitable for use with a whole range of materials.
- The 1,0 mm sheets can be used with food-related products.
- Made from 1,0 mm PETg, these cast sheets are more durable, rigid and slightly more temperature resistant.
- Use the same molds for a lifetime, for minimum waste and maximum efficiency.
- The slight flex and non-stick surface that the sheet provides ensures that your templates and casts can be removed with ease.
- Partly made from recycled plastic.



M1256SP04

Mayku Prom Mesh

- The Pro Mesh is a super-fine metal bed accessory for the FormBox.
- It is made from 1,2 mm stainless steel, which has been etched with 1000's of tiny holes to let more air escape from around the forms that you are vacuum forming.
- The Pro Mesh upgrades the standard mesh bed in your FormBox allowing for smoother edges for cleaner, tighter molds and parts.

MAGNETIC CLAMP FOR SPINNING MACHINES

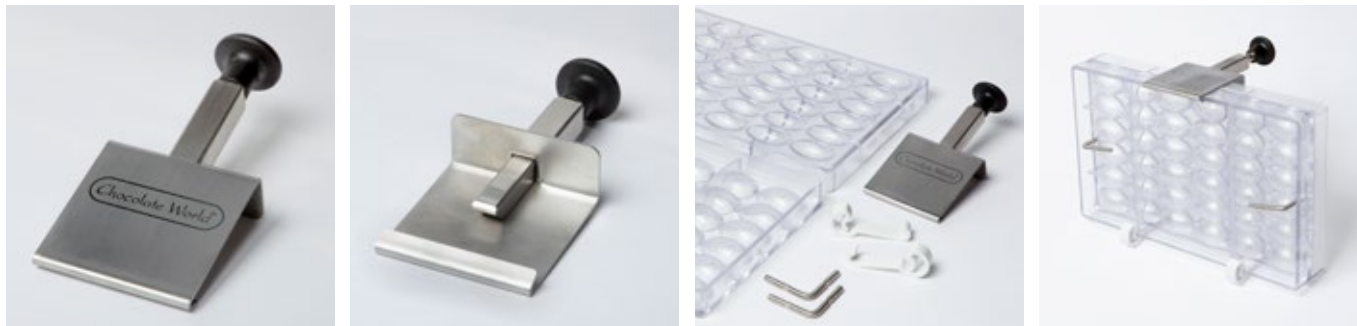
Transform any standard frame mould into a spinning mould using traditional pins, clamps and this magnetic clamp for production of hollow figures, Easter eggs and many more!



PRODUCT
MOVIE

KLEMES20

Magnetic clamps KLEMES20 are compatible with 24 till 30 mm frame moulds.



KLEMES30

Magnetic clamps KLEMES30 are compatible with 30 mm till 42,5 mm frame moulds.



MAGNETIC CLAMP FOR SPINNING MACHINES



MAGNETIC MOULDS



CW1000L37
80x12,8x10 mm
1x10 pc /11 gr
275x135x24



CW1000L44
35,5x25x13 mm
3x6 pc /10,5 gr
275x135x24



CW1000L02
24x24x14 mm
4x6 pc /9,5 gr
275x135x24

Same model as 4406S



CW1000L03
50x50x10 mm
2x5 pc /22 gr
275x135x24



CW1000L04
32x32x14 mm
3x5 pc /13 gr
275x135x24



CW1000L05
35x24x17 mm
3x6 pc /13 gr
275x135x24



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



CW1000L09
48x12x9 mm
4x4 pc /5 gr
275x135x24



CW1000L17
32x32x7 mm
3x6 pc /7 gr
275x135x24



CW1000L18
80x15x7 mm
12x0 pc /8 gr
275x135x24



CW1000L23
118x30x13 mm
1x4 pc /46,5 gr
275x135x24



CW1000L24
108x30x11 mm
1x4 pc /40 gr
275x135x24



CW1000L26
38x29,5x10 mm
2x8 pc / 7 gr
275x135x24



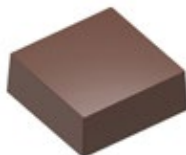
CW1000L29
45x32x10 mm
2x6 pc / 10,5 gr
275x135x24



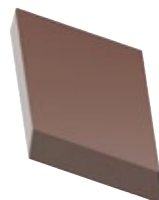
CW1000L30
41x24x10 mm
3x4 pc / 11 gr
275x135x24



CW1000L34
45x35x6 mm
2x5 pc / 6,5 gr
275x135x24



CW1000L42
30x30x11 mm
1x14 pc / 11,5 gr
275x135x24



CW1000L43
47x27,5x11,5 mm
3x6 pc / 9,5 gr
275x135x24



CW1000L11
46x40x15 mm
3x4 pc / 13 gr
275x135x24



CW1000L15
37x25x12 mm
3x6 pc / 7 gr
275x135x24



CW1000L16
85x55x6 mm
2x2 pc / 32 gr
275x135x24



CW1000L20
23x23x20 mm
3x6 pc / 12 gr
275x135x24



CW1000L25
27x23,5x13 mm
4x6 pc / 7 gr
275x135x24



CW1000L27
53x20x12 mm
3x4 pc / 10,5 gr
275x135x24



CW1000L31
39,5x35,5x10 mm
2x5 pc / 11,5 gr
275x135x24



CW1000L33
44,5x34,5x9 mm
2x6 pc / 8,47 gr
275x135x24



CW1000L32
84,5x84,5x6 mm
1x2 pc / 37,29 gr
275x135x24



CW1000L39
38,72x28,65x5,94 mm
2x8 pc / 4,4 gr
275x135x24



CW1000L41
30x30x15,5 mm
3x6 pc / 12 gr
275x135x24



CW1000L21
24x24x20 mm
4x6 pc / 9,5 gr
275x135x24



CW1000L19
29x29x9 mm
3x5 pc / 9 gr
275x135x24



CW1000L22
45x25x10 mm
2x7 pc / 8,5 gr
275x135x24



CW1000L28
22,5x22,5x20 mm
4x6 pc / 9,5 gr
275x135x26



CW1000L35
45x37,5x5 mm
2x5 pc / 6,5 gr
275x135x24



CW1000L38
31x29x13,5 mm
3x6 pc / 8,5 gr
275x135x24



CW1000L10
32x24x11 mm
3x6 pc / 9 gr
275x135x24



CW1000L08
37x25x16 mm
3x6 pc / 12 gr
275x135x24



CW1000L06
36x36x15 mm
3x6 pc / 8,4 gr
275x135x24



CW1000L01
35x28x14 mm
3x5 pc / 13,5 gr
275x135x24



CW1000L13
30x32x15 mm
3x6 pc / 11 gr
275x135x24



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



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



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



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



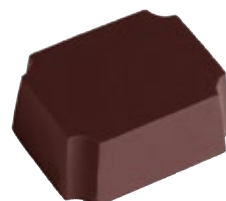
CW2000L01
59x59x7 mm
1x5 pc / 25 gr
275x175x24



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

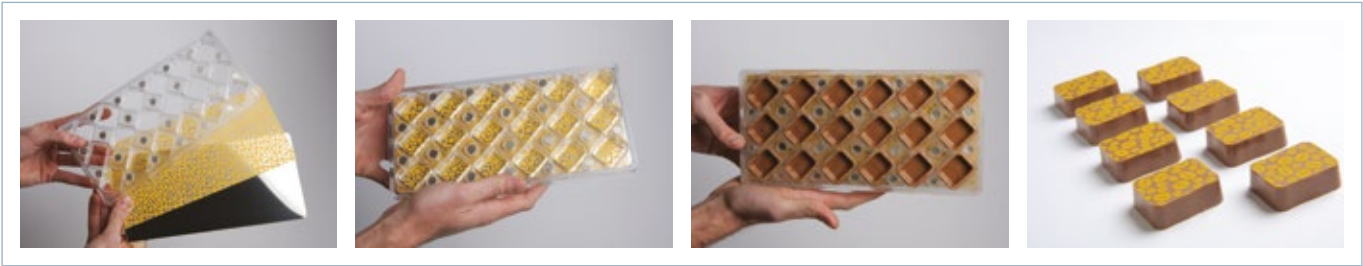


CW2000L04
63x62x8 mm
1x5 pc / 25 gr
275x175x24

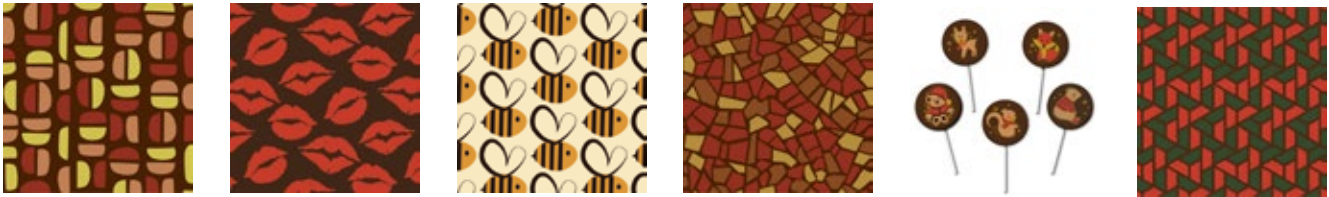


CW2000L02
35x28x14 mm
4x5 pc / 14 gr
275x175x24

STANDARD TRANSFER SHEETS FOR MAGNETIC MOULDS



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

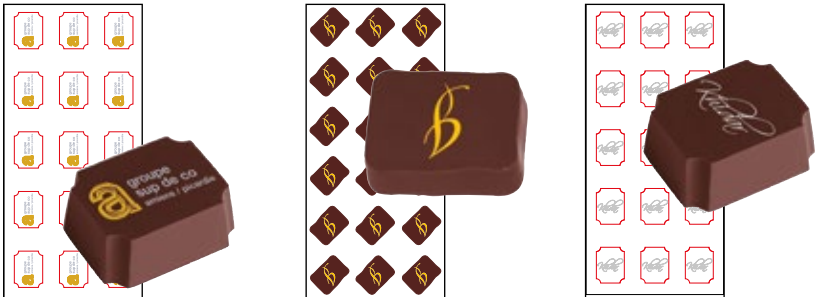


HAVE A LOOK ON OUR WEBSHOP
FOR THE FULL STANDARD TRANSFER SHEET RANGE



EXCLUSIVE TRANSFERS SHEETS FOR MAGNETIC MOULDS

Chocolate World offers the possibility to have custom transfer sheets with your company logo or personal design made up to 4 different colours. We can produce custom transfer sheets for our range of magnetic moulds or sheets for enrobed chocolates on different sizes. Silkscreen printed and suitable for any type and colour of chocolate. Minimum quantities and lead times are upon request.



FOR MORE INFO ABOUT OUR EXCLUSIVE TRANSFER SHEETS,
CHECK OUR WEBSITE BLOG



"CHOCOLATE ARTIST" FOR MAGNETIC MOULDS

Personalise your chocolate with 'Chocolate Artist'! The perfect solution for creating unique pralines, lollies and chocolate decorations for any special occasion, such as weddings, birthdays and births.

Our user-friendly software helps you upload and edit text, logos and even photos. The image is automatically centred and mirrored, ensuring a perfect fit in your chosen magnetic mould. Once you are ready to print, you can use the blank transfer sheets, available separately. It is also possible to print A4 transfer sheets and to create chocolate decorations using one of the many 'Chocolate Artist' templates.

The 'Chocolate Artist' software can be downloaded free of charge. Connect the special USB print key (ART1001) to your PC before printing to give you access to the programme's print functions.

Blank transfer sheets in various sizes, and printer cartridges with edible ink that are compatible with a selection of standard inkjet printers, are available separately. 'Chocolate Artist' is particularly effective on white chocolate.

You decide the minimum print run of your 'Chocolate Artist' design, so even small orders are printed and delivered effortlessly. However, for larger quantities, it may be beneficial to opt for Chocolate World's pre-printed transfer sheets.

- Runs only on Windows as operating system.
- Supports all TWAIN compliant scanners.
- Import all major image formats such as jpeg, gif, tiff, and png.
- Automatically position designs for correct printing onto transfer sheets.
- Create text and messages with ease, even add circular text to round chocolate.
- Easily fill entire transfer sheets.
- Includes the ability to apply special effects and crop pictures.
- Remark: 1000L06, 1000L08, 1000L11, 1000L18 and 100L23 are not possible to design in the software (*)



ART1001

USB security stick

The USB security stick is the key which will allow you to print your own design on the neutral transfer sheet.

You need a personal computer and printer compatible with edible ink.

The USB security stick does not contain any software or data, you can download the software free of charge.



ART3001

Neutral transfers for magnetic moulds 135 x 275 mm
100 pcs

ART3002

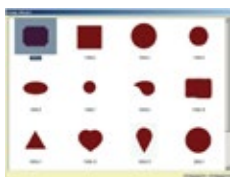
Neutral for magnetic moulds 175 x 275 mm
50 pcs

ART3003

Neutral A4
50 pcs

PICTURES - LOGO'S - FULL-COLOURS... ALL CREATED BY YOURSELF!

choose model



place logo and modify text



print



FOR MORE INFO ABOUT CHOCOLATE ARTIST, CHECK OUR WEBSITE BLOG



PLEXI STENCILS AND DISPENSER

This A4 stencil was specially designed for use in combination with 'Chocolate Artist': personalize your carts with a logo, drawing or even a photo.

- 1 Dispenser included, also available separately (article M1151A4)



ART401

A4 round Ø 40 mm



ART402

A4 square 40 x 40 mm



ART403

A4 rectangle 50 x 20 mm



M1151A4

Dispenser to be used with
template ART401, ART402 and
ART403

ALUMINIUM RULERS

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

- 100% aluminum
- Fast and even roll out
- To be used per 2 pcs



- M1071** 500 x 20 x 5 mm
- M1070** 500 x 20 x 3 mm
- M1072** 500 x 20 x 8 mm
- M1073** 500 x 20 x 10 mm
- M1074** 500 x 20 x 12 mm
- M1075** 500 x 20 x 15 mm
- M1076** 500 x 20 x 30 mm

STAINLESS STEEL FRAME

Ideally suited for pouring and shaping eg ganaches or other fillings, before cutting them. Place the frame on a suitable surface and fill it with your preparation. Allow to cure and then remove the frame.



- M1081** 375 x 375 x 10 mm
- M1082** 375 x 375 x 15 mm
- M1083** 375 x 375 x 20 mm
- M1084** 375 x 375 x 25 mm
- M1085** 375 x 375 x 30 mm



M1086
Stainless steel frame 210 x 210 x 40 mm

POLYCARBONATE FRAMES



M1080
Set of 8 polycarbonate frames, suitable for pouring liquid fillings into different layers.

Determine the thickness per layer by placing one or more frames on each other
440 x 350 x 3 mm outer size
360 x 270 x 3 mm inner size
Including base plate and squeegee



SYNTHETIC BAKING MOULDS

General advantages of the mould:

The baking mould itself:

- Lighter than metal
- Undeformable
- Unbreakable
- Scratch resistant
- Does not rust
- Obtained the European certificate for food-safe material

Use before, during and after baking:

- Perfect temperature distribution
- No or hardly any release agent
- No additional non-stick coating
- Dishwasher safe
- Can be used in oven, microwave and freezer

Environmental safety of the baking mould:

- No emission of harmful substances at higher temperatures
- Reduced energy consumption in production
- Less energy consumption when warming up
- Recyclable

Advantages bread and cake baking moulds:

- Because of the composite material used in the manufacture of the baking moulds, the heat penetrates quickly and homogeneously into the dough, with the result:
- A faster rising process
- A more uniform temperature distribution

SYNTHETIC BAKING MOULDS



SB0100	105 x 170 mm
SB0200	135 x 240 mm
SB0300	115 x 290 mm
SB0400	110 x 300 mm
SB0500	125 x 235 mm
SB0600	115 x 240 mm
SB0700	115 x 210 mm

SYNTHETIC BISCUIT MOULD



SBI102 12 pers.	Ø 280 x 50 mm	SBI105 6 pers.	Ø 200 x 50 mm
SBI103 10 pers.	Ø 250 x 50 mm	SBI106 4 pers.	Ø 180 x 50 mm
SBI104 8 pers.	Ø 235 x 50 mm		

JAGGED CAKE MOULD



ST0001 1 pers.	Ø 90 x 20 mm	ST0005 6 pers.	Ø 215 x 185 mm
ST0002 12 pers.	Ø 295 x 265 mm	ST0006 4 pers.	Ø 190 x 165 mm
ST0003 10 pers.	Ø 280 x 255 mm	ST0007 9 pers.	Ø 260 x 230 mm
ST0004 8 pers.	Ø 235 x 205 mm		

SMOOTH CAKE MOULD



ST0101 1 pers.	Ø 100 x 75 mm	ST0105 6 pers.	Ø 215 x 185 mm
ST0102 12 pers.	Ø 295 x 265 mm	ST0106 4 pers.	Ø 195 x 165 mm
ST0103 10 pers.	Ø 280 x 255 mm	ST0107 9 pers.	Ø 260 x 230 mm
ST0104 8 pers.	Ø 235 x 205 mm		

SYNTHETIC CONES



SB0201
The cream horn tubes are conical and ribbed
35 x 135 mm

WHITE BAKING PAPER “EXOPAP”



03236

Double-sided silicone baking sheets
For baking, freezing, decorating, storing, or stacking
Can be used 4 to 5 times
From sustainably managed forests in accordance with FSC specifications
Durable material that does not tear during handling.
Thickness 40 g/m²
600 x 400 mm

SILICON MATS ‘SILPAT’



Silicon impregnated knitted glass fabric

Suitable for:

- baking pastries and breads
- confectionary and nougatine related baking
- Heat resistant (to 300 °C)
- No greasings needed
- Easy cleaning with help from a sponge

S2480

400 x 300 mm

S2481

GN 1/1 520 x 315 mm

S2482

585 x 385 mm

COTTON GLOVES



S3460

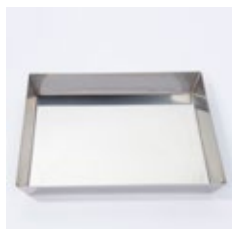
Suitable for use up to ± 250 °C
Sold per couple
270 x 150 mm



S3461

Suitable for use up to ± 250 °C
Sold per couple
260 x 140 mm
Excellent fit around the wrists thanks to knitted stretch wrist

CANDYING TRAY AND GRID



M1090

Tray used in combination with the candying grid to create products with a sugar layer.

- 400 x 300 x 60 mm
- Grids not included (can be ordered through code M1091 and M1092)



M1091

Candying grid 290 x 390 mm

M1092

Candying grid 275 x 375 mm

CANDYING GRID WITH HANDLES



M1095

round 190 mm



M1096

250 x 150 mm



M1097

350 x 150 mm

silikomart®
professional



HAVE A LOOK ON OUR WEBSHOP
FOR THE SILIKOMART RANGE



STARTER KIT

The Starter Kit is a set of products tailored to the novice chocolatier.

The set consists of a range of professional products Chocolate World and a handy booklet with explanations and two recipes.



VV0212

Box contains :

- M1182 spatula 250 mm (1 pc)
- M1174 Digital thermometer (-50 + 300 °C) (1 pc)
- CW mould 275 x 135 x 24 mm
- CW disposable Piping bags (1 roll with 16 pcs)
- CW instruction and recipe book
- CW scraper



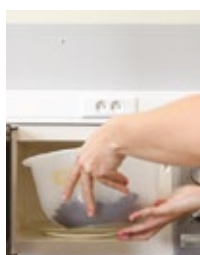
PRODUCT
MOVIE

MAKE YOUR PERSONALISED BOX

For more information: info@chocolateworld.be



With an MOQ of 500 pcs, you can choose your mould reference, and have the packaging personalised.



INDIVIDUAL PACKAGING FOR MOULD



PACKCW1000

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



PACKCW2000

for mould 275 x 175 x 24-30 mm
150 pcs

ALUMINIUM SHEETS

per 500 gr
± 80 x 80 mm
Other dimensions on request



VAAUB
aubergine



VABL
blue



VAGE
yellow



VAGO
gold



VAGR
green



VAGRIJS
grey



VALBL
light blue



VAOR
orange



VARO
red



VAROOS
pink

ALUMINIUM CUPS

Ø bottom: 23 mm
Ø top: 35 mm
Height: 20 mm



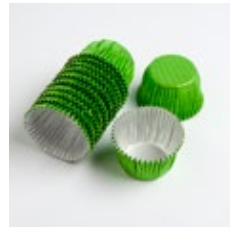
VC0101
gold - 1250 pcs



VC0102
red - 1250 pcs



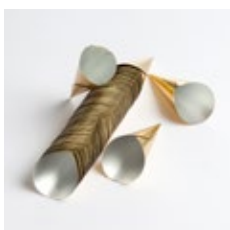
VC0103
blue - 1250 pcs



VC0104
green - 1250 pcs



VC0105
Hexagon
Ø bottom: 25 mm
Ø top: 35 mm
Height: 15 mm
1300 pcs



VC0106
Cones
Ø top: 25 mm
Height: 55 mm
1000 pcs



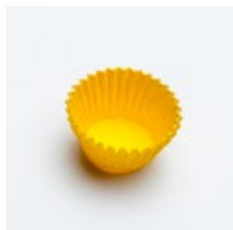
VC0106M
Cones
Ø top: 25 mm
Height: 55 mm
1000 pcs:
green/gold/red/blue/silver
200 pcs per color



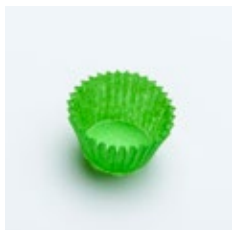
VC0106E
Polycarbonate support mould for aluminium cones VC0106

PAPER CUPS

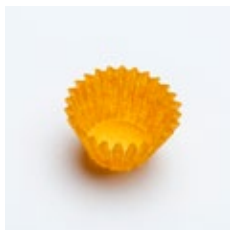
Ø bottom: 22 mm
Ø top: 30 mm
Height: 18 mm
1000 pcs



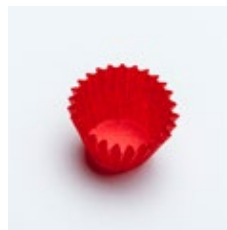
VV0301GE yellow



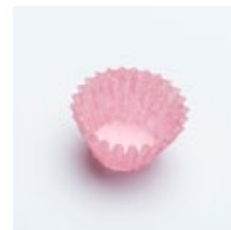
VV0301GR green



VV0301O orange



VV0301R red



VV0301RO pink



VV0301W white



VV0301Z black



VV0302P
Purple paper cups
Ø bottom: 30 mm
Ø top: 40 mm
Height: 23 mm
1000 pcs

BAVAROIS BAND



14231
40 mm x 100 m
Material: PET
75 micron
Transparent



14232
50 mm x 100 m
Material: PET
75 micron
Transparent

PAPER FOOT OF MAYBEETLE



M1220
40 mm - 50 pcs
M1221
50 mm - 50 pcs
M1222
60 mm - 50 pcs
M1223
62 mm - 50 pcs

M1224
77 mm - 50 pcs
M1225
96 mm - 50 pcs
M1226
115 mm - 50 pcs

M1227
130 mm - 50 pcs
M1228
155 mm - 50 pcs
M1229
190 mm - 50 pcs

PAPER FOR ENROBING



VP0101
160 mm ± 7,1 kg per roll
VP0102
180 mm ± 7,9 kg per roll
VP0103
200 mm ± 8,8 kg per roll

VP0104
240 mm ± 11,2 kg per roll
VP0105
Papier for enrobing 280 mm ± 12,2 kg per roll
VP0106
300 mm ± 13,2 kg per roll

CHOCOLATE WISHES

For the complete "CHOCOLATE WISHES!" mould collection, Chocolate World created an elegant and compact carton display on which you can present 8 different chocolate tablets. A perfect attention grabber that will charm walk-in customers. This will make it easier, and so much sweeter, for your clients to "say it with chocolate"!

The moulds, the new display box (DISPLAYCW01), the packaging (CFB001) and stickers for handwritten personal messages (STICKCW0001), will all be individually available.



DISPLAYCW01
Display Chocolate wishes!



STICKCW0001
Stickers for handwritten personal messages.
100 x 40 mm
250 pcs



CFB001
Bags with adhesive strip
122 x 60 mm
250 pcs

CHOCOLATE WISHES MOULDS

118x50x8 mm
1x4 pc / 45 gr
275x135x24



CW12004



CW12005



CW12009



CW12010



CW12011



CW12012



CW12013



CW12014



CW12015



CW12016



CW12055



CW12017



CW12025



CW12026



CW12029



BOXES FOR PRALINES



VV0203

- Set consisting of:
- Cardboard boxes:
white lid with PVC window + white bottom
Box size: 230 x 155 x 28 mm
100 pcs
 - Black blisters for standard chocolates
15 cavities
Size of the cavities 35 x 35 x 15 mm
100 pcs

Plano delivered



VV0220

- Set consisting of:
- Cardboard boxes:
white lid with PVC window + white bottom
Box size: 162 x 162 x 30 mm
100 pcs
 - Black blisters for standard chocolates
9 cavities
Size of the cavities 35 x 35 x 15 mm
100 pcs

Plano delivered



VV0209

- Box with magnetic clasp.
Set consisting of:
- Black boxes
 - Gold-coloured cardboard blisters
 - Insulation pads
- Box size: 181 x 175 x 36 mm
25 pcs



VV0216

- Box with magnetic clasp.
Set consisting of:
- Black boxes
 - Gold-coloured cardboard blisters
 - Insulation pads
- Box size: 100 x 90 x 36 mm
100 pcs



SIL9026

Ballotin natural for 2 chocolates - 50 pcs

SIL9027

Ballotin natural 250 gr - 25 pcs

SIL9028

Ballotin natural 500 gr - 25 pcs

SIL9029

Ballotin natural 1 kg - 25 pcs



SIL9030

Ballotin white for 2 chocolates - 50 pcs

SIL9031

Ballotin white for 250 gr - 25 pcs

SIL9032

Ballotin white for 500 gr - 25 pcs

SIL9033

Ballotin white for 1 kg - 25 pcs



SIL9034

Ballotin gold for 2 chocolates - 50 pcs

SIL9035

Ballotin gold 250 gr - 25 pcs

SIL9036

Ballotin gold 500 gr - 25 pcs

SIL9037

Ballotin gold 1 kg - 25 pcs



SIL9038

Gold-coloured aluminum sheets
for ballotin 250 gr
Sheets: ± 500 gr

SIL9039

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

SIL9040

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



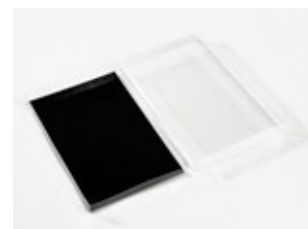
TRANSPARENT PACKAGING



VV0013

Transparent box (RPET) + black cardboard bottom inlayer
176 x 117 x 17 mm
100 pcs

Can be used for:
200 gr letters (CW1700 to CW1725)
Easter egg tablet (CW12028) with blister T2815



T2815

Transparent insert
for CW12028 tablet Easter egg
172x113x15 mm
100 pcs



T2819

Transparent insert
for CW12008 tablet Christmas tree
172x113x15 mm
100 pcs



VVSET12008CW

Set consisting of:
• Box with black bottom
176 x 117 x 17 mm
100 pcs
• Transparent blister pack Christmas tree
CW12008
• 100 pcs

Chocolate mould CW12008 not included.



CW12008

139,5x103x12 mm
1x2 pc / 84,5 gr
275x135x24



VVSET12028CW

Set consisting of:
• Box with black bottom
176 x 117 x 17 mm
100 pcs
• Transparent blister pack easter egg
CW12028
100 pcs

Chocolate mould CW12028 not included.



CW12028

140x90x10 mm
1x2 pc / 100 gr
275x135x24

TRANSPARANT BOX + CARTON INSERTS

207 x 37 x 29 mm
Material: PET
100 pcs



VV0202

Carton insert: 2 sides
for ducks (6 pcs CW1640)
for chickens (6 pcs CW1656)



VV0214

Carton insert: 1 side
for bears (6 pcs CW1697)
for penguins (6 pcs CW1698)
for seals (6 pcs CW1699)



VV0215

Carton insert: 2 sides
for sheep (CW1727)
for pigs (CW1938)

BOXES FOR LOGO PRALINES

Bottom in (PS) polystyrene, gold coloured 350 micron
Cover in (PET) polyethylene, transparant 350 micron

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



VDL001

Box for 4 chocolats
2 x 2
500 pcs



VDL002

Box for 1 chocolat
350 micron
1 x 1
1000 pcs



VDL003

Box for 2 chocolats
350 micron
1 x 2
1000 pcs



VDL004

Box for 3 chocolats
350 micron
1 x 3
1000 pcs



VDL005

Box for 6 chocolats
350 micron
2 x 3
500 pcs



VDL006

Box for 8 chocolats
350 micron
2 x 4
500 pcs



VDL007

Box for 12 chocolats
350 micron
3 x 4
250 pcs



VDL008

Box for 1 piece of chocolat made with the
magnetic mould 1000L016CW
350 micron
1 x 1
500 pcs

CELLOPHANE BAG



Transparent
30 micron
Material: plastic (polypropylene)
100 pcs

14240

85 x 145 mm

14241

100 x 175 mm

14242

120 x 220 mm

14243

160 x 270 mm

CROSS BOTTOM BAG



Transparent
30 micron
Material: plastic (polypropylene)
100 pcs

14273

180 x 380 mm

BAGS WITH ADHESIVE STRIP



CFB001
122 x 60 mm
250 pcs

CFB002
160 x 75 mm
250 pcs

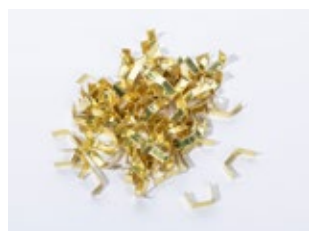
CFB004
164 x 95 mm
250 pcs



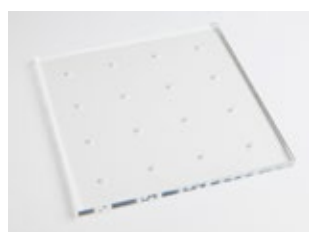
PACKAGING FOR LOLLIES



CFB003
Lollipop bags
Transparent
164 x 71 mm
200 pcs



10417
Preformed closure (U-shape) clip
Polypropylene
Reinforced with 2 metal wires
• For manual closing of bags of bread, biscuits, candy, etc...
• Due to their shape, U-clips can be closed very quickly with one hand.
• Colour: gold



LSTAND
Present your chocolate lollies in a stylish way in this handy lollipop stand.
Made of transparent, solid plexiglass
• 175 x 175 x 8 mm
• With 16 holes with Ø 3,9 mm



Paper lollipop sticks, suitable for use with Chocolate World lollipop moulds.
Ø 3,9 x 104 mm

M1205 per ± 500 pcs
M1206 per ± 2000 pcs
M1207 per ± 14000 pcs



Wooden sticks
Made of beech wood
4 x 135 mm

VV0211 ± 500 pcs
VV0213 ± 7000 pcs



BAG01
Take away bag
130 x 60 + 30 mm
Set composed of 200 pcs
Ideal for products: Steccoflex



BAG02
Take away bag
130 x 90 x 30 mm
Set composed by 200 pcs
Ideal for products: Steccoflex



SET500
Wooden sticks for gel
Dimensions 1 stick: 112 x 10 x 2 mm
500 pcs



SET500MINI
Wooden sticks for mini gel
Dimensions 1 stick: 70 x 8 x 2 mm
Beech wood
500 pcs



VV0201

Transparent box to pack a tulip or rose
460 x 55 x 55 mm
200 pcs
Material: PET
Article length



CW1549

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



CW1550

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



CW12003

53x34x17 mm
2x6 pc / 2x19,5 gr
275x135x30
double model,
magnets



VV0102

Stalks for roses
430 mm
200 pcs



VV0103

Stalks for tulips
430 mm
200 pcs



PRODUCT
MOVIE



CW1686

Cavities in mould: 47 x 33 x 23 mm
Finished product: 33 x 33 x 33 mm
1x5 pc / 2 x 20,5 gr
275x135x28
double model
recto/verso



VV0210

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



Wooden sticks
Made of beech wood
4 x 135 mm

VV0211 ± 500 pcs

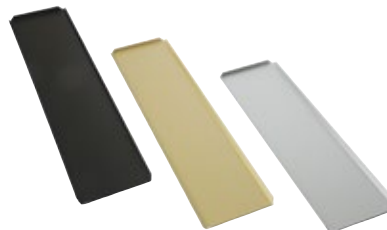
VV0213 ± 7000 pcs

TRAYS



Anodized aluminum
170 x 170 mm

- SIL9022** Black
- SIL9023** Silver
- SIL9024** Champagne



Anodized aluminum
500 x 100 mm

- SIL9046** Black
- SIL9047** Silver
- SIL9048** Champagne



- SIL9045**
Transparant plexi with raised edge
170 x 170 mm



- SIL9025**
Interlayer 160 x 160 mm
Per pc
- SIL9044**
Interlayer 230 x 160 mm
Per pc

VACUÛM PACKING MACHINE



M1124

Vacuum packing machine Provac 360
ideal for vacuum packing fillings for chocolate, covered products such as hazelnuts, pâtes de fruits, ...

- Vacuuming large quantities of food products quickly and professionally
- Automatic and manual functions with pulse
- Double sealing strip and double vacuum pump
- Only use vacuum bags with structure, preferably from the Status range
- -900 mbar vacuum pressure
- Automatic stop on overheating
- At least 40.000 vacuum cycles
- 230V / 400W
- 510 x 288 x 137 mm
- Pump capacity: 30 litres/minute
- Max. bag/roller width: 360 mm
- Stainless steel finishing type 1.4016
- The set consists of Provac 360 device, 5 reusable Status Stiki adhesive strips, tube for vacuuming, knife,

VACUÛM BAGS



- M1124SP01**
200 x 280 mm

- M1124SP02**
280 x 280 mm

- M1124SP03**
350 x 400 mm

TROLLEYS



M1241

Assembling flat-pack product
 Frame manufactured out of stainless steel
 Wheels manufactured out of plastic
 Square frame 25 x 25 mm
 Wheels: Ø 125 mm
 2 wheels with brakes
 Composite material
 Opening on 400 mm
 Maximum charge per level: 20 kg
 Total maximum charge: 200 kg
 Size trolley: 470 x 635 x 1780 mm
 Size box: 1870 x 740 x 120 mm
 Weight trolley: 15 kg
 Weight packaging: 3,50 kg
 Dimensional weight: 35 kg

Remark:

- Grills not included
- Recommended grill 600 x 400 mm

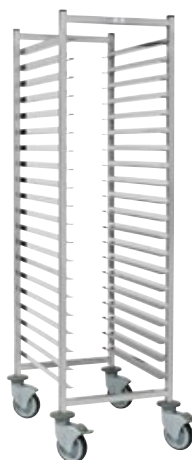


M1242

Trolley manufactured out of stainless steel
 Square frame 25 x 25 mm
 Structure with reinforcement bars to assure the rigidity
 Interspaces conform to the EN631.2 standard
 Wheels: Ø 125 mm
 2 wheels with brakes
 Composite material
 Opening on 600 mm
 Maximum charge per level: 20 kg
 Total maximum charge: 200 kg
 635 x 460 x 1787 mm

Remark:

- Grills not included
- Recommended grill 600 x 400 mm

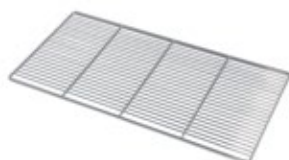


M1243

Trolley manufactured out of stainless steel
 Square frame 25 x 25 mm
 Structure with reinforcement bars to assure the rigidity
 Interspaces conform to the EN631.2 standard
 Wheels: Ø 125 mm
 2 wheels with brakes
 Composite material
 Opening on 400 mm
 Maximum charge per level: 20 kg
 Total maximum charge: 200 kg
 635 x 460 x 1787 mm

Remark:

- Grills not included
- Recommended grill 600 x 400 mm



M1244

Wire grid chromed
 600 x 400 mm
 28 wires Ø 2 mm

SIDE TABLE ON WHEELS



M1069

Inox side table on wheels, for use in combination with M1276 wheel machine or M1285 table model panning machine.

- 665 x 450 x 715 mm
- Full stainless steel construction with reinforced table top
- Storage space for 5 plates or grills 600 x 400 mm
- Equipped with 4 solid wheels, 2 with brake

APRONS



CWPROM05

Apron "Chocolate World"



CWPROM07

Apron "Belgian Chocolate School"



M1543

Apron nitrile

COTTON GLOVES



SIL9019

Small - 10 pcs

SIL9020

Medium - 10 pcs

SIL9021

Large - 10 pcs



SIL9019B

Black small - 12 pcs

SIL9020B

Black medium - 12 pcs

SIL9021B

Black large - 12 pcs

GLOVES NITRILE

Disposable gloves unpowdered.
Extra strong for better protection.
Special texture for improved grip in wet and dry conditions.
Special formulation for a better fit and reduced fatigue.



Black

M1540S

Small

M1540M

Medium

M1540L

Large

M1540XL

Extra large



White

M1541S

Small

M1541M

Medium

M1541L

Large

M1541XL

Extra large

DISPOSABLE PROTECTIONS



M1542

Disposable apron
Protect your clothes from dirt and moisture
One size
22 micron
Material: 100% polyethylene
Single use
100 pcs



M1544

Soft flexible haircaps with elastic band for good seal and optimum comfort
One size: 530 mm
Latex-free
Non-plush, anti-static
Single-use
100 pcs

SURFACE DISINFECTING SPRAY



M1546

Disinfection for surfaces and equipment
Ready-to-use liquid to combat bacteria, viruses, yeasts and fungi
1 litre

DESINFECTANT WIPES



M1547

Alcohol wipes for cleaning and disinfecting surfaces, floors and equipment
Wipes moistened with 75% alcohol
Protection against viruses and bacterias
Reclosable dispenser to prevent dehydration
Size of the wipes: 150 x 180 mm
Single use
100 pcs

DETERGENT FOR MOULDS



M1569

5 litre

SPARKLING AID FOR MOULDS



M1570

5 litre



CHOCOLATE LIBRARY



'Belgian Pralines': the indispensable classic for any chocolate lover!

25 years after the original edition, Chocolate World presents you this jubilee edition. "Belgian Pralines" contains over 200 recipes, with detailed explanations of ingredients, materials, methods and finishes.

In this reference book, Roger Geerts bundles more than 35 years of experience as a specialist chocolate processing teacher, and shares both basic techniques and handy tips for the novice and experienced chocolate maker.

BO001

Belgische Pralines
Dutch
New version

BO002

Belgische Pralinen
German
Original version

BO003

Pralines belges
French
New version

BO004

Belgian Chocolates
English
New version



Limited luxury edition, only 100 copies printed, signed by Roger Geerts.

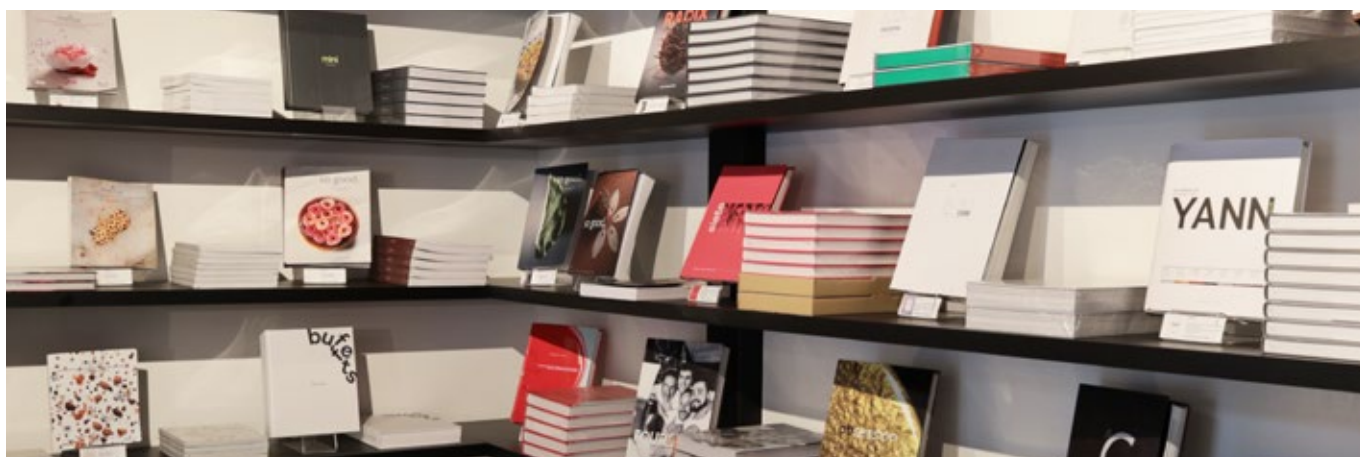
BO001LE

Belgische Pralines
Dutch
New version

BO004LE

Belgian Chocolates
English
New version

**HAVE A LOOK ON OUR WEBSHOP
FOR OUR FULL BOOK RANGE**



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