



# Chocolate World®

EQUIPMENT EDITION 9

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# NEW PRODUCTS

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# NEW PRODUCTS

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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 - caramelize

## 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.

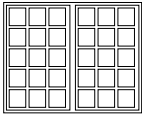
- Stainless steel pump offers 30 ml portion.
- Adjustable in precise 3,7 ml increments.
- 230 V mono 50/60 Hz
- 1 x Insert M1960A included



### M1960A

Insert for hot topping dispenser 2,8 litre

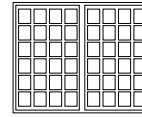
## WAFFLE IRONS



### 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



### M1952

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 qty 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 qty 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



**S1855**  
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

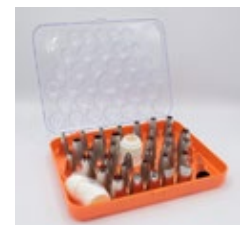
Height 30 mm  
Nickel-plated, with adapter  
Box made of plastic



**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



<b>573102</b>	Ø 2 mm	<b>573107</b>	Ø 7 mm	<b>573112</b>	Ø 12 mm	<b>573117</b>	Ø 17 mm
<b>573103</b>	Ø 3 mm	<b>573108</b>	Ø 8 mm	<b>573113</b>	Ø 13 mm	<b>573118</b>	Ø 18 mm
<b>573104</b>	Ø 4 mm	<b>573109</b>	Ø 9 mm	<b>573114</b>	Ø 14 mm	<b>573120</b>	Ø 20 mm
<b>573105</b>	Ø 5 mm	<b>573110</b>	Ø 10 mm	<b>573115</b>	Ø 14 mm	<b>573122</b>	Ø 22 mm
<b>573106</b>	Ø 6 mm	<b>573111</b>	Ø 11 mm	<b>573116</b>	Ø 16 mm	<b>573124</b>	Ø 24 mm

### STAR TUBES



<b>573302</b>	Ø 2 mm	<b>573307</b>	Ø 7 mm	<b>573312</b>	Ø 12 mm	<b>573317</b>	Ø 17 mm
<b>573303</b>	Ø 3 mm	<b>573308</b>	Ø 8 mm	<b>573313</b>	Ø 13 mm	<b>573318</b>	Ø 18 mm
<b>573304</b>	Ø 4 mm	<b>573309</b>	Ø 9 mm	<b>573314</b>	Ø 14 mm		
<b>573305</b>	Ø 5 mm	<b>573310</b>	Ø 10 mm	<b>573315</b>	Ø 15 mm		
<b>573306</b>	Ø 6 mm	<b>573311</b>	Ø 11 mm	<b>573316</b>	Ø 16 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

### 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



PRODUCT  
MOVIE



## 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









	<b>COL5100</b>	pink AZO
	<b>COL5103</b>	red AZO
	<b>COL5104</b>	cherry red AZO
	<b>COL5105</b>	green AZO
	<b>COL5106</b>	yellow AZO
	<b>COL5107</b>	orange AZO E110



### AZO FREE



	<b>COL5101</b>	light blue AF
	<b>COL5102</b>	blue AF
	<b>COL5109</b>	grey AF
	<b>COL5110</b>	white AF
	<b>COL5111</b>	purple AF
	<b>COL5112</b>	black AF



	<b>COL5200</b>	gold AF
	<b>COL5202</b>	bronze AF
	<b>COL5203</b>	copper AF
	<b>COL5204</b>	ruby AF










## LAKE POWDERS



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

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



	<b>COL1551AF</b> pink		<b>COL1562AF</b> white
	<b>COL1552AF</b> yellow E172		<b>COL1569AF</b> violet
	<b>COL1554AF</b> heavy blue		<b>COL1570AF</b> black
	<b>COL1555AF</b> green		<b>COL1571AF</b> ribo yellow
	<b>COL1560AF</b> red E172		



## PEARL POWDERS




Shiny powder coloring, suitable for:

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

Note: not suitable for mixing with white chocolate.

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



	<b>COL1001AF</b> gold		<b>COL1006AF</b> copper
	<b>COL1003AF</b> silver		<b>COL1007AF</b> ruby
	<b>COL1005AF</b> bronze		<b>COL1008AF</b> blue cobalt







## PEARL PUMP POWDERS







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

- AZO free
- Content: 10 gr

	<b>COL1001PP</b> gold
	<b>COL1003PP</b> silver
	<b>COL1007PP</b> red
	<b>COL1009PP</b> pink

## INK FOR INKJET PRINTER



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

## CLEANING AGENT FOR INKJET PRINTER



	<b>COL39000</b> 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

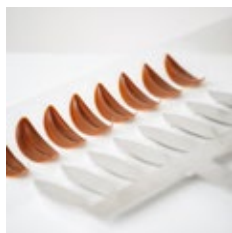
## LEAF COMBS FRANK HAASNOOT

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



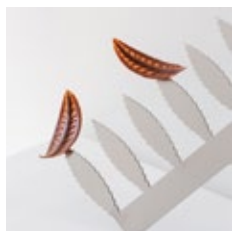
**M1115S**  
Leaf comb small for leaves  
Leaf size 60 x 16 mm

**M1115L**  
Leaf comb large for leaves  
Leaf size 80 x 22 mm

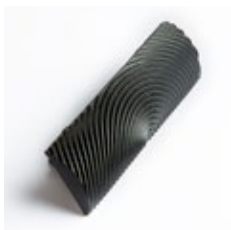


**M1116S**  
Feather comb small for feathers  
Feather size 60 x 16 mm

**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

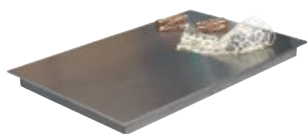
Set of 12 different modelling tools for marzipan



### 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 polypropen  
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



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



<b>M1023A1</b>	190 mm	1 litre
<b>M1023A</b>	240 mm	2,5 litre
<b>M1023B</b>	280 mm	4,5 litre
<b>M1023C</b>	325 mm	6 litre
<b>M1023D</b>	360 mm	9 litre
<b>M1023E</b>	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  $\mu\text{m}$ .
- 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-COUCPE 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 hour 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:

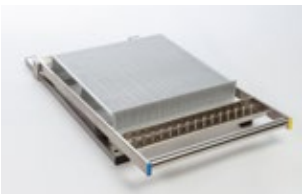
**M1052** Frame 7,5 mm

**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 ± 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.

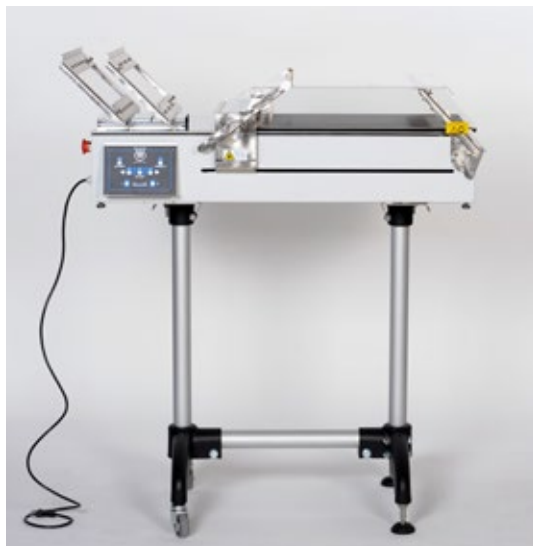
There is a large assortment of frames available. Personalized frame sizes available on request. The cutting wire and frames are easy to replace.

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 by 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

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

#### FOR M1921

Multiple of 7,5 mm

<b>M1925</b>	Frame	15 mm
<b>M1927</b>	Frame	22,5 mm
<b>M1929</b>	Frame	30 mm
<b>M1931</b>	Frame	37,5 mm
<b>M1934</b>	Frame	45 mm

### M1935

Support for automatic guitar cutter

### ACCESSORIES:

<b>M1937A</b>	extra head	5 mm
<b>M1937B</b>	extra head	7,50 mm
<b>M1920SP1</b>	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

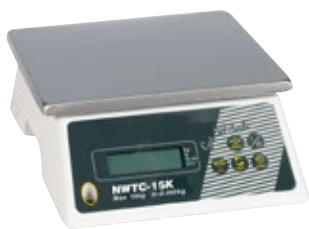
0,05 gr - 250 gr  
Accuracy: 0,05 gr  
Operates on batteries

### 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

<b>S1688</b>	0,25 litre
<b>S1689</b>	0,5 litre
<b>S1690</b>	1 litre
<b>S1691</b>	2 litre
<b>S1692</b>	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 assymetrical  
128 x 90 mm  
Material: ABS



**227356**  
Dough scraper  
151 x 102 mm  
Material: ABS



**227360**  
Dough scraper comb  
112 x 78 mm  
Material: ABS



**227363**  
Dough scraper  
204 x 151 mm  
Material: ABS



**227365**  
Dough scraper round  
116 x 78 mm  
Material: ABS



**S1671**  
Decor scraper  
150 x 100 mm  
Material: 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



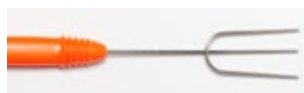
**M1107**  
Ø 20 mm



**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



<b>01488</b>	Ø 15 mm
<b>116011</b>	25 mm
<b>116014</b>	40 mm
<b>116017</b>	60 mm
<b>116018</b>	70 mm

Material of the handle: polyethylene  
Brush: bleached bristles



<b>S3350</b>	40 mm
<b>S3351</b>	60 mm
<b>S3352</b>	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

<b>S1613</b>	250 mm
<b>S1614</b>	350 mm
<b>S1615</b>	450 mm

## FLOUR SCOOPS



Material: cast aluminium  
In one piece  
Solid  
Easy handling  
Hygienic

<b>02102</b>	210 mm	130 ml
<b>02103</b>	250 mm	250 ml
<b>02104</b>	265 mm	285 ml
<b>02105</b>	310 mm	450 ml
<b>02106</b>	350 mm	800 ml
<b>02107</b>	400 mm	1500 ml
<b>02108</b>	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

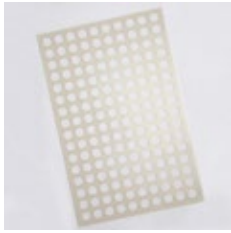


**M1151A4**  
Dispenser to be used with template  
ART401, ART402 and ART403

## 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.

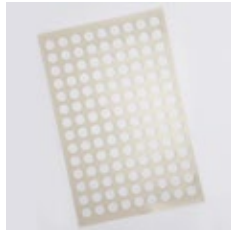
- Material: rubber
- 588 x 380 mm



**M1155**  
Ø 26 x 2 mm

**M1159**  
Ø 26 x 3 mm

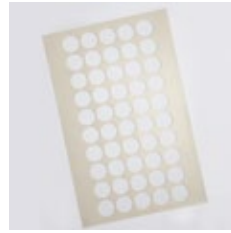
**M1163**  
Ø 26 x 5 mm



**M1156**  
Ø 30 x 2 mm

**M1160**  
Ø 30 x 3 mm

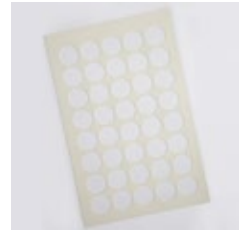
**M1164**  
Ø 30 x 5 mm



**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



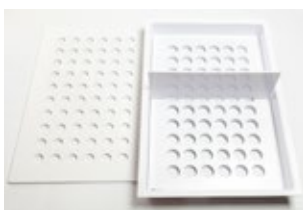
**M1155NO**  
Rubber mat without holes 2 mm

**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.



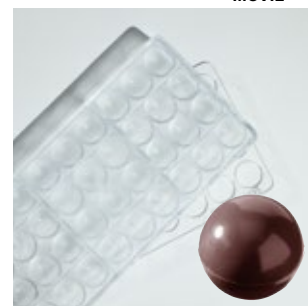
PRODUCT  
MOVIE



**STENCW1106**  
Stencil for chocolate mould CW1106



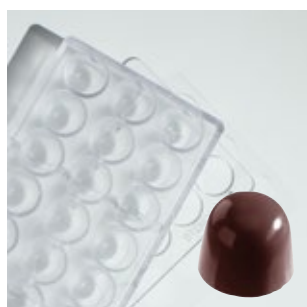
**STENCW1157**  
Stencil for chocolate mould CW1157



**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



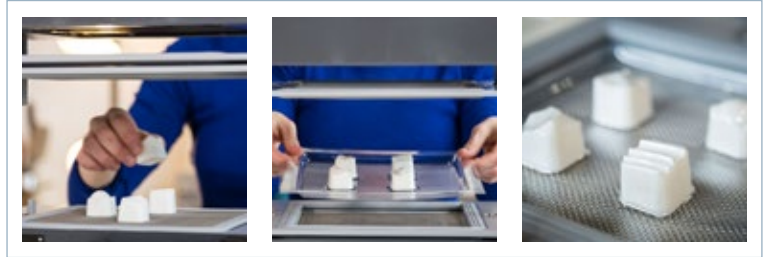
Get to know the Mayku Formbox!  
 A desktop thermoformer that brings all your ideas to life! The Mayku Formbox works with vacuum cleaner (not included) and a wide range of materials. Use the thermoformer to create shapes within minutes, without any additional software or digital operations. Seeing big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



PRODUCT  
 MOVIE

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

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



**M1256**  
 230V mono 50/60 Hz  
 Height: 315 mm  
 Length: 466 mm (incl. handles)  
 Width: 274 mm  
 Weight: 13 kg  
 Max. temperature: 340 °C

**M1256-110V**  
 110V mono 50/60 Hz  
 Height: 315 mm  
 Length: 466 mm (incl. handles)  
 Width: 274 mm  
 Weight: 13 kg  
 Max. temperature: 340 °C



**M1256SP01**

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



**M1256SP02**

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



**M1256SP03**

Mayku FormBox clear sheets  
 • Use our 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

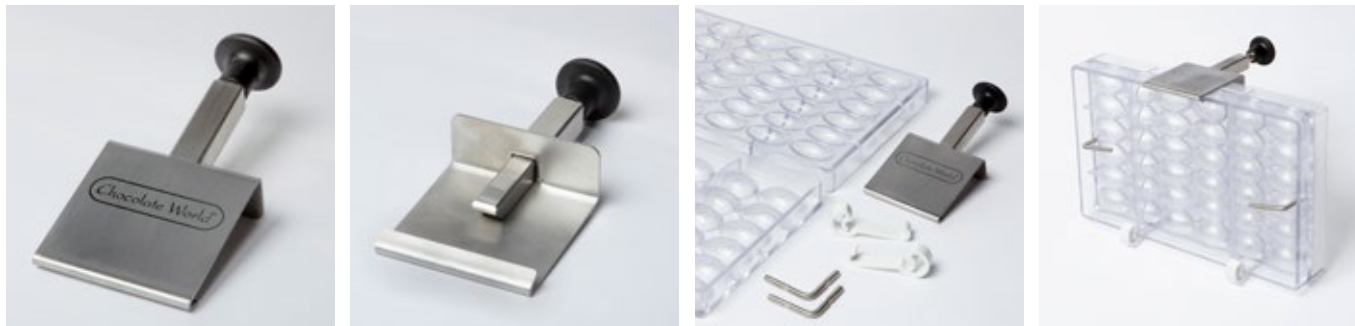
Transform any standard frame mould into a spinning mould using traditional pins, clamps and this magnetic clamp for production of hollow figures, Easter eggs and many more!



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



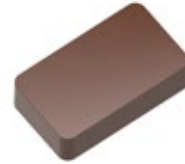
**CW1000L24**  
108x30x11 mm  
**1x4 pc /40 gr**  
275x135x24



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



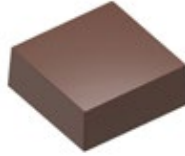
**CW1000L29**  
45x32x10 mm  
**2x6 pc / 10,5 gr**  
275x135x24



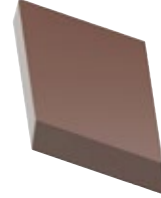
**CW1000L30**  
41x24x10 mm  
**3x4 pc / 11 gr**  
275x135x24



**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



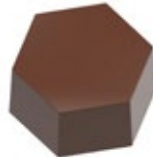
**CW1000L15**  
37x25x12 mm  
**3x6 pc / 7 gr**  
275x135x24



**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



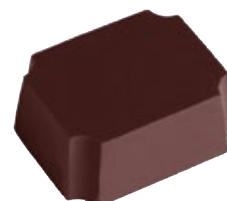
**CW2000L01**  
59x59x7 mm  
**1x5 pc / 25 gr**  
275x175x24



**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

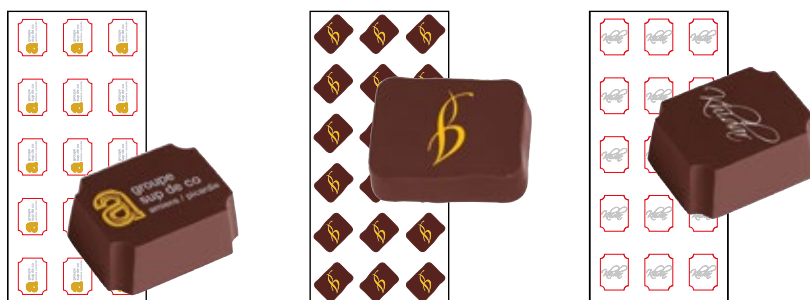


HAVE A LOOK ON OUR WEBSHOP  
FOR THE FULL STANDARD TRANSFER SHEET RANGE



## 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

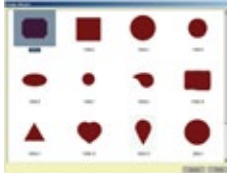
Neutral for magnetic moulds 175 x 275 mm  
50 pcs

### 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



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

### SYNTHETIC BISCUIT MOULD



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

### JAGGED CAKE MOULD



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

### SMOOTH CAKE MOULD



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

### SYNTHETIC CONES



<b>SB0201</b>	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/m<sup>2</sup>  
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

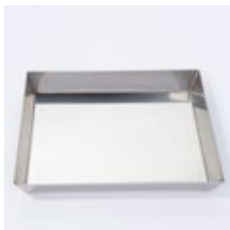
Suitable for use up to ± 250 °C  
Sold per couple  
270 x 150 mm



### 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**<sup>®</sup> professional



**HAVE A LOOK ON OUR WEBSHOP  
FOR THE SILIKOMART RANGE**



## STARTER KIT

The Starter Kit is a set of products tailored to the novice chocolatier. The set consists of a range of professional products Chocolate World and a handy booklet with explanations and two recipes.



PRODUCT  
MOVIE



### VV0212

Box contains :

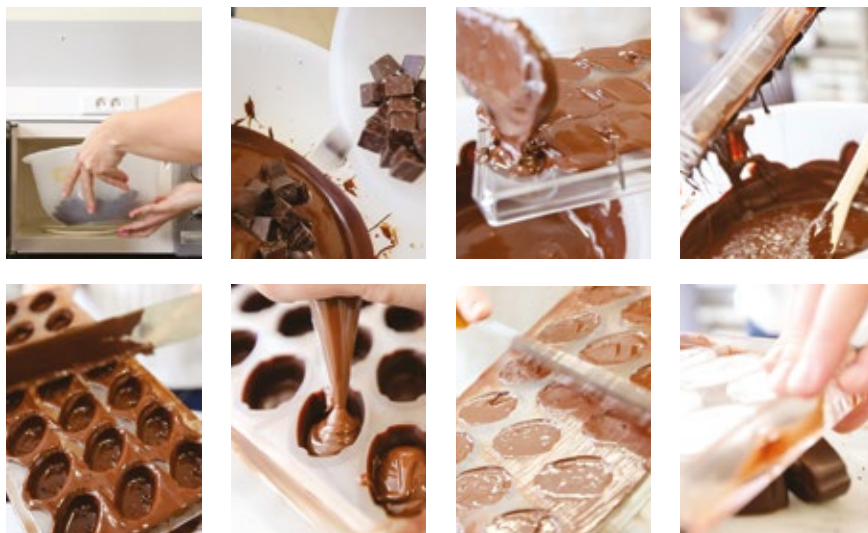
- M1182 spatula 250 mm (1 pc)
- M1174 Digital thermometer (-50 + 300 °C) (1 pc)
- CW mould 275 x 135 x 24 mm
- CW disposable Piping bags (1 roll with 16 pcs)
- CW instruction and recipe book
- CW scraper

### MAKE YOUR PERSONALISED BOX

For more information: [info@chocolateworld.be](mailto: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



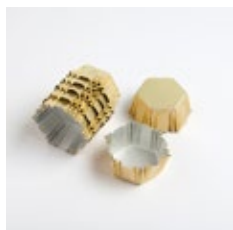
**VC0102**  
red - 1250 pcs



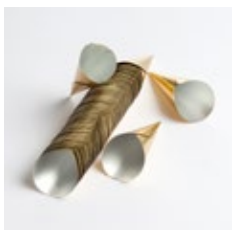
**VC0103**  
blue - 1250 pcs



**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



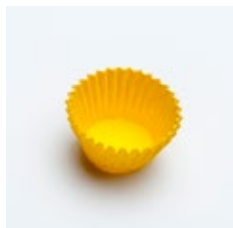
**VC0106M**  
Cones  
 Ø top: 25 mm  
 Height: 55 mm  
 1000 pcs:  
 green/gold/red/blue/silver  
 200 pcs per color



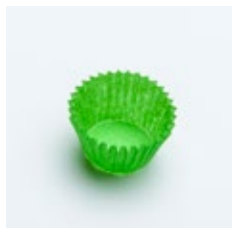
**VC0106E**  
Polycarbonate support mould for aluminium cones VC0106

## PAPER CUPS

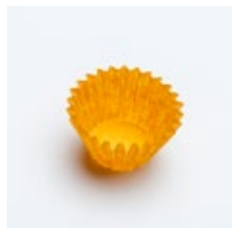
Ø bottom: 22 mm  
 Ø top: 30 mm  
 Height: 18 mm  
 1000 pcs



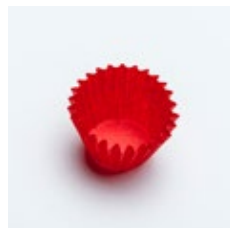
**VV0301GE** yellow



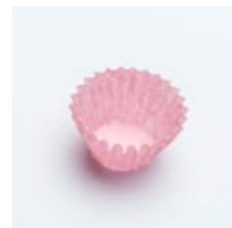
**VV0301GR** green



**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**



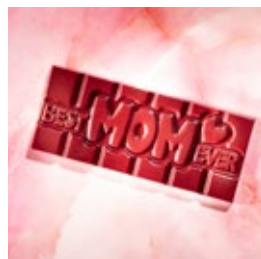
**CW12013**



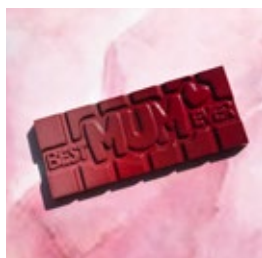
**CW12014**



**CW12015**



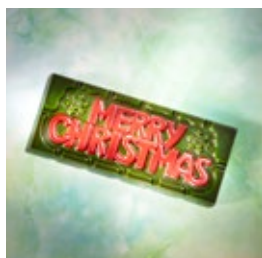
**CW12016**



**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



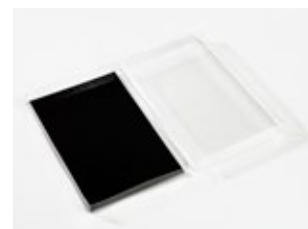
## TRANSPARENT PACKAGING



### 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

## TRANSPARENT 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, transparent 350 micron

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



### VDL001

Box for 4 chocolates  
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

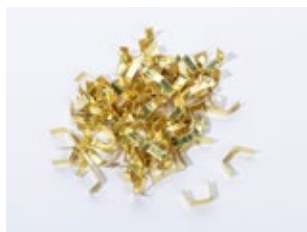
**CFB004**  
164 x 95 mm  
250 pcs



## PACKAGING FOR LOLLIES

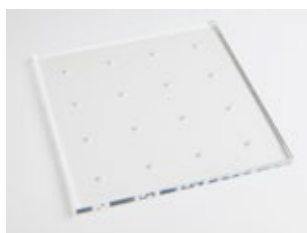


**CFB003**  
Lollipop bags  
Transparent  
164 x 71 mm  
200 pcs



**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

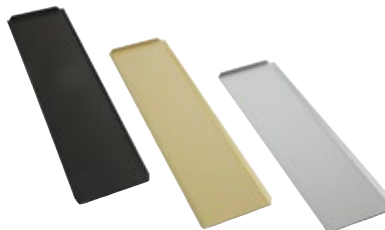
**VV0213** ± 7000 pcs

## 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

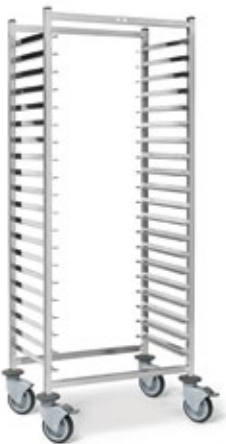


### M1241

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

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## BELGIAN CHOCOLATE SCHOOL

POWERED BY CHOCOLATE WORLD

The Belgian Chocolate School is an established value for teaching basic and advanced skills in chocolate making.

Contact [info@chocolateworld.be](mailto:info@chocolateworld.be) to book a personalised, private class at Chocolate World's premises.

### **Use this Chef-to-Chef experience to enhance your skills and be inspired!**

The Belgian Chocolate School offers even more in terms of education. Do you have questions or are you in need of a 4-day crash course but can't get away?

Then why don't we come to you for a consultation:  
From fine-tuning your production process and expanding your product range to learning the latest colouring techniques and recipes, the chocolate world is your oyster!

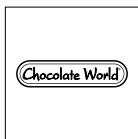
Request a quote at [info@chocolateworld.be](mailto:info@chocolateworld.be) for a chocolate course in your company.

**Belgian Chocolate School will gladly travel around the world to support you as a loyal partner!**

BELGIANCHOCOLATESCHOOL.COM



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**MOULDS**



**MOULDS  
2026**



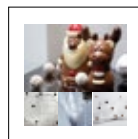
**EQUIPMENT**



**CHOCOLATE  
CONCEPT**



**MACHINERY**



**HOLLOW  
FIGURES**



**BELGIAN  
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