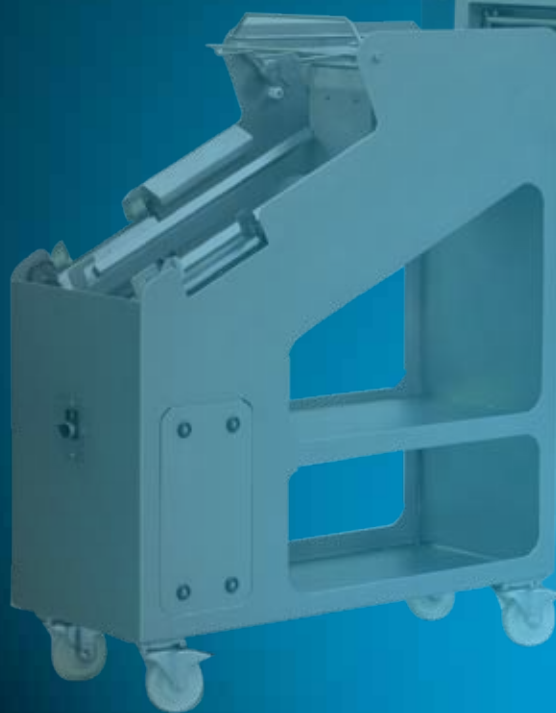




WE DESIGN  
YOUR CHOCOLATE

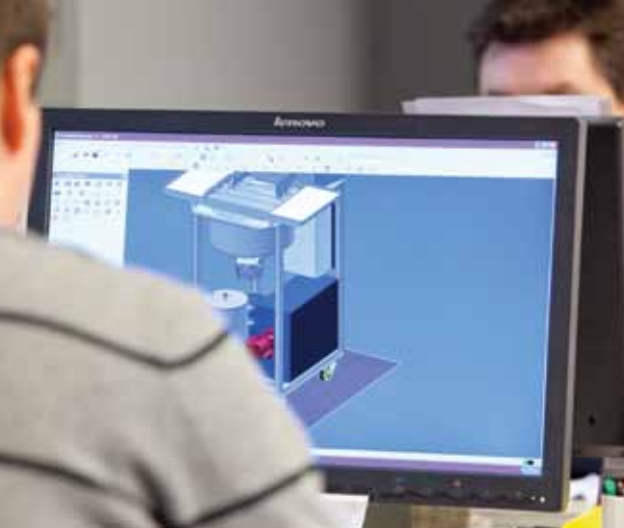
Chocolate World®



EQUIPMENT EDITION 5



Chocolate World®



Printed August 2011

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## Automatic tempering machines for chocolate Automatische tempereermachines voor chocolade Tempéreuses automatiques pour chocolat



**Intelligent software**



**Industrial high quality plugs**



**Stainless steel nozzle**



**High efficiency modular cooling system**



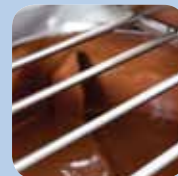
**Automatic dosing function**



**Stainless steel rotating arm**



**Easy accessibility for maintenance**



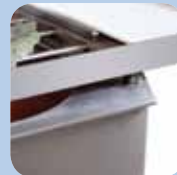
**Heating of vibrating table can be disabled**



**Solid wheels**



**Aesthetic perforation for optimal heat ventilation**



**Border to avoid dripping chocolate**



**Interchangeable position of the pedal**



**Clear parameter display**



**Welded casing for optimal hygiene**



**Significant gain on energy consumption**



**Developed, built and assembled in Belgium**



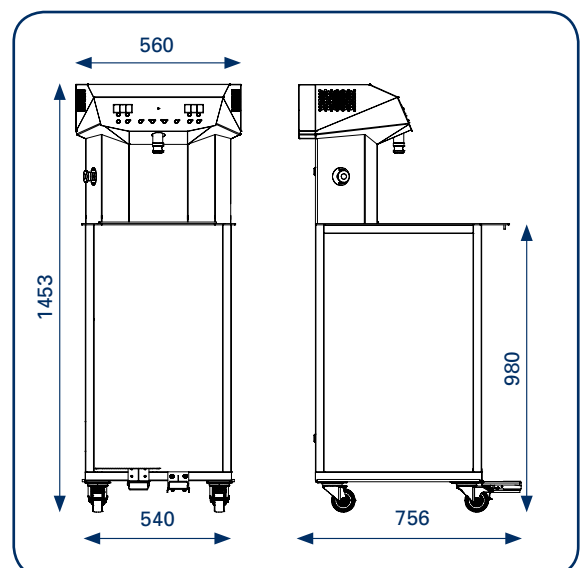
## M1300

Automatic tempering machine 24 kg tank capacity.



**CW24**

- tank capacity: 24 kg chocolate
- hourly production: 90 kg
- standard dosage function
- power required Kw 1,4 threephase
- single phase available on request
- microprocessor technology featuring digital temperature display
- flow interrupter pedal
- heated vibrating table





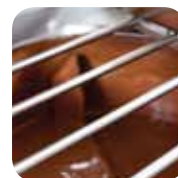
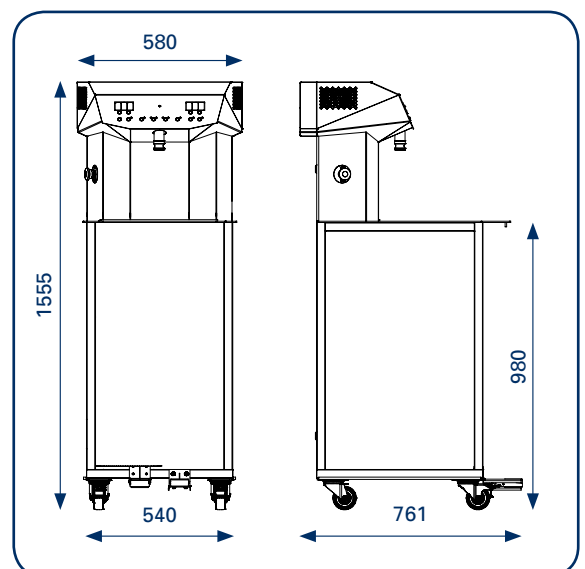
## M1500

Automatic tempering machine 40 kg tank capacity.



**CW40**

- tank capacity: 40 kg chocolate
- hourly production: 150 kg
- standard dosage function
- power required Kw 2,5 threephase
- microprocessor technology featuring digital temperature display
- flow interrupter pedal
- heated vibrating table



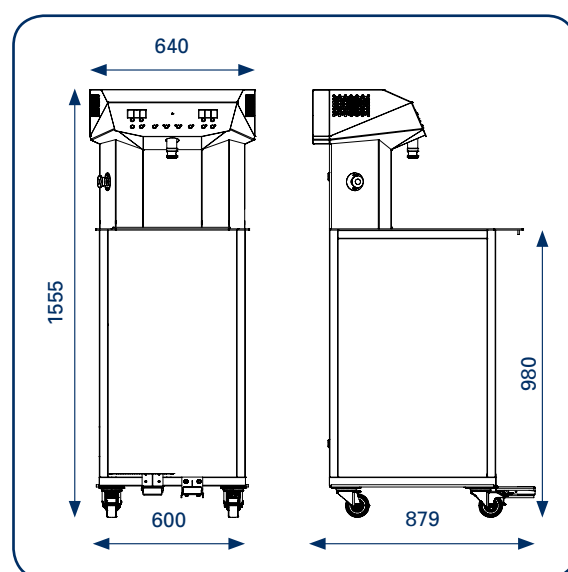
## M1400

Automatic tempering machine 60 kg tank capacity.



**CW60**

- tank capacity: 60 kg chocolate
- hourly production: 200 kg
- standard dosage function
- power required Kw 3,5 threephase
- microprocessor technology featuring digital temperature display
- flow interrupter pedal
- heated vibrating table



### M1300E Dosing Head

The dosing head divides the main flood of chocolate into the cavities of the mould. This saves the user time and allows to work more hygienically because he doesn't have to scrape manually. Standard execution with 2 dosing plates with layout 3x7 and 3x8, mould guiding system installed on vibrating table, internal dosage control filter, heated scraper and dosing unit. Alternative layouts upon request.



## Enrober belt - Overtrekband - Enrobeuse

**M1300A** for versions 24 kg and 40 kg: enrober

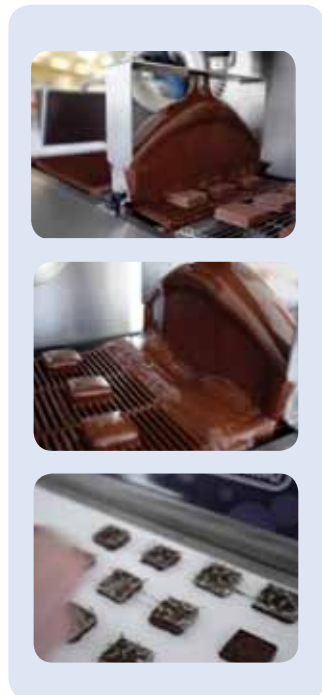
**M1400A** for version 60 kg: enrober

Enrobing line with double chocolate curtain, vibrating station, adjustable blowing unit, detailer and transportbelt with paper roll (width of 200/300 mm)

The enrobing line is made to produce enrobed pralines. The coating area features a mechanical vibration in order to reach a uniform coating of the product.

The thickness of the coated chocolate can be regulated by adjusting the valve which directly controls the blowing intensity. Also the height of the grill can be adjusted to consequently set the intensity of its vibration.

The line ends with a belt covered with alimentary paper on which the coated product will be placed. A control lever allows to set the speed of the belt in relation to the product and to the number of working people.



- power required: 0,5 Kw, 220 v, single phase (connected directly to the tempering machine)
- dimensions (operative): 1650 x 600 x H1550 mm



**M1300APL**

Plexi lid for enrobing line



**M1300AB**

Bottom enrobing

This option allows you to enrobe the bottom of your product.



**M1300AP**

Partial enrobing

This option allows you to enrobe a part of your product.

## Truffle option - Truffel optie - Option truffe



### Truffle grill

Special grill for truffles with connecting unit for truffle mill

**M1300B** for version 24 kg and 40 kg 200 mm

**M1400B** for version 60 kg 300 mm



### Truffle mill

- 2.7 T per minute
- Ø 800 mm

**M1300C** for version 24 kg and 40 kg

**M1400C** for version 60 kg



### M1100

Trufflefork

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

## Cooling tunnel - Koeltunnel - Tunnel de refroidissement

The cooling tunnels are manufactured for the cooling of chocolate products. They meet the highest hygienic and safety standards and they bear the CE marking.

Standard tunnels are equipped with:

- Enrobing grill with (adjustable) blower
- Tunnel with thermostat
- Adjustable belt speed
- Built-in cooling compressor (Connection and radiation cooling system)
- Covers are made of double jacketed and isolated polyester for isolation and hygienic reasons

### Technical features:

- Working width: 300 mm
- Working height: 950/1000 mm
- Entrance section of 0.5 m (for decorations)
- Cooling zone of 6/8 m
- Exit section of 1 m (to take off the products)

Alternative entrance and exit section length upon request.  
Cooling zone can be extended in sections of 2 meters.

#### M1850T6

#### M1850T8

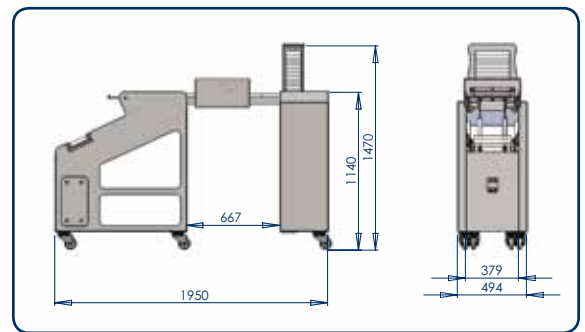
• Belt width	300 mm	300 mm
• Totale width	530 mm	530 mm
• Length of enrobing system	900 mm	900 mm
• Input table	500 mm	500 mm
• Cooling zone	6000 mm	8000 mm
• Output table	1000 mm	1000 mm
• Total length	8400 mm	10400 mm

Technical details & dimensions might be subjected to changes



## Mini moulding line for shell moulding and solid moulding

The mini moulding line has been specially designed to automate the manipulation of moulds. The line is working in combination with the Chocolate World automatic tempering machine, models CW40 and CW60.



The CW semi-industrial moulding line allows first of all to use different mould shapes during the same production process. The line takes one mould after another independent from the shape of the chocolate. The chocolate from the tempering machine is poured directly into the moulds without using any specific dosing head. Then a strong double scraping system is cleaning the moulds from the excess chocolate. Now the mould is full of chocolate.

A manual adjustable vibrating system removes the air bubbles from the chocolate.

In order to obtain shells the moulds are then turned and the excess of chocolate is recuperated and pumped back to the bowl of the tempering machine.

The mould can be taken off the line by manually scraping at three sides.

Moreover the moulding line is provided with the option to make plain chocolates:

A stainless steel table connected to the moulding line directly after the vibrating process, allows the user to produce with the same machine, not only shells but also plain products (such as chocolate tablets or caragues). This way, instead of being turned, the moulds stay full of chocolate and can immediately be cooled in a cooling tunnel or manually stored in a cooling room.

### Production process:

- The moulds (even different shapes) are placed on the loader.
- An automatic chain brings the moulds under the tempering machine where they are filled with chocolate
- The moulds are scraped with a double scraper and then vibrated
- Afterwards the moulds are turned for shell moulding

### Technical features:

- Speed: moulding of 4 moulds per minute
- Power and consumption: 230 V - 16 A - 3680 Watt
- The moulding line has 3 independent and adjustable heating systems:
  1. Heating of the scraping system
  2. Heating of the platform after the moulds are turned
  3. Heating of the tube, which pumps back the excess of chocolate to the bowl of the tempering machine

### M1800S1

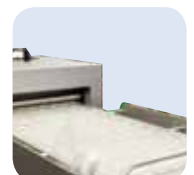
for 1000 Serie moulds

- Suitable for moulds with dimensions 275 x 135 mm (height from 24 mm till 30 mm)
- Dimensions: 1950 x 494 x 1470 mm
- Weight: approx 200 kg

### M1800S2

for 2000 Serie moulds

- Suitable for moulds with dimensions 275 x 175 mm (height from 24 mm till 30 mm)
- Dimensions: 1950 x 494 x 1470 mm
- Weight: approx 200 kg



## Melting Kettles - Smeltbakken - Cuves chauffantes



### M1030

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

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

### M1001 - M1010

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



→ Insert

### M1001

370 x 330 x 290 mm  
13 Liter / 500W  
110/220V  
Insert and lid included

### M1012

Insert 13 Liter

### M1017

Lid 13 Liter



→ Lid

### M1004

540 x 330 x 290 mm  
2 x 9.5 Liter / 500W  
110/220V  
Insert and lid included

### M1011

Insert 9,5 Liter

### M1016

Lid 9,5 Liter



→ Lid

→ Insert

### M1002

370 x 330 x 290 mm  
2 x 5.7 Liter / 500W  
110/220V  
Insert and lid included

### M1010

Insert 5,7 Liter

### M1015

Lid 5,7 Liter



→ Lid

→ Insert

### M1005

540 x 330 x 290 mm  
3 x 5.7 Liter / 500W  
110/220V  
Insert and lid included

### M1010

Insert 5,7 Liter

### M1015

Lid 5,7 Liter



→ Insert

### M1003

540 x 330 x 290 mm  
21 Liter / 500W  
110/220V  
Insert and lid included

### M1013

Insert 21 Liter

### M1018

Lid 21 Liter

Remark: Models might slightly change



# Machinery

## M1006 - M1009

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



### M1006

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



### M1006/I

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



### M1007

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



### M1007/I

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



### M1008

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



### M1008/I

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



### M1009

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



### M1009/I

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

## Melting kettles Autotherm - Smeltbakken Autotherm - Cuves chauffantes Autotherm

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



### M1031

Ø 230 x 180 mm  
2,5 kg  
220V

Insert and lid included

### M1046

Ø 230 x 180 mm  
2,5 kg  
110V

### M1033

Insert 2,5 kg

### M1035

Lid 2,5 kg



### M1032

Ø 340 x 200 mm  
7,5 kg  
220V

Insert and lid included

### M1047

Ø 340 x 200 mm  
7,5 kg  
110V

### M1034

Insert 7,5 kg

### M1036

Lid 7,5 kg



## Hot Air Heated Cupboard - Kast met warmeluchtcirculatie - Armoire à air chaud pulsé



### M1042

Temperature: 0-65°C  
1000 x 750 x 900 mm  
100 kg / 500W  
220V Single Phase  
Inserts & frame with wheels not included

Can be used with insert M1013 (see pg.11)  
Insert 21 Liter  
Recommended: 5 x M1013 for version M1042

### M1044

Frame with wheels for 100 kg



### M1041

Temperature: 0-65°C  
1410 x 750 x 900 mm  
200 kg / 2x500W  
220V Single Phase  
Inserts & frame with wheels not included

Can be used with insert M1013 (see pg.11)  
Insert 21 Liter  
Recommended: 10 x M1013 for version M1041

### M1043

Frame with wheels for 200 kg

## Table Top Temperer - Tafeltempereermachine - Tempéreuse de table



### M1019

Injection moulded polyethylene scraper (dishwasher safe).  
Stainless steel bowl: 3 liter  
Bowls lift out; additional bowls for other coatings drop in.  
Scraper snaps in and out of bowl (additional scrapers available).  
Uses 2-100 watt lamps as heat source.  
Cooling fan is rated for continuous use.  
Clear Lexan night/dust cover.  
Front recessed control panel with:  

- Digital temperature read out
- Thermostat controlled heating & cooling
- Bowl motor control on/off switch on front panel.

 Ø 431 x 305 mm

### M1019A Bowl

### M1019B Scraper

Other spare parts on request

## Moulding machine - Mouleermachine - Mouleuse



### M1276 WHEELIE14

Table model in stainless steel  
Digital thermostat  
Blue plastic wheel

510 x 560 x 510 mm  
14 kg  
230 V monofase - 50/60 Hz  
500 W  
Weight machine: 45 kg



### M1278 WHEELIE30

Stainless steel  
Vibrating table  
Digital thermostat  
Drain tap

30 kg  
1320 x 800 x 1420 mm  
Multi phase motors  
380V (230V on demand)  
Weight machine: 185 kg



### M1215

Vibrating table  
450x300x360 mm  
110/220 V



## Cooled working table - Koelwerktafel - Table de travail refroidi

Humidity control - Luchtvochtigheidscontrole - Contrôle d'humidité



### M1297

2 doors  
1700 x 800 x 900 mm

### M1298

3 doors  
2240 x 800 x 900 mm

### M1299

4 doors  
2780 x 800 x 900 mm

- Exterior construction in stainless steel 18/8
- Interior construction in stainless steel, except ceiling in plastified sheet
- Stainless steel working top. Optional in granite (local)
- Grills included (6 pcs/door)
- 60 mm. polyurethane insulation injected at 45 kg/m3
- Automatic lock doors and adjustable pressure on the frame
- Electronic equipment
- Fan-ventilated evaporator
- Defrost water automatic evaporation
- 150 mm. height adjustable feet
- Non refrigerated multipurpose drawer
- 220V 50Hz (other tensions in option)
- Single Phase



## Panning Machine - Drageerketel - Turbine à praline



### M1293

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

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

Production capacity:  
from 2 to 8 kg  
Manual overturning of machine for  
the outcoming of the product  
W 550 x D 670 x H 740 mm  
32 kg



### M1294

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

Production capacity 15 to 20 kg  
M1294 features 2 gas burners, speed variator and forced air cooling .  
(The 2 gas burners allow to the sugar to melt more quickly increasing the volume of coated products per hour, the speed variator diversifies the coated sweets, the forced air cooling speed up the cooling production process).

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

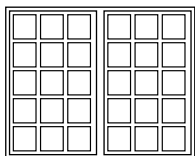


## Waffle machine -Wafelijzer - Machine à gaufres

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

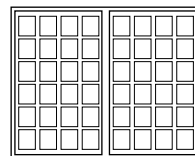
The **Brussels waffles** are prepared with a yeast-leavened batter. It is generally lighter, thicker, and crispier and has larger pockets compared to other waffle varieties. They are easy to differentiate from Liège Waffles by their rectangular sides. In Belgium, most waffles are served warm by street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

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



### M1950

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



### M1951

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

## Ice Cream Machine - IJsmachine - Machine à glace

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

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

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

Includes free recipe booklet.



### M1940

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



### M1941

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





## Easyfill filling machine - Easyfill doseermachine - Easyfill machine à doser



### M1600

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

Doses row by row.

Standard execution with 8 movable depositing nozzles of 40mm.

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

Machine completely constructed in stainless steel.

Dosing head is electrically heated.

Funnel of 5 litre volume.

400 x 520 x 350 mm

230 V

10 Watt

Pre-heating: 30 minutes

### M1600T

Complete Easyfill for truffle.

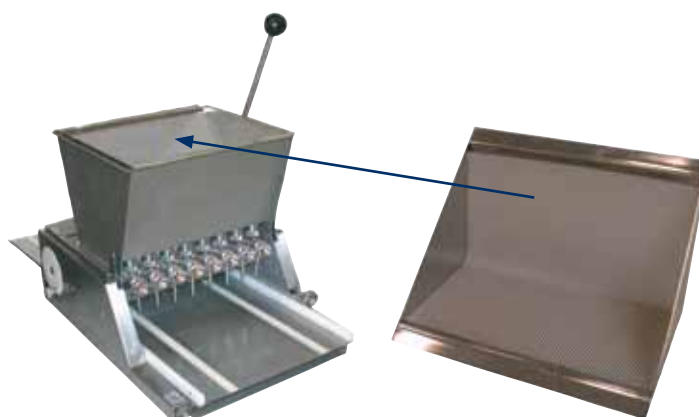
Same article as M1600 but with standard nozzle length 60 mm.



### M1600G

Truffle option

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



### M1600Z

Sieve for Easyfill

Construction in stainless steel to sieve your fillings before dosing.

Fits perfectly in the funnel of the machine

290 x 280 x 95 mm

Weight sieve: 1,08 kg



## Funnel - Trechter - Entonnoir



- Stainless steel made
- Ø nozzles: 4 and 8 mm
- Ideal for jelly
- Capacity: 1,9 L

### M1121

Holder not included  
Ø 190 x 230 mm  
manual control



### M1123

Holder  
Ø 140 x 185mm



### M1122

Holder not included  
Dosing funnel with adjustable  
shot weight

## Hot air blower Heteluchtpistool Décapeur thermique



### M1261

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

## Electric kettle - Electriscbe kookpot Casserole électrique



### M1039

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

### M1040

9 Liter / 2000W  
220V

## Chocolate slicer - Chocolade schaafmachine - Râpe à chocolat

To flake chocolate blocks into snippers and flakes



**M1045**  
Ø 350 x 350 mm  
Chocolate slicer  
for 2,5 kg chocolate blocks  
220 V

**M1049**  
Chocolate slicer  
for 5 kg chocolate blocks  
220 V



### M1282

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

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

Height 1010 mm, Length 1170 mm, Width 480 mm  
Machine weight: 78 kg.  
Weight per 3 knives: 1 kg

## Spraying gun - Spuitpistool - Pistolet



### M1266

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

Compressor not included



### M1263

Spraying gun with light plastic pot 100cl.  
Double action for fine atomization

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



### M1295

Manufactured completely in stainless steel, this spraying cabinet is equipped with a strong ventilation and a self cleaning filter. (no extra ventilation holes in the wall necessary)

In the back of the cabinet there is a removable easy-clean spraying panel and collection tray.

This cabinet can be closed with two turning doors. A retractable panel at the bottom of the cabinet can be used as an extra tray or screen against staining.

Not included: spraying gun and compressor

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

### M1296

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

The frame is mounted on pvc feet.

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



## Mixer - Mélangeur - Mixer



**M1253**  
Kitchenaid  
Capacity: 5 kg  
260 x 315 x 405mm  
Single phase  
220-240 V  
Max W 325  
Hz 50-60



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

## Balance - Weegschaal - Balance



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

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



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

**NIW03** 6 kg  
**NIW04** 15 kg  
**NIW30** 30 kg

## Thermometer - Thermomètre - Thermometer



**M1170**  
Baumometer



**M1171**  
Beaker for  
baumometer



**M1173**  
Sugar thermometer



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



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



**M1176**  
Thermo-Hygrometer



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



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



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

Elegant counter top dispenser specially meant for the mixing and dispensing of thick chocolate and other hot drinks. The display power of the bowl increases sales and profits. The uncomplicated use of the dispenser simplifies your work. Beverage container made of shock-proof, food grade polycarbonate with 3 or 5 liters capacity completely removable even when full of product. Completely removable faucet for a perfect cleaning. Adjustable setting of temperature.



**M1088-W** 5 Liter white  
**M1088-S** 5 Liter silver  
**M1088-G** 5 Liter gold

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

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

## Chocolate fountain - Chocolade fontein - Fontaine à chocolat

### M1290

7,5 kg chocolate  
 Ø 540 x 1400 mm  
 Monophase  
 220 V 50 Hz  
 700W  
 Weight machine: 35 kg



## "The Key to print your Chocolate"

an idea of Chocolate World

### Chocolate Artist for magnet moulds - voor magneetvormen - pour moules magnétiques

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

#### Software Features

- Runs on Windows 2000, XP, Vista, and Windows 7.
- Supports all TWAIN compliant scanners.
- Import all major image formats such as jpeg, gif, tiff, and png.
- Automatically position designs for correct printing onto transfer sheets.
- Create text and messages with ease, even add circular text to round chocolate.

- Easily fill entire transfer sheets.
- Includes the ability to apply special effects and crop pictures.
- Remark: 1000L08, 1000L11 and 1000L18 are not possible to design in the software



#### ART1001

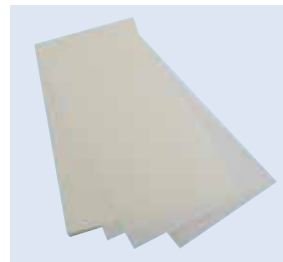
software + USB security stick

The USB security stick is the key which will allow you to print your own design on the neutral transfer sheet. You need a personal computer and printer working with edible inks.

The USB security stick does not contain any software or data: you can download the

software at [www.chocolate-artist.com](http://www.chocolate-artist.com) and this is free of charge. To proceed with the printing on the neutral transfer sheets, your computer will need the USB security stick plugged in (in order to "allow" the printer to use the software).

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



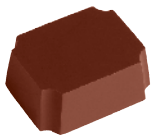
#### ART3001

neutral transfer sheets

100 pcs

273 x 132 mm

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

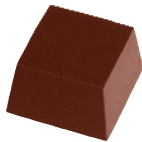


#### 1000L01

35x28x14 mm

3x5 pc/13,5 gr

275x135x24



#### 1000L02

24x24x14 mm

4x6 pc/9,5 gr

275x135x24



#### 1000L03

Ø50x10 mm

2x5 pc/22 gr

275x135x24



#### 1000L04

Ø32x14 mm

3x5 pc/13 gr

275x135x24

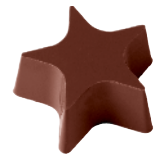


#### 1000L05

35x24x17 mm

3x6 pc/13 gr

275x135x24



#### 1000L06

36x36x15 mm

3x6 pc/8 gr

275x135x24

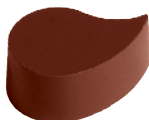


#### 1000L07

32x32x14 mm

3x6 pc/10 gr

275x135x24



#### 1000L08

37x25x16mm

3x6 pc/12 gr

275x135x24



#### 1000L09

48x12x9mm

4x4 pc/5 gr

275x135x24

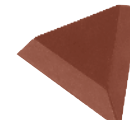


#### 1000L10

32x24x11 mm

3x6 pc/9 gr

275x135x24



#### 1000L11

46x40x15 mm

3x4 pc/13 gr

275x135x24



#### 1000L13

30x32x15 mm

3x6 pc/11 gr

275x135x24

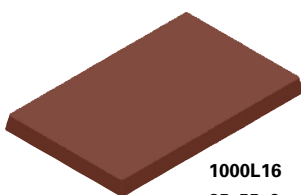


#### 1000L15

37x25x12 mm

3x6 pc/7 gr

275x135x24



#### 1000L16

85x55x6 mm

2x2 pc/32 gr

275x135x24

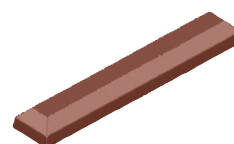


#### 1000L17

32x32x7mm

3x6 pc/7 gr

275x135x24

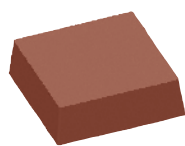


#### 1000L18

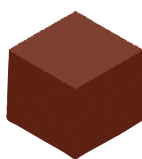
80x15x7 mm

12 pc/8 gr

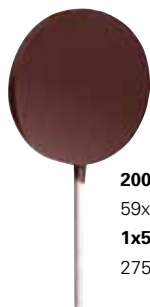
275x135x24



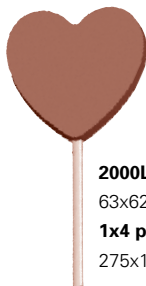
**1000L19**  
under 29x29x9 mm  
above 27x27x9 mm  
**3x5 pc/9 gr**  
275x135x24 mm



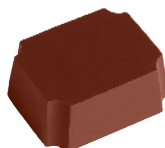
**1000L20**  
23x23x20 mm  
**3x6 pc/12 gr**  
275x135x24  
Remark: Because of the very particular design of this chocolate magnetic mould extra attention is needed to demould



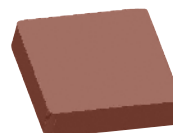
**2000L01**  
59x59x7 mm  
**1x5 pc/23 gr**  
275x175x24



**2000L04**  
63x62x8mm  
**1x4 pc /10 gr**  
275x175x24 mm



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



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



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

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

choose model



place logo and modify text



printing



Do you want to know more? Go to [www.chocolate-artist.com](http://www.chocolate-artist.com)  
Take a look at the video and download the software free of charge

## Chocolate Artist for stencils A4 - voor A4 stencils - pour chablonés A4

With the latest version 9.2 of Chocolate Artist you can also print on A4!

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



**M1151A4**  
Device for stencil  
Size 210 x 297 mm



**ART401** Ø 40 mm



**ART402** Ø 40 mm



**ART403** 50 x 20 mm

Stencils  
Thickness 2 mm  
Made of polycarbonate and stainless steel  
scroll bars



**ART3003**  
Neutral transfer sheets  
A4 size (210x297mm)  
50 pcs



# Material

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



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

Full mono colour

Every article is composed by 60 pcs of the same design. Size: 123x265 mm



L0011



L0012



L0013



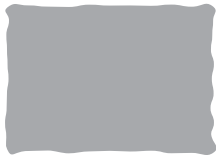
L0014



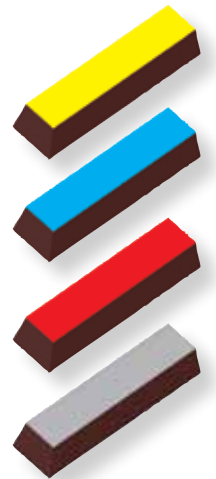
L0015



L0016



L0017



Assortment

Every article is composed by 60 pcs of the same design. Size: 123x265 mm



LBAMY



LBAMG



L3003



L30002



L30003



L14001



L14000



L92000



L17000



L17002



L118001



L118000



L223000



L50000



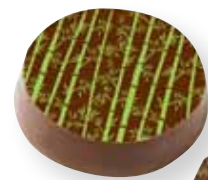
L3859

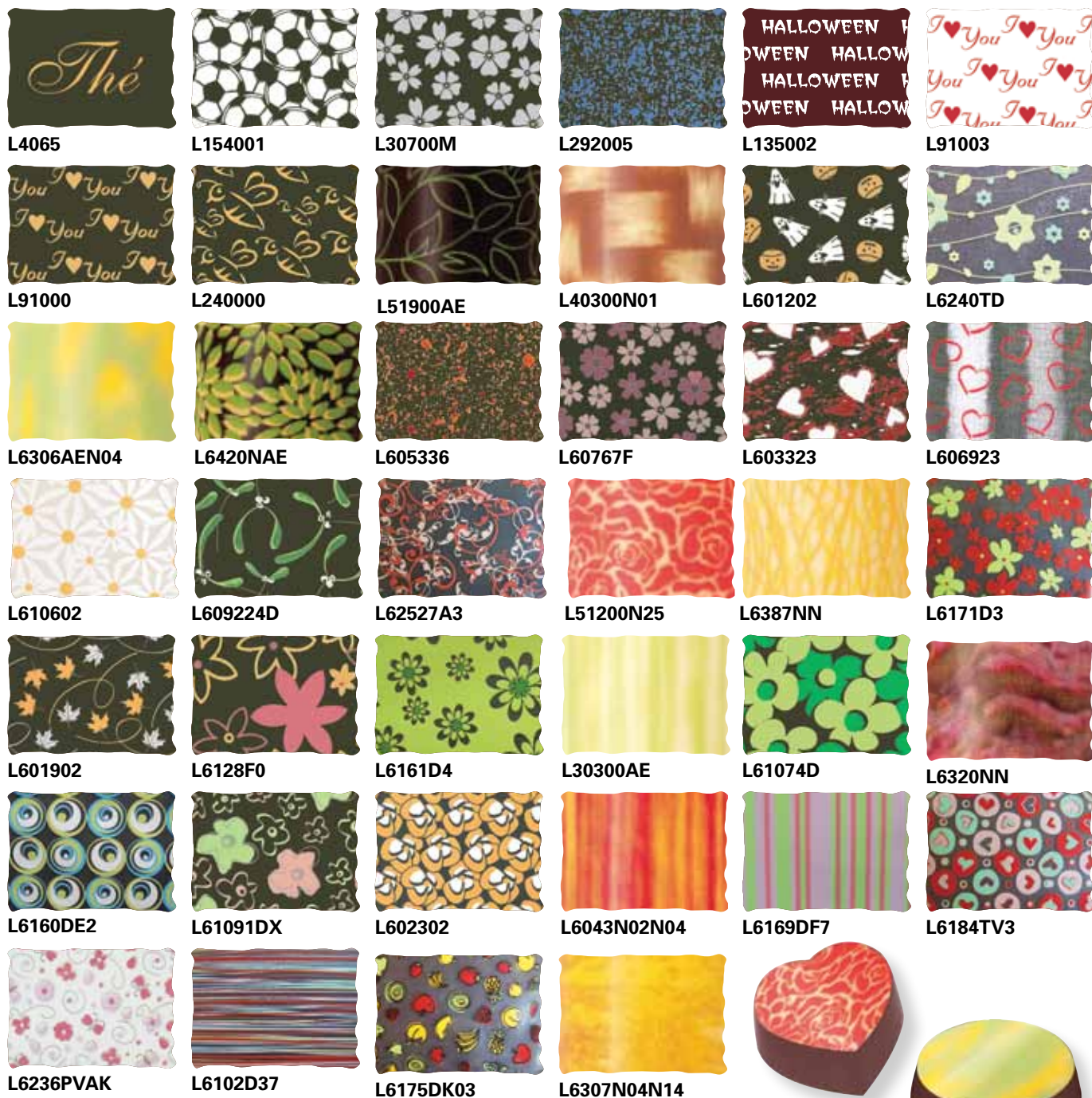


L105000



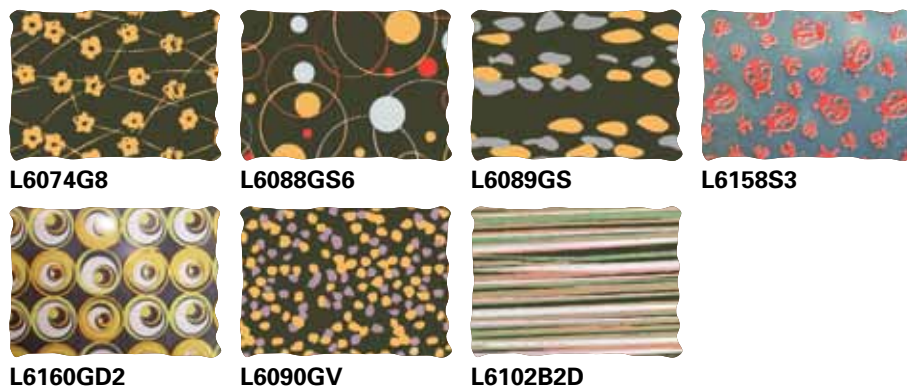
L809300





Metalic

Every article is composed by 60 pcs of the same design. Size:123x265 mm







2000L01

Transfer sheets for lollipop

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



LOL6KNN



LOL0KNN



LOLKNAE



LOLK2NN



LOL9K2N



**M1205**

Paper sticks per 500 pcs

**M1206**

Paper sticks per 2000 pcs

**M1207**

Paper sticks per 14000 pcs



**LSTAND**

Stand display for lollipops



**LKISSL02**

Transfer sheet "KISS"

This transfer sheet is made to fit magnetic mould 1000L19

Every article is composed by 60 pcs of the same design. Size:123x265 mm

## Exclusive transfers sheets for magnet moulds

## Exclusieve transfers sheets voor magneetvormen

## Feuilles de transfert exclusives pour moules magnétiques

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

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

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

(1000L01,... see page 22)



### Colours for exclusive transfers

Colours printed on chocolate are different then printed on paper



## Neutral transfer sheets - Neutrale transfer sheets - Feuilles de transfert neutres

For PASTRY use:

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

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

Sheets can be used in any type of edible printer.

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

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

for CHOCOLATE use:

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

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

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

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







CW1622

## AZO FREE colours - AZO FREE kleurstoffen - AZO FREE colorants

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

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

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

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

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

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

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

### Spray



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

Store in a dry and cool place.

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

Standard content 100 ml

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

After every use wash the spraying head with hot water.



#### Standard

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



#### Pearl

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



## Lake powder



Powder food colouring for the decoration of food, in particular of greasy food, confectionery and fine bakery.

Store in a cool, dry place.

The powder can be used for various purposes.

Standard content: 25 gr

Bigger quantity 0,5 - 20 kg: upon request

Use: Make sure you add small proportions. You can add it directly to the mixture of your dough, or apply with a brush to the surface that needs decorating.

Use a soft and dry brush. You can also mix these powders with white chocolate. If you do so, add in moderation, since these colourants are very strong. You can use this for colouring your hollow figure moulds.



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



## Pearl powder



Product for the decoration of food, in particular confectionery and fine bakery. Store in a cool and dry place.

This powder can be used for the same purposes as the standard powder, the only difference being the final product. These powders result in a metallic look. Unlike the standard powder, these powders can also be used for your pralines.

Standard content 25gr

Bigger quantity 0,5 - 20 kg: upon request

Use: these colours can be applied in 2 different ways:

You can brush the powder with a soft and dry brush, see page 40, in to the mould or mix it with cocoa butter and spray with the spraying gun.



	<b>COL1001AF</b>	lustre gold
	<b>COL1002AF</b>	bright gold
	<b>COL1003AF</b>	lustre silver
	<b>COL1004AF</b>	bright silver
	<b>COL1005AF</b>	bronze
	<b>COL1006AF</b>	copper
	<b>COL1007AF</b>	ruby
	<b>COL1008AF</b>	blue cobalt



# Material

## Airbrush



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

Standard content: 100 gr  
Bigger quantity : upon request

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

### Standard



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

### Pearl

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

## Airbrush for chocolate pearl



NEW  
2012

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

Standard content: 100gr  
Bigger quantity upon request

Use: Atomize using an airbrush on the part to be decorated until the required tonality is achieved. It is very important shaking the bottle before using the product and carefully clean the airbrush with alcohol after use.



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





## Cocoa butter



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

Standard content: 150 gr

Bigger quantity upon request

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



<input type="checkbox"/>	COL5001AF	white
<input type="checkbox"/>	COL5002AF	blue
<input type="checkbox"/>	COL5003AF	orange
<input type="checkbox"/>	COL5004AF	yellow
<input type="checkbox"/>	COL5005AF	red
<input type="checkbox"/>	COL5006AF	green
<input type="checkbox"/>	COL5007AF	pink

## Cocoa Butter Velvet colours



**NEW  
2012**

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

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

Store in a dry and cool place.

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

Standard content 400 ml

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



<input type="checkbox"/>	COL2662AF	white
<input type="checkbox"/>	COL2651AF	pink
<input type="checkbox"/>	COL2654AF	blue
<input type="checkbox"/>	COL2655AF	green
<input type="checkbox"/>	COL2660AF	red
<input type="checkbox"/>	COL2652AF	yellow
<input type="checkbox"/>	COL2663AF	milk choc
<input type="checkbox"/>	COL2664AF	dark choc
<input type="checkbox"/>	COL2665AF	white choc



## Special Sprays



### Cool spray

**COL4003**

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

Standard content: 400 ml

### Shiny Spray

**COL4002**

Ideal product for adding extra shine to your products and preserving them from oxidation.

Ideal for all your chocolate/sugar/marzipan pieces.

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

Note that one layer of spray is enough.

Standard content: 400 ml

### Cacao Spray

**COL4001**

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

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

Standard content: 400 ml

### Anti stick Spray

**COL4010**

The spray oil is made for all types of baking-trays and moulds to enable removal of confectionery products. Shake well before use and apply to the product surface at a distance of around 20 cm.

Standard content: 400 ml

## Spray Gel Décor



The flavoured glazing sprays are ideal for the decoration and garnish of chocolates, ice creams, semi-frozen desserts, mousse, cakes or serving plates.

Standard content: 400 ml

Use: Apply as required onto the surface to be decorated. It is not necessary to shake the can before use.

<b>COL4006AF</b>	chocolate
<b>COL4007AF</b>	apple
<b>COL4008AF</b>	strawberry
<b>COL4009AF</b>	caramel



## Marking Pen



NEW  
2012

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



**COL4004AF** Marking pens assorted (8pcs)



**COL4011AF** gold and silver

## Coloured plastic chocolate







NEW  
2012

The plastic chocolate is a cocoa dough made to make decorations.

Gently warm the cocoa mass in the microwave oven then model and shape it with your hands, tools or roll it out like fondant.

Standard content : 1250 gr



	<b>COL4051</b>	cocoa
	<b>COL4052</b>	white
	<b>COL4053</b>	yellow
	<b>COL4054</b>	red
	<b>COL4055</b>	blue
	<b>COL4056</b>	green

## Trolley - Karretje - Chariot



### M1230

Storage trolley for moulds  
850 x 490 x 1550 mm  
Capacity: 20 alu plates

Stainless steel  
Max. 200 kg charge

Remark: plates not included

### M1231

Alu plate 835 x 420 x 20 mm



### M1243

Trolley for grills  
640 x 500 x 1700 mm  
Capacity: 15 grills

Stainless steel

Remark: grills not included

### M1244

Grill 400 x 600 x 5 mm

## Device Guitar Cutter - Snijapparaat - Trancheuse



### M1050

Device with 4 frames  
15 / 22.5 / 30 / 37.5 mm  
Included: M1057 and M1059

### M1051

Device without frames  
7.5 mm  
Included: M1057 and M1059

Available frames - Beschikbare ramen - Guitares disponibles

### For M1051

<b>M1052</b>	frame	7,5 mm
<b>M1053</b>	frame	15 mm
<b>M1054</b>	frame	22,5 mm
<b>M1055</b>	frame	30 mm
<b>M1056</b>	frame	37,5 mm

### M1057

Inox plate 400 x 400 x 5 mm

### M1060

Device without frames  
5 mm  
Included: M1057 and M1059

### For M1060

<b>M1061</b>	frame	5 mm
<b>M1062</b>	frame	10 mm
<b>M1063</b>	frame	15 mm
<b>M1064</b>	frame	20 mm
<b>M1065</b>	frame	25 mm
<b>M1066</b>	frame	30 mm

### M1068

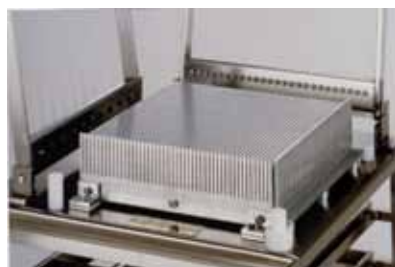
Trolley 650 x 500 x 810 mm

## Device double guitar cutter - Dubbel snijapparaat - Trancheuse double



**M1077** Base for 7,5 x 15 mm (without frames)

**M1078** Trolley



**M1059**  
Spare parts

**M1058**  
Inox wire +/- 66m 0,5mm

## Device cutter - Snijapparaat - Trancheuse

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

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

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

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

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

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

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



### M1920

Device cutter, model head 5mm

### M1921

Device cutter, model head 7,5 mm

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



**M1924** Frame Inox 10 mm

**M1925** Frame Inox 15 mm

**M1926** Frame Inox 20 mm

**M1927** Frame Inox 22,5 mm

**M1928** Frame Inox 25 mm

**M1929** Frame Inox 30 mm

**M1930** Frame Inox 35 mm

**M1931** Frame Inox 37,5 mm

**M1932** Frame Inox 40mm

**M1934** Frame Inox 45 mm

**M1935** Trolley for automatic cutter





## Caramel Rulers - Aluminium latten - Règles à fondant



**M1070**  
20 x 3 x 500 mm

**M1071**  
20 x 5 x 500 mm

**M1072**  
20 x 8 x 500 mm

**M1073**  
20 x 10 x 500 mm

**M1074**  
20 x 12 x 500 mm

**M1075**  
20 x 15 x 500 mm

**M1076**  
30 x 20 x 500 mm

## Stainless Steel Frame - Inox kader - Cadre en acier inoxydable



**M1081**  
375 x 375 x 10 mm

**M1082**  
375 x 375 x 15 mm

**M1083**  
375 x 375 x 20 mm

**M1084**  
375 x 375 x 25 mm

**M1085**  
375 x 375 x 30 mm



**M1086**  
210 x 210 x 40 mm

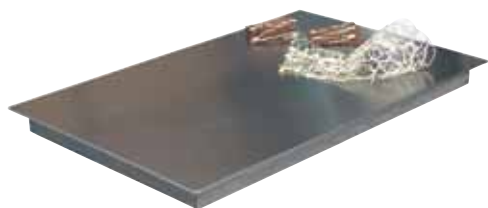
## Polycarbonate frames - Set polycarbonaat kaders - Set de cadres en polycarbonate



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



## Stainless steel plate for cooling - Koelplaat - Plaque de refroidissement



### M1560

Principle: The stainless steel plate contains a eutectic liquid that freezes at  $-21^{\circ}\text{C}$ . Tempered chocolate is applied with a cone, a pastry bag, a triangle or a spatula on the plate. Chocolate undergoes heat shock when in contact with the plate. When the chocolate is detached, it can be shaped. Before using, the plate needs to be cooled into the refrigerator/blast-chiller.

Result: home-made meshes, nests, chips, twisted chocolate ribbons – very original to wrap around or decorate desserts and chocolates. You can even mix the colours when applying them on the plate.

Size: 600 x 400 mm

## Chocolate grater - Chocolade rasp - Râpe à chocolat



### M1565

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



### M1566

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



### M1567

St. steel chocolate shaver curve  
handle 250 mm



### M1568

St. steel chocolate shaver square  
handle 250 mm



## Chocolate grater - Chocolade rasp - Râpe à chocolat



### M1571

fine  
400x50x10 mm



### M1572

fine  
340x80x10 mm



### M1573

coarse  
340x60x10 mm

# Material

## Pastry Spatula - Paletmes - Palette



**M1180**  
180 mm

**M1181**  
230 mm

**M1182**  
250 mm



**M1186**  
triangle  
120 mm



**M1187**  
triangle  
150 mm



**M1190**  
150 mm



**M1191**  
200 mm

## Spatula - Spatel - Spatule



**M1183** 420 mm

**M1184** 240 mm  
Scraper: polystyrene  
Handle: polystyrene



**S1552** 330 mm  
Scraper: Rubber  
Handle: polystyrene

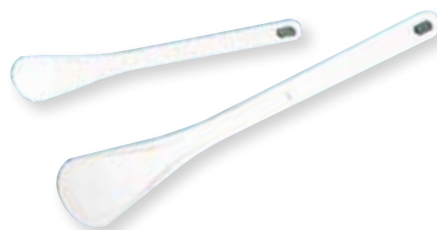


**S1556** 265 mm  
Up to +260 °C  
Non-slip hook  
Scratch resistente



**M1211** 400 mm

Made of polycarbonate  
Heat resistant up to 220°C



**S1525** 250 mm

**S1550** 500 mm

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

## Whisk - Garde - Fouet



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

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

## Mixing bowl - Mengkom - Bassin



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

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

## Dough scraper - Deegschrapper - Râcloirs

10 pieces/package



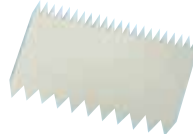
**M1192**



**227352**  
128 x 90 mm  
asymmetrical  
made of ABS, ivory



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



**227360**  
112 x 78 mm  
comb  
made of ABS, ivory



**227363**  
204x151mm  
bowl  
made of ABS, ivory

## Dipping Forks - Pralineervorken - Broches à tremper



**M1101**  
2-prong  
9mm



**M1102**  
2-prong  
13mm  
with bridge



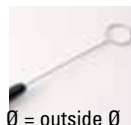
**M1103**  
2-prong  
13mm



**M1104**  
3-prong



**M1105**  
4-prong



**M1106**  
Ø 18mm



**M1109**  
oval



**M1110**  
triangle



**M1111**  
spiral

**M1112**  
complete kit composed by 10 forks

**M1107**  
Ø 20mm

## Kit Dipping Forks - Kit Pralineervorken - Broches à tremper



**M1563**  
set of 10 pieces: 1 fork each  
round (Ø 14, 16, 18, 20 mm) triangle,  
spiral and drop, 2-, 3-, 4-points  
stainless steel and plastic handle  
suitcase: plastic  
240 x 195 x 45 mm

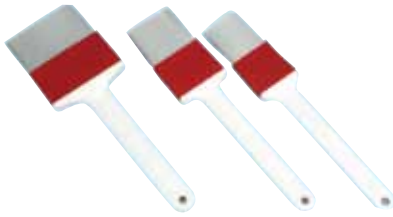
## Trufflefork - Truffelvork - Fourchette à truffes



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



## Pastry brushes - Uitstrijkborstels - Pinceaux de cuisine



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

Stick made of polyethylene, nylon bristles

## Pastry bags - Spuitzakken - Poches



- S7524** 400 mm
- S7525** 460 mm
- S7526** 500 mm

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

## Disposable pastry bags - Wegwerp spuitzakken - Poches jetables



The Blue pastry bags guarantee efficiency and optimal food safety.  
Made for professionals use is HACCP certified. This innovative product is composed by 3 different layers:  
1. Inner glossy layer assures fluency of the filling.  
2. Strong layer in between provides strenght and endurance.  
3. External layers provides strong grip.

- S1740** M: Size 460x260 mm  
100 pcs per roll , thickness 75 micron
- S1755** L: Size 530x280 mm  
100 pcs per roll , thickness 75 micron
- S1765** XL: Size 590x280 mm  
100 pcs per roll , thickness 75 micron



## Set of decorating tubes - Set spuitmondjes - Set de tubes



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

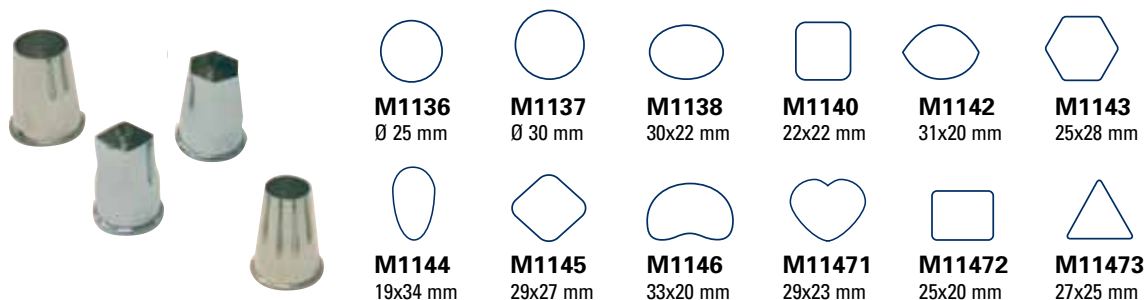


- S1952** 55 pieces small  
height 30 mm  
nickel-plated, with adapter  
box made of plastic



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

## Cutters - Uitstekers - Découpoirs



## Set of pastry cutters - Set uitstekers - Set de découpoirs



**02004**  
round, plain



**02005**  
round, serrated

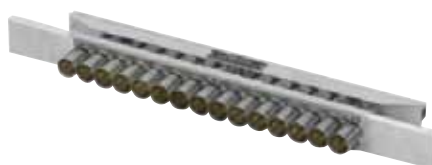
- Stainless steel
- Thickness: 0,4-0,5 mm
- Height: 30 mm
- Ø 30, 40, 50, 60, 70, 80, 90, 100, 110 mm

## Königsberger cutter



**M1153**  
combination: heart, round, flower

## Hand cutter - Rij uitsteker - Découpoir



- **M1169** Ø 24 mm
- ◌ **M11692** Ø 24 mm
- **M11693** Ø 24 mm
- ♥ **M11694** Ø 24 mm

## Stamps

**M1154**  
"Magy Fleur"  
Set of 17 stamps



**M12770**  
"Magy Decor"  
Set of 17 stamps

**M12772**  
"Magy Relief"  
Set of 17 stamps

## Structured sheets - Reliëfvellen - Feuilles structurées



**SS001M**  
**SS001L**



**SS002M**  
**SS002 L**



**SS003M**  
**SS003L**



**SS004M**  
**SS004L**



**SS005M**  
**SS005L**



**SS006M**  
**SS006L**



**SS007M**  
**SS007L**



**SS008M**  
**SS008L**



**SS009M**



**SS010M**  
**SS010L**



**SS011M**  
**SS011L**



**SS012M**  
**SS012L**

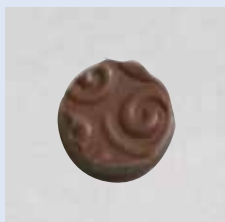


**SS013M**  
**SS013L**

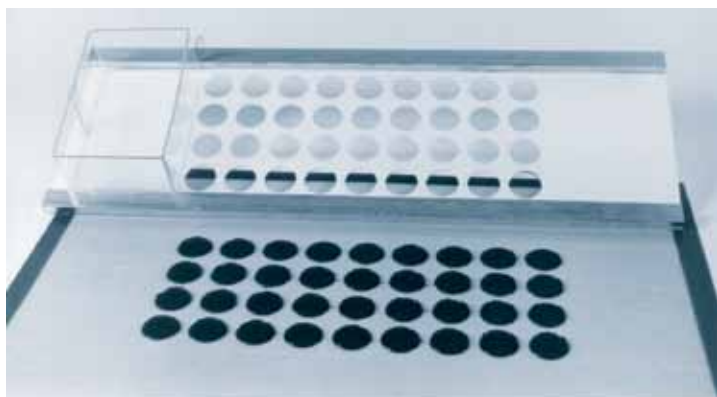
Every article is composed by 15 pcs of the same shape and is coming in 2 sizes:

**SS001M:** 360 x 340 mm

**SS001L:** 360 x 640 mm



## Chocolate stencil - Sjabloon met rakel - Pochoir chocolat



### **M1151**

Device for stencil  
Made of polycarbonate

Stencil  
±200x570mm

○ **M1148**  
Ø 25x2mm  
Included M1151

○ **M1148A**  
Ø 20x2mm  
Included M1151

○ **M1149**  
Ø 30x2mm  
Included M1151

○ **M1150**  
Ø 40x2mm  
Included M1151

○ **M1152**  
ovalx2mm  
Included M1151

## Rubber Mats - Rubbermatten - Chablons en caoutchouc



Rubber made  
380 x 600 mm

**M1155**  
Ø 26 x 2 mm

**M1156**  
Ø 30 x 2 mm

**M1157**  
Ø 50 x 2 mm

**M1158**  
Ø 60 x 2 mm

**M1159**  
Ø 26 x 3 mm

**M1160**  
Ø 30 x 3 mm

**M1161**  
Ø 50 x 3 mm

**M1162**  
Ø 60 x 3 mm

**M1163**  
Ø 26 x 5 mm

**M1164**  
Ø 30 x 5 mm

**M1165**  
Ø 50 x 5 mm

**M1166**  
Ø 60 x 5 mm



## Chocolate stencil - Sjabloon - Pochoir chocolat

Rubber made  
300x400x2 mm



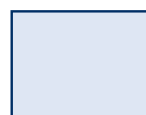
**LS067**  
15 x 45 mm  
stencil with 77 prints



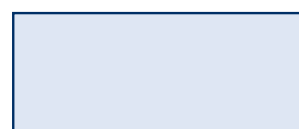
**LS087**  
46 x 22 mm  
stencil with 56 prints



**LS082**  
48 x 29 mm  
stencil with 42 prints



**LS100**  
30 x 40 mm  
stencil with 49 prints



**LS076**  
35 x 83 mm  
stencil with 24 prints



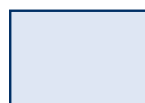
**LS095**  
35 x 35 mm  
stencil with 48 prints



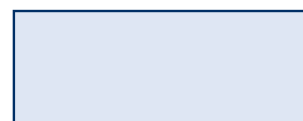
**LS081**  
60 x 60 mm  
stencil with 20 prints



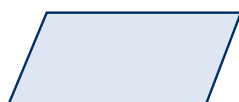
**LS054**  
40 x 50 mm  
stencil with 30 prints



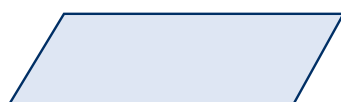
**LS018**  
40 x 72 mm  
stencil with 20 prints



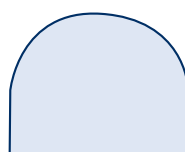
**LS013**  
125 x 55 mm  
stencil with 10 prints



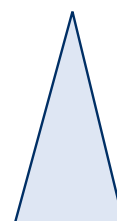
**LS023**  
25 x 55 mm  
stencil with 35 prints



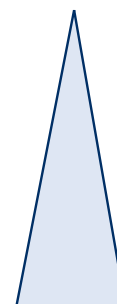
**LS063**  
25 x 90 mm  
stencil with 28 prints



**LS001**  
65 x 80 mm  
stencil with 15 prints



**LS031**  
30 x 60 mm  
stencil with 35 prints



**LS068**  
30 x 80 mm  
stencil with 36 prints



## Showpeels

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

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

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

Showpeel mats are 210x110 mm.



ST001



ST004



ST005



ST006



ST007



ST009



ST011



ST013



ST016



ST017



ST019



ST021



ST023



ST029



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

### COL4005

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

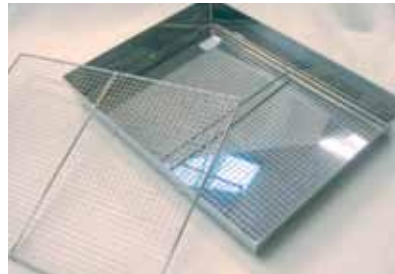


How to proceed:

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

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

## Candying tray & grid - Kandizeerbak & grill Candisoire & grille



**M1090**  
Candying tray  
400 x 300 x 60 mm

**M1091**  
Candying grid  
290 x 390 mm

**M1092**  
Candying grid  
275 x 375 mm

## Coating grill - Doorhaalgrill Grille à tremper



**M1095**  
Coating grid  
Ø 190 mm

**M1096**  
Coating grid  
250 x 150 mm

**M1097**  
Coating grid  
350 x 150 mm

## Caramel cutter - Karamel snijrol - Rouleaux à bonbons



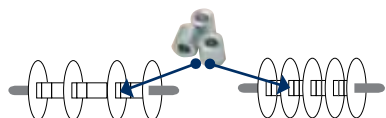
**M1232**  
600 mm  
16 knives (adjustable)  
alu/stainless steel  
inserts of 5, 10 and 15 mm



**M1233**  
380 mm  
16 knives (adjustable)  
alu/stainless steel  
inserts of 5 and 15 mm



**M1218**  
21 blades



Remark: Easily to change the distance between the different knives

## Presentation trays - Displays schotels - Plateaux pour présentation



Size 170x170mm

**SIL9022** Black tray

**SIL9023** Silver tray

**SIL9024** Champagne tray



Size: 230x170mm

**SIL9041** Black tray

**SIL9042** Silver tray

**SIL9043** Champagne tray



Size: 170x170mm

**SIL9045** Transparent



Interlayer  
for presentation trays

Size: 500x100mm

**SIL9046** Black tray

**SIL9047** Silver tray

**SIL9048** Champagne tray

**SIL9025**  
160x160mm

**SIL9044**  
230x160mm

Other sizes on request

## Cotton gloves Katoen handschoenen Gants en cotton



**SIL9019** Gloves small / 10pcs

**SIL9020** Gloves medium / 10pcs

**SIL9021** Gloves large / 10pcs

## Cleaning product for moulds Wasproduct voor vormen Nettoyant pour moules



**M1569**

Cleaning fluid for moulds  
5 Liter

**M1570**

Sparkling aid for moulds  
5 Liter

Ask for our cleaning/maintenance mould procedure

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



**VP0101** 160 mm

**VP0102** 180 mm

**VP0103** 200 mm

**VP0104** 240 mm

**VP0105** 280 mm

**VP0106** 300 mm

Product sold per kg





CW1573

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



**M1195**  
Gold leaf machine with roll

**M1196**  
Gold roll

**M1197**  
Gold leaf machine without roll

## Flakes - Vlokken - Éclats



**M1193-G**  
Gold 22 carat flakes 1 gram

**M1194-G**  
Gold 22 carat powder 1 gram



**M1193-S**  
Silver flakes 1 gram

**M1194-S**  
Silver powder 1 gram

## Leaves - Bladeren - Feuilles



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

**M1199 Silver**  
Silver Leaves  
25 sheets  
80 x 80 mm

## Transfer sheets



**M1198T**  
Goldtransfers 22 Carat  
25 sheets  
80 x 80 mm



## Packaging material - Verpakkingsmateriaal - Emballages



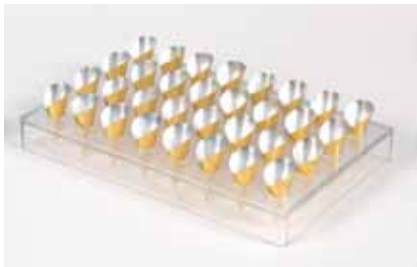
<b>VAAUB</b>	aubergine	<b>VAGRIJS</b>	grey
<b>VABL</b>	blue	<b>VALBL</b>	light blue
<b>VAGE</b>	yellow	<b>VAOR</b>	orange
<b>VAGO</b>	gold	<b>VARO</b>	red
<b>VAGR</b>	green	<b>VAROOS</b>	pink

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



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

Alumium cups



**VC0106E**  
Polycarbonate frame for cups



**VV0102** Flower stalks / 200pcs



<b>M1205</b>
Paper sticks per 500 pcs
<b>M1206</b>
Paper sticks per 2000 pcs
<b>M1207</b>
Paper sticks per 14000 pcs

## Paper cockshaferfeet



per 50 pcs

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

## Boxes for pralines - Verpakkingen voor pralines - Ballotins



**Ballotin natural**



**Ballotin white**



**Ballotin gold**

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

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

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

Alumium goldsheets / 2000pcs  
**SIL9038** for boxes 250gr  
**SIL9039** for boxes 500gr  
**SIL9040** for boxes 1 Kg



**VLD002**



**VLD003**



**VLD004**



**VLD008**

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

Boxes for business cards pralines  
 Magnet mould reference 1000L16

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

**VLD001**  
 2x2  
 Box + cover 4 pralines  
 500 pieces

**VLD003**  
 1x2  
 Box + cover 2 pralines  
 1000 pieces

**VLD005**  
 2x3  
 Box + cover 6 pralines  
 500 pieces

**VLD007**  
 3x4  
 Box + cover 12 pralines  
 250 pieces

**VLD002**  
 1x1  
 Box + cover 1 praline  
 1000 pieces

**VLD004**  
 1x3  
 Box + cover 3 pralines  
 1000 pieces

**VLD006**  
 2x4  
 Box + cover 8 pralines  
 500 pieces

**VLD008**  
 1x1  
 Box + cover 1 praline  
 1000 pieces



## Sugar kit - Suikerset - Set à sucre



### MSUGARK

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



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



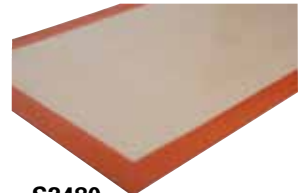
**SU007**  
Hot blower



**SU008**  
Spirit lamp



**SU033**  
Latex gloves  
1 set



**S2480**  
Silicon mat  
300x400 mm



**SU031** Sugar pump  
**SU032** Double sugar pump



**SU0001**  
Isomalt, 1 kg



**SU022**  
Torch



**SU030**  
Lamp



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



**M1173**  
Sugar thermometer



**M1154**  
"Magy Fleur"  
Set of 17 stamps

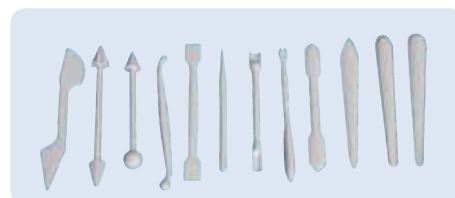
**M12772**  
"Magy Relief"  
Set of 17 stamps

**M12770**  
"Magy Decor"  
Set of 17 stamps

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



**M1279**  
Press for marzipan moulds



**MAM1001** Kit composed by 12 different sticks



**MAD2844**  
Apple leaf  
50 mm  
100 pcs



**MAD2864**  
Pear leaf  
100 pcs



**MAD00834**  
Strawberry leaves  
720 pcs



**MAD00839**  
Carrot steel  
288 pcs



**MAD00297**  
Broom  
105 mm  
100 pcs



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



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



Colours: see pag. 28 or 30

Airbrush Kit complete  
**S1303: S1304+S1305**

## Marzipan moulds - Marsepeinvormen - Moules pour pâtes d'amandes



**MAP2002**  
40 gr



**MAP2004**  
2 à 20 gr



**MAP2103**  
2 à 20 gr



**MAP2010**  
45 gr



**MAP2012**  
45gr



**MAP2014**  
2 à 15 gr



**MAP2016**  
40 gr

More models available upon request



## Chocolate library - Chocolade bibliotheek - Librairie chocolat

### "Belgian Chocolates" by Roger Geerts - The book



Roger Geerts has been a very known teacher in chocolate for already more than 35 years. The book is edited by Chocolate World and translated in 4 languages: Dutch, English, French and German. It explains about how to make chocolates, and describes in a very detailed way more than 200 recipes.

**BO002**  
Pralines Belges  
French language

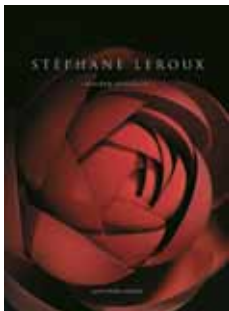
**BO003**  
Belgische Pralinen  
German language

### "Belgian Chocolates" by Roger Geerts - The DVD



The DVD is in 11 languages: Dutch, English, French, German, Italian, Spanish, Portuguese, Russian, Chinese, Japanese and Arab. Roger Geerts explains how to prepare 11 kinds of chocolates, starting with the basic ingredients up to decorating chocolates. Furthermore, he reveals quite a few tricks for moulding chocolates and he shows you how to create the perfect enrobed chocolates.

**DVD01** PAL-version  
**DVD02** NTSC-version



The 2-book set  
Volume1: Matière chocolat: 144 pages  
(245x336 mm)  
an art book with ±95 pictures

Volume2: Design techniques for chocolate:  
416 pages (168x230 mm)  
± 1200 illustrations  
This laboratory or workshop guide provides more than 40 original techniques from Stéphane Leroux, explained step-by-step using a combination of text and illustrations.

**BO012** English  
**BO013** Spanish  
**BO011** French  
**BO014** Japanese  
**BO010** Dutch

Lotus flower  
10 pcs thermoformed  
sheets/model  
**T2436 T2636**  
**T2536 T2736**



Peppers, garlic, guacamole, wasabi, chicken, oysters, tequila... Despite their unexpected and somewhat odd combination with pralines - the famous "Belgian" chocolate - these ingredients feature among the assortment of flavours offered by Bruges chocolate maker Dominique Persoone.

**BO015**  
Cacao - De Chocoladeroute  
Dutch

**BO017**  
Cacao - The roots of chocolate  
English

**BO016**  
Cacao - Les racines du chocolat  
French

**BO018**  
Cacao - Las raíces del chocolate  
Spanish



**BO0506**  
so good  
Magazine of haute pâtisserie  
English



**BO038**  
Willie's Chocolate Bible  
English



**SIL9508**  
 Perfecte pralines  
 Dutch

**SIL9508E**  
 Fine Chocolates, great experience  
 English

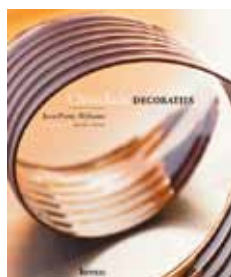
**SIL9508F**  
 Petits Chocolats, grande expérience  
 French



**NIB233**  
 Perfecte Pralines 2  
 Dutch

**NIB234**  
 Petits Chocolats 2  
 French

**NIB235**  
 Fine Chocolates 2  
 English



**NIB116**  
 Décorations en Chocolat  
 French

**NIB117**  
 Chocolate Decoraties  
 Dutch

**NIB118**  
 Chocolate Decorations  
 English



**NIB262**  
 Perfecte pralines 3  
 Dutch

**NIB263**  
 Petits chocolats,  
 grande expérience 3  
 French

**NIB264**  
 Fine Chocolates,  
 great experience 3  
 English



**BO021**  
 Paco Torreblanca 2  
 Paco Torreblanca  
 (English-Spanish)



**BO022**  
 Sugarworks - Paco Torreblanca  
 (English-Spanish)



**BO023**

Chocolates - Ramon Morató  
(English-Spanish)



**NIB104**

La Pâtisserie - «Ecole Lenôtre»  
2 languages combined  
(French-English)



**NIB253**

Un amour de macaron  
Stéphane Glacier  
French



**NIB228**

Chocolates & confections  
English



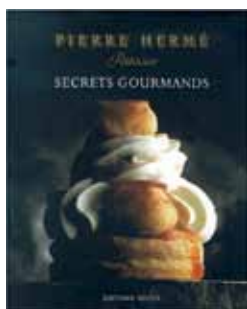
**NIB238**

PH10  
Pierre Hermé  
French  
'extra print soon available'



**NIB252**

Macaron - Pierre Hermé  
French



**NIB236**

Secrets Gourmands  
Pierre Hermé  
French



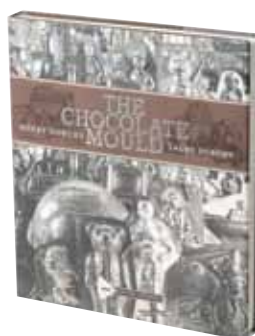
**BO037**

Play  
Escuela de pasteleria del  
Gremio de Barcelona  
English



**NIB231**

De Chocolate Codex  
René Goossens  
Dutch



Book 'the chocolate mould'  
Book giving the history of the chocolate mould  
**BO009**

Boek 'de chocoladevorm'  
Boek over de geschiedenis van de chocoladevorm  
**BO007**

Livre 'le moule à chocolat'  
Livre sur l'histoire du moule à chocolat  
**BO008**



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**Lange Elzenstraat 123**

**2018 Antwerpen**

**Belgium**

**Tel: +32 (0)3 216 44 27**

**Tel: +32 (0)3 237 12 11**

**Fax: +32 (0)3 216 98 33**

