



Chocolate World®

EQUIPMENT EDITION 8





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FOR OUR RANGE OF AUTOMATIC TEMPERING MACHINES
AND OPTIONS PLEASE SEE:



Version English/Spanish
Version Dutch/French

You Tube SEE THE MOVIES OF THE CW MACHINERY ON:
WWW.YOUTUBE.COM/CWANTWERP

STARTER KIT

The Starter Kit is an ideal set for people who want to start to learn how to make chocolates.
The set contains a selection of basic professional Chocolate World articles, plus a useful booklet with explanations and two recipes.



VV0212

Box contains:

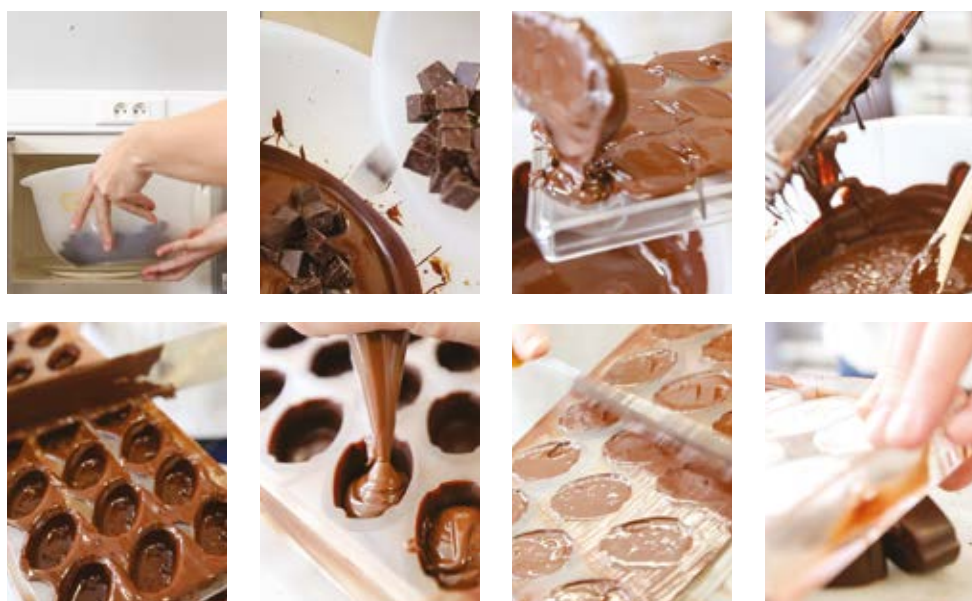
M1182 spatula 250 mm	1 pc
M1174 digital thermometer (-50+300°C)	1 pc
CW mould 275x135x24 mm	1 pc
CW disposable pastry bags	1 roll with 16 pcs
CW booklet	1 pc
CW scraper	1 pc

MAKE YOUR PERSONALISED BOX

For more information: info@chocolateworld.be



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



 SEE THE MOVIE ABOUT MAKING CHOCOLATES WITH THE STARTER KIT ON:
WWW.YOUTUBE.COM/CWANTWERP

MELTING KETTLES - SMELTBAKKEN - CUVES CHAUFFANTES



M1030

A bain-marie cooker consisting of a hollow stainless steel shell in which water is heated. It allows you to melt chocolate or keep sauces warm.
Non electrical.

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

M1001 - M1005

Melting kettles completely manufactured out of stainless steel
Temperature control in degrees (°C) up to 65°C
Dry electrical heating, without use of water
Remark: Models might slightly change

NEW : VENTILATION IS CONNECTED TO THERMOSTAT



Insert

M1001

13 litre
460 x 340 x 320 mm
220V - 50/60 Hz compatible
Monophase / 500W
Weight: 11,75 kg
Insert and lid included

M1012

Insert 13 litre

M1017

Lid 13 litre



Lid

Insert

M1002

2 x 5.7 litre
460 x 340 x 320 mm
220V - 50/60 Hz compatible
Monophase / 500W
Weight: 11,85 kg
Insert and lid included

M1010

Insert 5,70 litre

M1015

Lid 5,70 litre



Insert

M1003

21 litre
635 x 340 x 320 mm
220V - 50/60 Hz compatible
Monophase / 500W
Weight: 16,00 kg
Insert and lid included

M1013

Insert 21 litre

M1018

Lid 21 litre



Lid

Insert

M1004

2 x 9.5 litre
635 x 340 x 320 mm
220V - 50/60 Hz compatible
Monophase / 500W
Weight: 16,50 kg
Insert and lid included

M1011

Insert 9,50 litre

M1016

Lid 9,50 litre



Lid

Insert

M1005

3 x 5.7 litre
635 x 340 x 320 mm
220V - 50/60 Hz compatible
Monophase / 500W
Weight: 16,50 kg
Insert and lid included

M1010

Insert 5,70 litre

M1015

Lid 5,70 litre

M1001-110V
M1002-110V
M1003-110V

M1004-110V
M1005-110V

110V - 60 Hz available
Lead time upon request



M1006 - M1009

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



M1006

3 litre
 Ø 310 x 180 mm
 220V - 50/60 Hz compatible
 Monophase / 70W
 Weight: 1,70 kg
 Insert and lid included



M1006/I

Insert 3 litre
 Ø 240 x 108 mm
 Insert weight: 0,20 kg



M1007

6 litre
 420 x 320 x 180 mm
 220V - 50/60 Hz compatible
 Monophase / 140W
 Weight: 3 kg
 Insert and lid included



M1007/I

Insert 6 litre
 325 x 265 x 100 mm
 Insert weight: 0,78 kg



M1008

12 litre
 630 x 390 x 180 mm
 220V - 50/60 Hz compatible
 Monophase / 140W
 Weight: 4,70 kg
 Insert and lid included



M1008/I

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



M1009

24 litre
 660 x 410 x 210 mm
 220V - 50/60 Hz compatible
 Monophase / 280W
 Weight: 5,80 kg
 Insert and lid included



M1009/I

Insert 24 litre
 530 x 325 x 150 mm
 Insert weight: 1,50 kg

M1006-110V
 M1007-110V

M1008-110V
 M1009-110V

110V - 50/60 Hz available
 Lead time upon request

TABLE TOP TEMPERER - TAFELTEMPEREERMACHINE - TEMPÉREUSE DE TABLE



M1019

Stainless steel insert: 3 litre
 Ø 431 x 305 mm
 220V - 50/60 Hz compatible / Monophase / 100W
 Weight: 9 kg
 Injection moulded polyethylene scraper (dishwasher safe)
 Removable insert and scraper
 Scraper snaps in and out of bowl (additional scrapers available)
 Uses 2-100 watt lamps as heat source
 Cooling fan is suitable for continuous use
 Clear Lexan night/dust cover
 Control panel features:

- Digital temperature read out
- Thermostat controlled heating & cooling
- Motor control on/off switch



M1019-110V

110V - 60 Hz available
 Lead time upon request

M1019A Insert

M1019B Scraper

Other spare parts upon request

VIBRATING TABLE - TRILTAFEL - TABLE VIBRANTE



M1215

Vibrating table for moulds
 490 x 300 x 362 mm
 220V - 50 Hz compatible
 Monophase / 25W
 Weight: 8,60 kg
 Fits on various melting kettles
 On/off switch integrated on the electrical wire

Remark: Melting kettle not included

M1215-110V

110V - 60 Hz available
 Lead time upon request



CHOCOLATE PUMP - CHOCOLADEPOMP - POMPE DE CHOCOLAT



M1014

Chocolate pump to pump heated chocolate

Compatible for the following melting kettles: M1001, M1003, M1004, M1007, M1008 en M1009
 Easy to disassemble and so easy to clean
 Capacity: 4 kg per minute
 110/220V
 500 x 200 x 200 mm
 Weight: 3 kg

M1014-110V

110V - 50/60 Hz available

Lead time upon request





EASYFILL FILLING MACHINE - EASYFILL DOSEERMACHINE - EASYFILL MACHINE À DOSER



M1600

Filling machine designed to deposit fillings (hazelnut paste, ganache, chocolate, liqueurs, etc.) in chocolate moulds. Fillings without inclusions.

Funnel of 5 litre volume

400 x 520 x 350 mm

220V - 50/60 Hz compatible / Monophase / 10W

Weight: 17 kg

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

Removable tank

Nozzels are electrically heated

Pre-heating: 30 minutes

M1600T

Filling machine designed to deposit fillings (hazelnut paste, ganache, chocolate, liqueurs, etc.) in truffle shells. Fillings without inclusions.

Same as M1600 but with 7 nozzles of 60 mm length

Special pallet and a central positioning system

M1600-110V

110V - 60 Hz available

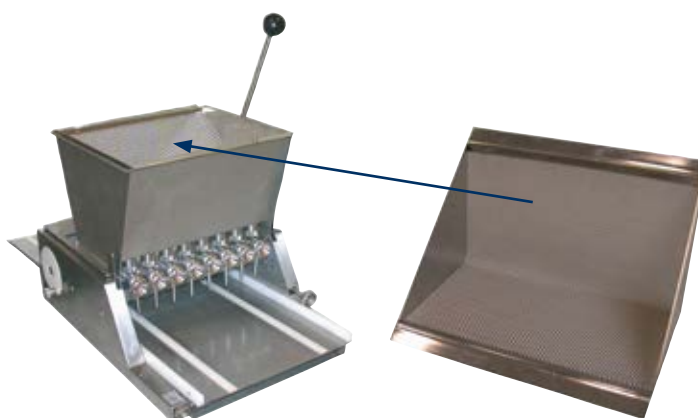
Lead time upon request



M1600G

Truffle option to be used with M1600

The kit includes 7 nozzles of 60 mm length, a special pallet and a central positioning system



M1600Z

Sieve to be used with M1600 or M1600T

290 x 280 x 95 mm

Weight: 1 kg

Manufactured out of stainless steel

To filter your fillings from particles before dosing in moulds

Fits perfectly in the funnel of the machine



CHOCOLATE PANNING MACHINE - CHOCOLADE DRAGEERKETEL - TURBINE À PRALINER CHOCOLAT



M1291

7 litre
Base: 580 x 690 x 320 mm
Bowl: Ø 380 mm
220V - 50/60 Hz compatible
Monophase / 370W
Weight: 36 kg

M1292

16 litre
Base: 580 x 690 x 320 mm
Bowl: Ø 500 mm
220V - 50/60 Hz compatible
Monophase / 370W
Weight: 42 kg

Designed specifically to simplify the task of coating products such as hazelnuts, almonds, pistachio nuts, pine nuts, coffee grains, etc. with chocolate. The panning machine is ideal for small to medium-scale operations. The unit is completely manufactured out of stainless steel and is equipped with an effective and silent speed control.

The panning machine has been patented because of special features, which includes:

- its compact size
- its unique bowl installation system

The panning machine is suitable for a variety of applications.

They are equipped with an integrated high-performance fan and a hose that feeds filtered air into the bowl when required. The silicon cooling-air tube is (re-)movable to facilitate the processing of the product.

The bowl is easy to disassemble, interchangeable and easy to clean, also the filter of the cooling fan is washable.

Additional bowls upon request.

M1291-110V

M1292-110V

110V - 60 Hz available
Lead time upon request



COL4020

Shellac
Coating agent ready for use to polish products coated with chocolate.
1 litre

You Tube SEE THE MOVIE ABOUT COATING CHOCOLATE ON WWW.YOUTUBE.COM/CWANTWERP

SUGAR PANNING MACHINE - SUIKER DRAGEERKETEL - TURBINE À PRALINER SUCRE

These sugar panning machines are designed to coat dry and roasted confectionery specialties such as almonds, peanuts, hazelnuts, etc in a layer of caramelized sugar. The bowl is made from copper for quick heat conductivity. The speed setting of the bowl is manually adjustable.



M1285

Table model 2 litre
Electrical heating
450 x 750 x 700 mm
230V mono 50Hz
Monophase / 3,5kW
Weight: 25 kg
No gas needed
Production quantity: about 4 kg/h with 2 batches (2 kg/batch)
Manual tilting system with unloading tray in stainless steel
Bowl manufactured out of copper and frame out of stainless steel
Weight: 25 kg

M1285-110V

110V - 60 Hz available
Lead time upon request



M1293

Production capacity from 2 to 8 litre
550 x 670 x 740 mm
220V - 50/60 Hz compatible
Monophase / 170W
Weight: 32 kg
Zinc-plated iron frame
Copper container
Container heating by 1 liquid gas burner
Electronic burner ignition
Manual tilting system for easily taking the product out of the bowl
Machines operate on city gas or bottled gas, intensity of gas supply manually controllable.



M1294

Production capacity from 15 to 20 litre
500 x 900 x 1200 mm
220V - 50/60 Hz compatible
Monophase / 370W
Weight: 60 kg
Zinc-plated iron frame
Copper container
Container heating by 2 liquid gas burners
Speed regulator and forced air cooling.
With ambient air supply of 700 mm
Machines operate on city gas or bottled gas, intensity of gas supply manually controllable.

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

CHOCOLATE SLICER - CHOCOLADE SCHAAFMACHINE - RÂPE À CHOCOLAT

To flake chocolate blocks into snippers and shavings
Adjustable loader for blocks



M1045

for max 2,5 kg chocolate blocks
Ø 350 x 350 mm
220V - 50/60 Hz compatible
Monophase / 55W
Weight: 14 kg
Works with a 1 kg tablet

M1045-110V

110V - 60 Hz available
Lead time upon request

M1049

for 5 kg chocolate blocks
350 x 340 x 390 mm
220V - 50/60 Hz compatible
Monophase / 55W
Weight: 17 kg

M1049-110V

110V - 60 Hz available
Lead time upon request



M1282

Shaving machine for 2 blocks
Production per hour: 30 kg
954 x 598 x 983 mm
240V - 50/60 Hz compatible
Monophase / 600W
Weight: 165 kg



MIXER - MIXER - MÉLANGEUR



HEAVY DUTY

M1253

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

PLANETARY MIXER - MÉLANGEUR



M1254

Planetary-mixer
20 litre
480 x 410 x 760 mm
220V - 50/60 Hz compatible
Monophase / 900W
Weight: 98 kg
stainless steel bowl
whip
flat beater
hook
Speed (RPM): 1) 110
2) 207
3) 371

M1254-110V

110V - 60 Hz available
Lead time upon request

HOT AIR BLOWER - HETELUCHTPISTOOL DÉCAPEUR THERMIQUE



M1261

220V - 50/60 Hz compatible
Monophase / 1600W
Weight: 0,73 kg
Working temperature: 300 - 500 °C

ELECTRIC KETTLE - ELECTRISCHE KOOKPOT CASSEROLE ELECTRIQUE



M1039

5 litre
Ø 210x180 mm
220V - 50/60 Hz compatible
Monophase / 1900W
Weight: 2,50 kg

M1040

9 litre
Ø 270x220 mm
220V - 50/60 Hz compatible
Monophase / 2500W
Weight: 3,50 kg



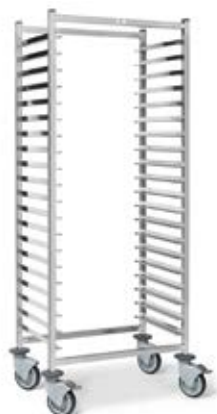
M1241

Assembling flat-pack product
Frame manufactured out of stainless steel
Wheels manufactured out of plastic
Square frame 25 x 25mm
Wheels: diameter 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: 1780 x 635 x 470 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

FOR COMPACT DELIVERY



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: diameter 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: diameter 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

Grill 600 x 400 mm
28 wires Ø 2 mm
chromed



M1069

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

Dimension 665 x 450 x 700 mm
Full stainless steel construction with reinforced table top
Storage space for 5 plates or grills 600 x 400 m
Equipped with 4 solid wheels, 2 with brake



SPRAYING GUN - SPUITPISTOOL - PISTOLET

COMPRESSOR NOT INCLUDED



M1266

Container capacity: 1 litre
To be used with a compressor 1,5 Hp
(standard compressor 4-5 bar, compressor not included)
Tip of nozzle: Ø 1,70 mm
Weight: 1 kg

Use: cocoa butter, no powders and no airbrush colours



M1263

Container capacity: 100 ml
To be used with a compressor 1,5 Hp
(standard compressor 4-5 bar, compressor not included)
Tip of nozzle: Ø 0,80 mm
Weight: 0,28 kg

Use: cocoa butter, ideal for powders, no airbrush colours

BUILT-IN COMPRESSOR



M1262

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

Use: only with tempered chocolate, no powders



M1268

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

Use: cocoa butter, chocolate, no powders and no airbrush colours

M1268-110V

110V - 60 Hz available
Lead time upon request



M1269

Spraying gun "MULTISPRAY"
Food grade approved
Container capacity: 700 ml
Viscosity max. 80 DIN-sec.
Delivery rate max. (Water) 250 g/min
230V - 50 Hz compatible / 120W
Weight: 1,80 kg

Use: cocoa butter, no powders and no airbrush colours

M1269-110V

110V - 60 Hz available
Lead time upon request

PROFESSIONAL AIRBRUSH - PROFESSIONELE AIRBRUSH - AIRBRUSH PROFESSIONNEL



S1304

Professional airbrush
Nozzle: Ø 0,20 mm
Cup capacity: 0,50 cc



S1305

Professional compressor for airbrush
260 x 130 x 190 mm
220V - 50/60 Hz compatible
Monophase / 115W
Weight: 4,55 kg
Manual pressure control 3-4 bar

AIRBRUSH KIT COMPLETE: S1303 (S1304+S1305)

CHOCOLATE SPRAYING CABINET - CHOCOLADE SPUITCABINE - CABINE À PISTOLET POUR CHOCOLAT



M1295

Exterior: 955 x 655 x 1045 mm
Interior: 870 x 530/310 x 620 mm
400V / 50 Hz compatible
3 phase / 1050W
Weight: 74 kg
Spraying cabinet completely manufactured out of stainless steel.
It 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-to-clean spraying panel and collection tray.
This cabinet can be closed with two doors.
A retractable panel at the bottom of the cabinet can be used as an extra tray or screen against staining.
Change filter after 2000 hours.

Not included: spraying gun and compressor

M1296

955 x 610 x 900 mm
Optional: frame completely manufactured out of stainless steel according to the standards of professional kitchens.
Frame delivered with PVC feet
Recommended grill : 400 x 600 mm
Capacity grills: 6 x 2

Not included: grills



M1295SP1

Service set
Remark: Specify serial number of your spraying cabinet when ordering the set.

GUITAR CUTTER - SNIJAPPARAAT - TRANCHEUSE



M1050

Complete set: base 7,50 mm including 4 cutting frames
Size cutting frames: 15 / 22,50 / 30 / 37,50 mm
Completely manufactured out of stainless steel
Including M1057 and M1059

M1051

Base 7,50 mm without frames
Dimensions base: 375 x 375 mm
Including M1057 and M1059

AVAILABLE CUTTING FRAMES: FOR M1051

Multiple of 7,50 mm

M1052	frame	7,50 mm
M1053	frame	15 mm
M1054	frame	22,50 mm
M1055	frame	30 mm
M1056	frame	37,50 mm

M1060

Trolley 650 x 500 x 810 mm
(for M1050, M1051, M1060 and M1061)

M1060

Complete set: base 5 mm including 4 cutting frames
Size cutting frames: 10 / 15 / 20 / 25 mm
Completely manufactured out of stainless steel
Including M1057 and M1059

M1061

Base 5 mm without frames
Dimensions base: 375 x 375 mm
Including M1057 and M1059

FOR M1061

Multiple of 5 mm

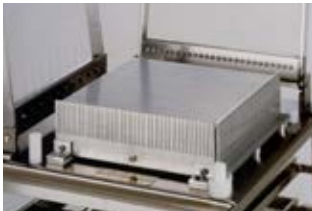
M1062	frame	5 mm
M1063	frame	10 mm
M1063	frame	15 mm
M1064	frame	20 mm
M1065	frame	25 mm
M1055	frame	30 mm

ACCESSORIES:

M1057	Inox plate 400 x 400 x 5 mm
M1058	Inox wire +/- 66m 0,50 mm
M1059	Spare parts



DOUBLE GUITAR CUTTER - DUBBEL SNIJAPPARAAT - TRANCHEUSE DOUBLE



M1077

Base 7,50 x 15 mm without frames
Dimensions base: 375 x 375 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 500 x 670 x 820 mm (for M1077)

ACCESSORIES:

M1057	Inox plate 400 x 400 x 5 mm
M1058	Inox wire +/- 66m 0,5 mm
M1059	Spare parts



MINI GUITAR CUTTER - MINI SNIJAPPARAAT - MINI TRANCHEUSE



The mini cutter is ideal for travelling (show) confectioners
It is suitable for very small premises
Completely manufactured out of stainless steel

M1910

Complete set: mini base 7,50 mm including 4 cutting frames
Size cutting frames: 15 / 22,50 / 30 / 37,50 mm
Completely manufactured out of stainless steel

AVAILABLE CUTTING FRAMES:

M1912	mini frame	15 mm
M1913	mini frame	22,50 mm
M1914	mini frame	30 mm
M1915	mini frame	37,50 mm

M1911

Mini base 7,50 mm without frames
Base dimensions: 180 x 180 mm



AUTOMATIC GUITAR CUTTER - AUTOMATISCH SNIJAPPARAAT - TRANCHEUSE AUTOMATIQUE

The automatic guitar cutter can be used for cutting a large range of products which 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, gianduia, ganaches, mignon pastry products and especially any kind of chocolate containing dried fruits or any other hard pastry dough.

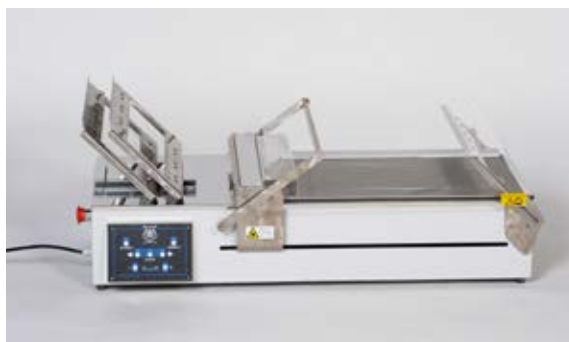
This automatic guitar cutter contributes to an easy, fast and hygienic production. This machine is also easy and safe in use.

All components that come in 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. Personalised frames 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.

Every cutter is provided with 1 cutting head (5 or 7,50 mm), 1 extra roll of wire.



M1920

Base 5 mm without frames

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

Remark: 220V - 60 Hz available upon request

M1920-110V

110V - 60 Hz available

Lead time upon request

M1921

Base 7,50 mm without frames

M1921-110V

110V - 60 Hz available

Lead time upon request



AVAILABLE CUTTING FRAMES: FOR M1920

Multiple of 5 mm

M1924	frame	10 mm
M1925	frame	15 mm
M1926	frame	20 mm
M1928	frame	25 mm
M1929	frame	30 mm
M1930	frame	35 mm
M1932	frame	40 mm
M1934	frame	45 mm
M1938	frame	50 mm
M1939	frame	100 mm

FOR M1921

Multiple of 7,50 mm

M1925	frame	15 mm
M1927	frame	22,50 mm
M1929	frame	30 mm
M1931	frame	37,50 mm
M1934	frame	45 mm



ACCESSORIES:

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

M1935 Support for automatic cutter

NIBS GRINDER "EASY PASTE"



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

M1970

Voltage:	230 V mono 50 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
Dimensions:	460 x 250 x 550 mm
Weight:	32 kg

M1970-110V

110V - 60 Hz available
Lead time upon request

ROBOT-COUPÉ CUTTER



M1980

Robot-Coupe cutter 5 V.V.
230 V mono 50 Hz
1300 W
Variable speed from 300 to 3500 rpm
'R-Mix' function from -30 to -500 rpm
5.5-liter stainless steel bowl with handle
incl a knife with 2 smooth blades

ACCESSORIES:



M1980SP01

Serrated blade for Robot-Coupe 5 V.V.



M1980SP02

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



M1981

Robot Cook
230 V mono 50 Hz
1800 W
Heating capacity up to 140°C, accurate to the nearest degree.
Variable speed from 100 to 3500 rpm
'R-Mix' function from -100 to -500 rpm
Intermittent speed: slow speed blade rotation every 2 seconds.
3.7 litre stainless steel bowl with handle
2.5 litre liquid capacity.
incl a knife with 2 micro-serrated stainless steel blades

ACCESSORIES:



M1981SP01

Extra bowl unit with serrated knife for Robot Cook



M1981SP02

Smooth blade assembly for cutter function Robot Cook



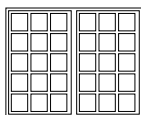
M1980SP03

Serrated blade assembly for blender function Robot Cook

WAFFLE MACHINE - WAFELIJZER - MACHINE À GAUFRES

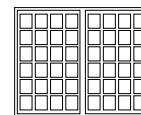
M1950

Brussels waffle machine
380 x 325 x 250 mm
220V - 50 Hz compatible
Monophase / 1800W
Weight: 17 kg
2 reversible plates 180 x 105 28 mm
Lay out plate: 3 x 5
Stainless steel body
Security switch
Adjustable temperature: 70° - 300°
Cast iron plate



M1951

Liege waffle machine
380 x 325 x 250 mm
220V - 50 Hz compatible
Monophase / 1800W
Weight: 17 kg
2 reversible plates 150 x 95 x 32 mm
Lay out plate: 4 x 6
Stainless steel body
Security switch
Adjustable temperature: 70° - 300°
Cast iron plate



M1950-110V

110V - 60 Hz available
Lead time upon request



M1951-110V

110V - 60 Hz available
Lead time upon request



ICE CREAM MACHINE - IJSMACHINE - MACHINE À GLACE

Nemox 'Pro 2000' is highly recommended for those who want the highest quality ice cream in a small production.
The production capacity of 0,75 kg in 30 minutes is ideal for home made ice cream, special flavours and fillings for ice cream bonbons.



M1940

340 x 410 x 230 mm
230V - 50 Hz compatible
Monophase / 250W
Hermetic Compressor: 100% CFC free
Max qtt ingredients: 0,75 kg
Max Production/Hour: 1,50 kg
Churning Time: 20 - 40 min
Appliance Body Stainless Steel
Weight: 15 kg

220V - 60 Hz available upon request

M1940-110V

110 V - 50/60 Hz available
Lead time upon request



M1941

470 x 490 x 370 mm
220V - 50 Hz compatible
Monophase / 450W
Hermetic Compressor: 100% CFC free
Max qtt ingredients: 1 kg
Max Production/Hour: 4 kg
Churning Time: 15 min
Appliance Body Stainless Steel
Weight: 26 kg

220V - 60 Hz available upon request

M1941-110V

110V - 50/60 Hz available
Lead time upon request

HOT TOPPING DISPENSER - DISPENSER VOOR WARME SAUZEN - DISTRIBUTEUR POUR SAUCES



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.
1 x insert M1960A included
230 V mono 50/60 Hz



M1960A

Insert for hot topping dispenser 2,80 litre

HOT CHOCOLATE MILK DISPENSER - DISPENSER VOOR WARME CHOCOLADEMELK MACHINE À CHOCOLAT CHAUD

Elegant counter top dispenser specially meant for dispensing hot chocolate milk and other hot drinks.
Easy to use and to install. Container made out of shock-proof, food grade polycarbonate, which is completely removable even when filled.
Removable faucet for easy cleaning. Temperature can be adjusted.



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

3 litre
240 x 290 x 400 mm
220V - 50 Hz compatible
Monophase / 1200W
Weight: 4,70 kg

220V - 60 Hz available upon request

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

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

220V - 60 Hz available upon request

ACCESSORIES:

M1089SP10 extra container 3 litre
M1088SP33 extra container 5 litre

M1088G-110V
M1088S-110V
M1088W-110V
M1088B-110V
M1089G-110V
M1089S-110V
M1089W-110V

110V - 60 Hz available
Lead time on request

CHOCOLATE FOUNTAIN - CHOCOLADE FONTEIN - FONTAINE À CHOCOLAT

All fountains are easy and quick to install. No tools needed.
They are easy to maintain, simple disassembling.
Directly driven screw (no risk for the belt-drive to slip or break).
CE approved
Digital display and removable power cord.
220V - 50 Hz compatible (220V - 60 Hz available upon request)

M1286-110V
M1287-110V
M1288-110V
M1289-110V
M1287C-110V
M1287DC-110V
M1289DC-110V
110V - 60 Hz available
Lead time upon request



M1286

M1287

M1288

Height from base to top
Diameter of basin
Maximum volume
Minimum volume (for good flow)
Capacity
Power

Weight

Small
610 mm
300 mm
3 kg
1,50 kg
ca 40 persons
220V - 50 Hz compatible
Monophase / 250W
7,50 kg

Medium
770 mm
410 mm
6 kg
3 kg
ca 120 persons
220V - 50 Hz compatible
Monophase / 450W
15,90 kg

Large
1080 mm
500 mm
15 kg
7,50 kg
ca 300 persons
220V - 50 Hz compatible
Monophase / 500W
27,30 kg



M1289

XLarge
1200 mm
500 mm
15 kg
7,50 kg
ca 300 persons
220V - 50 Hz compatible
Monophase / 500W
27,30 kg



M1287C

Cascade medium
990 mm
410 mm
6 kg
3 kg
ca 120 persons
220V - 50 Hz compatible
Monophase / 450W
18,50 kg



M1287DC

Duo cascade medium
610 mm
410 mm
max volume 2 x 6 kg=12 Kg
min volume 2 x 3 kg=6 kg
ca 240 persons
220V - 50 Hz compatible
Monophase / 500W
25,50 kg



M1289DC

Duo cascade X-large
1400 mm
790 mm
2x7 kg= 14 kg
2x3.5 kg= 7 kg
ca 280 persons
220V - 50 Hz compatible
Monophase / 500W
29,50 kg

BALANCE - WEEGSCHAAL - BALANCE



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



NIW02 3 kg
NIW03 6 kg
NIW04 15 kg
NIW05 30 kg

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

THERMOMETER - THERMOMETER - THERMOMÈTRE



M1170
Baumometer
0-50° Baumé



M1171
Holder for
baumometer



M1173
Sugar thermometer
80-180°C



M1174
Digital thermometer
-50°C to +300°C
Battery included



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



M1176
Thermo-Hygrometer
Battery included



S5201
Heat-resistant up to 220°C
With probe
HACCP approved and calibrated
Battery included



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 measure-
ments
Battery included



M1188
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)



PALETTE KNIFE - PALETMES - COUTEAU À PALETTE



M1180
180 mm

M1181
230 mm

M1182
250 mm



S3521
angular
160 mm



S1516
blunt
115 mm



S3524
angular
310 mm

SCRAPER - SCHRAPER - RÂCLOIR



M1186
120 mm



M1191
200 mm



M1187
150 mm



M1185
180 mm



M1190
150 mm

SPATULA - SPATEL - SPATULE



M1183 450 mm
M1184 250 mm
Completely manufactured
out of polystyrene



S1552 350 mm
Scraper made out of rubber
Handle made out of polystyrene



S1556 250 mm
S1557 350 mm
Heat resistant up to 260°C
Completely manufactured
out of polypropylene



S1525 250 mm
S1530 300 mm
S1535 350 mm
S1540 400 mm
S1545 450 mm
S1550 500 mm
Manufactured out of polyamide/nylon
Reinforced fibreglass
Heat resistant up to 220°C

DOUGH SCRAPER - DEEGSCHRAPER - RÂCLOIR



227365/10
116 x 78 mm
Symmetrical
Made out of ABS, ivory
10 pieces/package



227363
204x151mm
Bowl
Made out of ABS, ivory
1 piece/package



227352/10
128 x 90 mm
Asymmetrical
Made out of ABS, ivory
10 pieces/package



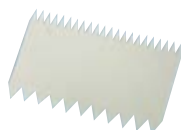
S1671
150 x 100 mm
Made out of polypropreen
1 piece/package



227356/10
151 x 102 mm
Cream scraper
Made out of ABS, ivory
10 pieces/package



S1679
109 x 109 x 109 mm
Made out of polypropreen
1 piece/package



227360
112 x 78 mm
Comb
Made out of ABS, ivory
1 piece/package

RULER - MEETLAT - RÈGLE



S3450
Flexible dough ruler 640 mm
made of polystol, white
with suspension hole
7 divisions of 80 mm
and 5 divisions of 120 mm each



S3451
Solid dough ruler 640 mm
made of formica, white
with suspension hole
7 divisions of 80 mm
and 5 divisions of 120 mm each



DIPPING FORKS - PRALINEERVORKEN - BROCHES À TREMPER

Plastic handle
Stainless steel prong
189 mm



M1101
2-prong
9 mm



M1103
2-prong
13 mm



M1104
3-prong



M1105
4-prong



M1106
Round
Outside Ø 18 mm



M1107
Round
Outside Ø 20 mm



M1112
Round
Outside Ø 14 mm



M1109
Drop
27 x 16 mm



M1110
Triangle
20 x 20 x 20 mm



M1111
Spiral
Inside Ø 8 mm
Outside Ø 22 mm

KIT DIPPING FORKS - KIT PRALINEERVORKEN - BROCHES À TREMPER



M1563

Set of 10 pieces:
1 x round Ø 14 mm 1 x 3 -prong
1 x round Ø 16 mm 1 x 4 -prong
1 x round Ø 18 mm 1 x triangle
1 x round Ø 20 mm 1 x drop
1 x 2-prong 1 x spiral

240 x 195 x 45 mm
Suitcase in plastic

TRUFFLEFORK - TRUFFELVORK - FOURCHETTE À TRUFFES



M1100

Large truffle fork for dipping in chocolate. The large surface allows to dip several pieces in one time. Equipped with pushing lever.

PASTRY BRUSHES - UITSTRIJKBORSTELS - PINCEAUX DE CUISINE



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

Handle made out of polyethylene
Natural bristles



S3350	40 mm
S3351	60 mm
S3352	75 mm

Handle made out of polyethylene
Bleached bristles

WHISK - GARDE - FOUET



S1613	250 mm
S1614	350 mm
S1615	450 mm

Black handle made out of "exoglas"
Wires made out of stainless steel
Heat resistant up to 220°C
Wire thickness 1,80 mm
16 wires

SCOOP - SCHEP - PELLE



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

made of cast aluminium,
in one piece, solid, easy handling,
hygienic

CHOCOLATE GRATER - CHOCOLADE RASP - RÂPE À CHOCOLAT



M1565
Made out of stainless steel
120 x 115 mm
Thickness 0,80 mm
Flat



M1572
Fine
340 x 80 x 10 mm



M1566
Made out of stainless steel
120 x 110 mm
Thickness 0,80 mm
Oblique



M1573
Coarse
340 x 60 x 10 mm



BAKERS KNIFE - BAKKERSMES - COUTEAU BOULANGER



S3530
wave
260 mm



S3531
wave
310 mm



S3532
wave
360 mm



MIXING BOWL - MENGKOM - BASSIN



M1022A1	1 litre
M1022A	2,50 litre
M1022B	4,50 litre
M1022C	6 litre
M1022D	9 litre
M1022E	13 litre



M1023A1	1 litre
M1023A	2,50 litre
M1023B	4,50 litre
M1023C	6 litre
M1023D	9 litre
M1023E	13 litre

Made out of polypropylene, natural white
Break resistant
Hygienic
Stackable
Micro-wave proof

Lid for plastic mixing bowls

MEASURING CUP - MAATBEKER - TASSE À MESURER



S1694	0,25 litre
S1689	0,5 litre
S1690	1 litre
S1691	2 litre
S1692	3 litre
S1693	5 litre



S1695	2 litre with handle microwaveable
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FUNNEL - TRECHTER - ENTONNOIR



M1121
Automatic dosing funnel
1,90 litre
Ø 190 x 230 mm
Holder not included
Manual control
Made out of stainless steel
Ø nozzles: 4 and 8 mm
Ideal for jelly and liquid ganaches



M1122
Dosing funnel with adjustable shot weight
1,20 litre
Ø 185 x 210 mm
Holder not included
Manual control
Made out of stainless steel
Nozzles, dosing head and handle are made out of plastic
Ø nozzles: 4 and 8 mm
Ideal for jelly and liquid ganaches



M1123
Holder
Ø 140 x 185mm

PASTRY BAGS - SPUITZAKKEN - POCHEs



SP40NH 400 mm
SP46NH 460 mm
SP50NH 500 mm

Soft nylon fabric with special coating
 Food approved
 Welded seam
 Without upper seam and without reinforced tip
 Re-usable
 Waterproof

DISPOSABLE PASTRY BAGS - WEGWERP SPUITZAKKEN - POCHEs JETABLES



S1840
 Medium 460 x 260 mm
 100 pcs per roll
 thickness 75 micron

S1855
 Large 530 x 280 mm
 100 pcs per roll
 thickness 75 micron

S1865
 Xlarge 590 x 280 mm
 100 pcs per roll
 thickness 75 micron

Green pastry bags recommended for chocolate
 Professional use
 HACCP certified
 Composed by 3 different layers:
 1. Inner glossy layer assures smooth filling
 2. Strong layer in between layer assures strength and endurance
 3. External layer assures strong grip



DECORATING CONES - GARNEERCORNETS - CORNETS À DÉCORE



S1738
 210 x 120 mm
 50 pcs per roll
 Plastic
 Disposable



SET OF DECORATING NOZZLES - SET SPUITMONDJES - SET DE DOUILLES



S1926
 29 pieces small
 Height 30 mm
 Nickel-plated
 With adapter
 Box made of plastic



S1936
 38 pieces large
 Height 50 mm
 Stainless steel
 With adapter
 Box made of plastic



S1952
 55 pieces small
 Height 30 mm
 Nickel-plated
 With adapter
 Box made of plastic



S1940
 Brush for tubes

CUTTERS - UITSTEKERS - DÉCOUPOIRS

Made out of chrome steel



M1136
Ø 25 mm



M1137
Ø 28 mm



M1138
30 x 22 mm



M1140
22 x 22 mm



M1142
31 x 20 mm



M1143
27x13 mm



M1144
19 x 34 mm



M1145
29 x 27 mm



M1146
33 x 20 mm



M11471
29 x 25 mm



M11472
25 x 20 mm



M11473
27 x 25 mm



M11474
32 x 15 mm

SET OF PASTRY CUTTERS - SET UITSTEKERS - SET DE DÉCOUPOIRS



S02004

Round, plain

Made out of stainless steel
Thickness: 0,40-0,50 mm
Height: 30 mm
Ø 30, 40, 50, 60, 70, 80, 90, 100, 110 mm



S02005

Round, serrated



S02006

Star

Made out of stainless steel
Thickness: 0,40-0,50 mm
Height: 30 mm
Ø 37, 51, 64, 82, 95, 110, 122, 134, 149 mm



S02007

Heart

Made out of stainless steel
Thickness: 0,40-0,50 mm
Height: 30 mm
Ø 35, 42, 51, 68, 80, 90, 100, 110 mm



S02008

Triangle

Made out of stainless steel
Thickness: 0,40 mm
Height: 30 mm
Ø 42, 53, 61, 71, 80, 90, 103, 110, 124 mm



S02009

Square

Made out of stainless steel
Thickness: 0,40 mm
Height: 30 mm
Ø 25, 32, 38, 45, 50, 58, 67, 74, 82 mm



S02010

Flower

Made out of stainless steel
Thickness: 0,40 mm
Height: 30 mm
Ø 40, 54, 67, 80, 93, 105, 118, 133, 149 mm

COOKIE DOUGH CUTTER - KOEKJESDEEGSNIJDER - TRANCHEUSE POUR PÂTE À BISCUIT



M1048

The cookie dough cutter is made for cutting round or cornered dough.
The cutting size is 6,50 mm, the mould has a diameter of 40 mm and length 390 mm.

The cookie dough cutter is delivered with 2 moulds.

The possibilities are:

2 rounded moulds

2 corner moulds

1 rounded and 1 cornered mould

The base is manufactured out of anodised aluminium and all other parts are manufactured out of stainless steel.

ACCESSORIES:

1 roll of wire, screws, tools.



STAMPS - STEPELS - TAMPONS



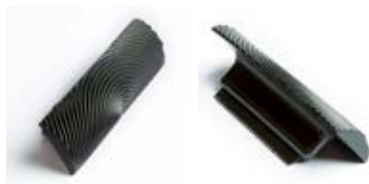
M1154 "Easy Fleur"

Black box containing 12 aluminium stamps covered in nickel.
For the production of sugar or chocolate decorations.

Dimensions box: 325 x 210 mm



WOOD STRUCTURE STAMP - STEPEL VOOR HOUTSTRUCTUUR - FAUXBOIS



07728 150 mm



PLASTIC FOIL SHEETS - PLASTIEK VELLEN - FEUILLES PLASTIQUES



S12920 600 x 400 mm 25 sheets 150 micron

S12924 600 x 400 mm 100 sheets 100 micron

S12926 600 x 400 mm 100 sheets 55 micron



STRUCTURED SHEETS - RELIËFVELLEN - FEUILLES STRUCTURÉES

Each article is composed of 15 pcs of the same structure.
Size: 360 x 340 mm



RUBBER MATS - RUBBERMATTEN - CHABLONS EN CAOUTCHOUC



Made out of rubber
588 x 380 mm

M1155 Ø 26 x 2 mm 160 cavities	M1157 Ø 50 x 2 mm 50 cavities	M1159 Ø 26 x 3 mm 160 cavities	M1161 Ø 50 x 3 mm 50 cavities	M1163 Ø 26 x 5 mm 160 cavities	M1165 Ø 50 x 5 mm 50 cavities
M1156 Ø 30 x 2 mm 126 cavities	M1158 Ø 60 x 2 mm 40 cavities	M1160 Ø 30 x 3 mm 126 cavities	M1162 Ø 60 x 3 mm 40 cavities	M1164 Ø 30 x 5 mm 126 cavities	M1166 Ø 60 x 5 mm 40 cavities



Rubber mats without holes

M1155NO 588 x 380 x 2 mm	M1159NO 588 x 380 x 3 mm	M1163NO 588 x 380 x 5 mm
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CHOCOLATE STENCIL - SJABLOON MET RAKEL - POCHOIR CHOCOLAT

Stencil: ±200 x 570mm



M1148
Ø 25x2 mm
Cavities: 4x7
Including M1151



M1148A
Ø 20x2 mm
Cavities: 4x11
Including M1151



M1149
Ø 30x2 mm
Cavities: 3x7
Including M1151



M1150
Ø 40x2 mm
Cavities: 3x7
Including M1151

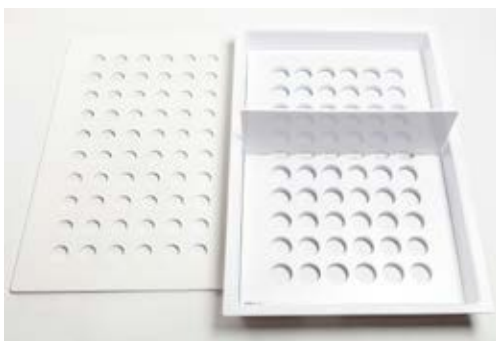


M1152
oval 30x15x2 mm
Cavities: 5x7
Including M1151



M1151
Device for stencil
Made out of polycarbonate

DEVICE FOR CRISPY COOKIES - GRIGNOTTINA



S1813
"Grignottina"
600 x 400 h 50 mm

CARAMEL RULERS - DIKTE LATTEN - RÈGLES À FONDANT



- Made out of aluminium
- | | | |
|---------------------------------|----------------------------------|----------------------------------|
| M1070
20 x 3 x 500 mm | M1073
20 x 10 x 500 mm | M1076
30 x 20 x 500 mm |
| M1071
20 x 5 x 500 mm | M1074
20 x 12 x 500 mm | |
| M1072
20 x 8 x 500 mm | M1075
20 x 15 x 500 mm | |

STAINLESS STEEL FRAME - INOX KADER - CADRE EN ACIER INOXYDABLE



- | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|
| M1081
375 x 375 x 10 mm | M1083
375 x 375 x 20 mm | M1085
375 x 375 x 30 mm |
| M1082
375 x 375 x 15 mm | M1084
375 x 375 x 25 mm | |
- M1086**
210 x 210 x 40 mm



POLYCARBONATE FRAMES - SET POLYCARBONAAT KADERS - SET DE CADRES EN POLYCARBONATE



- M1080**
8 frames + bottom & scraper
440 x 350 x 3 mm OUTSIDE
360 x 270 x 3 mm INSIDE



ROLLER PIN - ROLSTOK - ROULEAU À PATISSERIE



- M1234**
Made out of plastic
500 x 48 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
340 mm
21 knives (adjustable)
Wooden handles
Knives made out of stainless steel
Inserts of 15 and 20 mm

Remark: Extra knives and inserts available upon request

CANDYING TRAY & GRID - KANDIZEERBAK & GRILL - CANDISOIRE & GRILLE



M1090
Candy tray
400 x 300 x 60 mm



M1091
Candy grid
290 x 390 mm

M1092
Candy 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

FOOD JELLY FOR MOULDS - GEL VOOR VORMENCREATIE - GEL ALIMENTAIRE POUR LE MOULAGE

COL4005

Re-usable jelly for mould making. The food jelly allows you to create your own mould for chocolate.

How to use:

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

If you want to re-use the jelly to make a new mould, melt again in the micro-wave. If you prefer to preserve your mould, wrap it with plastic film without air and far away from humidity and warm/heating sources.





PRESENTATION TRAYS - PRESENTATIE SCHOTELS - PLATEAUX POUR PRÉSENTATION



170 x 170 mm
SIL9022 Black tray
SIL9023 Silver tray
SIL9024 Champagne tray



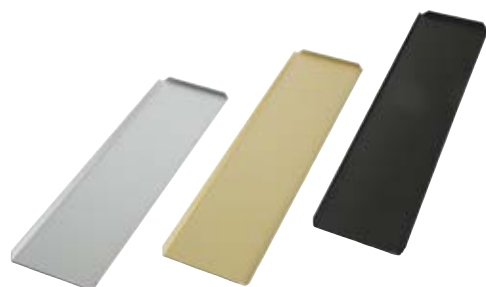
170 x 170 mm
SIL9045 Transparent



230 x 170 mm
SIL9041 Black tray
SIL9042 Silver tray
SIL9043 Champagne tray



Interlayer for presentation trays
SIL9025 160 x 160 mm
SIL9044 230 x 160 mm



500 x 100 mm
SIL9046 Black tray
SIL9047 Silver tray
SIL9048 Champagne tray

Other sizes upon request

COTTON GLOVES KATOENEN HANDSCHOENEN GANTS EN COTTON



SIL9019 Gloves small / 10pcs
SIL9020 Gloves medium / 10pcs
SIL9021 Gloves large / 10pcs

CLEANING AID FOR MOULDS WASPRODUCT VOOR VORMEN NETTOYANT POUR MOULES



M1569
 Cleaning aid for moulds
 Puliform
 5 litre

M1570
 Sparkling aid for moulds
 Brillform
 5 litre

Ask for our mould cleaning/maintenance 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

Other sizes upon request

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 flakes 22 carat 1 gram



M1194-G
Gold powder 22 carat 1 gram



M1193-S
Silver flakes 1 gram



M1194-S
Silver powder 1 gram

LEAVES - BLADEREN - FEUILLES



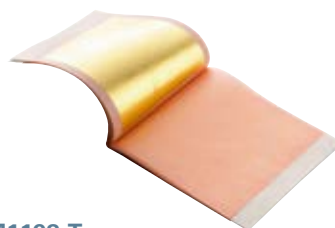
M1198 GOLD
Gold Leaves 22 Carat
80 x 80 mm
25 sheets



M1199 SILVER
Silver Leaves
80 x 80 mm
25 sheets

Use: Loose gold leaf inserted between bound pages of tissue.
Apply with brush, point of a knife or tweezer on flat or non-planar surfaces.

TRANSFER SHEETS - TRANSFERTVELLEN FEUILLES DE TRANSFERT



M1198-T
Gold transfers 22 Carat
80 x 80 mm
25 sheets

Use: Gold leaf mounted by pressure to individual tissue pages, recommended for use on flat surfaces. Each page can be lifted by hand from the book. You can also easily cut the mounted leaf with scissors. The leaf will stay on the tissue until it is pressed onto the prepared surface and the tissue backing is removed.

PIPET - PIPETTE

Low-density polyethylene



M1178
Pipet 1 ml
± 1000 pcs



M1179
Pipet 9 ml
± 100 pcs



PACKAGING MATERIAL - VERPAKKINGSMATERIAAL - EMBALLAGES



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

Blocks of aluminium sheets
 500 gr / approx 4500 sheets
 ± 80 x 80 mm
 Special size upon request per 2 kg



VC0101 cups gold
VC0102 cups red
VC0103 cups blue
VC0104 cups green

Alumium cups
 Bottom Ø 23 mm
 Top Ø 35 mm
 Height 20 mm
 1250 pcs

VC0105 hexagon gold

Alumium cups
 Bottom Ø 25 mm
 Top Ø 35 mm
 Height 15 mm
 1300 pcs

VC0106 cones gold

Alumium cups
 Top Ø 23 mm
 Height 55 mm
 1000 pcs



VV0301R red
VV0301O orange
VV0301GE yellow
VV0301GR green
VV0301RO pink
VV0301W white
VV0301Z black

Paper cups
 Bottom Ø 22 mm
 Top Ø 30 mm
 Height 18 mm
 1000 pcs/ colour



VV0302P purple

Paper cups
 Bottom Ø 30 mm
 Top Ø 40 mm
 Height 23 mm
 1000 pcs



VC0106E
 Polycarbonate frame
 for cups VC0106

COCKSHAFFERFEET - MEIKEVERPOTEN - PATTES DU HANNETON



per 50 pcs

M1220
 40 mm

M1222
 60 mm

M1224
 77 mm

M1226
 115 mm

M1228
 155 mm

M1221
 50 mm

M1223
 62 mm

M1225
 96 mm

M1227
 130 mm

M1229
 190 mm

Remark: made from paper

BOXES FOR PRALINES - VERPAKKINGEN VOOR PRALINES - BALLOTINS



SIL9026 2 pcs / 50 pcs
SIL9027 250 gr / 25 pcs
SIL9028 500 gr / 25 pcs
SIL9029 1 kg / 25 pcs

Ballotin natural



SIL9034 2 pcs / 50 pcs
SIL9035 250gr / 25 pcs
SIL9036 500gr / 25 pcs
SIL9037 1 kg / 25 pcs

Ballotin gold



SIL9030 2 pcs / 50 pcs
SIL9031 250 gr / 25 pcs
SIL9032 500 gr / 25 pcs
SIL9033 1 kg / 25 pcs

Ballotin white



2000 pcs
SIL9038 for boxes 250 gr
SIL9039 for boxes 500 gr
SIL9040 for boxes 1 kg

Aluminium goldsheets

BOXES FOR LOGO PRALINES - VERPAKKINGEN VOOR LOGO PRALINES - BALLOTINS POUR LOGO PRALINES

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

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



VDL001
 2 x 2
 Box + cover 4 pralines
 500 pieces



VDL002
 1 x 1
 Box + cover 1 praline
 1000 pieces



VDL003
 1 x 2
 Box + cover 2 pralines
 1000 pieces



VDL004
 1 x 3
 Box + cover 3 pralines
 1000 pieces



VDL005
 2 x 3
 Box + cover 6 pralines
 500 pieces



VDL006
 2 x 4
 Box + cover 8 pralines
 500 pieces

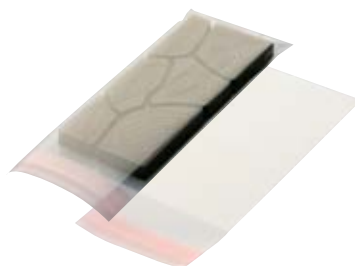


VDL007
 3 x 4
 Box + cover 12 pralines
 250 pieces



VDL008
 1 x 1
 Box + cover 1 praline
 1000 pieces
 Boxes for business cards pralines
 Magnet mould reference 1000L16

BAGS - ZAKJES - SACS



CFB001
 Recloseable plastic bags for 30-50 gr bar
 122 x 60 mm
 250 pieces



CFB002
 Recloseable plastic bags for 100 gr bar
 160 x 75 mm
 250 pieces



CFB003
 Plastic bags for lollipop
 164 x 71 mm
 200 pieces



VV0203

Set consisting of:
Cardboard box: white lid with PVC window + white bottom
Size of the box: 230 x 155 x 28 mm

Black chocolate blister for standard pralines
15 cavities
Size of each cavity: 35 x 35 x 15 mm

100 pcs



VV0209

Magnetic box
Box + blister + isolation layer
181 x 175 x 36 mm
25 pcs



VV0202

Box + cardboard inserts
for ducks (6 pcs CW1640)
for chickens (6 pcs CW1656)
Transparent PET box + cardboard inserts (2 sides)
207 x 37 x 29 mm
100 pcs



VV0214

Box + cardboard inserts
for bears (6 pcs CW1697)
for penguins (6 pcs CW1698)
for seals (6 pcs CW1699)
Transparent PET box + cardboard inserts
207 x 37 x 29 mm
100 pcs



VV0013

Transparent lid + black bottom (PET)
176 x 117 x 17 mm
100 pcs





VV0210
Lolly box
Cardboard
36 x 36 x 36 mm
100 pcs

VV0211
Wooden sticks
Ø 4 x 135 mm
500 pcs



CW1686
Cavities in mould: 47 x 33 x 23 mm
Finished product: 33 x 33 x 33 mm
1x5 pc / 2x20,5 gr
275x135x28
double mould
recto/verso



VV0201
Transparent PET box for flowers
460 x 55 x 55 mm
200 pcs



CW1550
54x35x17 mm
2x6 pc / 2 x19 gr
275x135x24
double mould



CW1549
54x32x16 mm
2x7 pc / 2x14 gr
275x135x24
double mould



VV0102
Flower stalks for roses
430 mm
200 pcs



VV0103
Flower stalks for tulips
460 mm
200 pcs

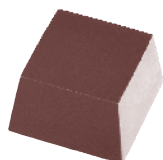


MAGNETIC MOULDS - MAGNEETVORMEN - MOULES AIMANTÉS



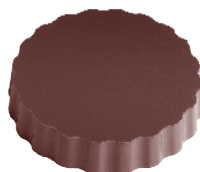
1000L01

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



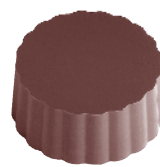
1000L02

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



1000L03

Ø 50x10 mm
2x5 pc / 22 gr
275x135x24



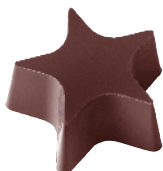
1000L04

Ø 32x14 mm
3x5 pc / 13 gr
275x135x24



1000L05

35x24x17 mm
3x6 pc / 13 gr
275x135x24



1000L06 (*)

36x36x15 mm
3x6 pc / 8 gr
275x135x24



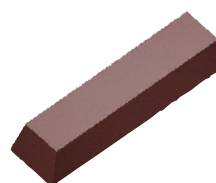
1000L07

32x32x14 mm
3x6 pc / 10 gr
275x135x24



1000L08 (*)

37x25x16mm
3x6 pc / 12 gr
275x135x24



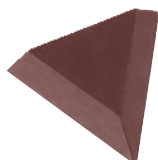
1000L09

48x12x9mm
4x4 pc / 5 gr
275x135x24



1000L10

32x24x11 mm
3x6 pc / 9 gr
275x135x24



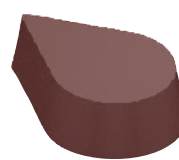
1000L11 (*)

46x40x15 mm
3x4 pc / 13 gr
275x135x24



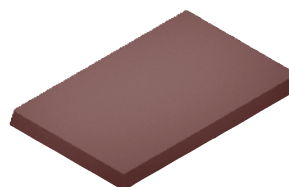
1000L13

30x32x15 mm
3x6 pc / 11 gr
275x135x24



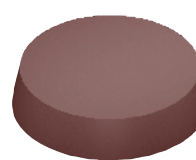
1000L15

37x25x12 mm
3x6 pc / 7 gr
275x135x24



1000L16

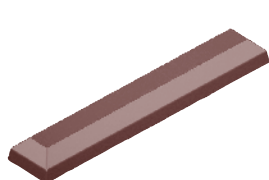
85x55x6 mm
2x2 pc / 32 gr
275x135x24



1000L17

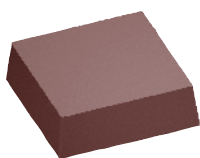
32x32x7 mm
3x6 pc / 7 gr
275x135x24

(*) not possible to use in Chocolate Artist



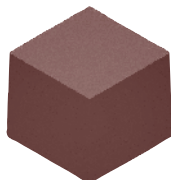
1000L18 (*)

80x15x7 mm
12 pc / 8 gr
275x135x24



1000L19

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



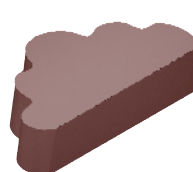
1000L20

23x23x20 mm
3x6 pc / 12 gr
275x135x24



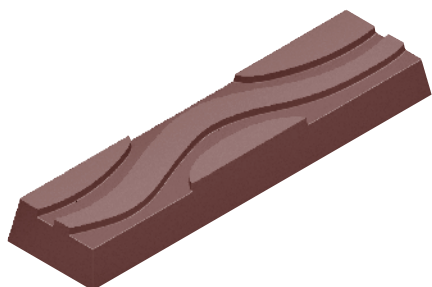
1000L21

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



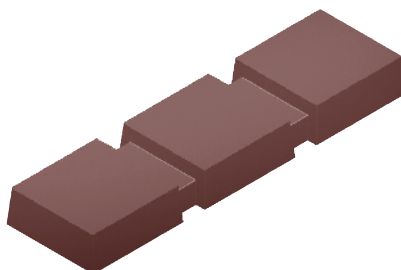
1000L22

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



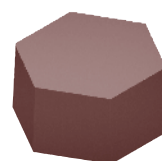
1000L23 (*)

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



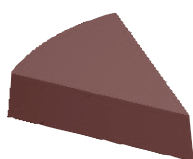
1000L24

108x30x11 mm
1x4 pc / 40 gr
275x135x24



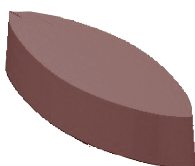
1000L25

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



1000L26 (*)

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



1000L27

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



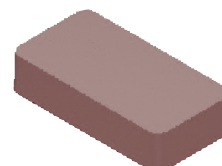
1000L28

Ø22,50x20 mm
4x6 pc / 9,50 gr
275x135x26



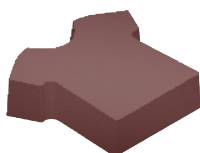
1000L29

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



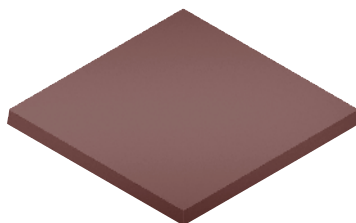
1000L30

41x24x10 mm
3x4 pc / 11 gr
275x135x24



1000L31

39,50x35,50x10 mm
2x5 pc / 11,50 gr
275x135x24



1000L32

84,50x84,50x6 mm
1x2 pc / 55 gr
275x135x24



1000L33

44,50x34,50x9 mm
2x6 pc / 10 gr
275x135x24



1000L34 (*)

45x28,50x6 mm
45x36,50x6 mm
45x35x6 mm
2x5 pc 3 fig./6,50 gr
275x135x24



1000L35

45x37,50x6 mm
2x5 pc / 6,50 gr
275x135x24



1000L36

47,50x29,50x10 mm
2x7 pc / 10 gr
275x135x24



1000L37 (*)

80x13x10 mm
1x10 pc / 11 gr
275x135x24

(*) not possible to use in Chocolate Artist



1000L38 (*)

31x29x13,50 mm
3x6 pc / 10 gr
275x135x24
Designed and developed
in cooperation with Martin Chiffer



1000L39

39x29x6 mm
2x8 pc / 4,50 gr
275x135x24



1000L41

30x30x15,50 mm
3x6 pc / 12 gr
275x135x24



1000L42

30x30x11 mm
3x5 pc / 11,50 gr
275x135x24



1000L43

47x27,50x11,50 mm
3x6 pc / 9,50 gr
275x135x24



1000L44

35,50x25x13 mm
3x6 pc / 10,50 gr
275x135x24
Designed and developed in coopera-
tion with Yuri Cestari



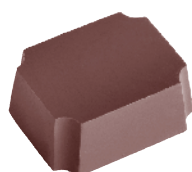
2000L01

59x59x7 mm
1x5 pc / 23 gr
275x175x24



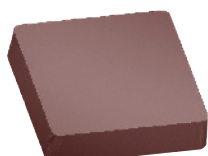
2000L04

63x62x8 mm
1x4 pc / 25 gr
275x175x24 mm



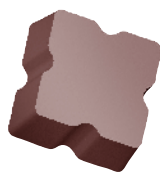
2000L02

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



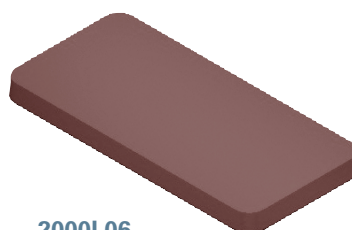
2000L03

39x40x9 mm
3x4 pc / 16 gr
275x175x24



2000L05

27x27x13 mm
4x6 pc / 14 gr
275x175x24



2000L06

105x50x7 mm
2x2 pc / 45 gr
275x135x24



STANDARD TRANSFER SHEETS FOR MAGNETIC MOULDS STANDAARD TRANSFERTVELLEN VOOR MAGNEETVORMEN FEUILLES DE TRANSFERT IMPRIMÉES POUR MOULES AIMANTÉS



- 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

Each package contains 60 sheets

FULL MONO COLOUR - MONOKLEUREN - MONO COLORE



L0011
red



L0012
blue



L0013
light green



L0014
yellow



L0015
orange



L0016
gold



L0017
silver



L0018
white

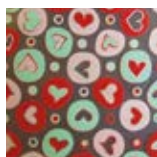


L0019
fuchsia

VALENTINE - VALENTIJN - SAINT-VALENTIN



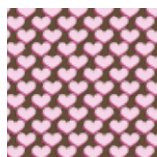
L3003



L6184TV3



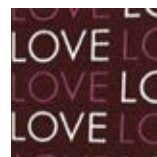
L91003



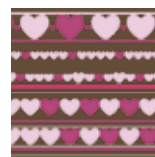
LF003153



LF003240



LF003242



LF003244

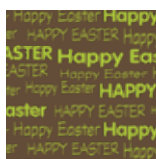


LF003325

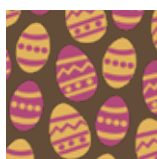


LF003345

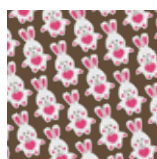
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LF000642



LF009023



LF009034

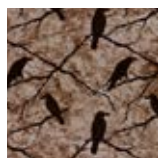
HALLOWEEN & SAINT-NICHOLAS - HALLOWEEN & SINTERKLAAS - HALLOWEEN & SAINT NICHOLAS



LF003182



LF019907



LF019482



LF003339

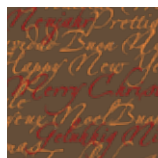
CHRISTMAS & NEW YEAR - KERSTMIS & NIEUWJAAR - NOËL & NOUVEL AN



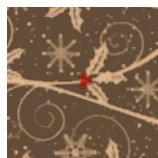
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LF000534



LF003012



LF003072



LF003171



LF003247



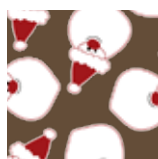
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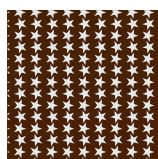
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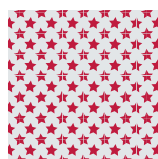
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LF006455



LF017689



LF017690



LF017691



LF017692



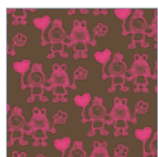
LF017693



L014223

These transfer sheets are made to fit magnetic mould 1000L33

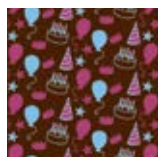
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LF000724



LF022536

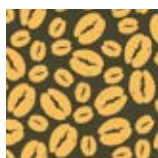


LF022537

NATURE - NATUUR - NATURE



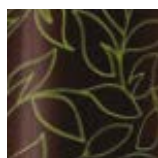
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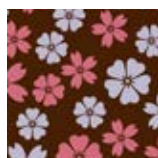
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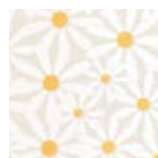
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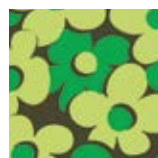
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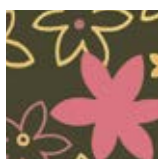
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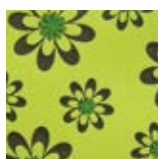
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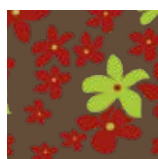
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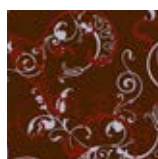
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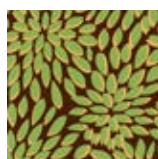
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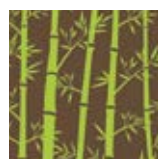
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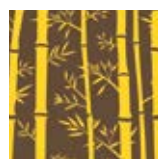
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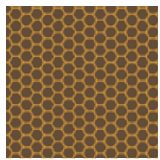
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LBAMG



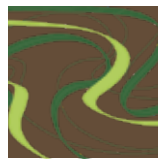
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LF000484



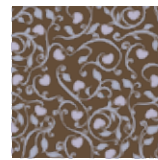
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LF002992



LF003016



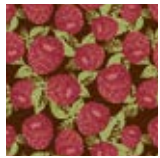
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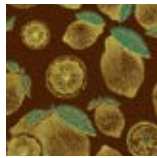
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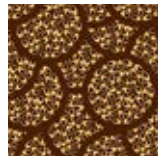
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LF020168



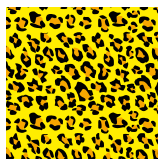
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LF020176



LF020181



L010971



L09608



L588002

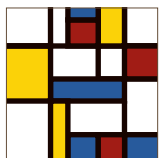


LF003278



LF019788

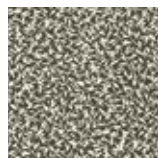
ABSTRACT - ABSTRACT - ABSTRAIT



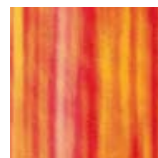
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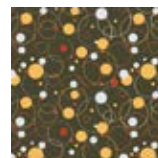
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L17002



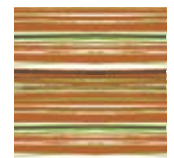
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L6088GS6



L6090GV



L6102B2D



L6102D37



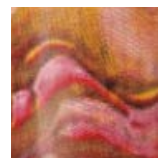
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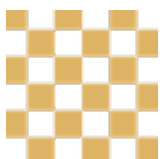
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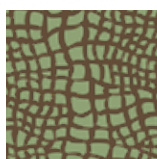
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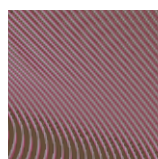
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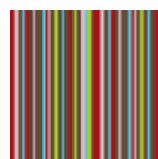
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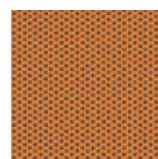
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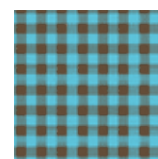
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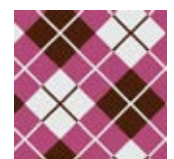
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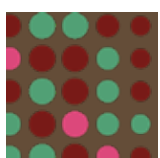
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LF009013



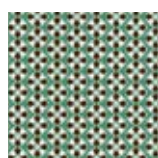
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LF009103



LF009172



LF011126



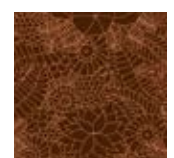
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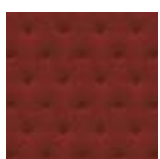
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LF019480

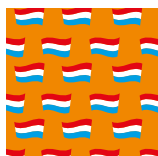


LF019481



LF019885

AROUND THE WORLD - ROND DE WERELD - AUTOUR DU MONDE



L010700



L012575



L012689



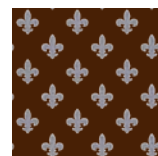
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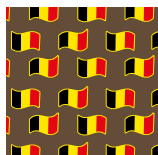
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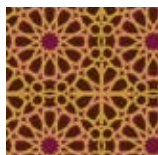
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L01708



L11616



LF019888



LF019906



L011520

These transfer sheets are made to fit magnetic mould 2000L03



L014787

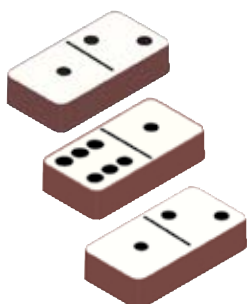
These transfer sheets are made to fit magnetic mould 1000L38

MISCELLANEOUS - DIVERSEN - MÉLANGE



LKISSL02

These transfer sheets are made to fit magnetic mould 1000L19



L011287

These transfer sheets are made to fit magnetic mould 1000L30



LF020077

These transfer sheets are made to fit magnetic mould 1000L10



L010969

These transfer sheets are made to fit magnetic mould 1000L20



L011774

These transfer sheets are made to fit magnetic mould 1000L29



LOLLIPOPS - LOLLIES - SUCETTES

Each sheet contains 5 different images
These transfer sheets are made to fit magnetic mould 2000L01



LF004304



LF004305



LF004307



LF017700



LF017701



LF004306



LF009107



LF019201



LOL9K2N



LOLK2NN

Each sheet contains 5 different images
These transfer sheets are made to fit magnetic mould 2000L04.



LF004285



LF004286



LF017702



M1205
Paper sticks per ± 500 pcs

M1206
Paper sticks per ± 2000 pcs

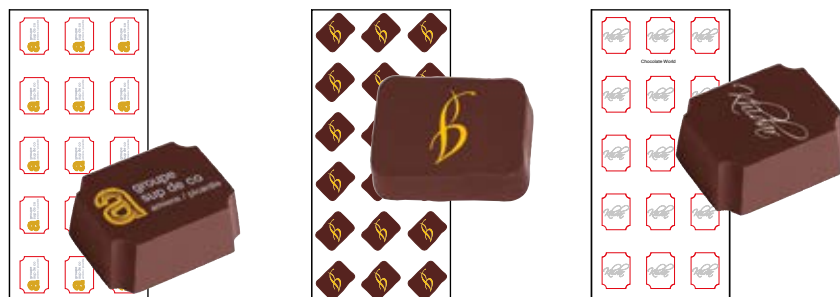
M1207
Paper sticks per ± 14000 pcs



LSTAND
Stand display for lollipops

EXCLUSIVE TRANSFERS SHEETS FOR MAGNETIC MOULDS EXCLUSIEVE TRANSFERSVELLEN VOOR MAGNEETVORMEN FEUILLES DE TRANSFERT EXCLUSIVES POUR MOULES AIMANTÉS

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.



COLOURS FOR EXCLUSIVE TRANSFERS

Colours printed on chocolate are different than printed on paper



REVERSED BAUBLES



LF019160
copper

LF019186
silver

LF019188
gold

LF020661
red

MORE TRANSFER SHEETS ON
WWW.CHOCOLATEWORLD.BE/SHOP/TRANSFERS-ADDITIVES/TRANSFERS

"CHOCOLATE ARTIST" FOR MAGNETIC MOULDS - VOOR MAGNEETVORMEN - POUR MOULES AIMANTÉS

"THE KEY TO PRINT YOUR CHOCOLATE" AN IDEA OF CHOCOLATE WORLD

Chocolate Artist is a system that allows you to print your own custom transfer sheets yourself using a domestic printer compatible with edible ink, neutral transfer sheets and our software Chocolate Artist.

The software contains almost all lay-outs of our available magnetic moulds and automatically centralises your image on the cavities of the selected magnetic mould. The system features adding text, changing colours and adding backgrounds.

This solution is recommended for small production batches working with white chocolate only.

Remark: best results are always achieved with white chocolate

Software Features

- 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, 1000L23, 1000L26, 1000L34, 1000L37 and 1000L38 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 transfer sheets

Fits 1000 Serie magnetic moulds
100 pcs

ART3002

Neutral transfer sheets

Fits 2000 Serie magnetic moulds
50 pcs



COL3870AF

White airbrush for coating printed transfer sheets
Enables you to work with milk and dark chocolate
Standard content: 60 gr



COL4014

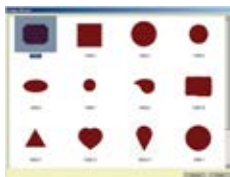
White spray for coating printed transfer sheets
Enables you to work with milk and dark chocolate
Standard content: 400 ml



Edible ink cartridges available for various printer models:
contact us for more information.

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

choose model



place logo and modify text



print



FOR MORE INFO AND SOFTWARE DETAILS:

WWW.CHOCOLATEWORLD.BE/BLOG/TECHNIQUE/CHOCOLATE-ARTIST

CHOCOLATE ARTIST FOR STENCILS A4 - VOOR A4 STENCILS - POUR CHABLONES A4

Chocolate Artist can also be used with stencils. A4 neutral transfer sheets (ART3003) required.
Made of polycarbonate and stainless steel



ART401
Ø 40 x 2 mm
Cavities: 4x5
Including M1151A4



ART402
Ø 40 x 2 mm
Cavities: 4x5
Including M1151A4



ART403
50 x 20 x 2 mm
Cavities: 3x8
Including M1151A4



M1151A4
Device for stencil
210 x 297 mm

NEUTRAL TRANSFER SHEETS - NEUTRALE TRANSFERVELLEN - FEUILLES DE TRANSFERT NEUTRES



For CHOCOLATE use:

- ART3001** neutral transfer sheets, for S1000 moulds - 100 pcs
- ART3002** neutral transfer sheets, for S2000 moulds - 50 pcs
- ART3003** neutral transfer sheets, A4 format - 50 pcs

The plastic sheet is coated with a thin layer of a flavourless mixture specifically made for printing.

For PASTRY use:

- S4033** sugar sheets, A4 format - 24 pcs
- S4037** sugar sheets, A5 format - 48 pcs

The pastry sheet is coated with a thin layer of flavourless white icing specifically made for printing.



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".

SPRAYS - SPUITBUSSEN - AÉROSOLS

Spray for showpieces, sugar based products & marzipan
Standard content: 100 ml



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 POWDERS - POEDERS MAT - POUDRES MATES

Standard content: 25 gr
Bigger quantity 1 - 20 kg: upon request

Suitable for mass colouring of:

- White chocolate
- Macaron pate
- Greasy food, confectionery and fine bakery
- Cocoa butter



■	COL1552AF	yellow E172
■	COL1550AF	orange
■	COL1560AF	red E172
■	COL1551AF	pink
■	COL1554AF	heavy blue

□	COL1562AF	white
■	COL1555AF	green E133-E172
■	COL1569AF	violet
■	COL1570AF	black
■	COL1571AF	ribo yellow



PEARL POWDER - POEDERS GLANS - POUDRES BRILLANTES

Standard content: 25 gr

Bigger quantity 1 - 20 kg: upon request

Suitable to:

- Mix with cocoa butter & apply with spray inside chocolate mould or on demoulded chocolate
- Mix with alcohol & apply with airbrush inside chocolate mould or on demoulded chocolate
- Apply directly inside chocolate mould using a soft brush

Remark: NOT suitable to mix with white chocolate



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



METALLIC POWDERS - POEDERS METAAL - POUDRES MÉTALLIQUES

Standard content: 25 gr

Suitable to:

- Mix with cocoa butter & apply with spray inside chocolate mould or on demoulded chocolate
- Mix with alcohol & apply with airbrush inside chocolate mould or on demoulded chocolate
- Apply directly inside chocolate mould using a soft brush

Remark: NOT suitable to mix with white chocolate



	COL1201AF	green
	COL1202AF	blue
	COL1203AF	red
	COL1204AF	gold

PUMP POWDER - PUMP POEDER - POUDRE PUMP

Standard content: 10 gr

Suitable to spray directly into chocolate mould before moulding



	COL1001PP	new gold
	COL1002PP	gold
	COL1003PP	new silver
	COL1004PP	silver
	COL1007PP	red
	COL1009PP	pink

LIPO PASTE - LIPO PASTA - PÂTE LIPO

Liquid paste for the colouring of fat masses.

Standard content: 100 gr

Suitable for intense colouring of fat masses:

- Cocoa butter
- White chocolate



	COL3601AF	blue
	COL3602AF	green
	COL3603AF	orange
	COL3604AF	pink
	COL3605AF	red
	COL3606AF	white



AIRBRUSH FOR CHOCOLATE LAKE - VOOR CHOCOLADE MAT - POUR CHOCOLAT MAT

Standard content: 75 ml
Professional airbrush required

Suitable to use:

- Inside chocolate moulds
- On chocolate after demoulding
- To colour marzipan mass, sugar, pastry cakes, fondant, etc.
- To colour surfaces with professional airbrush



☐ **COL3870AF** white

PANNING COLOUR PEARL - DRAGEERKLEUR GLANS - COLORANTS DRAGUER

Standard content: 200 ml



	COL3701AF	Gold
	COL3702AF	Gold Shimmer
	COL3703AF	Silver
	COL3705AF	Bronze
	COL3706AF	Copper
	COL3707AF	Mother of Pearl

SPECIAL SPRAYS - SPECIALE SPRAYS - AÉROSOLS SPÉCIAUX



COL4003

COOL SPRAY

Spray to cool down chocolate instantly during the creation of chocolate showpieces

Standard content: 400 ml

COL4002

SHINY SPRAY

Spray to give a shiny result on showpieces

Standard content: 400 ml

COL4001

COCOA SPRAY

Spray to protect marzipan, marshmallows, etc. from dehydration

Standard content: 400 ml

SHELLAC - SCHELLAK - LAQUE

Coating agent ready for use to polish products coated with chocolate.



COL4020

1 litre



VIOLET - VIOLET - VIOLET



COL7001
Crystallised violet flowers 1 kg
for decoration



COL7003
Violet sugar 1 kg for decoration
To be used on chocolate and in fillings



COL7002
Violet aroma
50 ml



COL7004
Rose sugar 1 kg for decoration
To be used on chocolate and in fillings

AROMAS - AROMA'S - ARÔMES

Content per bottle: 50 gr
Dosing guidelines mentioned on packaging



COL6001
Basil



COL6002
Lemongrass



COL6003
Sweet mint



COL6004
Ginger



COL6005
Coco



COL6006
Passion fruit



COL6007
Green apple



COL6008
Wild strawberry



COL6009
Lemon skin



COL6010
Sweet orange



COL6011
Black currant



COL6015
Tonka Bean

silikomart®
professional



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“BELGIAN CHOCOLATES” BY ROGER GEERTS - THE BOOK



25 years after the original edition, Chocolate World presents 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
Old version

BO004

Belgian Chocolates
English
New version



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

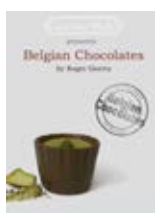
BO001LE

Belgische Pralines
Dutch
New version

BO004LE

Belgian Chocolates
English
New version

“BELGIAN CHOCOLATES” BY ROGER GEERTS - THE DVD



DVD01 PAL-version: 11 recipes in 11 languages

DVD02 NTSC-version: 11 recipes in 11 languages

Languages: Dutch, English, French, German, Italian, Spanish, Portuguese, Russian, Chinese, Japanese and Arab

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BO046 English
BO047 French
BO048 Japanese
BO049 Dutch



Frank Haasnoot

BO089



Perfecte Pralines "Gold"
Jean-Pierre Wybauw

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BO071 English
BO072 French



Chocolate - Kirsten Tibballs

BO090 ENGLISH



so good recipes (n° 1-8)

BO500 ENGLISH



Chocolates & confections

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Handwriting practice lines consisting of 30 horizontal dotted lines.

Handwriting practice lines consisting of 30 horizontal dotted lines.

Handwriting practice lines consisting of 30 horizontal dotted lines.

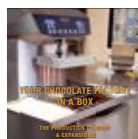
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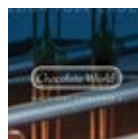
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