



WE DESIGN
YOUR CHOCOLATE

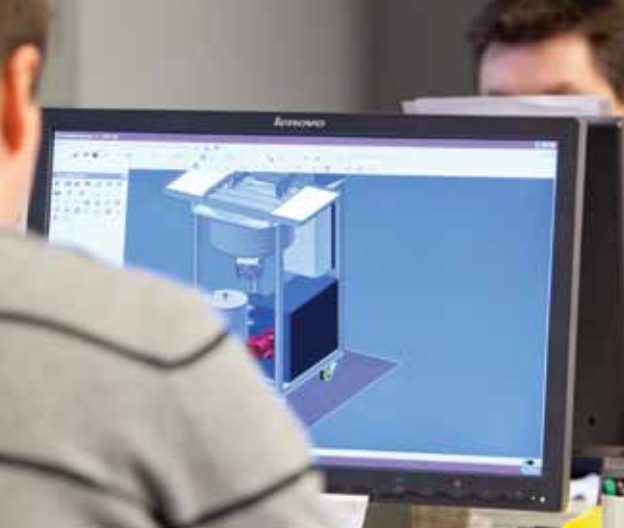
Chocolate World®



EQUIPMENT EDITION 5



Chocolate World®



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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



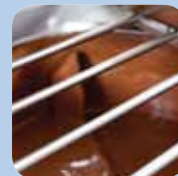
Automatic dosing function



Stainless steel rotating arm



Easy accessibility for maintenance



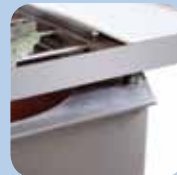
Heating of vibrating table can be disabled



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



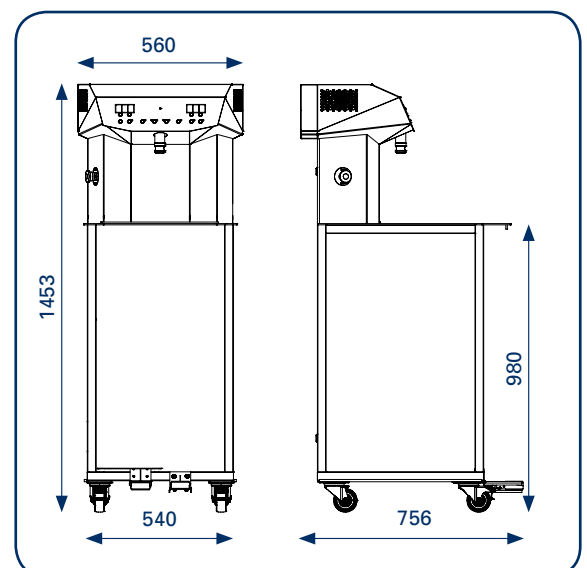
M1300

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



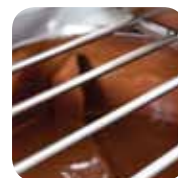
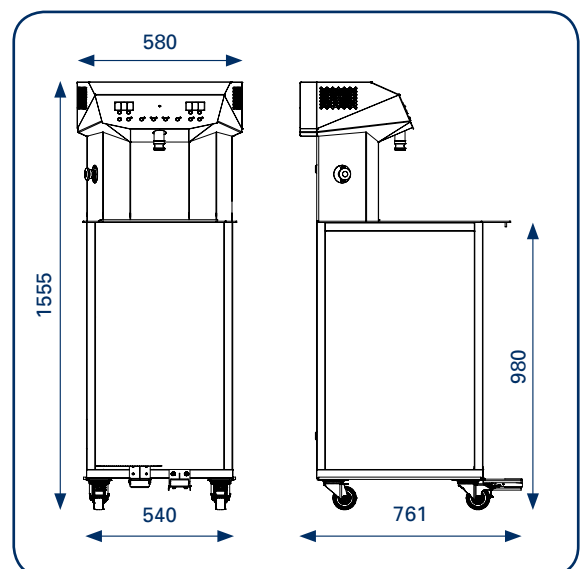


M1500

Automatic tempering machine 40 kg tank capacity.



- 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



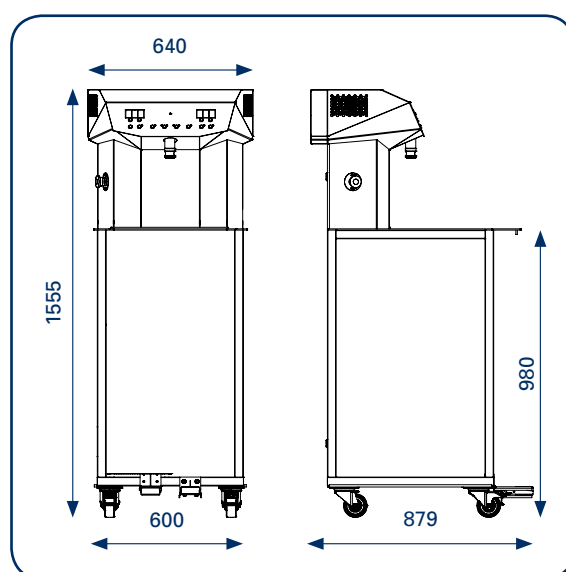
M1400

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

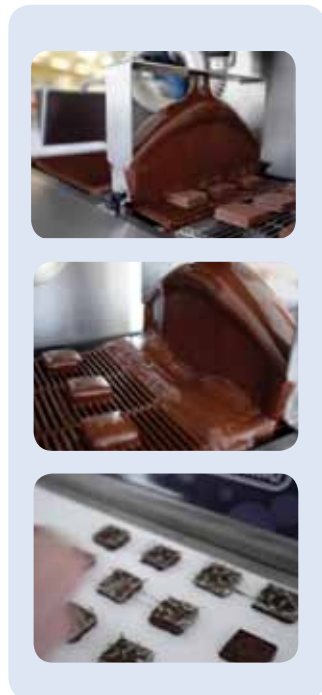
M1400A for version 60 kg: enrober

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

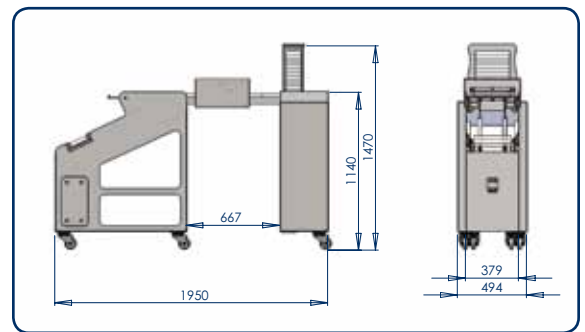
• Belt width	300 mm	300 mm
• Totale width	530 mm	530 mm
• Length of enrobing system	900 mm	900 mm
• Input table	500 mm	500 mm
• Cooling zone	6000 mm	8000 mm
• Output table	1000 mm	1000 mm
• Total length	8400 mm	10400 mm

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 caraques). 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

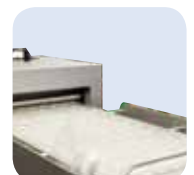
for 1000 Serie moulds

- 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

→ Insert

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).

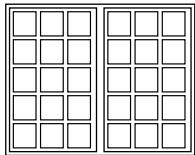
- Electric running 220/380 V 50/60 Hz
- Power rating 0.37 KW
- Zinc-plated iron frame
- Container heating by 2 liquid gas burners
- Speed variator and forced air cooling.
- With air filler of 700 mm
- W 500 x D 900 x h 1200 mm
- 60 kg

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.

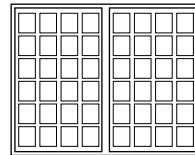
The **Brussels waffles** are prepared with a yeast-leavened batter. It is generally lighter, thicker, and crispier and has larger pockets compared to other waffle varieties. They are easy to differentiate from Liège Waffles by their rectangular sides. In Belgium, most waffles are served warm by street 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.

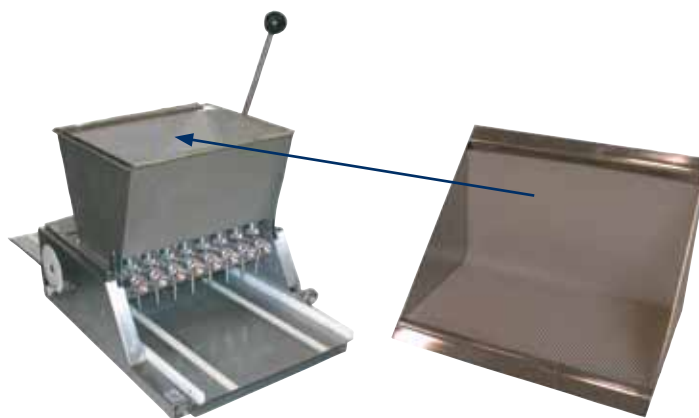
Same article as M1600 but with standard nozzle length 60 mm.



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 - Electrische 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

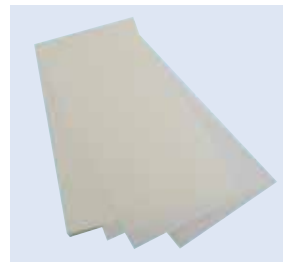
software + USB security stick

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 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.



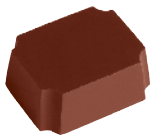
ART3001

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.

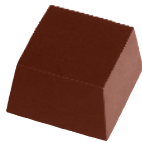


1000L01

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

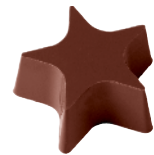


1000L05

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

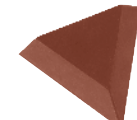


1000L10

32x24x11 mm

3x6 pc/9 gr

275x135x24



1000L11

46x40x15 mm

3x4 pc/13 gr

275x135x24



1000L13

30x32x15 mm

3x6 pc/11 gr

275x135x24

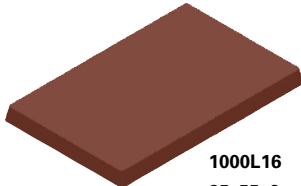


1000L15

37x25x12 mm

3x6 pc/7 gr

275x135x24



1000L16

85x55x6 mm

2x2 pc/32 gr

275x135x24



1000L17

32x32x7mm

3x6 pc/7 gr

275x135x24

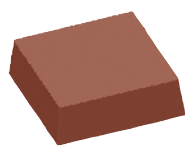


1000L18

80x15x7 mm

12 pc/8 gr

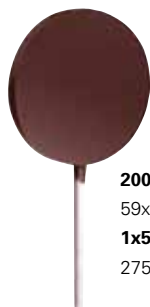
275x135x24



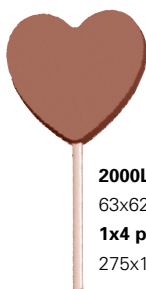
1000L19
under 29x29x9 mm
above 27x27x9 mm
3x5 pc/9 gr
275x135x24 mm



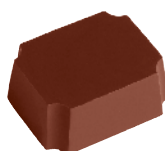
1000L20
23x23x20 mm
3x6 pc/12 gr
275x135x24
Remark: Because of the very particular design of this chocolate magnetic mould extra attention is needed to demould



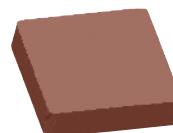
2000L01
59x59x7 mm
1x5 pc/23 gr
275x175x24



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
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

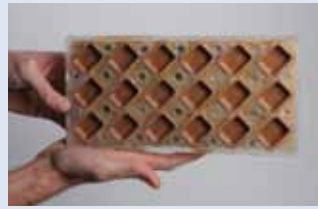
Stencils
Thickness 2 mm
Made of polycarbonate and stainless steel
scroll bars



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



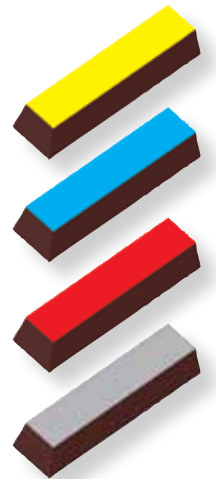
L0015



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



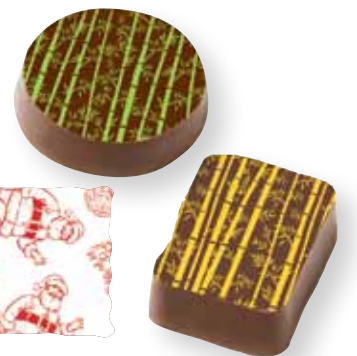
L3859



L105000



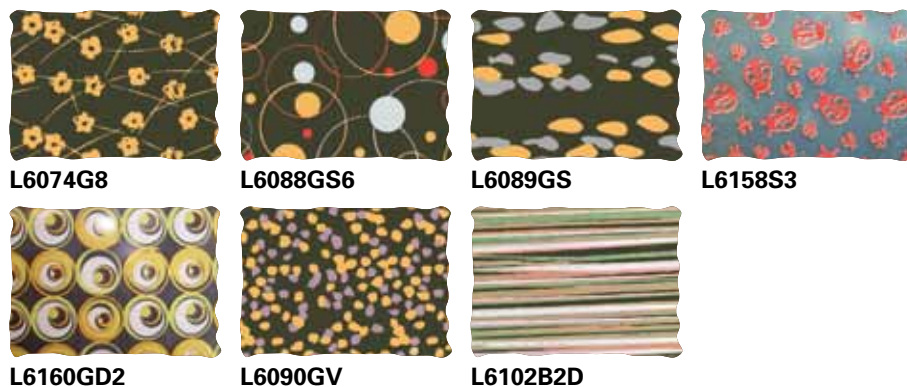
L809300





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.



	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



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.



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



☐	COL5001AF	white
☐	COL5002AF	blue
☐	COL5003AF	orange
☐	COL5004AF	yellow
☐	COL5005AF	red
☐	COL5006AF	green
☐	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.



☐	COL2662AF	white
☐	COL2651AF	pink
☐	COL2654AF	blue
☐	COL2655AF	green
☐	COL2660AF	red
☐	COL2652AF	yellow
☐	COL2663AF	milk choc
☐	COL2664AF	dark choc
☐	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.

COL4006AF	chocolate
COL4007AF	apple
COL4008AF	strawberry
COL4009AF	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



	COL4051	cocoa
	COL4052	white
	COL4053	yellow
	COL4054	red
	COL4055	blue
	COL4056	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

M1052	frame	7,5 mm
M1053	frame	15 mm
M1054	frame	22,5 mm
M1055	frame	30 mm
M1056	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

M1061	frame	5 mm
M1062	frame	10 mm
M1063	frame	15 mm
M1064	frame	20 mm
M1065	frame	25 mm
M1066	frame	30 mm

M1068

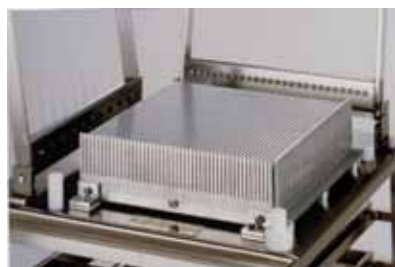
Trolley 650 x 500 x 810 mm

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

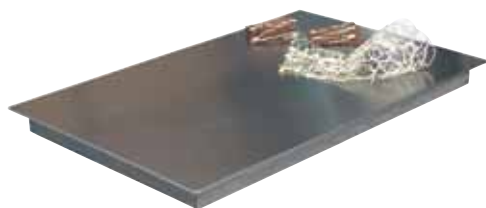
Polycarbonate frames - Set polycarbonaat kaders - Set de cadres en polycarbonate



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°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

Pallet Knife - Steekmes - Palette



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



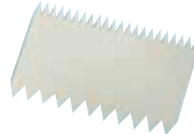
M1192



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



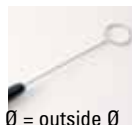
M1103
2-prong
13mm



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



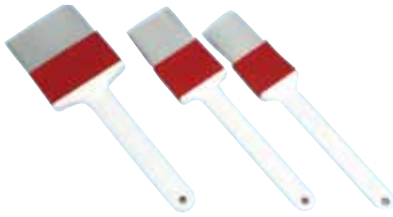
M1563
set of 10 pieces: 1 fork each
round (Ø 14, 16, 18, 20 mm) triangle,
spiral and drop, 2-, 3-, 4-points
stainless steel and plastic handle
suitcase: plastic
240 x 195 x 45 mm

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

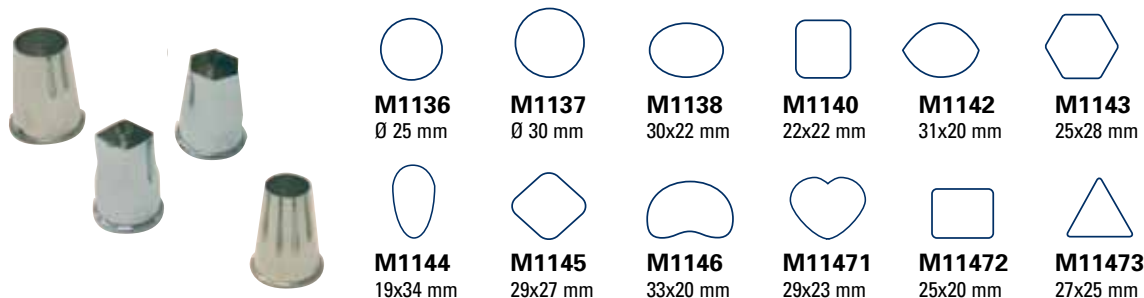


- S1952** 55 pieces small
height 30 mm
nickel-plated, with adapter
box made of plastic



- 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

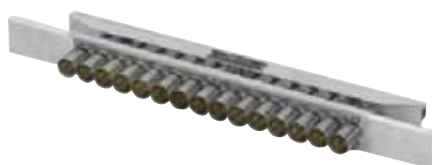
- Stainless steel
- Thickness: 0,4-0,5 mm
- Height: 30 mm
- Ø 30, 40, 50, 60, 70, 80, 90, 100, 110 mm

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

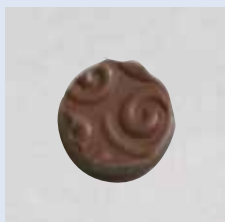


SS013M
SS013L

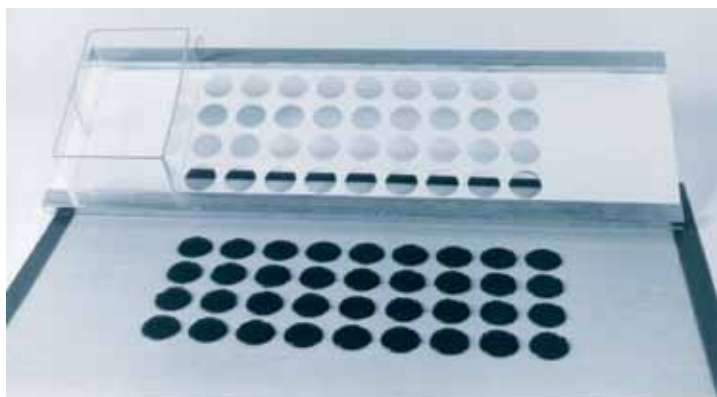
Every article is composed by 15 pcs of the same shape and is coming in 2 sizes:

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



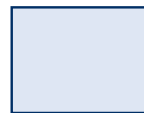
LS067
15 x 45 mm
stencil with 77 prints



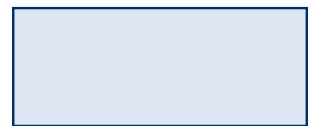
LS087
46 x 22 mm
stencil with 56 prints



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



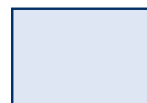
LS095
35 x 35 mm
stencil with 48 prints



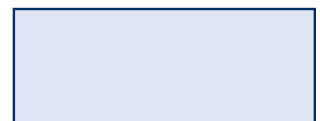
LS081
60 x 60 mm
stencil with 20 prints



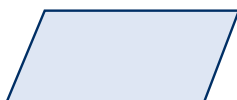
LS054
40 x 50 mm
stencil with 30 prints



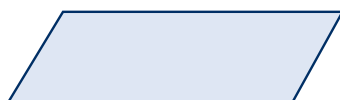
LS018
40 x 72 mm
stencil with 20 prints



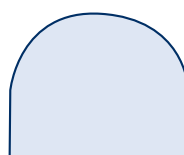
LS013
125 x 55 mm
stencil with 10 prints



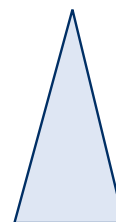
LS023
25 x 55 mm
stencil with 35 prints



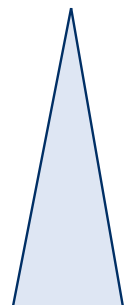
LS063
25 x 90 mm
stencil with 28 prints



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.

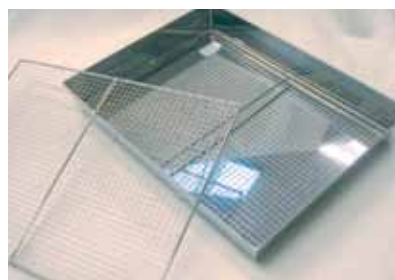


How to proceed:

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



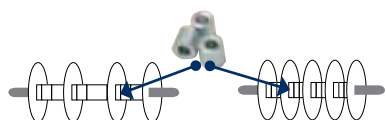
M1232
600 mm
16 knives (adjustable)
alu/stainless steel
inserts of 5, 10 and 15 mm



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

Material

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



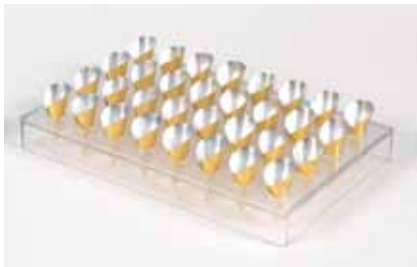
VAAUB	aubergine	VAGRIJS	grey
VABL	blue	VALBL	light blue
VAGE	yellow	VAOR	orange
VAGO	gold	VARO	red
VAGR	green	VAROOS	pink

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



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

Alumium cups



VC0106E
Polycarbonate frame for cups



VV0102 Flower stalks / 200pcs



M1205
Paper sticks per 500 pcs
M1206
Paper sticks per 2000 pcs
M1207
Paper sticks per 14000 pcs

Paper cockshaferfeet



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

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



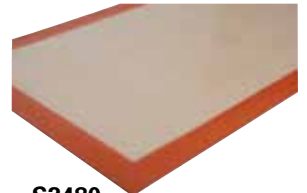
SU007
Hot blower



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

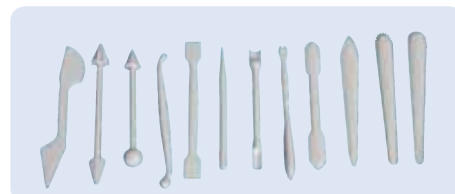
M12772
"Magy Relief"
Set of 17 stamps

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

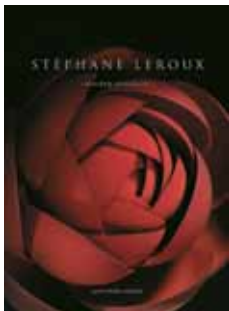
BO003
Belgische Pralinen
German language

"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

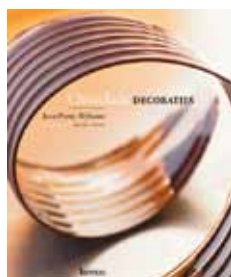
SIL9508F
 Petits Chocolats, grande expérience
 French



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



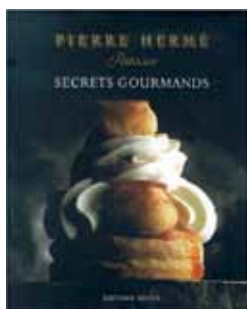
NIB238

PH10
Pierre Hermé
French
'extra print soon available'



NIB252

Macaron - Pierre Hermé
French



NIB236

Secrets Gourmands
Pierre Hermé
French



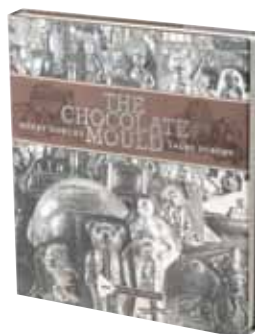
BO037

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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