

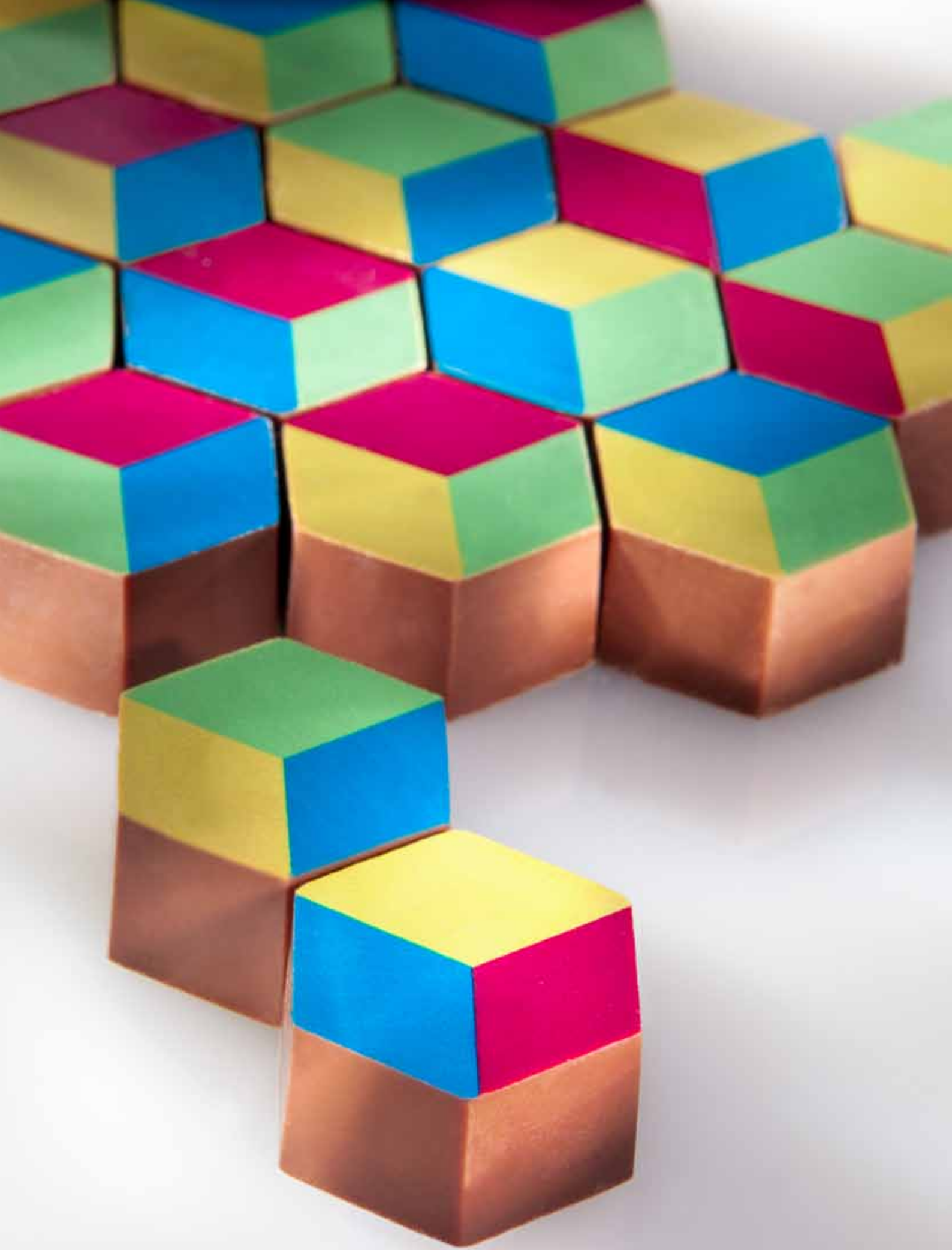


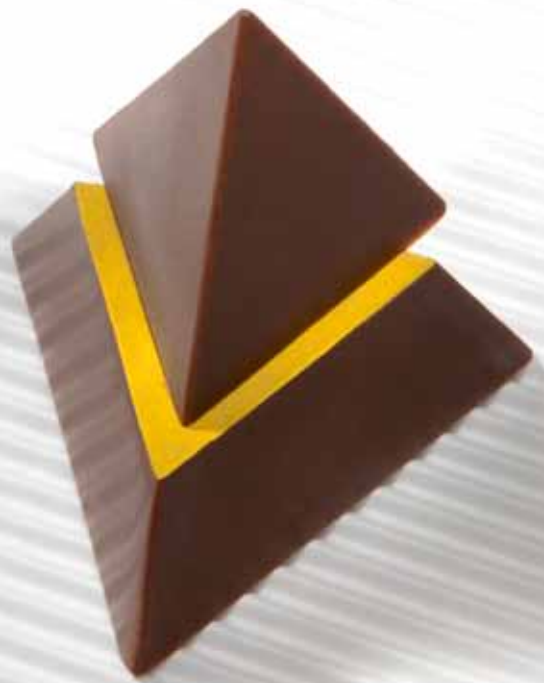
CHOCOLATE R T

COLLECTION 2013

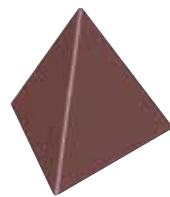


WE DESIGN
YOUR CHOCOLATE





MAGNETIC MOULDS



CW1680

3 sides
31x27x30 mm
3x7 pc/5,5 gr
275x135x35



1000L11

46x40x15 mm
3x4 pc/13 gr
275x135x24



1000L25

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



customized packaging for this model



L09614

The article is composed by 60 transfer sheets of the same design.
123x265 mm
4 colours: pink - blue
yellow - light green



1000L22

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



1000L09

48x12x9 mm
4x4 pc/5 gr
 275x135x24



1000L15

37x25x12 mm
3x6 pc/7 gr
 275x135x24



1000L19

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



1000L20

23x23x20 mm
3x6 pc/12 gr
 275x135x24



1000L21

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

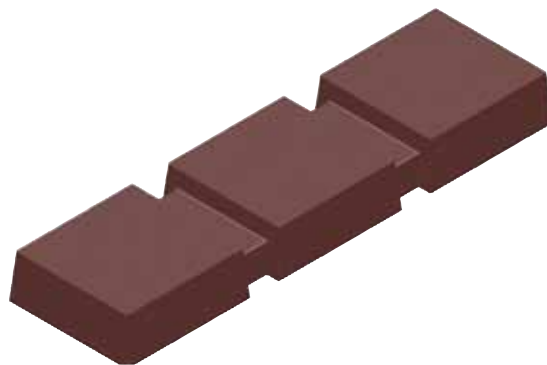


customized packaging for this model



1000L23

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



1000L24

108x30x11 mm
1x4 pc/40 gr
 275x135x24

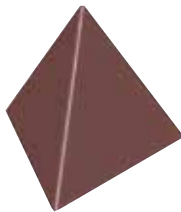


CW1678

33,5x32x7,5 mm
3x7 pc/4,5 gr
275x135x24



customized packaging for this model



CW1680

3 sides
31x27x30 mm
3x7 pc/5,5 gr
275x135x35



CW1672

4 sides
35x35x35 mm
3x7 pc/20 gr
275x135x40



CHEF'S SIGNATURE MOULDS



Shigeo Hirai

Shigeo Hirai was born in 1974 in Kobe city, Japan. Like many chefs, he moved to France in 2001 to pursue his training. In 2003 he returned to Japan to join the luxury Grand Hyatt Tokyo, where he soon became sous-chef at the pastry department. In 2009, he amazed audiences and jury members with his creative and stylish chocolate creations during the international chocolate competition "World Chocolate Masters," and got his stunning world champion title. After a career of 8 years as Hotel Pastry Chef, he has just opened his own brand-new shop "L'AVENUE" in Kobe, Japan.

Hoop

Caramel
170 gr sugar
140 gr cream
16 gr butter
1/2 vanilla pod

Ganache
92,5 gr cream
54 gr trimoline
1 vanilla pod
243 gr origine Gahna
150 gr extra bitter Guayaquil
34 gr butter

Moulding
extra bitter Guayaquil
cacaobutter: red, brown and gold



CW1690

28x28x19 mm
3x7 pc/7gr
275x135x24

1. Spray colored cacao butter into the mould.
2. Pour pre-crystallized dark chocolate into the mould to make the shell.
3. Pipe CARAMEL into the mould till 1/3 height.
4. Pipe GANACHE to fill the rest of the mould.
5. Leave 24 hours at a temperature of 18 °C.
6. Close the shell with dark chocolate extra bitter Guayaquil, and put transfer sheet before set.
7. When set, remove the transfer sheet and demould.



Frank Haasnoot

Frank Haasnoot may have had early childhood dreams of becoming an architect, but today he uses his creative eye and building genius to create award-winning sculptures in chocolate. As Executive Pastry Chef Haasnoot designs and creates new garnishes for bakers, product developers, other chefs, and the like. And his skills - gleaned from years working in European and U.S. restaurants, hotels, and patisseries - have finally received their due recognition. In October 2011, Haasnoot was crowned victor at the intense World Chocolate Masters in Paris, where he unveiled his sculpture, "Warrior."

Quenelle

Lime caramel
 300 gr white chocolate 35%
 220 gr cream 40%
 150 gr granulated sugar
 60 gr water
 80 gr lime juice
 1 Tahiti vanilla pod



CW1673

45,5x25x12,5 mm
2x8 pc/2x10 gr
 275x135x24
 double mould

Scrape the vanilla pod and mix with the sugar and the water. Caramelize till dark brown. Then cool down with the cream and lime juice.

Almonds ganache
 336 gr cream 40%
 100 gr glucose
 540 gr dark chocolate 68%
 60 gr sugar
 60 gr almonds
 2 gr green cardamon
 10 gr Frangelico

Caramelize the sugar with the cardamon. When nice dark brown mix it with the baked almonds. After cooling grind it into pieces in the food processor till its fine and smooth. Cook the cream with the glucose and make a ganache with the dark chocolate. Mix in the praline and Frangelico.



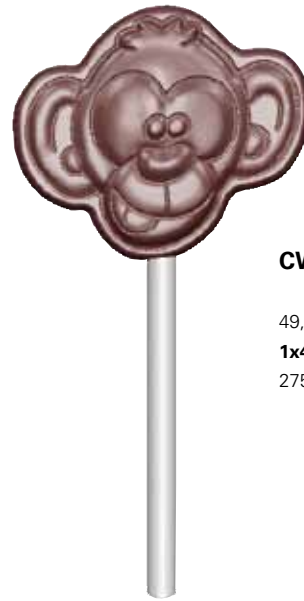
CW1689

26,5x26,5x30 mm
3x7 pc/10 gr
 275x135x35



CW1684

34x34x4,5 mm
3x7 pc/5 gr
 275x135x24



CW1681

49,5x42,5x11 mm
1x4 pc/12 gr
 275x135x24



CW1683

34,5x34,5x24,5 mm
3x6 pc 3 fig./17 gr
 275x135x30



CW135S

134x100x12,5 mm
1x1 pc/135 gr
275x135x24



CW1688

31x31x9 mm
3x7 pc 7 fig./7 gr
275x135x24



CW1671

30x30x15 mm
3x7 pc 5 fig./9,5 gr
275x135x24



CW1660

31x31x10 mm
3x7 pc 7 fig./9 gr
275x135x24



CW1649

97x24x8 mm
1x8 pc 2 fig./17 gr
275x135x24



CW1650

49x24,5x9 mm
2x8 pc 4 fig./9,5 gr
275x135x24



CW1691

Rhinoceros	30,5x51x33 mm
Lion	38x50x28 mm
Buffalo	40x51x32,5 mm
Leopard	31x51x33 mm
Elephant	35x50x30 mm
Baobab tree	37x51x28 mm

2x6 pc 6 fig./30 gr

275x135x24
double mould
recto/verso



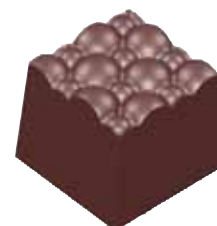
CW1675

Structure leather
22,5x22,5x20 mm
4x8 pc/12 gr
275x135x24



CW1676

Structure wood
22,5x22,5x19,5 mm
4x8 pc/11,5 gr
275x135x24



CW1677

Structure bubble
22,5x22,5x20,5 mm
4x8 pc/11,5 gr
275x135x24



CW1687

26x26x12 mm
3x8 pc/8gr
 275x135x24



CW1685

100x100x8 mm
1x2 pc/75 gr
 275x135x24



CW1686

47x33x23 mm
1x5 pc/2x20,5 gr
 275x135x28
 double mould
 recto/verso



customized packaging for this model



CW2393

250x160x23 mm
1 pc/1 kg approx
 275x175x28



CW1679

28x28x14 mm
3x7 pc 3 fig./ 6,5 gr approx.
 275x135x24
 Can be used with CW1561



CW1561

27,5x27,5x15 mm
3x7 pc/7 gr
 275x135x24
 double mould
 Can be used as individual
 or as a base for CW1679



CW1674

61x45x10 mm
2x4 pc/2x10 gr
 275x135x24
 double mould
 recto/verso



CW1682

50x26x12 mm
2x8 pc/2x10,5 gr
 275x135x24
 double mould
 recto/verso

TRANSFER SHEETS

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

Full mono colour



L0011
red



L0012
blue



L0013
light green



L0014
yellow



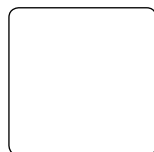
L0015
orange



L0016
gold



L0017
silver



L0018
white



L09612
2 colours



L09608
4 colours



L6482hn
3 colours



L588002
2 colours



L09610
5 colours



L09614
4 colours:
pink - blue
yellow - light green





LKISSL02
Pink



L09613
Gold



L09606
Red

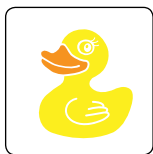


L09607
Black



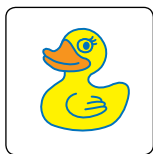
L09615
Silver

This transfer sheet is made to fit magnetic mould 1000L19



L09616
2 colours

This transfer sheet is made to fit magnetic mould 1000L20



L09611
3 colours

PACKAGING

The Chocolate World packaging is food approved



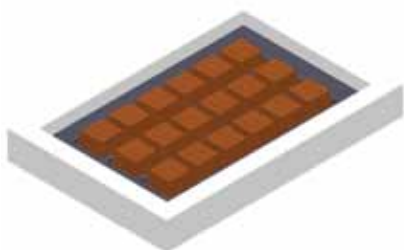
VV0203

Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm



Black chocolate blister for standard pralines
15 cavities
Size of each cavity: 35x35x15 mm

100 pcs



VV0204

Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for letter moulds CW1628+CW1629+CW1630
1 cavity suitable for 18 letters
Size of the cavity: 163,5x29,5x9 mm

100 pcs

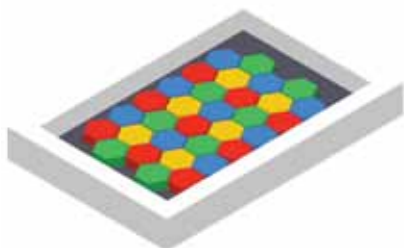


VV0205

Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for 1000L20
2 cavities suitable for 18 pcs total
Size of 1 cavity: 75x75x12 mm

100 pcs



VV0206

Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for 1000L25
1 cavity suitable for 32 pcs
Size of the cavity: 168x110x7 mm

100 pcs



VV0208

Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for CW1678
3 cavities suitable for 12 pcs total
Size of 1 cavity: 70x62x5 mm

100 pcs

**CW1640**

34x35x14 mm
3x6 pc/12 gr
 275x135x24
 double mould
 recto/verso



customized packaging for this model

CW2390

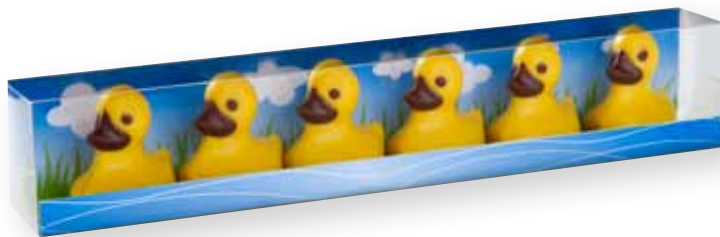
34x35x14 mm
4x6 pc/12 gr
 275x175x24
 double mould
 recto/verso

**CW1656**

27x35x15 mm
3x6 pc/2x7 gr
 275x135x24
 double mould
 recto/verso



customized packaging for this model

**VV0202**

Box
 for ducks (6 pcs CW1640)
 for chickens (6 pcs CW1656)
 Transpart PVC box + carton inserts (2 sides)
 207x37x29 mm
 100 pcs

**VV0209**

Magnetic box
 Box + blister + isolation layer
 181x175x36 mm
 25 pcs

**Paper cups**

Ø 60 mm
 1000 pcs/ colour

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

Ø 75 mm
 1000 pcs

- VV0302P** purple
 for mould CW1683



CW1549

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



customized packaging for this model



CW1550

54x35x17 mm
4x7 pc/2 x19 gr
 275x135x24
 double mould



customized packaging for this model

VV0201

Transparent PVC box for flowers
 460x55x55 mm
 200 pcs



VV0102

Flower stalks for roses
 200 pcs

VV0103

Flower stalks for tulips
 200 pcs



CW1686

47x33x23 mm
1x5 pc/2x20,5 gr
275x135x28
double mould
recto/verso

 customized packaging for this model

VV0210

Lolly box
Carton
36x36x36 mm
100 pcs

VV0211

Wooden sticks (Bamboo)
Ø 4x135 mm
500 pcs



STARTER KIT

The starter kit is a set of articles made for those who want to start playing with chocolate. The set is composed by basic 'Chocolate World' professional articles and a useful booklet with explanations and recipes.

The starter kit is also an ideal article for promotions: personalized kits content and box graphic layout available upon request.

VV0212

Box consisting of
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





Production of polycarbonate moulds
ISO 9001:2000

Printed August 2012

Every care has been taken in the composition of this catalogue.
Chocolate World accepts no liability for possible errors.

