CHOCOLATFORM

MOULDS & EQUIPMENT

Stampato Dicembre 2021
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ChocolatForm is an Italian manufacturing company-distributing worldwide the highest quality professional polycarbonate moulds and equipment for chocolate production.
Since 2010-Chocolatform became part of Chocolate World Group-offering the most complete and original collection of chocolate moulds with over 2000 styles.
The core business is the development and production of exclusive moulds for both artisan and industrial production. Our team of designers and engineers are at your disposal to consult on designing-developing and manufacturing any kind of mould for chocolate production.
Ranging from praline-tablet moulds, magnetic hollow figures, egg moulds, spinning moulds, industrial big plate moulds with customisation of your choice of logos.

Chocolatform e' un azienda italiana che opera nel settore della progettazione e produzione di stampi professionali in policarbonato e attrezzatura per la lavorazione del cioccolato.
Dal 2010 fa parte del gruppo Chocolate World e distribuisce sia nel mercato Italiano che Internazionale il range di stampi piu' vasto e originale-con oltre 2000 referenze .
La realizzazione e produzione di stampi in policarbonato personalizzati sia ad uso artigianale che industriale e' una delle attività principali di Chocolatform. Stampi per praline e tavolette-personalizzazioni con loghi-stampi corpi concavi con magneti-stampi uova-stampi per macchine rotanti-stampi per linee industriali: il nostro team di designers e ingegneri e' a disposizione per lo sviluppo e la realizzazione di qualsiasi tipo di stampo per la produzione di cioccolato.

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FRAME MOULDS

NEW COLLECTION 2022

NEW 2022

NEW 2022

CF0257
29x29x17mm
9,5g
3x7
275x135x30mm

CF0258
28,5x28,5x19,5mm
9,5g
3x7
275x135x24mm

CF0259
29x29x14mm
10g
3x7
275x135x24mm

CF0260
28x28x16mm
9,5g
3x7
275x135x24mm

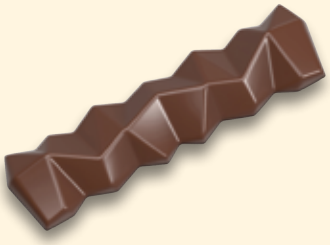
CF0261
28,5x28,5x15mm
9,5g
3x7
275x135x24mm

CF0262
29,5x29,5x14mm
9,6g
3x7
275x135x24mm

Mochi collection is developed in cooperation with Chef Francois Delaire.

CF0247
35x19,5x17mm
9g
3x7
275x135x24mm

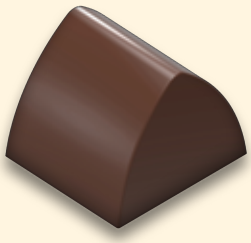
CF0248
59x51x9,5mm
21,5g
1x4
275x135x24mm



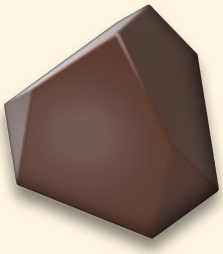
CF0249
117x29,5x15mm
32g
1x7
275x135x24mm

CF0256
34,5x29x18mm
10,5g
3x8
275x135x24mm

CF0252
30x25x17,5mm
11g
3x8
275x135x24mm



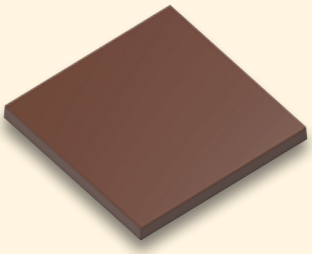
CF0253
26x24x21mm
10,5g
3x8
275x135x26mm



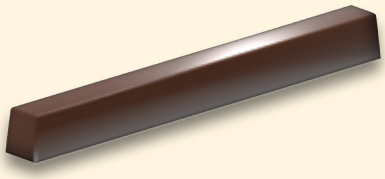
CF0254
34x27x25mm
8,5g
3x8
275x135x30mm

Developed in cooperation with IPSEOA
F. Martin -Montecatini Terme

CF0255
30x24x25mm
8,5g
3x8
275x135x30mm



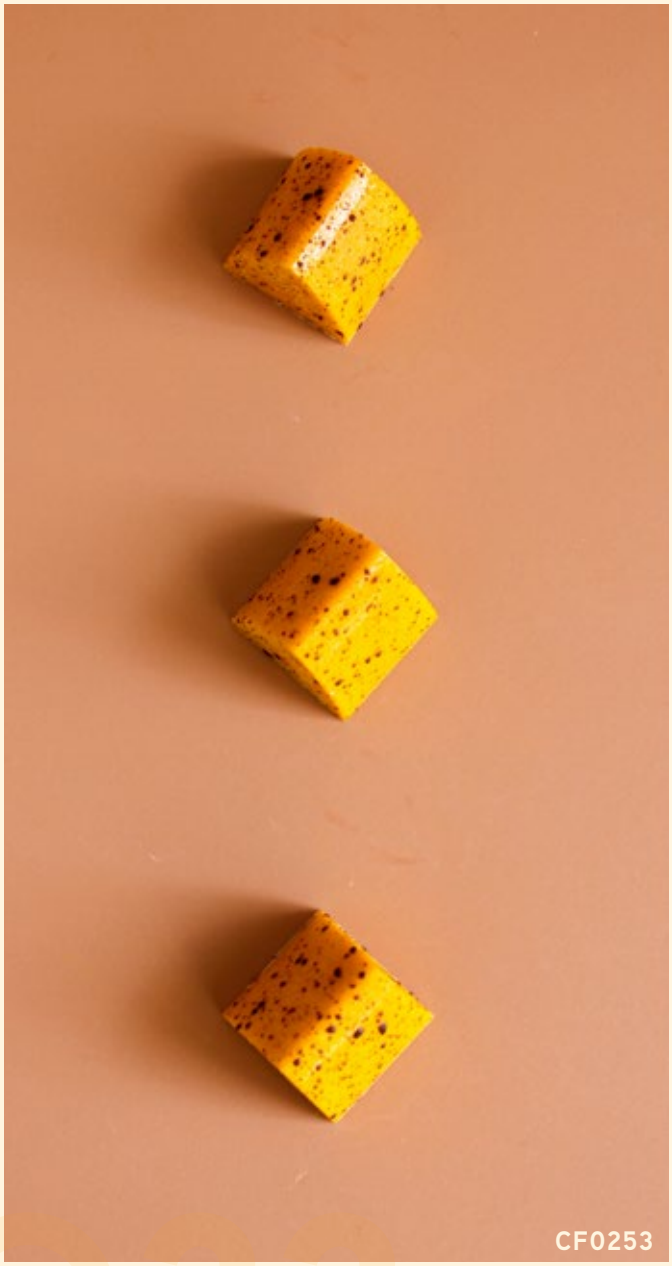
CF0251
80x80x6,5mm
50g
1x3
275x135x24mm



CF0250
60x6x6mm
2,5g
4x9
275x135x24mm

NEW 2022

NEW 2022



NEW 2022

NEW 2022

LOLLIPOPS

CF1103
90x35x12mm
21g
1x6
275x175x24mm

CF0248
59x51x9,5mm
21,5g
1x4
275x135x24mm

CF0264
52x48,5x11,5mm
20g
1x5
275x135x24mm

CF0263
55x50x12mm
20g
1x5
275x135x24mm

CF1104
62x55x12mm
23,5g
1x4
275x135x24mm

CF1105
60x60x14mm
23g
1x4
275x135x24mm

CF1101
95x49x11mm
21g
1x4
275x175x24mm

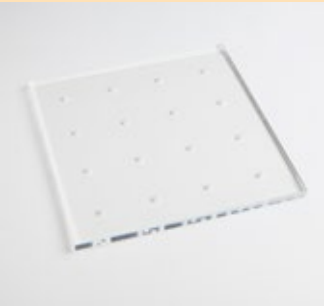
CF1106
99x39,5x11mm
25,5g
2x2
275x135x24mm

CF0241
59x59x10,5mm
22g
1x4
275x135x24mm

CF1102
60x60x11mm
21g
1x4
275x135x24mm

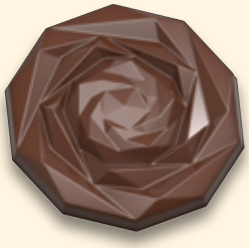
M1205
Paper lollipop stick
500pcs/ pack

M1206
Paper lollipop stick
2000pcs/ pack



LSTAND
Lollipop display stand
in plexiglass

CFB003
Lollipop plasticcover
164x71mm
200pcs per pack



CF0246
45x45x7,5mm
9,5g
2x5
275x135x24mm

ROUNDS & OVALS

ROUNDS & OVALS

CF0220
28x28x16,5mm
7g
3x8
275x135x24mm

CF0258
28,5x28,5x19,5mm
9,5g
3x7
275x135x24mm

CF0259
29x29x14mm
10g
3x7
275x135x24mm

CF0261
28,5x28,5x15mm
9,5g
3x7
275x135x24mm

CF0262
29,5x29,5x14mm
9,6g
3x7
275x135x24mm

CF0301
27x27x14mm
9g
3x8
275x135x24mm

CF0302
28x28x13mm
9g
3x8
275x135x24mm

CF0303
28x28x13mm
9g
3x8
275x135x24mm

CF0304
28x28x14mm
9g
3x8
275x135x24mm

CF0305
27,5x27x15mm
9g
3x7
275x135x24mm

CF0306
28x28x16mm
8,5g
3x8
275x135x24mm

CF0501
34x25x12mm
9g
3x8
275x135x24mm

CF0502
34x25x12mm
9g
3x8
275x135x24mm

CF0265
28x28x20mm
9g
3x8
275x135x24mm
new version of old mould CF0601

CF0602
28x28x20mm
9g
3x8
275x135x24mm

CF0603
28x28x20mm
9g
3x8
275x135x24mm

CF0604
28x28x17mm
9g
3x8
275x135x24mm

CF0616
32,5x32,5x15mm
10,5g
3x6
275x135x24mm

CF0252
30x25x17,5mm
11g
3x8
275x135x24mm

SQUARES

SQUARES

CF0201
25x25x12mm
9g
3x8
275x135x24mm

CF0202
27x27x12mm
9g
3x8
275x135x24mm

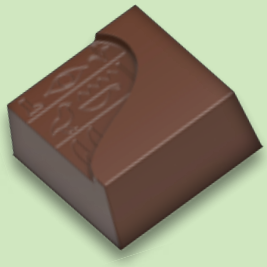
CF0203
25x25x14mm
9g
3x8
275x135x24mm

CF0204
25x25x12mm
9g
3x8
275x135x24mm

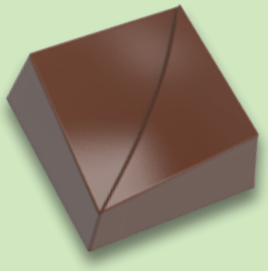
CF0205
27x27x12mm
9g
3x8
275x135x24mm

CF0209
29x29x18mm
9g
3x8
275x135x24mm

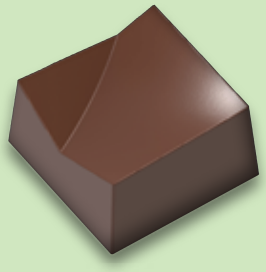
CF0210
27x27x14mm
9g
3x8
275x135x24mm



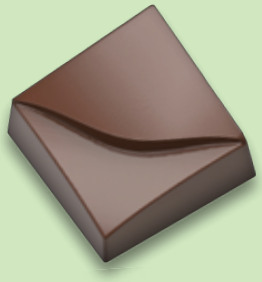
CF0212
25x25x12mm
8g
3x8
275x135x24mm



CF0215
28x28x16,5mm
12g
3x7
275x135x24mm



CF0216
28x28x15mm
11,5g
3x7
275x135x24mm

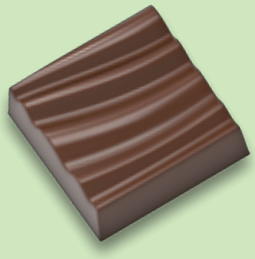


CF0217
28x28x15mm
11g
3x7
275x135x24mm

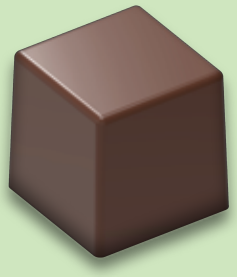
CF0219
27x27x10,5mm
8g
3x8
275x135x24mm

SQUARES

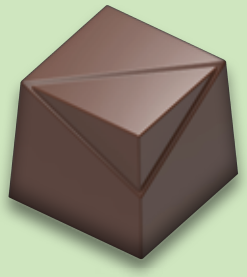
CF0228
24,5x21,5x19mm
11,5g
3x8
275x135x24mm



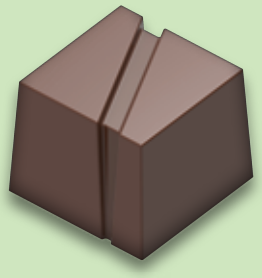
CF0230
28,5x28,5x10,5mm
9g
3x7
275x135x24mm



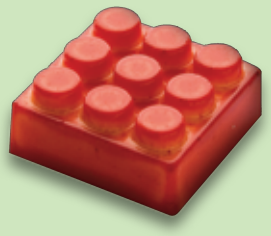
CF0232
20x20x20mm
9,5g
3x7
275x135x24mm



CF0234
20x20x18mm
8g
3x7
275x135x24mm



CF0236
25x25x20mm
14,5g
3x8
275x135x26mm



CF0407
27x27x12mm
9g
3x8
275x135x24mm

CF0413
27x27x12mm
9,5g
3x7
275x135x24mm

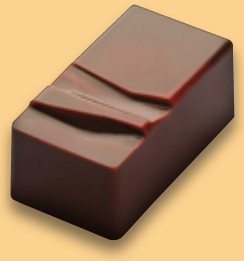
RECTANGULARS

RECTANGULARS

CF0401
27,5x20,5x14mm
9g
3x8
275x135x24mm

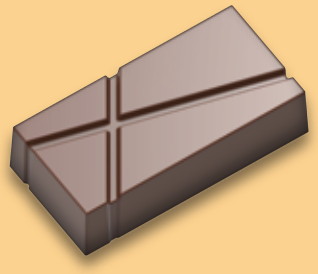
CF0402
27,5x20,5x14mm
9g
3x8
275x135x24mm

CF0403
31,5x17,5x14mm
9g
3x8
275x135x24mm



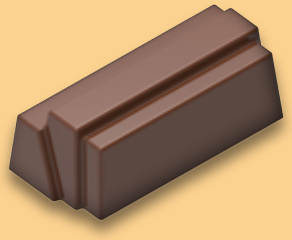
CF0404
31,5x17,5x14mm
9g
3x8
275x135x24mm

CF0405
27,5x20,5x14mm
9g
3x8
275x135x24mm

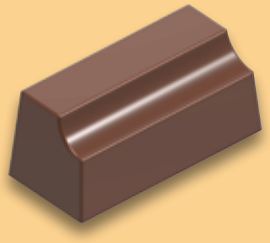


CF0242
40x20x10mm
9,5g
2x8
275x135x24mm

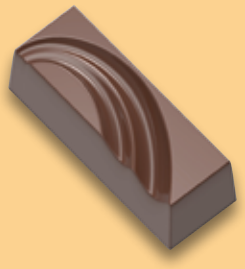
CF0412
18x37x8mm
5,5g
5x6
275x135x24mm



CF0418
35x15,5x12mm
6g
3x8
275x135x24mm

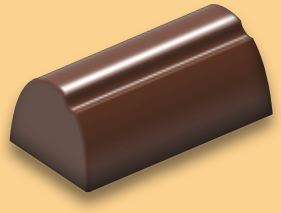


CF0611
36x17x15,5mm
9g
3x8
275x135x24mm



CF0223
42,5x15,5x14mm
10,5g
3x8
275x175x24mm

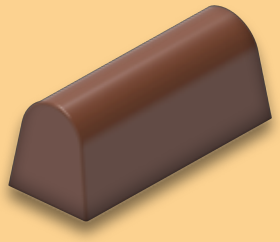
CF0417
36x20x13,5mm
9,5g
3x8
275x135x24mm



CF0419
36x19x14mm
9,5g
3x8
275x135x24mm

CF0408
43x15,5x14mm
9g
3x8
275x175x24mm

CF0613
52,5x19x14mm
13g
2x8
275x135x24mm



CF0614
40x15,5x16mm
9g
2x8
275x135x24mm

CF0229
36x19x17mm
11,5g
3x7
275x135x24mm

CF0615
34,5x20x20mm
12,5g
3x8
275x135x24mm

CF0233
35x18,5x12mm
8,5g
3x10
275x135x24mm

CF0238
Linea: 56,50x14,50x11 mm
Quadrato: 29x29x11 mm
L: 43x29x11 mm
Z: 43x29x11 mm
T 43x29x11 mm
11g
2x7
275x135x24mm

CUPS

CF0205
27x27x12mm
9g
3x8
275x135x24mm

CF0303
28x28x13mm
9g
3x8
275x135x24mm

CF0405
27,5x20,5x14mm
9g
3x8
275x135x24mm

CF0502
34x25x12mm
9g
3x8
275x135x24mm

CF1001
56x56x50mm
75g
1x14
275x175x24mm

COCOA

CF0101
47,5x26x14mm
9g
3x8
275x175x24mm

CF0104
30,5x17,5x9mm
3g
4x8
275x175x24mm

CF0203
25x25x14mm
9g
3x8
275x135x24mm

CF0204
25x25x12mm
9g
3x8
275x135x24mm

CF0206
34x34x4mm
5g
3x6
275x135x24mm

CF0207
34x34x4mm
5g
3x6
275x135x24mm

CF0302
28x28x13mm
9g
3x8
275x135x24mm

CF0401
27,5x20,5x14mm
9g
3x8
275x135x24mm

CF0403
31,5x17,5x14mm
9g
3x8
275x135x24mm

CF0703
130x130x200mm
240g
1x2
360x195x70mm

CF0805
118x50x9mm
50g
3x2
275x175x24mm

CF0808
118x50x5mm
30g
3x2
275x175x24mm

CF0810
118x50x8mm
50g
3x2
275x175x24mm

CF0812
150x65x10mm
100g
1x3
275x175x24mm

CF0903
110x30x10mm
35g
3x2
275x135x24mm

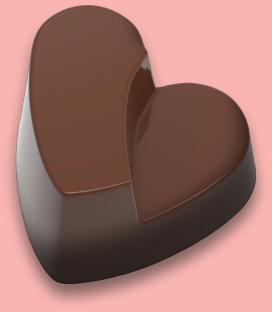
CF0905
69,5x35x9mm
22,5g
2x6
275x175x24mm

VALENTINE

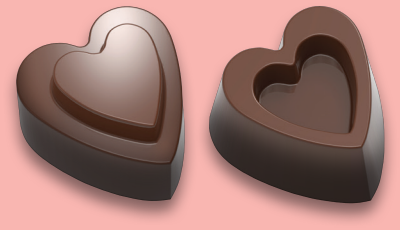
CF0245
34x33x20mm
13,5g
3x7
275x135x24mm

CF0248
59x51x9,5mm
21,5g
1x4
275x135x24mm

CF0605
33x25x14mm
10g
3x8
275x135x24mm



CF0606
29x29x8mm
10g
3x8
275x135x24mm



CF0607
28x28x16mm
9g
3x8
275x135x24mm

CF1103
90x35x12mm
21g
1x6
275x175x24mm

CARAQUES

CARAQUES

CF0102
52x52x5mm
4,5g
2x5
275x135x24mm

CF0206
34x34x4mm
5g
3x6
275x135x24mm

CF0207
34x34x4mm
5g
3x6
275x135x24mm

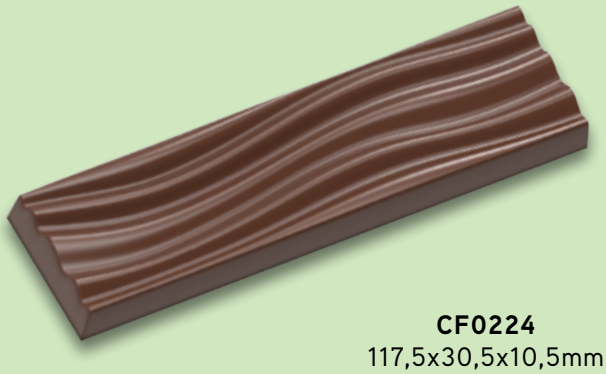
CF0213
35x22x4,5mm
3,5g
3x9
275x135x24mm

CF0231
33,5x33,5x5mm
5,5g
3x6
275x135x24mm

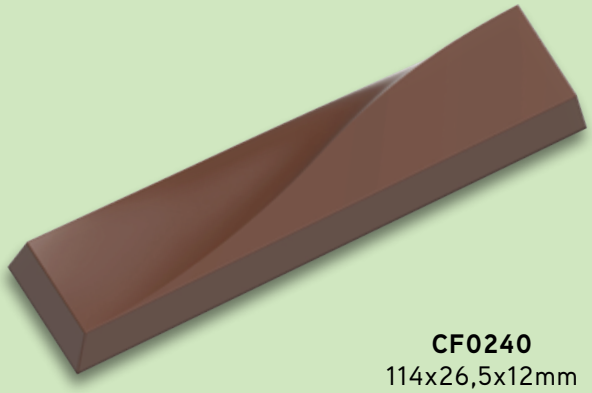
CF0208
34x34x4mm
5g
3x6
275x135x24mm

CF0211
34x34x4mm
5,5g
3x6
275x135x24mm

BARS

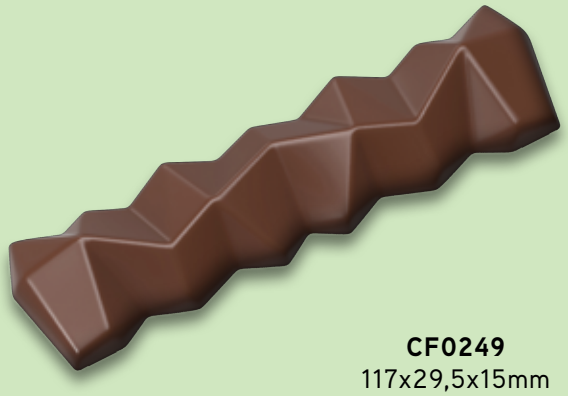


CF0224
117,5x30,5x10,5mm
41g
1x7
275x135x24mm

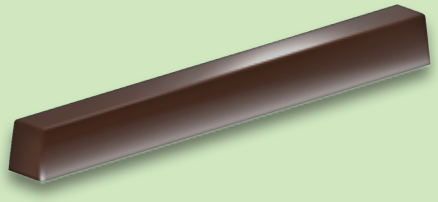


CF0240
114x26,5x12mm
40g
1x10
275x135x24mm

CF0243
125x24x6mm
14g
1x8
275x135x24mm



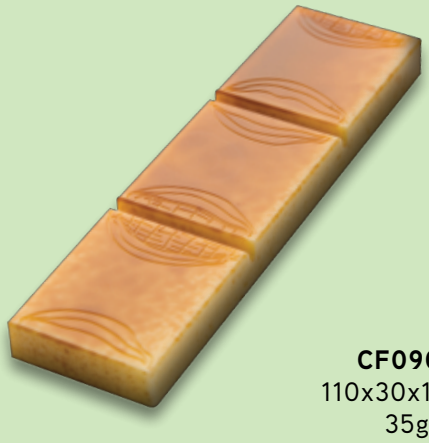
CF0249
117x29,5x15mm
32g
1x7
275x135x24mm



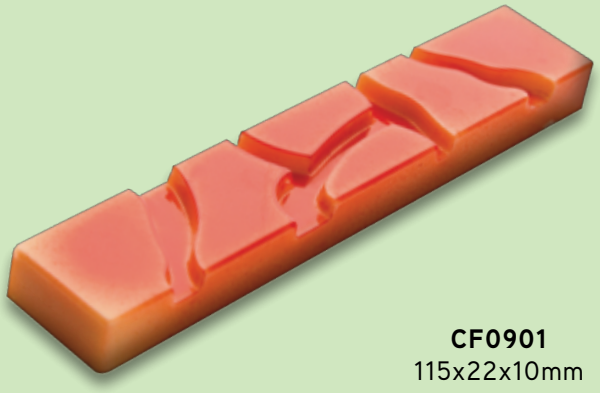
CF0250
60x6x6mm
2,5g
4x9
275x135x24mm

CF0902
124x30x20mm
30g
3x2
275x135x24mm

CF0906
115x27x12mm
33g
1x7
275x135x24mm



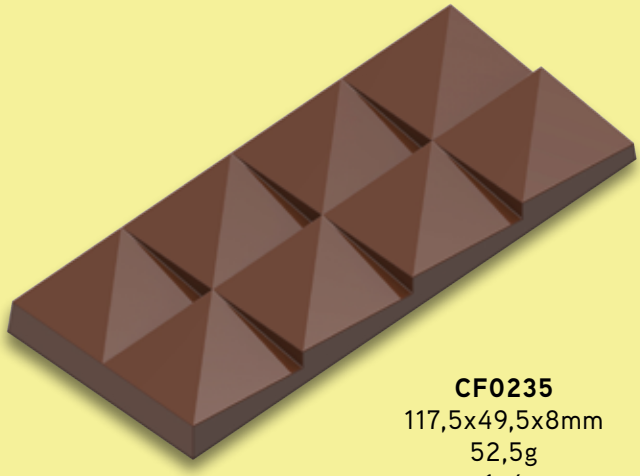
CF0903
110x30x10mm
35g
3x2
275x135x24mm



CF0901
115x22x10mm
30g
3x2
275x135x24mm

TABLETS

TABLETS



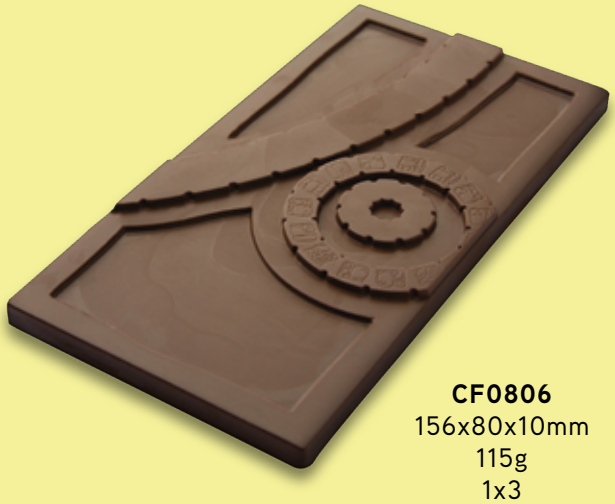
CF0235
117,5x49,5x8mm
52,5g
1x4
275x135x24mm

CF0802
118x50x9mm
50g
3x2
275x175x24mm

CF0803
118x50x9mm
50g
3x2
275x175x24mm

CF0804
118x50x9mm
50g
3x2
275x175x24mm

CF0805
118x50x9mm
50g
3x2
275x175x24mm



CF0806
156x80x10mm
115g
1x3
275x175x24mm

CF0807
118x50x9mm
50g
3x2
275x175x24mm

CF0808
118x50x5mm
30g
3x2
275x175x24mm

CF0810
118x50x8mm
50g
3x2
275x175x24mm

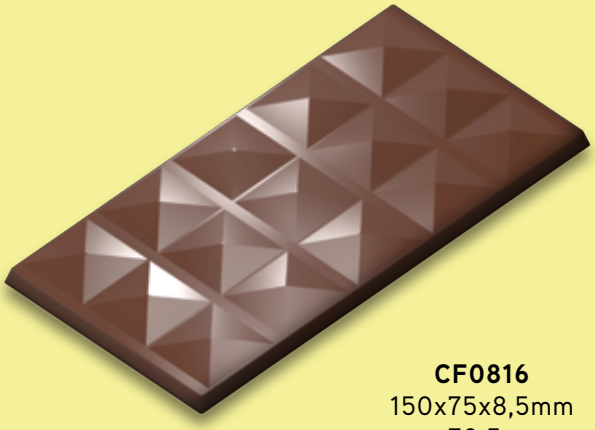
CF0809
150x65x10mm
100g
1x3
275x175x24mm

CF0813
120x53x8mm
50g
2x3
275x175x24mm

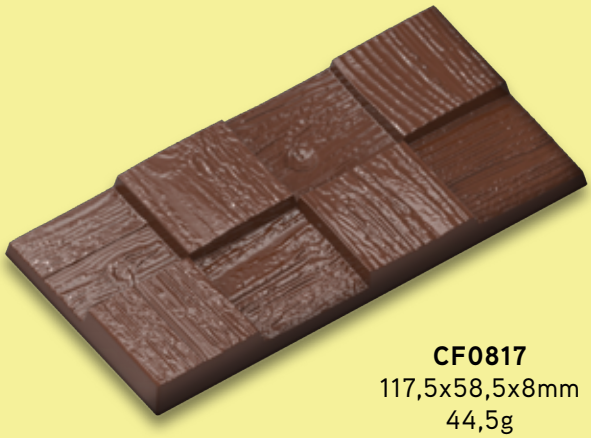
TABLETS

CF0814
117x50x6mm
39g
2x2
275x135x24mm

CF0815
150x56x10mm
83g
1x4
275x175x24mm

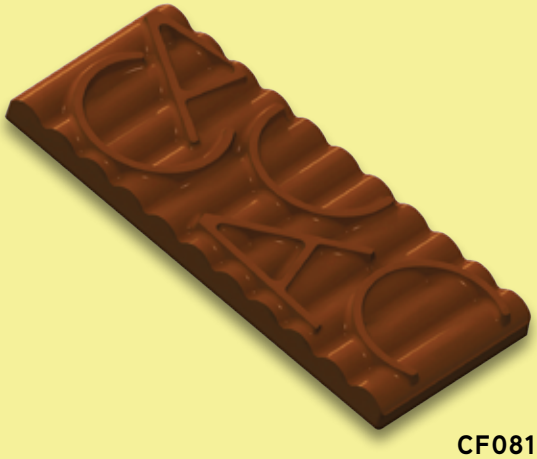


CF0816
150x75x8,5mm
70,5g
1x3
275x175x24mm



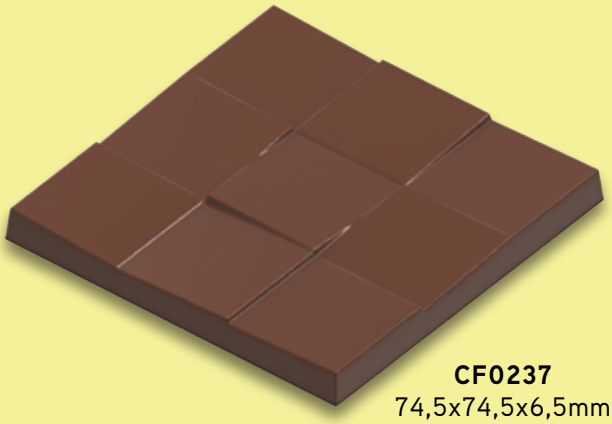
CF0817
117,5x58,5x8mm
44,5g
1x4
275x135x24mm

CF0905
69,5x35x9mm
22,5g
2x6
275x175x24mm

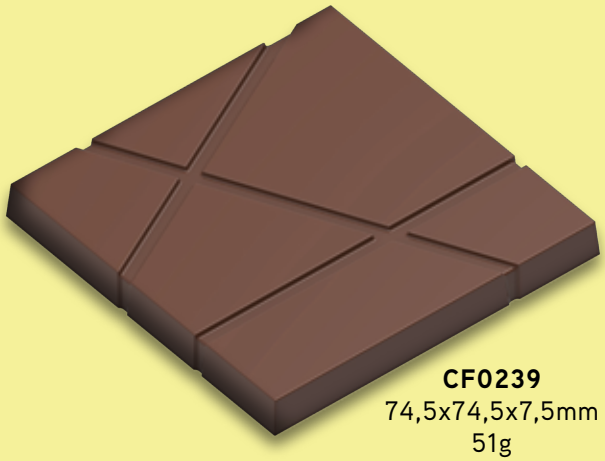


CF0812
150x65x10mm
100g
1x3
275x175x24mm

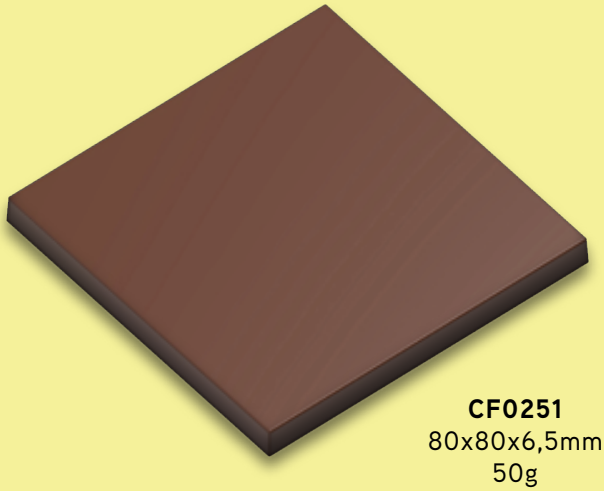
TABLETS



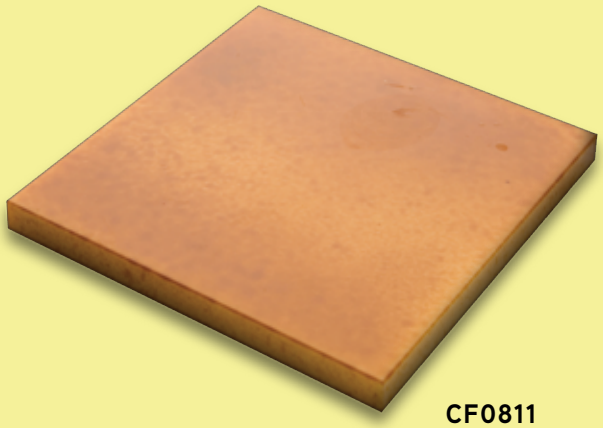
CF0237
74,5x74,5x6,5mm
43g
1x3
275x135x24mm



CF0239
74,5x74,5x7,5mm
51g
1x3
275x135x24mm



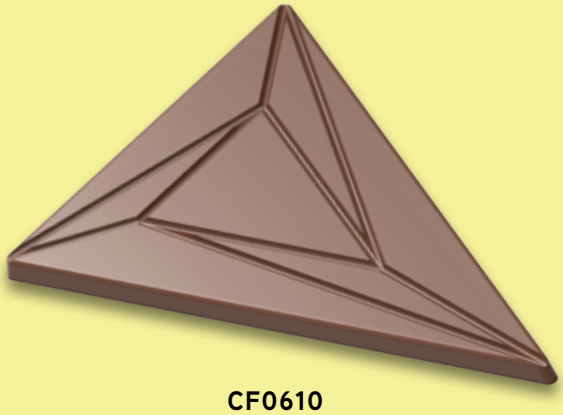
CF0251
80x80x6,5mm
50g
1x3
275x135x24mm



CF0811
100x100x8,5mm
100g
1x2
275x135x24mm

CF0225
99,5x99,5x9mm
93,5g
1x2
275x135x24mm

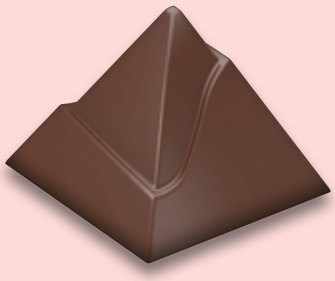
CF0904
64x64x12mm
30g
3x2
275x175x24mm



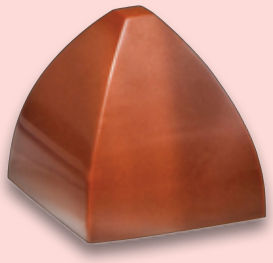
CF0610
114x80,5x5mm
25g
1x4
275x135x24mm

ASSORTED

ASSORTED



CF0214
27x27x23mm
7g
3x7
275x135x24mm



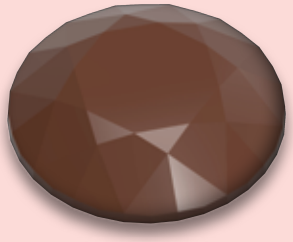
CF0218
25x25x25mm
11g
3x8
275x135x30mm

CF0221
34x18,5x25mm
7g
3x8
275x135x30mm

CF0222
34,5x18,5x23,5mm
7g
3x8
275x135x30mm

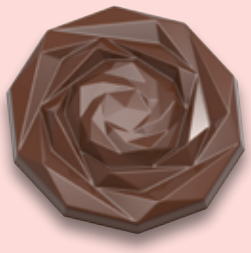
CF0226
29x29x21mm
7,5g
3x7
275x135x30mm

CF0227
35x31x10mm
9,5g
3x7
275x135x24mm



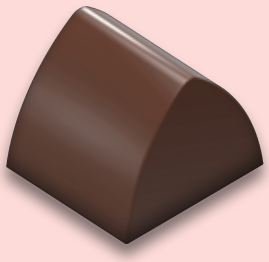
CF0244
35x35x7,5mm
6g
3x7
275x135x24mm

CF0245
34x33x20mm
13,5g
3x7
275x135x24mm



CF0246
45x45x7,5mm
9,5g
2x5
275x135x24mm

CF0247
35x19,5x17mm
9g0
3x7
275x135x24mm

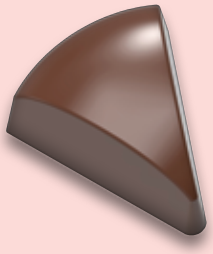


CF0253
26x24x21mm
10,5g
3x8
275x135x26mm

CF0254
34x27x25mm
8,5g
3x8
275x135x30mm

ASSORTED

CF0255
30x24x25mm
8,5g
3x8
275x135x30mm



CF0256
34,5x29x18mm
10,5g
3x8
275x135x24mm

CF0406
43x20x18mm
9g
3x8
275x175x24mm

CF0410
25,5x12,5x17mm
4g
3x8
275x135x24mm

CF0411
33x23x8mm
9g
3x8
275x135x24mm

CF0409
30x21x15mm
9g
3x8
275x135x24mm

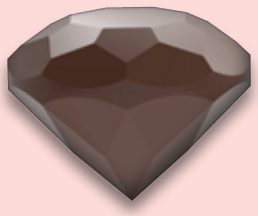
CF0415
38x20x11mm
6g
3x8
275x135x24mm

CF0416
39,5x20x13,5mm
9g
3x8
275x135x24mm

CF0503
29x29x21mm
8,5g
3x7
275x135x30mm

CF0504
34x18,5x21mm
8,5g
3x8
275x135x26mm

CF0608
25x25x19mm
4,5g
3x8
275x135x24mm



CF0609
35x35x24,5mm
13g
3x6
275x135x24mm

ASSORTED

CF0612
38,5x26x14,5mm
11g
2x8
275x135x24mm

CF1002
112x24x10mm
9,5g
6x2
275x175x24mm

EGGS & SPINNING

KLEMES20

KLEMES30

MORSETTO MAGNETICO

Prodotto in acciaio.
Disponibile in 2 versioni:
Articolo KLEMES20 si utilizza per tutti gli stampi con altezza da 24 a 30 mm.
Articolo KLEMES30 si utilizza per tutti gli stampi con altezza da 30 a 42.5 mm
Il morsetto magnetico e' un sistema di fissaggio che permette di unire due stampi per ottenere figure in cioccolato tridimensionali.
Si puo' applicare a tutti gli stampi doppi e recto-verso 135x275 mm o 175x275 mm o 360x195 mm di Chocolatform e Chocolate World.
Gli stampi con morsetto si utilizzano nella macchina rotativa ma anche manualmente.

MAGNETIC CLAMP

Stainless steel made.
Available in 2 versions:
Reference KLEMES20 can be used with all moulds with a height from 24 to 30 mm.
Reference KLEMES30 can be used with all moulds with a height from 30 to 42,5 mm.
The magnetic clamp is a tool that keeps together two frame moulds in order to produce tridimensional chocolate shapes.
It can be applied to double and recto-verso frame moulds with dimension: 135x275 mm or 175x275 mm or 360x195 mm of Chocolatform and Chocolate World.
The moulds with magnetic clamps are made to be used primarily with spinning machines. However, they can be used manually too.

CF0701
97x97x135mm
130g
1x3
360x195x50mm

CF0706
105x105x170mm
160g
1x3
360x195x60mm

CF0705
130x130x200mm
240g
1x2
360x195x70mm

CF0703
130x130x200mm
240g
1x2
360x195x70mm

CF0704
105x105x170mm
160g
1x3
360x195x60mm

CF0708
70x70x100mm
110g
2x3
360x195x50mm

CF0712
100x100x155mm
150g
1x3
360x195x50mm

CF0711
123x123x200mm
240g
1x2
360x195x50mm

CF0707
160x160x260mm
750g
1x1
360x195x80mm

CF0716
95x0x135mm
140g
1x3
360x195x50mm

CF0710
84x84x60mm

2x3
360x195x65mm

CF0717
45x64x22,5mm
40g
2x3
275x135x24mm

MOULD MAINTENANCE

Lavaggio degli stampi

Una corretta pulizia degli stampi e' fondamentale per preservarli ma soprattutto per ottenere un prodotto finale ottimale.

Gli stampi in policarbonato possono essere lavati con metodi ordinari: vanno prima risciacquati con acqua calda e poi lavati con detergenti che non rilascino tracce di detersivo, prima di essere risciacquati molto bene prima di procedere all' asciugatura. Si possono lavare a mano o in lavastoviglie. Se una pulitura della parte esterna dello stampo e' vivamente consigliata dopo ogni uso, e' vero anche che il leggero e invisibile strato di burro di cacao che rimane negli alveoli anche dopo l'estrazione del cioccolato, non solo preserva lo stampo ma anche contribuisce ad avere piu' brillantezza ai prodotti finiti. In caso di uso frequente e' raccomandabile pulire lo stampo dagli eccessi di cioccolato e avvolgerli singolarmente con pellicola di plastica.

Washing of the moulds

By taking good care during the cleaning process of your moulds, you can lengthen their lifetime and guarantee a better final product.

Moulds can be washed using ordinary methods, with essentially good results. Polycarbonate moulds have a smooth, compact surface which is perfectly resistant to the regular washing methods. However, if the following rules are not observed, the moulds run a risk of creating cracks under stress and deposits of material on the surface.

This results eventually in a decreased durability or in less visible consequences, such as swelling or deteriorating surface. In the case the moulds are used frequently it is recommended to remove the exceeding chocolate on the sides and wrap singularly with plastic foil.

Step 1: Lavaggio.

Raccomandiamo che il sistema di lavaggio venga regolarmente controllato e pulito in quanto eventuali particelle sfuse di qualsiasi tipo possono, ad alta pressione, danneggiare il policarbonato.
Se si utilizza una lavastoviglie professionale o ad uso domestico bisogna fare attenzione a non aggiungere troppo detergente. Sono da evitare i detergenti caustici e si raccomanda l'utilizzo di un detergente leggermente acido o alcalino come il nostro Puliform (articolo M1569) e il nostro brillantante (articolo M1570 Brillform). Il cioccolato lascia solo macchie di grasso che sono facilmente rimovibili, quindi per una pulizia ottimale la temperatura dell'acqua dovrebbe rimanere intorno a +/- 60 ° C in ogni momento. Attenzione che temperature dell'acqua elevate possono provocare un deterioramento idrolitico causando una riduzione della durabilità dello stampo.

Step 2: Risciacquo.

Al termine del processo di lavaggio, gli stampi devono essere risciacquati bene in modo da rimuovere eventuali residui di detergente. Soprattutto nella fase di risciacquo e' fondamentale l'utilizzo di acqua demineralizzata sempre intorno alla temperatura di +/- 60 ° C per evitare che rimangano delle macchine negli stampi che durante la fase di asciugatura possono diventare graffi.

Step 3: Asciugatura.

Gli stampi devono quindi essere asciugati idealmente usando un compressore ad aria calda a circa 70 ° , 80 ° C. È molto importante asciugare completamente anche il retro dello stampo in modo da rimuovere ogni traccia di umidita' che puo' causare muffe durante lo stoccaggio. I singoli alveoli possono essere asciugati, delicatamente, con un batuffolo di cotone in modo da aumentare la lucentezza del prodotto finale.

Step 4: Stampaggio.

Il nostro consiglio finale e' quello, dopo avere riscaldato la superficie di colaggio degli stampi con un phon, di effettuare uno stampaggio preliminare, in modo da preparare gli stampi per la produzione. In questo modo gli stampi saranno ricoperti da un invisibile strato di burro di cacao che facilita l'estrazione del prodotto finale e ne aumenta la brillantezza.

Step 1: Washing

We recommend that your washing system is regularly under maintenance because any loose particles of any kind can, under high pressure, damage the polycarbonate during the cleaning process. Should you use a household dishwasher to clean your moulds, be careful not to add too much dishwasher detergent. Chocolate only leaves greasy but not very resistant stains. Caustic detergents with a base reaction in water, should not be used. Perfect results can be obtained by using warm water and a slightly acidic or alkaline detergent as the one we offer (article M1569 Puliform) and to increase the sparking (article M1570 Brillform). Temperature should remain around +/- 60°C at all times; too high temperatures may result in hydrolytic deterioration, yet again causing the durability of the mould to decrease.

Step 2: Rinsing

When the cleaning process is done, the moulds should be rinsed to remove any remaining detergent. If this is not done properly, a chemical reaction may occur during moulding due to residue residing on the surface of the mould. Demineralised water should be used to rinse the polycarbonate at a temperature of +/- 60°C.

Step 3: Drying

The moulds should then be dried using a hot, air compressor at around 70°, 80°C. It is important to completely dry the back side of the mould, since this might otherwise cause humidity that may transfer on other moulds during storage. This may yet again leave marks upon your product. Single cavities may be dried with cotton swabs, this operation needs to be done gently in order to avoid scratches.

Step 4: Moulding

Our final advise would be, after the cleaning process, gently pre, heat the moulds with hot air drawer and proceed with a preliminary moulding, to prepare the moulds again for production. This should restore some of the shine on your product.

MOULD MAINTENANCE

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CHOCOLATFORM

MOULDS & EQUIPMENT

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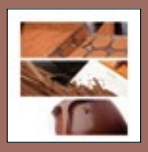
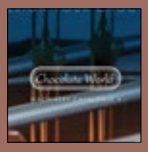
MOULDS

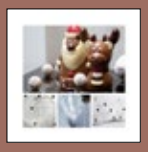


EQUIPMENT

CHOCOLATE CONCEPT



MACHINERY



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