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Chocolate World®

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COLLECTION 2020 · 2021 · 2022 · 2023



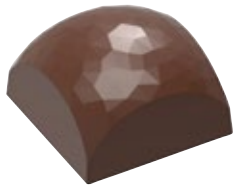
CW12057

36,5x28x17,5 mm
3x7 pc/10,7 gr
275x135x24



CW12063

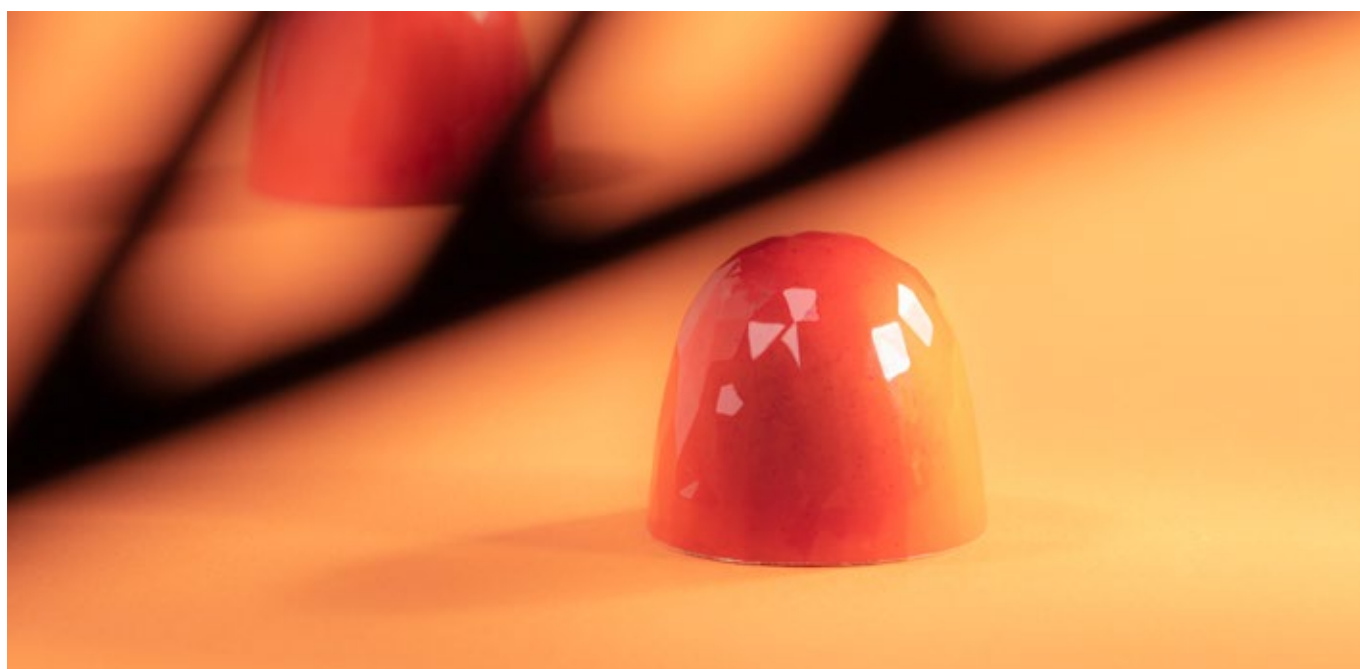
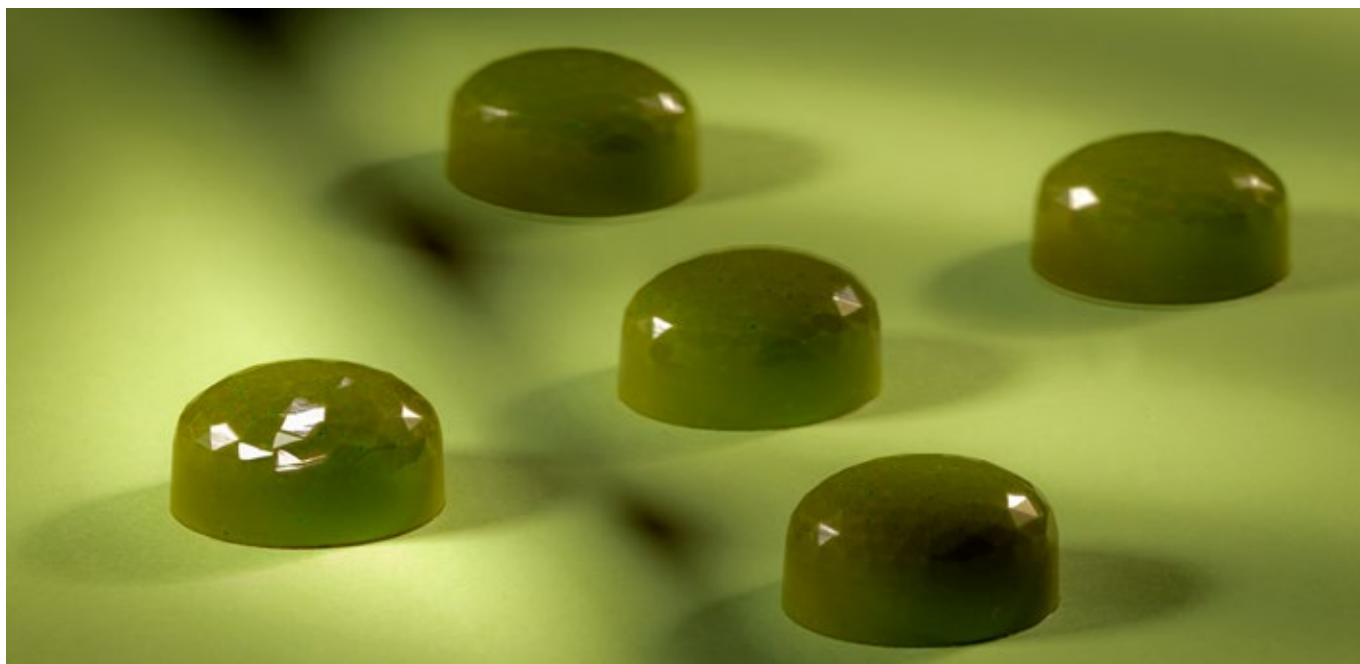
45,5x25x12,5 mm
2x8 pc/7,5 gr
275x135x24



CW12062

25,5x25,5x15 mm
3x8 pc/9,5 gr
275x135x24





CW12059

17,5x12x7 mm
5x12 pc/1 gr
 275x135x24



CW12064

35x24,5x19 mm
3x7 pc/13 gr
 275x135x24



CW12056

29x29x25 mm
3x7 pc/14,5 gr
 275x135x30



CW12065

1x22 pc 9 fig.
275x135x24
double model
recto/verso



CW12072

116,5x109,5x30 mm
1x2 pc/2x210 gr
275x135x40
double model



CW12069

41x29x16 mm
3x7 pc/11 gr
275x135x24

Designed & developed
with Nora Chokladskola



CW12070

30x30x21 mm
3x7 pc/13 gr
275x135x26

Designed & developed
with Nora Chokladskola



CW12055

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12066

48x22,5x18,5 mm
3x7 pc/12,5 gr
275x135x24



CW12067

56,5x55x70 mm
2x3 pc/2x140 gr
275x135x40
double model
recto/verso



CW12068

97x72,5x10 mm
1x4 pc/36,5 gr
275x135x24



CW12071

80x80x84 mm
1x8 pc 8 fig./151 gr
275x135x24





CW12058

22,5x22,5x30,5 mm

3x8 pc/12 gr

275x135x40

WORLD CHOCOLATE MASTERS COLLECTION 2022

This mould collection is the outcome of a unique cooperation between Cacao Barry World Chocolate Masters and Chocolate World.

One of the assignments during the final of the competition is making an innovative bonbon. Chocolate World is honoured to sponsor this category by converting the finalists design into a polycarbonate mould. These designs are inspired by the contestants country of origin and the theme of 2022 #TMRW.

Take a look at these original designs and let them inspire you to bring your chocolate to a higher level.



CW12073

42x36x12 mm
3x5 pc/12 gr
275x135x24



LLUC CRUSELLAS - Spain

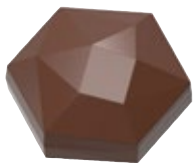


CW12074

31x31x11 mm
3x7 pc/11,6 gr
275x135x24



CARLO MIDIRI - The Netherlands



CW12075

35x30,3x10+8,5 mm
3x6 pc/ 2x6 gr
275x135x24
double model
recto/verso



CHRISTOPHE RULL - USA



CW12076

55x17,5x8 mm
2x11 pc/ 2x6 gr
275x135x24
double model



NISHANT AMIN - Canada



CW12077

28x25x13 mm
3x8 pc/5,6 gr
275x135x24
double model



ABRAHAM BALAGUER - Switzerland



CW12078

42,7x42,7x13 mm
2x5 pc/ 14 gr
275x135x24



IGOR ZARITSKYI - Poland



CW12079

55x23,5x12 mm
2x8 pc/2x6,5 gr
275x135x24
double model



NICOLAS NIKOLAKOPOULOS - Greece



CW12080

32,5x32,5x19 mm
3x7 pc/ 9,7 gr
275x135x24



TOGO MATSUDA - Belgium



CW12081

39x31x8mm
3x5 pc/ 2x6,5 gr
275x135x24
double model

 **ANTOINE CARRÉRIC - France**



CW12082

51,5x32x13 mm
3x5 pc/11 gr
275x135x24

 **DONGSUK KIM - Korea**



CW12083

55x21x19,5 mm
3x6 pc/13,3 gr
275x135x24

 **ATTILA MENYHÁRT - Hungary**



CW12084

45x35x17,5 mm
3x6 pc/11,5 gr
275x135x24

 **ISSAM TAJER - Morocco**



CW12085

43,5x27,5x17 mm
3x7 pc/12 gr
275x135x24

 **DILIP KUMARA - UAE**



CW12086

49x29x17 mm
3x7 pc/12 gr
275x135x24

 **JACKY LUNG - Greater China**



CW12087

29x29x27 mm
3x7 pc/ 12 gr
275x135x24

 **STEPHEN TRIGG - United Kingdom**



CW12065

1x22 pc 9 fig.
275x135x24
double model
recto/verso



CW12059

17,5x12x7 mm
5x12 pc/1 gr
275x135x24



CW1907

29x21x10 mm
5x7 pc/2x4 gr
275x135x24
double model



CW1909

25x25x12,5 mm
3x8 pc/2x5 gr
275x135x24
double model



CW1891

33x23x11 mm
3x8 pc/2x5,5 gr
275x135x24
double model



CW12000

48,5x26x11 mm
2x8 pc/2x6,5 gr
275x135x24
double model



CW1914

34x28,5x12 mm
3x7 pc/2x6,5 gr
275x135x24
double model



CW1928

42,5x42,5x6,5 mm
2x5 pc/6,5 gr
275x135x24



CW1939

35x35x8,5 mm
3x7 pc/2x7 gr
275x135x24
double model



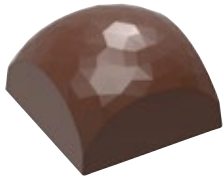
CW12063
45,5x25x12,5 mm
2x9 pc/7,5 gr
275x135x24



CW12024
30x30x15 mm
3x8 pc/8,5 gr
275x135x24
same model as 2470



CW1937
42x21,5x15 mm
3x7 pc/8,5 gr
275x135x24



CW12062
25,5x25,5x15 mm
3x8 pc/9,5 gr
275x135x24



CW1923
26,5x26,5x22 mm
3x8 pc/9,5 gr
275x135x30



CW1930
36x20x15 mm
3x8 pc/9,5 gr
275x135x24



CW12057
36,5x28x17,5 mm
3x7 pc/10,7 gr
275x135x24



CW1935
35x31x16,5 mm
3x7 pc/11 gr
275x135x24



CW1922
35,5x35,5x17 mm
3x7 pc/12 gr
275x135x24



CW12064
35x24,5x19 mm
3x7 pc/13 gr
275x135x24



CW1913
36x29,5x19 mm
3x7 pc/13 gr
275x135x24
same model as 2476



CW12060
30x30x20,5 mm
3x7 pc/14 gr
275x135x26



CW12056
29x29x25 mm
3x7 pc/14,5 gr
275x135x30



CW1910
86,5x56x30 mm
2x3 pc/2x94,5 gr
275x135x35
double model



CW2470
30x30x15 mm
4x7 pc/8,5 gr
275x175x24
same model as 12024



CW2476
36x29,5x19 mm
4x6 pc/13 gr
275x175x24
same model as 1913



CW2448
148x74x8,5 mm
3x1 pc/80 gr
275x175x26



CW1959

31,9x31,9x5 mm
3x7 pc/5,2 gr
 275x135x24



CW12041

33,5x30,5x18 mm
3x7 pc/13,5 gr
 275x135x24



CW2443

31x27x17 mm
4x8 pc/9 gr
 275x175x24
 same model as 1526



CW1945

117,5x110x35 mm
1x2 pc/2x245 gr
 275x135x40
 double model



CW12044

125x110x10 mm
1x2 pc/100 gr
 275x135x24



CW12031

97x37x19 mm
1x6 pc/37,5+31 gr
 275x135x24
 double model
 recto/verso



CW12053

114x59x23 mm
1x4 pc/78+75 gr
 275x135x30
 double model
 recto/verso



HM029

H150 x L59 x W60 mm
1x1 pc

HM030

H200 x L79 x W80 mm
1x1 pc



HM039

H150 x L77 x W60 mm
1x1 pc

HM040

H200 x L100 x W80 mm
1x1 pc



CW12039

40x29x5 mm
3x7 pc/5 gr
275x135x24



CW12069

41x29x16 mm
3x7 pc/11 gr
275x135x24



CW12070

30x30x21 mm
3x7 pc/13 gr
275x135x26

Designed & developed
with Nora Chokladskola



CW12048

81x54x30 mm
2x3 pc 3 fig./2x71,5 gr
275x135x40
double model



CW2441

55x25,5x10 mm
5x4 pc/2x8,5 gr
275x175x24
double model
recto/verso
same model as 1644



CW12028

140x92x10 mm
1x2 pc/100 gr
275x135x24



VV0013

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

T2815

Transparent blister
Easter egg CW12028
172 x 113 x 15 mm
100 pcs





CW12050
 52x56x23 mm
2x4 pc/33,5+38 gr
 275x135x30
 double model
 recto/verso



CW12067
 56,5x55x35 mm
2x4 pc/60 + 80 gr
 275x135x40
 double model
 recto/verso



HM031
 H103 x L110 x W95 mm
1x1 pc



HM024
 H106,5 x L103 x W150 mm
1x1 pc



CW12020

87,5x59x19 mm
1x4 pc/43,5+55 gr
 275x135x24
 double model
 recto/verso



CW12021

79x60x18 mm
1x4 pc/2x41,5 gr
 275x135x24
 double model
 recto/verso



CW12049

91x59x23 mm
1x4 pc/63+70,5 gr
 275x135x30
 double model
 recto/verso



HM025

H150 x L105 x W68 mm
1x1 pc

HM027

H200 x L140 x W90 mm
1x1 pc



HM026

H130 x L100 x W60 mm
1x1 pc

HM028

H175 x L136 x W80 mm
1x1 pc



HM033

H150 x L100 x W76 mm
1x1 pc

HM034

H200 x L130 x W100 mm
1x1 pc



CW12051

90x59x24,5 mm
1x4 pc/2x53 gr
 275x135x30
 double model



CW12052

84x60x18 mm
1x4 pc/45,5+51,5 gr
 275x135x24
 double model
 recto/verso



HM035

H150 x L100 x W90 mm
1x1 pc

HM036

H200 x L130 x W110 mm
1x1 pc



HM037

H150 x L104 x W60 mm
1x1 pc

HM038

H200 x L145 x W84 mm
1x1 pc



CW1960

16x16x8,5 mm
5x9 pc/1 gr
275x135x24



CW1961

38x38x19 mm
2x5 pc/2x19 gr
275x135x24
double model
same model as 2002



CW1953

27x27x13 mm
4x8 pc/2x6,50 gr
275x135x24
double model



CW12071

80x80x84 mm
1x8 pc 8 fig./151 gr
275x135x24



CW2456

42,5x27x27 mm
3x6 pc/2x8 gr
275x175x24
double model
recto/verso



CW2455

39x29x19,5 mm
3x6 pc/11 gr
275x175x24
same model as 1736



CW12068

97x72,5x10 mm
1x4 pc/36,5 gr
275x135x24



CW12008

139,5x103x12 mm
1x2 pc/84,5 gr
275x135x24



CW12045

118x117x12 mm
1x2 pc/100 gr
275x135x24



NICK KUNST

Nick Kunst, 30 years of age and born in Hoogkarspel a small town near Amsterdam. Since Nick was young he was always baking at home and started dreaming of becoming a chef one day. After fifteen years of working as a chef all over the world he has chosen a different path as a chocolatier. He developed an enormous passion for working with chocolate and creating the most colorful and edible chocolates with only the best ingredients.

Nick is feeling very proud to work with chocolate on a daily base and to share his knowledge with other chocolatiers and pastry enthusiasts.



CW12054

30x30x16,5 mm

3x7 pc/11,5 gr

275x135x24

Milk chocolate cinnamon ganache.

- 100 ml heavy cream 35% fat
- 220 gr milk chocolate callets
- 15 gr glucose
- 20 gr unsalted butter at room temperature
- 8 gr cinnamon powder
- pinch of salt

Bring the heavy cream with the glucose, cinnamon powder and salt to a simmer and take off the heat.

Pour over the milk chocolate callets and mix.

Cool down to 40 degrees Celsius and add the small cubes of butter and emulsify.

Cool down to 26 degrees Celsius and it's ready to pipe.

Instructions for the crunchy speculaas layer.

CRUNCHY SPECULAAS LAYER.

- 80 g milk chocolate callets Ghana 40%
- 70 g speculoos cookies

Pour the speculoos cookies in a food processor and mix until a fine powder.

Melt the milk chocolate to 40 degrees Celsius and stir in the speculoos powder.

Cool down back to 26 degrees Celsius while stirring and pipe on top of the cinnamon ganache.

Leave it to crystallize and seal the bonbon.





PAUL WAGEMAKER

Paul Wagemaker is a professional chef with over 15 years of experience. He started experimenting in the kitchen at the age of fifteen, which gave him great pleasure. Later, Paul graduated as a trained chef in Amsterdam.

Wagemaker has worked with great and ambitious chefs in various restaurants in the higher segment. While working as a chef in a large restaurant for 10 years, he discovered his passion for chocolate, which led him to a degree in specialized pastry in 2009.

In 2017, Paul started his own chocolate shop "Chocolate Planet", where all his ideas and creativity are transformed into beautiful and deliciously tasty chocolates. As a chocolatier, Paul got to know the products of Chocolate World, which eventually led to a great partnership.

Paul participated in the competition "the Best Bonbon of the Netherlands" in 2021 and he proudly achieved a spot in the top 10.

Next to his job as a full-time chocolatier, Paul enjoys helping other people and sharing his knowledge through mentorships. He earned a great following on Instagram thanks to his many useful online tutorials, tasty recipes and stunning chocolate pictures.



CW12060

30x30x20,5 mm

3x7 pc/14 gr

275x135x26

Mint fluid gel

2 gr agar agar
250 gr water
20 fresh mint leaves
50 gr sugar

Bring the water with the sugar and mint leaves to a boil and let it boil for 1 minute.

Remove it from heat and let it infuse for 1 hour.

Pour it through a sieve to get all the leaves out.

Bring the liquid to the boil again and add the agar agar, let it boil for 1 minute.

Pour it into a tray and leave it in the fridge until it has become a hard jelly.

Mix the jelly with a hand blender to a nice smooth gel.

Cherry & white chocolate ganache

150 gr cherry juice
20 gr lime juice
150 gr heavy cream 35% fat
25 gr inverted sugar
25 gr glucose syrup
1 pcs Madagascar bourbon vanilla pod
30 gr unsalted butter
30 gr cocoa butter
790 gr white chocolate

Cut the vanilla pod in half and scrape out the seeds, combine the pod and seeds in a saucepan with the cherry juice, lime juice and heavy cream, heat to 90°C.

Take out the vanilla pod and add the inverted sugar and glucose syrup and stir with a whisk until dissolved.

Now add the butter, cocoa butter and white chocolate, mix with a hand blender until a smooth filling.

Let it cool to 26°C, pour into a piping bag and fill the bonbon with it.





LANA ORLOVA BAUER

My love-story with chocolate started in 2014 when I have started to work as a manager at the culinary academy in Kharkiv, Ukraine. Meeting with talented chefs and chocolatiers made me fell in love with the world of pastry and chocolate making. Eventually, I became a pastry-student myself and started my journey. In 2017 I moved to Copenhagen, Denmark, and have started to work as a chocolatier. For the last year, I'm mainly focused on teaching and exploring new techniques and ideas.



CW12027

34,5x29,5x17 mm
3x7 pc/13,5 gr
 275x135x24
 same model as 2468

BLUEBERRY - YOGHURT - VANILLA

200 gr BLUEBERRY MARMALAD

100 gr blueberry puree
 45 gr sugar
 3 gr yellow (citrus) pectin
 1,5 gr citric acid
 1,5 gr water

Mix sugar and pectin.
 Dissolve citric acid in the water.
 Pour berry puree into a saucepan and warm up to 40° C.
 Sift in sugar with pectin and boil for 2 minutes.
 Add lemon acid solution
 Cooldown and use at 28-30° C.
 Pipe out the marmalade, filling 1/3 of each cavity.

1000 gr BLUEBERRY - YOGHURT - VANILLA GANACHE

90 gr heavy cream 38%
 100 gr greek yoghurt 18%
 5 gr vanilla
 75 gr blueberry puree
 20 gr dry yoghurt powder
 50 gr glucose syrup
 50 gr dextrose
 50 gr sorbitol
 440 gr white chocolate 32%
 40 gr cocoa butter
 80 gr butter 82,5%

In a saucepan mix together cream, blueberry puree, glucose, dextrose, sorbitol, vanilla - bring it to the boil.
 Pour hot cream mixture over the chocolate and cocoa butter, add yogurt powder.
 Process with an immersion blender.
 Cooldown to 40° C and add Greek yoghurt and cubed butter.
 Process with an immersion blender.
 Use at 28-30° C.
 Pipe out the ganache filling the remaining 2/3 of each cavity.





CAROLE BERTUCCIO

After a long and successful career in the corporate world, Carole Bertuccio decided to pursue her dream of owning her own business making delicious and exquisite sweets. With no prior experience in the chocolate or pastry industry, she began her journey in 2015 by taking up courses and learning from renowned Australian and International Pastry Chefs, while still working in the corporate sector. Two years later she left her full-time job and in 2018 she created the COCO88 brand with a mission to create quality and unique products that bring out emotions and create memorable experiences.



CW12033

78,5x19x20 mm

4x3 pc/29 gr

275x135x24

same model as 2469

Coconut Almond Crunch

- 100 gr pure almond paste
- 100 gr almond praline paste
- 88 gr white chocolate
- 50 gr paillete feuilletine
- 14 gr desiccated coconut
- 1 gr sea salt

Combine the almond pastes and the white chocolate and bring to 45°C.

Pour the mixture onto a marble surface and table to 27°C.

Return to the bowl and fold in the crushed feuilletine, coconut and salt.

Pour into a piping bag and pipe into the shelled snack bar moulds, filling one third of each cavity.

Set aside and prepare the coconut vanilla ganache to go on top.

Coconut Vanilla Ganache

- 68 gr cream
- 2 gr vanilla beans, cut & scraped
- 170 gr coconut purée
- 10 gr sorbitol powder
- 1 gr sea salt
- 300 gr white chocolate
- 30 gr cocoa powder
- 50 gr unsalted butter
- 15 gr Mailbu rum (optional)

Bring the cream, vanilla beans and coconut purée to a boil.

Add the sorbitol and salt, stir to dissolve.

Pour in a bowl and cool to 40°C

Melt the chocolate, cocoa butter and butter to 40°C.

Emulsify both mixtures to a shiny and creamy consistency then add the Malibu and emulsify again.

Pour into a piping bag and pipe at 30°C over the coconut almond crunch.

Allow to crystallise for a few hours or overnight before sealing the moulds with tempered chocolate.





MARTIN DIEZ

Martin Diez is leading the chef services of Barry Callebaut in the Americas and is based in Chicago.

He is a globally-recognized chef for his creative mindset in confectionery, ice cream and pastry.

Martin is constantly travelling the world to give classes around his art and artwork which allows him to always discover new ingredients, and meet chefs and other artisans. Martin loves to push the boundaries of his chocolate playground, pairing the most fascinating product (chocolate) with hundreds of rare and unique ingredients from all over the world. Martin studied and qualified in pastry, confectionery, chocolaterie and ice cream.

He started his training at the renowned pastry shop in Bordeaux, France called Antoine.

He was also a member of the highly-skilled artisan guild « Tour de France des Compagnon du Devoir » for several years, which gave him the opportunity to work in many prestigious pastry and chocolate shops around France. Recently, he served as Barry Callebaut's International Demonstrator travelling the world. His international experience and his travels allow him to have a very specific vision and signature in his creations.

He considers himself as an artist passionate about culinary art and flavor pairings.



CW12035

30x30x14,5 mm

3x8 pc/2x8,5 gr

275x135x24

double model

Recipes:

Chocolate Ganache

Passion Fruit Crunch

Passion Fruit Pâte de Fruit

GIANDUJA

See the fully recipe on the blog:

www.chocolateworld.be/blog/moulds/chefs-signature-moulds



Assembly

Cast 3 cm half-spheres with Milk Chocolate Milk 33%,

Dark Chocolate 64%, or Caramel 35%.

Unmold the shells once they are crystallized.

Fill the shells 1/2 with the chocolate ganache.

Place the crunch with the pâte de fruit on top.

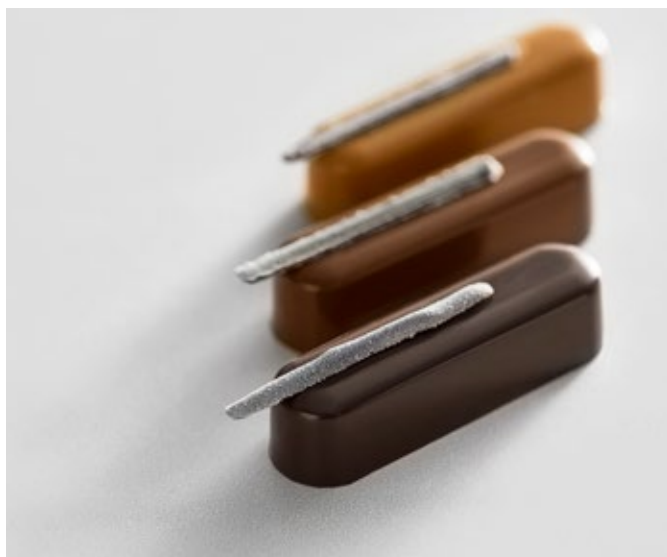
Push down slightly to ensure everything is flush and leveled with the chocolate shell.

Place a thin chocolate disk to cover the shell.

Pipe the gianduja on top of the chocolate disk.

Garnish with pieces of nuts.





DESIGNED AND DEVELOPED IN COOPERATION
WITH MARTIN DIEZ



CW12037

115x7x8 mm
1x15 pc/7 gr
275x135x24



CW12036

115x7x8 mm
1x15 pc/6,5 gr
275x135x24



CW12038

42,5x17x15 mm
3x8 pc/7,6 gr
275x135x24



CW12034

49x14x12 mm
3x7 pc/8,5 gr
275x135x24



SEB PETTERSSON

Pastry chef | Chocolatier
Jr Gold - Culinary Olympics 2016, Erfurt
Gold - Culinary World Cup 2018, Luxembourg

One of the youngest members of the Swedish Culinary Team through all times and already a history with Michelin starred restaurants in his past. He's know for his modern style of pastries and also for both beeing creative in the kitchen and among many different content creations.
Based in Stockholm but traveling the world with Master Classes and consulting in gastronomy.
Now he's the team manager for the Swedish Junior Culinary Team and getting ready for the Culinary World Cup in Luxembourg 2022.



CW2459

150x56,5x15 mm
1x4 pc/82,5 gr
275x175x24



CW2462

150x56,5x10 mm
1x4 pc/83 gr
275x175x24



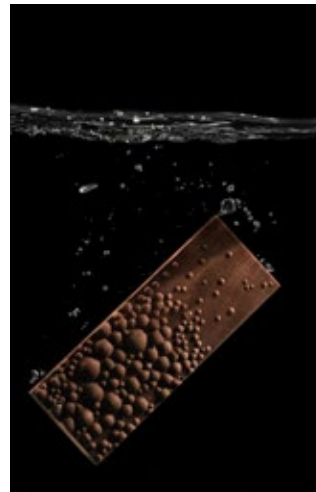
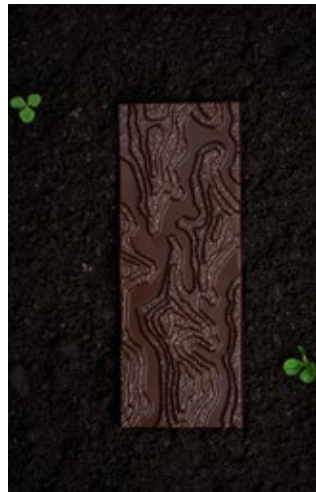
CW2461

150x56,5x11 mm
1x4 pc/83,5 gr
275x175x24



CW2460

150x56,5x13,5 mm
1x4 pc/84 gr
275x175x24





JACK RALPH

I'm a young, 21 year old chocolatier from the U.K, who hasn't been in this business very long. My interest and passion for all things related to food and baking stretch back to when I was 10 years old. However, it wasn't until I dropped out of law school after my first year, that I would discover my love for chocolate. I thought I wanted to be a chef, so began working at my local restaurant as a dishwasher. This is where I had my first experience with the pastry and chocolate world, as I was asked to make some basic desserts. The seeds were sown. I particularly enjoyed chocolate work, for some strange reason. I was amazed that chocolate could be so colourful and shiny and manipulated to a point where it didn't even look like chocolate anymore. I was from then on, hooked. Meanwhile, I had decided during all of this that I wanted to be a chocolatier, I juggled a full time cafe job with growing ArtChocolat on the side. I managed to make the transition successfully and today, I am constantly working on trying to grow, whilst still experimenting with new flavours and concepts. I created this design because I really love the simplicity and creative possibilities that domed/smooth surface moulds bring, as well as making it a lot easier for chocolatiers to polish and to clean. I love that, whatever design you decorate a mould with, it always morphs perfectly with the mould shape. There are no sharp edges or indents that can throw the design off onto another course. I also think domed moulds are great for layering different fillings in bonbons, as they give you enough height to get creative with multiple fillings.



CW12018

29x29x25 mm

3x7 pc/12 gr

275x135x30

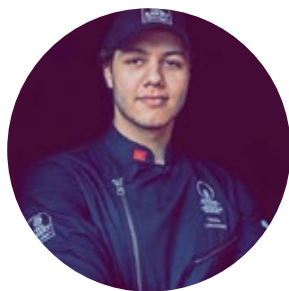
Blueberry and Peanut Bonbons

500 gr	tempered milk chocolate
	blue coloured cocoa butter
	white coloured cocoa butter
	edible gold luster dust
100 gr	blueberry puree
200 gr	peanut praline paste (1 part peanut paste, 1 part caramelised sugar)
100 gr	sugar
7 gr	pectin nh
2 gr	citric acid
40 gr	cocoa butter (or milk chocolate)
40 gr	crushed feuillatine wafer

1. Using a gloved finger, dab some edible gold dust into your mould cavity. Place your mould in the fridge to chill slightly.

2. Temper your coloured cocoa butters. Pour some blue cocoa butter into each mould cavity, a few drops in each. Working quickly to ensure it doesn't set, swirl your fingers around in each cavity to create a swirl effect. Place back in the fridge to allow cocoa butter to set. Then, repeat again with the white cocoa butter.
3. Temper your milk chocolate. Ensuring your moulds are now at room temperature, pour your chocolate into your cavity and create your shells. Tap any air bubbles out on your surface, before tipping out the excess chocolate. Scrape your moulds clean and place face down on a sheet of parchment paper. Place in the fridge to set.
4. Mix together your sugar, pectin nh and citric acid in a bowl. Add your blueberry puree to a saucepan, along with half of the sugar mixture, stirring to incorporate. Cook this mixture to 105c, stirring occasionally. Then, add the remaining sugar mixture, stirring constantly and cook to 110c. Remove from the heat and transfer to a piping bag to cool.
5. Melt your cocoa butter (or milk chocolate) and add this to your bowl of peanut praline paste. In addition, also add your crushed feuillatine wafer. Stir this mixture until thoroughly combined, and transfer to a piping bag.
6. Remove your now set shells from the fridge. Pipe half of your shells with your blueberry filling. Then, pipe the remaining half with your crunchy peanut praline, leaving a 1mm gap from the tap, to allow space for capping. Place in the fridge to set for at least 1 hour
7. Temper your milk chocolate. Use a heat gun (or hairdryer if you don't have one) to slightly melt the top of your chocolate shells. Pour your tempered chocolate over the mould, and using your scraper, spread it across each cavity until all are covered. In one firm stroke, scrape across your mould from back to front to create flat and neat caps. Place mould back in the fridge to set for at least 30 minutes.
8. Un-mould your bonbons by tapping firmly against your work surface, and enjoy!





YASSINE LAMJARRED

Yassine Lamjarred 28 years old, I'm a Moroccan pastry chocolatier chef with 10 years of experience.

I started pastry in 2010, at the age of 17 years old, when my father introduced me to a chef in Paul. And the first week was the thing that changed my whole life, and gave me a career. I started working in so many factories, I did work so hard to be who I'm, and to be in this place.

In 2016 I did push the boundaries to a high level and start chocolate, so it was my first contact with chocolate in the Moroccan championships, and it was my first step to world wide championships. After this I won so many trophies. The most remarkable one was with Cacao Barry, in Tunisia 2018, and being the first master chocolatier in Africa. I started my preparations for this world cup, the thing that helps me to improve my self and skills, and i have hope to participate again in the world chocolate master, to release my dream, to be one of the best master chocolatiers.



CW12019

46x35x17 mm

4x5 pc/10 gr

275x135x24

Mandarin caramel

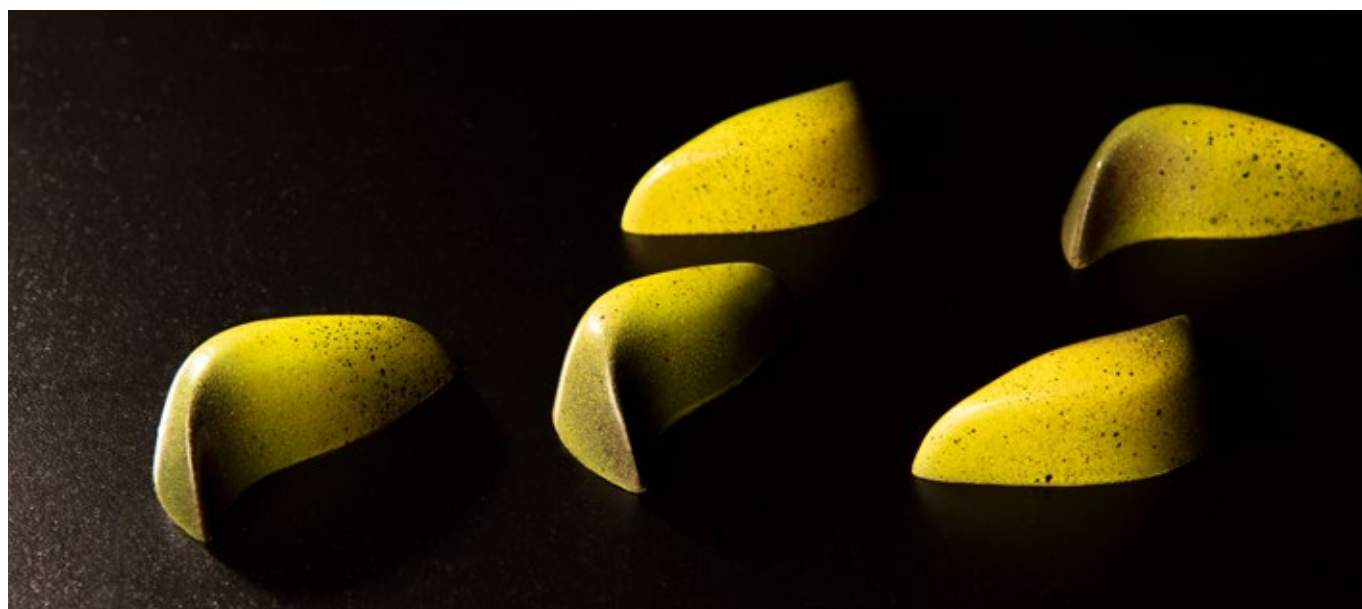
112 gr sugar
15 gr glucose
100 gr cream
25 gr mandarin juice
1/4 mandarin cube
1/2 mandarin zest
38 gr butter
80 gr milk chocolate

Caramelize the sugar with the glucose until you get a nice brown color. Carefully deglaze with the hot cream, and the mandarin juice, add the mandarin cubes, zest, butter, salt and let infuse for about 20 minutes. Add the sifted caramel over the pre-crystallized chocolate, mix and set aside to use it at 27/30° C.

Tonka ganache

113 gr cream
25 gr invert sugar
16 gr glucose
233 gr dark chocolate
20 gr butter
3 drops Tonka bean natural aroma COL6015

Heat the cream with invert sugar, glucose and grate tonka bean, infuse grate tonka bean for about 20 minutes. Stir all and reheat then add the liquid to the chocolate and butter, mix everything to achieve a perfect emulsion. Pipe into mold between 27/30 °C.





PATRICK DE VRIES

Patrick de Vries has always been passionate about the food industry. When he was young he always dreamt of becoming a chef until he got in touch with pastry and irreversible fell in love. With his mind continuously set on improving personal achievements, before, during and after school hours his first grand-slam was the "Gouden Gard" in 2015, an annual competition organised in the Netherlands. His second clean-sweep was the "Dutch Pastry Award" in 2017 that took more than 1 year of intense preparations and training. This award winning accomplishment pushed Patrick de Vries to the top in the Netherlands. Ever since Patrick de Vries is very known for his actualisations and was invited to participate at the World Chocolate Masters that he considered to be unthinkable, but with his outstanding eye for detail and flavour he passed the preselections with honour. With pride and gratitude Patrick de Vries looks back at his World Chocolate Masters adventure and looks forward to what the future will bring!



CW1948

29,5x25x12,5 mm
3x8 pc/2x5,5 gr
 275x135x24
 double model

THE HYBRITAGE RASPBERRY

Recipe for 40 Moulded chocolate bonbons

Raspberry Jelly

Mix	30 gr	Sugar
	2 gr	Pectin NH
Heat	300 gr	Raspberry puree/half red raspberry/ half yellow raspberry
	40 gr	Tarragon

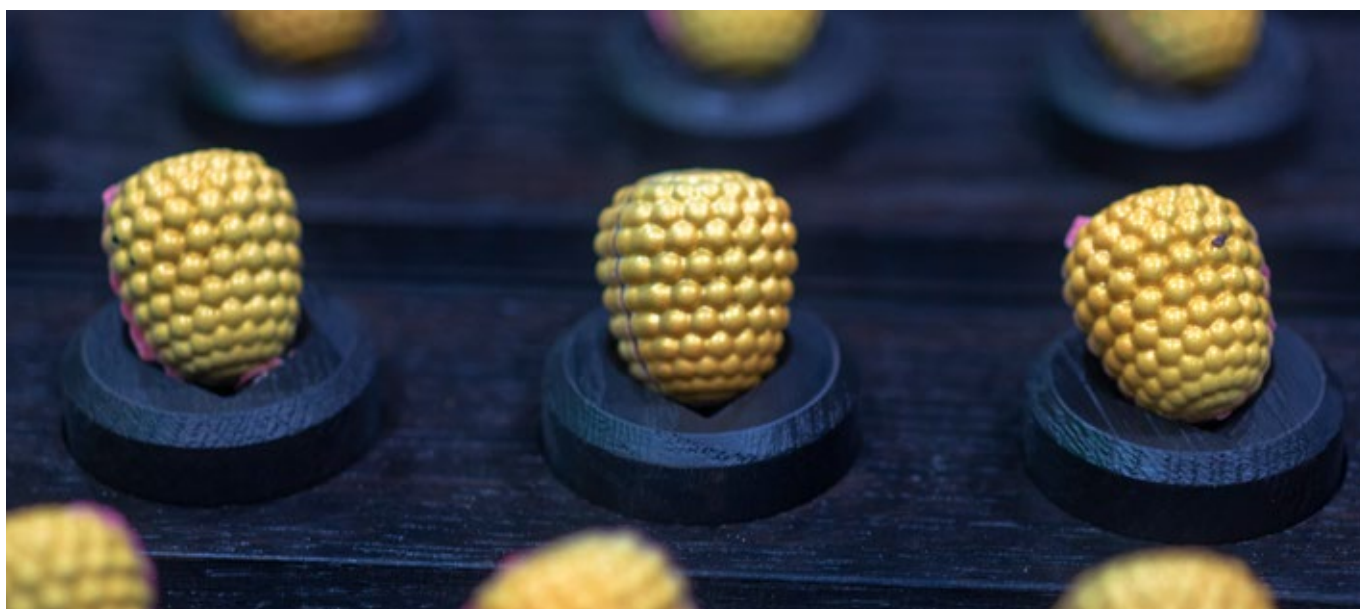
Infuse the tarragon with the raspberry puree for 2,5 hours.
 Sieve the infused raspberry puree and add the sugar pectin mixture.
 Heat the puree to 80°C.
 Cool.

Spiced Ganache

Infuse for		
30 minutes	264 gr	Cream 35%
	3 gr	Star anise
	3 gr	Cardamom
	6 gr	Licorice
	½	Vanilla bean
Caramelised	125 gr	Sugar
	21 gr	Glucose

Add infused cream.
 Add 325 gr Madirofolo (cacao min. 65%).
 Add on room temperature 55 gr butter.
 Caramelize the sugar and glucose for a light caramel.
 Add the cream and boil 2 minutes.
 Add the Madirofolo.
 Add then the bitter at room temperature.
 Homogenize with a Handblender.
 Add the butter and homogenize.
 Cool.

Fill the moulds with or noir chocolate Nobilis.
 (Cacao min. 67,9%)





ELIAS LÄDERACH

Elias Läderach represents the third generation of the traditional Läderach family-owned company. The highly skilled confectioner and head of innovations and production continues the tradition with enthusiasm and uses his creative skills in the development of new products. In September 2017, Elias won the title of the Swiss Chocolate Masters 2017 and represent Switzerland in November 2018 at the World Chocolate Mastears in Paris. His innovative interpretations and his meticulously hand-crafted creations delighted the jury thanks to their perfect blend of a refined yet simple texture, intense taste and sustainability and brought him the victory as World Chocolate Master. Apart from winning the whole tournament, Elias Läderach achieved first place in four out of seven categories: Chocolate Showpiece, Chocolate Snack to go, Chocolate Design and Chocolate Bonbon.



CW1946

45x26,5x16 mm
2x8 pc/12 gr
 275x135x24

URBAN LEAF BONBON

Recipe for 35 pieces.

Tangerine, Lemongrass Coulis

Warm	80 gr	Tangerine pulp
	70 gr	Tangerine pulp concentrate
	½ pc	Lemongrass
Mix & Add	25 gr	Sugar
	1 gr	Yellow Pectin
	1 gr	Agar agar
Then	19 gr	Glucose
	14 gr	Sorbitol powder
		Tangerine zest

Heat tangerine pulp and lemon grass.
 Mix sugar, pectin and agar agar.
 Add to hot liquid and boil for approx. 1 min.
 Add sorbitol powder and glucose and boil for approx. 1 min. Strain.
 Leave to cool coulis to 31°C. Slightly mix before usage.

Ganache OrNoir "Urban Leaf"

Warm	150 gr	Cream
	30 gr	Glucose syrup
Add	125 gr	Dark couverture chocolate Alunga™ 41%
	80 gr	OrNoir Couverture Urban Leaf 69.8%
Then	30 gr	Butter

Bring cream and glucose syrup to a boil. Pour over couverture and mix. Add butter and mix. Cover and leave to cool.

Crunchy base

Melt	300 gr	Blanc Satin™ 29%
Mix	180 gr	Praliné 55% Noisettes Piémont
	55 gr	Dark couverture chocolate Alunga™ 41%
	30 gr	Butter
	18 gr	Dark couverture chocolate Pailleté Feuilletine™
	1,5 gr	Guarana seed powder

Mix all ingredients.





VIVIAN ZHOU

Vivian Zhou is a passionate and dedicate pastry chef who keeps on chasing her dream in the glamorous chocolate world. After receiving comprehensive trainings in the culinary school, Vivian started her career in the renowned Shangri-La hotel as Chef De Pastry, where she gained various experience not only in making chocolate and designing cakes but also in managing different types of banquet events. She then joined Fairmont Peace hotel in early 2010 and soon was appointed as Assistant Pastry Chef due to her exquisite skills in developing pralines, Gateaux and retail pastry delicacies. Vivian has joined famous Barry Callebaut chocolate company in 2015 as the Head of chocolate academy, where she develops training courses and provides technical consultancy to customers. Over the years, Vivian always try to grab every single opportunity to develop cutting edge skills and techniques by communicating with pastry masters over the world and taking advanced training overseas. Those many awards that she has received both in China and abroad: Silver medal Ika Culinary Olympic Competition in Germany and 16th FHC International culinary arts competition was awarded afternoon tea Gold medal, opened a wider door in front of her to pursue new inspiration.



CW1975

27x27x18,5 mm
4x8 pc/2x6,5 gr
275x135x24
double model

VANILLA

180 gr Sugar
210 gr Cream
2 gr Fleur de sel
1 pc Vanilla bean
60 gr Honey
60 gr Glucose
40 gr Butter
120 gr Dark couverture chocolate 41% Alunga

Warm cream sea salt and vanilla bean.
Make caramel with sugar.
Add warm cream.
Add honey and glucose butter.
Cook till 103 degree.
Waiting to cool down till 80 degree.
Pour over to milk chocolate.
Cool at 29°C.
Pipe in the moulds.





KSENIA PENKINA

Ksenia Penkina is a young, passionate and experienced Pastry Professional based in Vancouver, Canada. Receiving her degree in Switzerland, she continued to develop her passion and knowledge for Patisserie. Along her journey, she learned from the most respected Pastry Chefs and Schools around the globe. Being artistic, analytical and organized, she has been transforming this knowledge into unique approach with a personal, magical touch. Even today Ksenia does not stop learning and striving to develop herself, constantly educating her palette, skills and techniques. Mainly focusing on the inside world of the dessert, understanding of the chemistry behind it, and a process of product integration. Today Ksenia is teaching Hands On and Online Master Classes growing extensive student network worldwide; developed her unique line and production of Haute [ôt] Food Colors in water & oil soluble range.



CW1972

35x35x11 mm
3x8 pc/6,5 gr
275x135x24

HAUTE

Blackcurrant Insert 100 gr

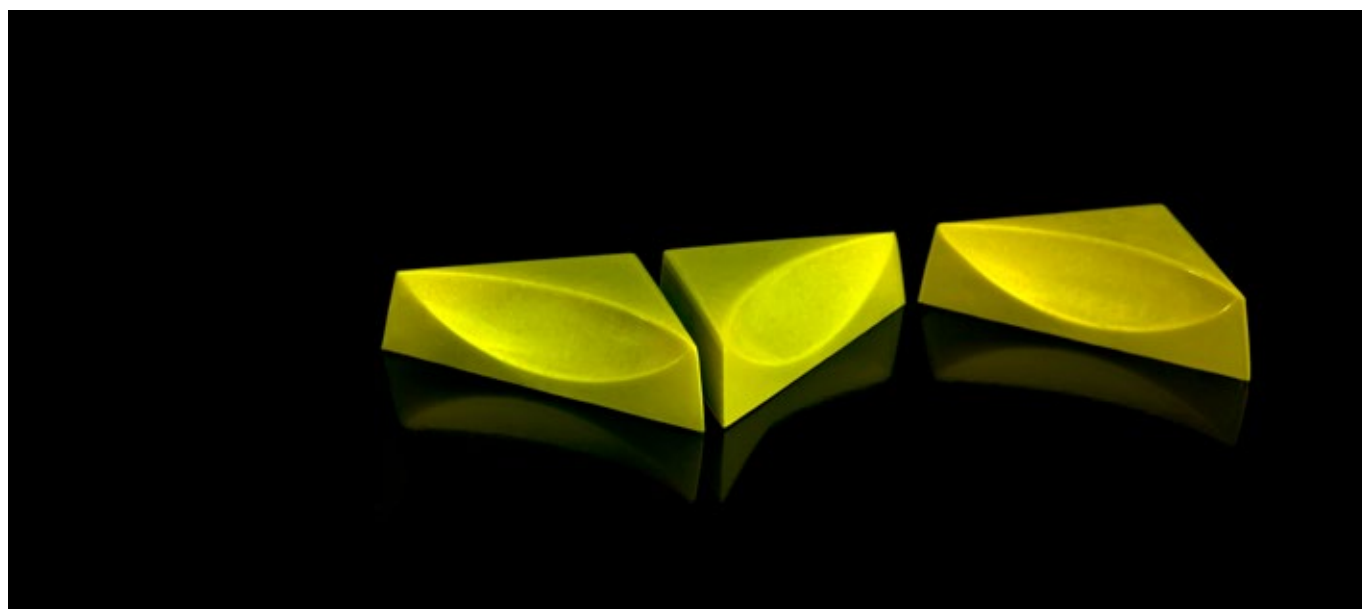
48 gr White Chocolate
34 gr Blackcurrant puree
10 gr Glucose syrup 43DE
8 gr Cassis liqueur

In a pot heat up puree with glucose to 40-45°C.
Heat up chocolate in microwave to 40-45°C.
Combine & emulsify with blender.
At 40°C add liqueur & emulsify.
Fill chocolates at 27°C.

Duo Chocolate Ganache 100 gr

35 gr Milk Chocolate
10 gr Dark Chocolate
45 gr Cream 33%
10 gr Butter 82%

In a pot heat up cream to 40-45°C.
Heat up chocolates in microwave to 40-45°C.
Combine & emulsify with blender.
Add butter & emulsify.
Fill chocolates at 27°C.





SEUNG YUN LEE

Seung Yun Lee moved from Korea to join the CHOCOLATE ACADEMY™ SINGAPORE as head of Academy Chef since 2015. She has worked at confectioneries and bakeries across the world including Pinch of Love (Korea), Savour Chocolate and Patisserie School (Australia), Vanilla bean cakes (Korea) and etc. Her expertise also includes providing training and lecture for confectioners, pastry chefs as well as identifying the market needs. Seung Yun emerged as winner at the World Chocolate Masters Asia Pacific Selection 2011 and 3rd runner up at the World Chocolate Masters Final 2011 in Paris.



CW1966

39,5x27x13 mm

3x6 pc/10,5 gr

275x135x24

GOLD PANDAN BONBON

Pandan ganache

- 230 gr Cream
- 50 gr Pandan leaves juice
- 40 gr Glucose
- 50 gr Invert sugar
- 60 gr Dextrose

Bring to the boil, strain onto white chocolate and butter.

- 600 gr White chocolate 28%
- 60 gr Butter

Ensure a uniform emulsion.

Cool down to room temperature.

Coconut Almond praline

- 200 gr Almond praline
 - 100 gr Gold chocolate 30,4%, melted
 - 8 gr Cocoa butter
 - 53 gr Caramelized Desiccated coconut
- Mix all, and temper down to 23°C.





DESIGNED AND DEVELOPED IN COOPERATION
WITH FRANK HAASNOOT



CW1951

35x30,5x31 mm
3x7 pc/6,5 gr
275x135x40



CW1903

45,5x28,5x14 mm
3x7 pc/7,5 gr
275x135x24



CW1904

42x31x16 mm
3x7 pc/8 gr
275x135x24



CW1985

31,5x31,5x16 mm
3x7 pc/8 gr
275x135x24



CW1984

34,5x34,5x25 mm
3x6 pc/9 gr
275x135x30



CW1950

62,5x22,5x12 mm
2x7 pc/10,5 gr
275x135x24

“WHERE CHOCOLATE MEETS PASTRY”



CW2464

99,5x66,5x35 mm
2x3 pc/106,5 gr
275x175x40



CW2465

109x71,5x35 mm
2x3 pc/118 gr
275x175x40



CW2463

106,5x59,5x35 mm
2x3 pc/124 gr
275x175x40



DESIGNED AND DEVELOPED IN COOPERATION
WITH THE DUTCH PASTRY TEAM



CW1926

30,5x30,5x24 mm
3x7 pc/12 gr
275x135x30



CW12001

32x32x12,5 mm
3x7 pc/10 gr
275x135x24



CW12032

30x30x17 mm
3x7 pc/10,5 gr
275x135x24



CW12061

54x22x20,5 mm
2x9 pc/10,5 gr
275x135x26





CW1967

24,5x24,5x13 mm
3x8 pc/2x5 gr
275x135x24
double model



CW1958

28x28x14 mm
3x7 pc/6 gr
275x135x24



CW1976

30,5x30,5x10 mm
3x7 pc/7 gr
275x135x24



CW1964

30,5x30,5x11 mm
3x7 pc/7,5 gr
275x135x24



CW1968

24,5x24,5x20 mm
3x8 pc/2x7,5 gr
275x135x24
double model



CW1952

30,5x30,5x16 mm
3x7 pc/8 gr
275x135x24



CW1962

23x23x29 mm
3x8 pc/5,2x+5,4 gr
275x135x24
double model
recto/verso



CW1963

35,5x22x15 mm
3x8 pc/10,5 gr
275x135x24



CW1969

35x21,5x14 mm
3x8 pc/10,5 gr
275x135x24



CW1926

30,5x30,5x24 mm
3x7 pc/12 gr
275x135x30



CW1988

33,5x30,5x19 mm
3x7 pc/12 gr
275x135x24



CW1970

46,5x46,5x15 mm
2x5 pc/2x23 gr
275x135x24
double model



CW1971

46,5x46,5x35 mm
2x5 pc/2x41 gr
275x135x40
double model



CW1989

30x30x13 mm
3x7 pc/2x7,5 gr
275x135x24
double model



CW12022

35x35x15,5 mm
3x7 pc/2x12,5 gr
275x135x24
double model



CW12023

50x50x21,5 mm
2x4 pc/2x33 gr
275x135x26
double model



CW1978

100x100x43,5 mm
1x2 pc/276 gr
275x135x40



CW1953

27x27x13 mm
4x8 pc/2x6,5 gr
 275x135x24
 double model



CW1974

27x27x19 mm
4x8 pc/2x6 gr
 275x135x24
 double model



CW1947

45x17,5x9 mm
3x8 pc/2x6 gr
 275x135x24
 double model



CW12040

36,5x20,5x18,5 mm
3x8 pc/8,5 gr
 275x135x24



CW1941

29,5x29,5x15 mm
3x7 pc/9 gr
 275x135x24



CW12058

22,5x22,5x30,5 mm
3x8 pc/12 gr
 275x135x40



CW1961

38x38x19 mm
2x5 pc/2x19 gr
 275x135x24
 double model
 same model as 2002



CW2435

25,5x25,5x15 mm
4x8 pc/9 gr
 275x175x24
 same model as 1865



CW2458

35x35x15,5 mm
4x7 pc/2x12,5 gr
 275x175x24
 double model



CW2002

38x38x19 mm
3x5 pc/2x19 gr
 275x175x24
 double model





CW1798

48x21x14,5 mm
3x7 pc/9 gr
275x135x24



CW1925

44,5x23x10 mm
5x4 pc/2x5,5 gr
275x135x24
double model
recto/verso



CW12047

31x27x15,5 mm
3x8 pc/11 gr
275x135x24



CW1979

117x27,5x13,5 mm
1x7 pc/46 gr
275x135x24



CW1991

55x37x6 mm
2x5 pc/2x9,5 gr
275x135x24
double model



CW1995

59,5x50x5 mm
2x4 pc/14 gr
275x135x24



CW1981

94x21,5x6,5 mm
1x8 pc/11,5+13,5 gr
275x135x24
double model
recto/verso



CW12002

103,5x69x10,5 mm
1x3 pc/66 gr
275x135x24



CW5051

50x50x64 mm
2x4 pc/80 gr
275x135x70



CW1957

26x26x17,5 mm
3x8 pc/12 gr
275x135x24



CW12066

48x22,5x18,5 mm
3x7 pc/12,5 gr
275x135x24



CW12046

30x30x18 mm
3x7 pc/10,5 gr
275x135x24



CW12043

50x50x22,5 mm
2x4 pc/2x31 gr
275x135x26
double model



CW1993

117x117x59 mm
1x2 pc/185+510 gr
275x135x40
double model
recto/verso





CW1955

26,5x26,5x22,5 mm
3x8 pc/9,5 gr
 275x135x30



CW1965

35x26,5x14,5 mm
3x7 pc/11,5 gr
 275x135x24



CW1956

31x31x16,4 mm
3x7 pc/13 gr
 275x135x24



CW12003

53x34x17 mm
2x6 pc/2x19,5 gr
 275x135x30
 double model



CW1954

1x5 pc 5 fig.
 275x135x24



CW1949

40,5x34x19,5 mm
3x7 pc 7 fig./10,5 gr
 275x135x24



CW1927

31x31x25,5 mm
3x7 pc/13 gr
 275x135x30



CW1942

49,5x21x12,5 mm
2x9 pc/13,5 gr
275x135x24



CW1943

49,5x21x12,5 mm
2x9 pc/13,5 gr
275x135x24



CW1944

49,5x21x12,5 mm
2x9 pc/13,5 gr
275x135x24



CW1980

31x31x5 mm
3x7 pc/5,5 gr
275x135x24



CW1982

69,5x49,5x3 mm
2x3 pc/10 gr
275x135x24



CW2442

36,5x35x14 mm
4x6 pc/2x8 gr
275x175x24
double model
recto/verso
same model as 1879



CW2457

34x34x12 mm
4x6 pc 6 fig./9 gr
275x175x24



CW2439

34,5x24,5x13 mm
6x4 pc/10 gr
275x175x30
same model as 1646



CW2427

27x27x18 mm
5x8 pc/14 gr
275x175x24
same model as 1168



CW2428

43x23x20 mm
4x7 pc/15 gr
275x175x26
same model as 1279



CW2447

38x20x8 mm
3x8 pc/2x6 gr
275x175x24
double model
recto/verso



CW2446

44x22x11 mm
3x8 pc/2x6,5 gr
275x175x24
double model
recto/verso



CW2449

259x18,5x7 mm
1x6 pc/2x13 gr
275x175x24
double model



CW2445

114x37x20 mm
1x6 pc/53 gr
275x175x24



CW2444

149x49,5x25 mm
1x4 pc/2x131,5 gr
275x175x30
double model
recto/verso



DISPLAYCW01

"CHOCOLATE WISHES!" display for 8 models
4 tablets / model



CFB001

Transparent bags with
an adhesive strip
122x60 mm
250 pcs/pack

STICKCW0001

Stickers
100x40 mm
250 pcs/pack



CW12004

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12005

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12009

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12010

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12011

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12012

118x50x8 mm
1x4 pc 2 fig./45 gr
275x135x24



CW12013

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12014

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12015

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12016

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12017

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12025

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12026

118x50x8 mm
1x4 pc/45 gr
275x135x24



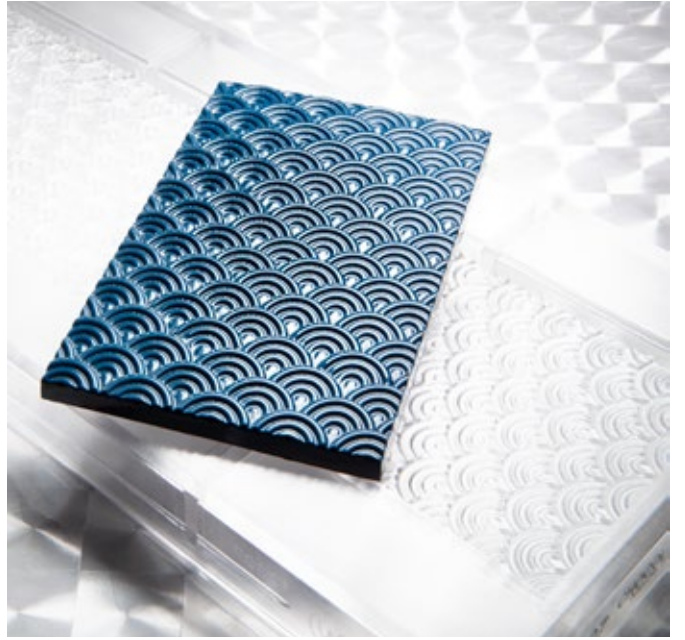
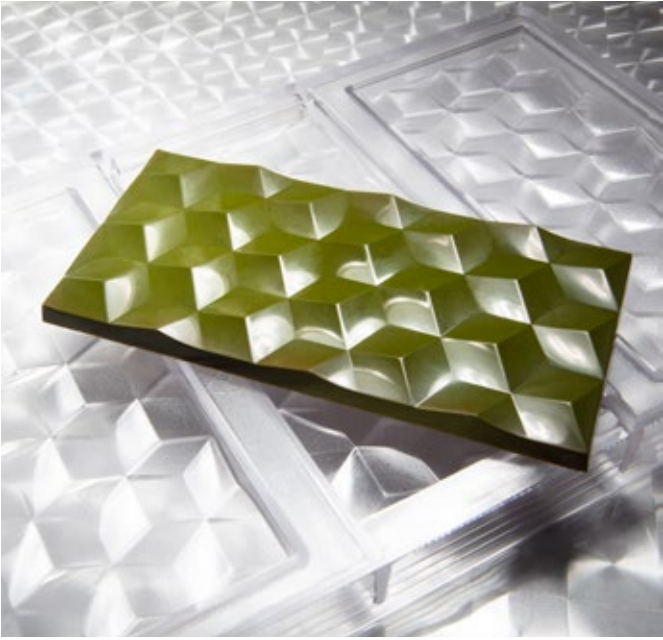
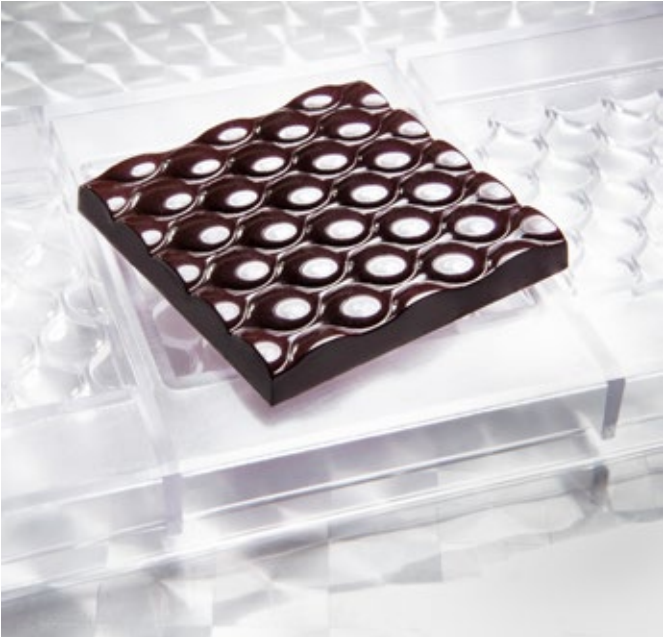
CW12029

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12055

118x50x8 mm
1x4 pc/45 gr
275x135x24





CW12030

117x49x8 mm
1x4 pc/42 gr
275x135x24



CW12042

124x55x8 mm
2x2 pc/51 gr
275x135x24



CW1994

114,5x54,5x9 mm
1x4 pc/62 gr
275x135x24



CW1990

80x80x10 mm
1x3 pc/63 gr
275x135x24



CW12006

123,5x76,5x7,5 mm
1x2 pc/63,5 gr
275x135x24



CW12007

123,5x77x6,5 mm
1x2 pc/65,5 gr
275x135x24



CW2454

145x58x7,5 mm
1x4 pc/68,5 gr
275x175x24



CW2453

145x58x8 mm
1x4 pc/74 gr
275x175x24



CW2448

148x74x8,5 mm
3x1 pc/80 gr
275x175x26



CW2450

157,5x54,5x10,5 mm
1x4 pc/95 gr
275x175x24



CW2451

139,5x69,5x10 mm

1x3 pc/100 gr

275x175x24



CW1992

118x16,5x12 mm

1x10 pc/24 gr

275x135x24



CW1987

117,5x37x12 mm

1x6 pc/52 gr

275x135x24



CW1986

117,5x57,5x12 mm

1x4 pc/80 gr

275x135x24



CW1983

236x116x11,5 mm

1x1 pc/350 gr

275x135x24



ONE SHOT FRIENDLY



CW2144

39x39x3 mm
4x6 pc/4 gr
275x175x24



CW2303

35x35x4 mm
4x7 pc/4 gr
275x175x24



CW2054

36x36x4 mm
4x6 pc/5 gr
275x175x24



CW2059

26x26x12 mm
4x8 pc/5 gr
275x175x24



CW2066

32x22x11 mm
4x8 pc/2x5 gr
275x175x24
double model



CW2075

31x19x10 mm
4x8 pc/5 gr
275x175x24



CW2084

29x20x10 mm
4x8 pc/6 gr
275x175x24



CW2305

33x22x12 mm
4x8 pc/7 gr
275x175x24
same model as 2331



CW2306

26x26x17 mm
4x8 pc/7 gr
275x175x24



CW2056

29x23x14 mm
4x9 pc/9 gr
275x175x24



CW2322

26x26x20 mm
4x8 pc/9 gr
275x175x24



CW2435

25,5x25,5x15 mm
4x8 pc/9 gr
275x175x24
same model as 1865



CW2443

31x27x17 mm
4x8 pc/9 gr
275x175x24
same model as 1526



CW2467

30x30x15 mm
4x7 pc/2x9 gr
275x175x24
double model
same model as 1217



CW2477

28x21x14,5 mm
4x7 pc/2x9 gr
275x175x24
same model as 1798



CW2021

30x30x14 mm
4x6 pc/10 gr
275x175x24



CW2176

33x20x15 mm
4x8 pc/10 gr
275x175x24
same model as 1334



CW2227

30x30x16 mm
4x8 pc/10 gr
275x175x24
same model as 1301



CW2230

29x29x19 mm
4x8 pc/10 gr
275x175x24
same model as 1140



CW2139

36x24x16 mm
4x8 pc/11 gr
275x175x24
same model as 1327



CW2209

29x29x17 mm
4x8 pc/11 gr
275x175x24
same model as 1290



CW2210

28x28x19 mm
4x8 pc/11 gr
275x175x24



CW2333

34x19x16 mm
4x8 pc/11 gr
275x175x24



CW2473

33x31x15 mm
4x7 pc/11 gr
275x175x24
same model as 1417



CW2225

31x31x27 mm
4x7 pc/12 gr
275x175x30
same model as 1047



CW2263

28x28x22 mm
4x8 pc/12 gr
275x175x24



CW2282

35x26x20 mm
4x8 pc/12 gr
275x175x24
same model as 1026



CW2474

30,5x30,5x24 mm
4x7 pc/12 gr
275x175x30
same model as 1926



CW2231

26x26x18 mm
4x8 pc/13 gr
275x175x24



CW2295

29x29x21 mm
4x8 pc/13 gr
275x175x24



CW2297

29x26x17 mm
4x8 pc/13 gr
275x175x24



CW2476

36x29,5x19 mm
4x6 pc/13 gr
275x175x24
same model as 1913



CW2466

31x31x16,5 mm
4x7 pc/13,5 gr
275x175x24
same model as 1886



CW2468

34,5x29,5x17 mm
4x6 pc/13,5 gr
275x175x24
same model as 12027



CW2116

29x29x23 mm
4x8 pc/14 gr
275x175x28



CW2130

30x30x19 mm
4x8 pc/14 gr
275x175x24
same model as 1002



CW2170

36x33x17 mm
4x8 pc/14 gr
275x175x24
same model as 1096



CW2189

32x30x18 mm
4x8 pc/14 gr
275x175x24
same model as 1086



CW2167

33x27x19 mm
4x8 pc/15 gr
275x175x24
same model as 1028



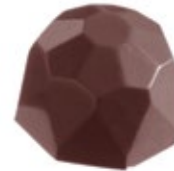
CW2168

27x27x25 mm
4x8 pc/15 gr
275x175x30
same model as 1087



CW2171

31x31x22 mm
4x8 pc/15 gr
275x175x28
same model as 1094



CW2184

31x31x20 mm
4x8 pc/15 gr
275x175x24
same model as 1024



CW2471

29x29x25 mm
4x7 pc/15 gr
275x175x30
same model as 1433



CW2298

33x29x20 mm
4x8 pc/16 gr
275x175x24
same model as 1044



CW2472

30x30,53x25 mm
4x7 pc/17 gr
275x175x30
same model as 1157



CW2228

29x29x32 mm
4x8 pc/20 gr
275x175x35
same model as 2113



CW2150

32x32x20 mm
4x6 pc/24 gr
275x175x26



CW2280

35x35x30 mm
4x7 pc/25 gr
275x175x35
same model as 1292



CW2469

78,5x19x20 mm
3x4 pc/29 gr
275x175x24
same model as 12033



CW6018
TRUFFLE MOULD

27x27x29 mm
4x7 pc/2x12,5 gr
275x175x38,5
double model



ES0125CW

2x4 pc
425x250x0



ES0129CW

231x137x139 mm
1x2 pc
450x250x160



ES0134CW

125x95x200 mm
1x2 pc
450x250x88



ES0142CW

Saint Nicholas
100x60x40 mm
Peter
80x60x47 mm
2x6 pc
425x300x60

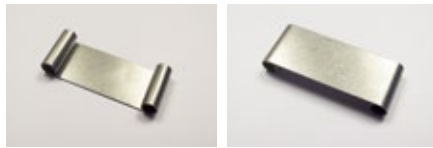


CLAMPS AND PINS FOR DOUBLE MOULDS



KLEM24: height mould 24 mm

Made from polycarbonate



KLEM26: height mould 26 mm

KLEM28: height mould 28 mm

KLEM30: height mould 30 mm

KLEM32: height mould 32 mm


Made from metal




St. steel centre screw
to centralize moulds:

KLEMWAN: for all the moulds


MAGNETIC CLAMP FOR SPINNING MACHINES

 Transform any standard frame mould into a spinning mould using traditional pins, clamps and this new magnetic clamp for production of hollow figures, Easter eggs and many more!


- Magnetic clamps KLEMES20 are compatible with 24 till 30 mm frame moulds.
- Magnetic clamps KLEMES30 are compatible with 30 mm till 42,5 mm frame moulds.

 Verander elke standaard kadervorm in een zwiervorm met behulp van traditionele pennen, klemmen en deze nieuwe magnetische klem voor de productie van holgeedfiguren, paaseieren en nog veel meer!

- De magneetklemmen KLEMES20 zijn compatibel met kadervormen van 24 tot 30 mm.
- De magneetklemmen KLEMES30 zijn compatibel met kadervormen van 30 tot 42,5 mm

 Transformez n'importe quel moule en cadre standard en un moule centrif en utilisant des chevilles traditionnelles, des pinces et cette nouvelle pince magnétique pour la production de figures creuses, d'œufs de Pâques et bien plus encore !

- Les pinces magnétiques KLEMES20 sont compatibles avec les moules à cadre de 24 à 30 mm.
- Les pinces magnétiques KLEMES30 sont compatibles avec les moules à cadre de 30 mm à 42,5 mm.

 Transforme cualquier molde cuadrado en un molde para centrifugadora utilizando los tradicionales pasadores, pinzas y esta nueva pinza magnética para la producción de figuras huecas, huevos de Pascua y mucho más.

- Las pinzas magnéticas KLEMES20 son compatibles con moldes cuadrados de 24 a 30 mm.
- Las pinzas magnéticas KLEMES30 son compatibles con moldes cuadrados de 30 mm a 42,5 mm.


KLEMES20





KLEMES30




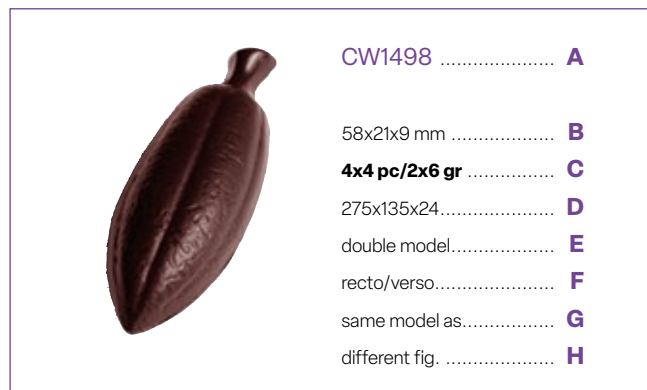
LEGEND & SPECIFICATIONS

 The weight is based on a moulding with solid milk chocolate and may depend on your chocolate, filling and way of moulding. Bean to bar may show fluctuation.

 Het gewicht is bepaald op basis van volle melkchocolade en kan verschillen naargelang de chocoladesoort, de vulling en de mouleertechniek. "Bean to bar" kan variaties opleveren.

 Le poids est défini sur base d'un chocolat au lait entier et peut varier selon le type de chocolat, la garniture utilisée pour le fourrer et la technique de moulage. "Bean to bar" peut donner des variations.

 El peso queda determinado a base de chocolate con leche entera y puede ser distinto según el tipo de chocolate, relleno y técnica de moldeo. "Bean to bar" puede dar variaciones.



A Reference
Referentie
Référence
Referencia

B Dimensions of single article: Length x Width x Height
Afmetingen model: Lengte x Breedte x Hoogte
Dimensions du modèle: Longueur x Largeur x Hauteur
Tamaño de 1 pieza: Largo x Ancho x Alto

C Number of pieces/Weight per piece
Aantal stuks/Gewicht per stuk
Nombre de pièces/Poids par pièce
Número de piezas/Peso por pieza

D Size of frame-mould
Grootte van de kadervorm
Taille de la forme cadre
Tamaño del molde cuadrado

E Model consisting of 2 pieces (identical)
Model bestaande uit 2 delen (identiek) - 2 te bestellen
Modèle de 2 pièces (identiques)
Modelo de 2 piezas (idénticos)

F Model consisting of 2 pieces (different)
Model bestaande uit 2 delen (verschillend)
Modèle de 2 pièces (non identiques)
Modelo de 2 piezas (no idénticos)

G Same model as in another range
Hetzelfde model als in een andere reeks
Le même modèle que dans une autre série
El mismo modelo que en otra serie

E-F You must order 2 moulds to create the double model
U moet 2 vormen bestellen om het dubbel model te bekommen
Il faut en commander 2 moules pour avoir le modèle double
Hay que pedir 2 moldes para tener el modelo doble

H Different figures: view dimensions and weight on our website
Verschillende figuren: zie afmetingen en gewicht op onze website
Différentes figurines : voir les dimensions et le poids sur notre site web
Diferentes figuras: vea las dimensiones y el peso en nuestro sitio web


LASER




① Reference number

② Brand and Origin

③ Data Matrix code: your guarantee of traceability

 A bar code is printed on each and every mould, indicating the reference number, the brand and origin, and a data matrix code, our guarantee of traceability.

 Elke vorm krijgt een barcode met het referentienummer, het merk en de herkomst en een Data Matrixcode, die het mogelijk maakt onze producten te traceren.

 Un code-barres est imprimé sur chaque moule, reprenant le numéro de référence, la marque et l'origine ainsi qu'un code Datamatrix, garantissant notre traçabilité.

 En todos y cada uno de los moldes se imprime un código de barras que indica el número de referencia, la marca y el origen, y un código de la matriz de datos, que es nuestra garantía de seguimiento de trazabilidad.

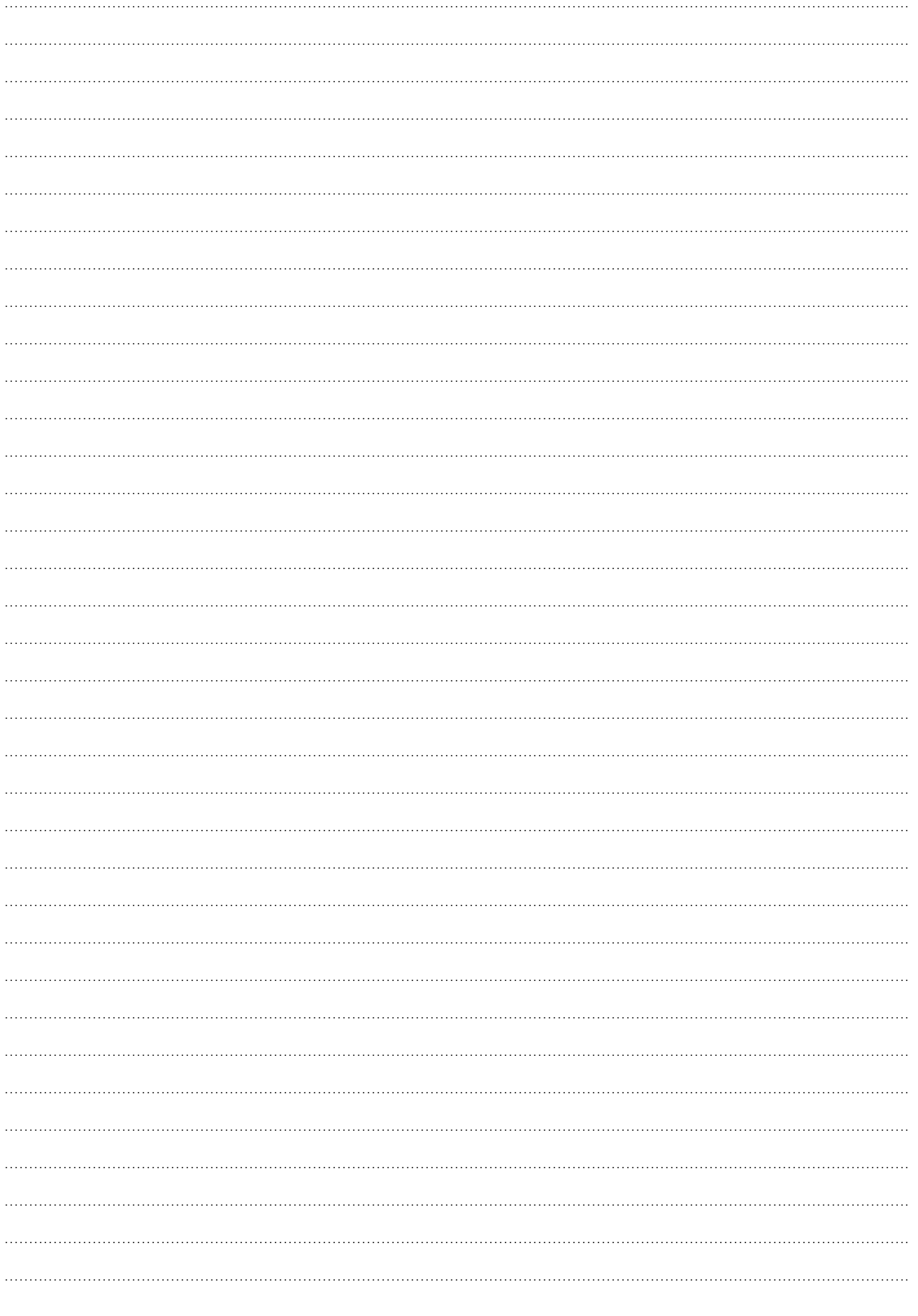
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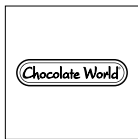
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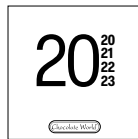
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MOULDS



MOULDS



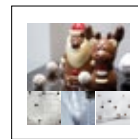
EQUIPMENT



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CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



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