

Chocolate World®



# Carpe Diem



COLLECTION 2017



Production of polycarbonate moulds  
ISO 9001:2008



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**CW1872**

116,50x22,50x15 mm

**1x8 pc/37 gr**

275x135x24



**CW1859**

24,50x23,50x21,50 mm

**3x7 pc 3 fig./9 gr**

275x135x26





**CW1863**

99,50x99,50x8 mm

**1x2 pc/73 gr**

275x135x24



**CW1729**

23x23x20 mm  
**4x8 pc/12 gr**  
275x135x26



**CW1853**

28,50x28,50x5 mm  
**3x7 pc/4,50 gr**  
275x135x24



**CW1877**

27x27x16 mm  
**3x7 pc 3 fig./12 gr**  
275x135x24



**CW1852**

70x50x3 mm  
**2x3 pc/12 gr**  
275x135x24



**CW1864**

84,50x84,50x9,50 mm  
**1x2 pc/76 gr**  
275x135x24



**CW1862**

42,50x44,50x17,50 mm  
**14 pc/10,50 gr**  
275x135x24



**CW1860**

48,50x48,50x23,50 mm  
**2x5 pc/29,50 gr**  
275x135x30



**CW1855**

31,50x31,50x11 mm  
**3x7 pc /10,50 gr**  
275x135x24



## CHEF'S SIGNATURE MOULDS



### Moksha Mangharam

Moksha Mangharam is a young Chocolate Architect. She is focused, determined and passionate about food. Born in the Silicon Valley of India, Bangalore. At the beginning of her career, only 17 years old, she belongs to the fourth generation in the family business of cookies and confectionery. So, her interest in the field comes as no surprise. In the future, she plans to open her own Chocolaterie where she will create new treats for the world to sample. To hone her skills and realize this goal, she will be pursuing an education in business as well as taking up multifarious chocolate and pastry courses. When she's not busy cooking, she can be found reading, singing, writing, cycling or dancing.

The mould designed by Moksha is in the shape of a traditional Indian oil lamp, called a Diya. Diyas are generally made from clay, but brass, copper, silver and gold are also used. They symbolise light in darkness and the triumph of good over evil. Millions of these lamps are lit during India's most popular festival, Diwali, the Festival of Lights.



### CW1861

35x24x10,50+11,50 mm

**3x8 pc/10,50 gr**

275x135x24

double mould

recto/verso

### Spicy Mango Preserve

250 gr	Raw mango, peeled, cored and diced into 5mm x 5mm cubes
250 gr	Sugar, granulated
2 sticks	Cinnamon
3 pods	Cardamom, crushed
5-6	Black peppercorns
½ tsp	Red chili powder
1-2	Dried bay leaves
3-5	Cloves
3 gr	Table salt
¼ cup	Water

Melt the sugar in water over medium heat. Add the diced mango along with salt and all spices except the chili.

Cook for 10-15 minutes until thread-like or desired consistency is achieved.

Mango should be tender but firm.

Add the chili powder and cool.

Fill moulds casted with white chocolate.





## Kevin Kugel

When he was seventeen, Kevin Kugel started his career with a chef apprenticeship. Soon he discovered his interest and passion for pastry, expand knowledge and professional skills in pastry and made experiences as Chef Pâtissier.

More and more Kevin Kugel has been passionate by chocolates. After this extensive education he reached the title „German Chocolate Master“ in 2013 and took part in the challenges of the World Chocolate Masters in Paris with the seventh place.

This was the time to realize his dream to open an own Shop with an open production – only for chocolate - in 2014 near Stuttgart in Germany.

As well Kevin Kugel performs workshops for professionals to share his knowledge and his passion as lecturer for Chocolate Showpiece and praline courses in Germany.

Since last year he presents as well his own chocolate lines. He traveled to the countries of origin to select cocoa beans and to make chocolate by himself.

The inspiration of the mould got Kevin Kugel from his name, which means globe. The globe mould determines a large part of his work to build new creations. As well Kevin Kugel loves the idea to combine different types of compositions in one bar. To experience several flavours each part.

[www.kevinkugel.de](http://www.kevinkugel.de)



### CW1854

117,50x25x14,50 mm

**1x8 pc /32 gr**

275x135x24

### Exotic Bar (Recipe for 10 moulds)

#### Mango Ganache (2 fillings)

72 gr	Mango puree
72 gr	Cream
16 gr	Passion fruit puree
16 gr	Glucose
1,6 gr	Sea salt
10 gr	Inverted sugar
214 gr	White Chocolate Callebaut Velvet
40 gr	Milk Chocolate Callebaut Java
15 gr	Grand Marnier

#### Method

Boil the purees with cream, glucose and sea salt. Add inverted sugar and pour it on the chocolate. Add Grand Marnier and mix it.

#### Coconut Ganache (3 fillings)

160 gr	Coconut puree
55 gr	Batida de Coco
20 gr	Glucose
15 g	Lime juice
2,5 gr	Sea salt
15 gr	Inverted sugar
380 gr	White Chocolate Callebaut Velvet
25 gr	Malibu
27,4 gr	Butter

#### Method

Boil the puree with Batida de Coco, glucose, lime juice and sea salt. Add inverted sugar and pour it on the chocolate. Add butter, then Malibu and mix it.

#### Finish

Airbrush the mould white and yellow. Mold chocolate shells with dark chocolate (Kevin Kugel Ecuador 75%). Then fill only the sphere mould alternately with both of the Ganaches. The bottom massive with Kevin Kugel Ecuador 75%.





**CW1865**

25,50x25,50x15 mm

**3x8 pc/9 gr**

275x135x24

Designed and developed in cooperation  
with the Callebaut Academy

# ST-NICHOLAS



**CW1870**  
40x25x18 mm  
**3x7 pc/10,50 gr**  
275x135x24



**CW1869**  
34,50x25x18 mm  
**3x8 pc/10,50 gr**  
275x135x24



**CW1778**  
51x32x recto 15 + verso 13 mm  
**3x4 pc/15 + 14 gr**  
275x135x24  
double mould  
recto/verso



**CW1868**  
100x59xrecto 21 + verso 17,50 mm  
**2x8 pc/55,50 + 49 gr**  
275x135x30  
double mould  
recto/verso



**CW1878**  
80x59xrecto 23 + verso 21 mm  
**1x4 pc/57 + 50,50 gr**  
275x135x30  
double mould  
recto/verso



**HM016**  
H150 x L95 x W72 mm  
1x2 pc

**HM017**  
H200 x L125 x W95 mm  
1x1 pc





## EASTER



**CW1875**

52x35,50x19,50 mm  
**2x6 pc / 20 gr**  
 275x135x24



**CW1786**

33x26,50x13 mm  
**3x8 pc/13 gr**  
 275x135x24  
 recto/verso  
 double mould



**CW1739**

45,50x99,50x19 mm  
**1x4 pc/2x49 gr**  
 275x135x24  
 recto/verso  
 double mould



**CW1873**

71,50x55,50xrecto 33 + verso 29 mm  
**2x3 pc / 69,50 + 63,50 gr**  
 275x135x40  
 double mould  
 recto/verso

## MAGNETIC MOULD



**1000L44**

35,50x25x13 mm  
**3x6 pc / 10,50 gr**  
 275x135x24

Designed and developed in cooperation with Yuri Cestari

## TRANSFER SHEETS FOR MOULDS 1000L44



**L019495**



**L019496**



**L019497**



**L019498**



**CW1874**

36,50x34xrecto 12,50 + verso 13 mm  
**3x6 pc /9+7,50 gr**  
275x135x24  
double mould  
recto/verso



**CW1879**

37x35x14 mm  
**3x6 pc /8 gr**  
275x135x24  
double mould  
recto/verso



**CW1858**

32,50x28,50x15,50 mm  
**3x7 pc/9,50 gr**  
275x135x24



**CW1856**

48x37xrecto 12,50 + verso 11 mm  
**2x6 pc /13+12 gr**  
275x135x24  
double mould  
recto/verso

**CW1541**

diff. sizes

Frog	38,50x26x12,50 mm
Tortoise	44,50x31,50x10 mm
Dolphin	71,50x26x8,50 mm
Swan	26x30,50x14 mm
Hedgehog	36x25,50x15,50 mm
Mouse	52x18x14,50 mm
Butterfly	30,50x23x12,50 mm
Cockchafer	44,50x24x12 mm
Elephant	46x30,50x7,50 mm
Duck	44x31x12,50 mm

20 pcs  
**10 fig.**  
**diff. weights ± 7,50 gr/pc**  
275x135x24



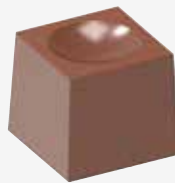


**CW1694**

Ø22,50x20 mm

**4x8 pc/9 gr**

275x135x30



**CW1695**

22,50x22,50x20 mm

**4x8 pc/11,50 gr**

275x135x24



**CW1857**

29x29x15 mm

**3x7 pc /10 gr**

275x135x24

Designed and developed in cooperation  
with the Dutch pastry team



## SMALL IS BEAUTIFUL



### CW1866

30,50x19x17 mm  
**3x8 pc/9,50 gr**  
275x135x24  
Small model of CW1025



### CW1867

25,50x25,50x22,50 mm  
**3x8 pc/9,50 gr**  
275x135x30  
Small model of CW1292



### CW1871

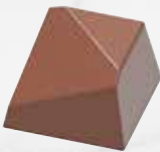
27x24x16 mm  
**3x8 pc/9,50 gr**  
275x135x24  
Small model of CW1044



### CW1876

31,50x25,50x16,50 mm  
**3x8 pc/9 gr**  
275x135x24  
Small model of CW1089

## ...BUT WE ALSO LIKE BIG!



### CW1799

28x28x17,50 mm  
**3x7 pc/12,50 gr**  
275x135x24  
Large model of CW1559



### CW1846

32x32x19,50 mm  
**3x7 pc/12,50 gr**  
275x135x24  
Large model of CW1561



### CW1797

14x14x7 mm  
**13x6 pc/1 gr**  
275x135x24



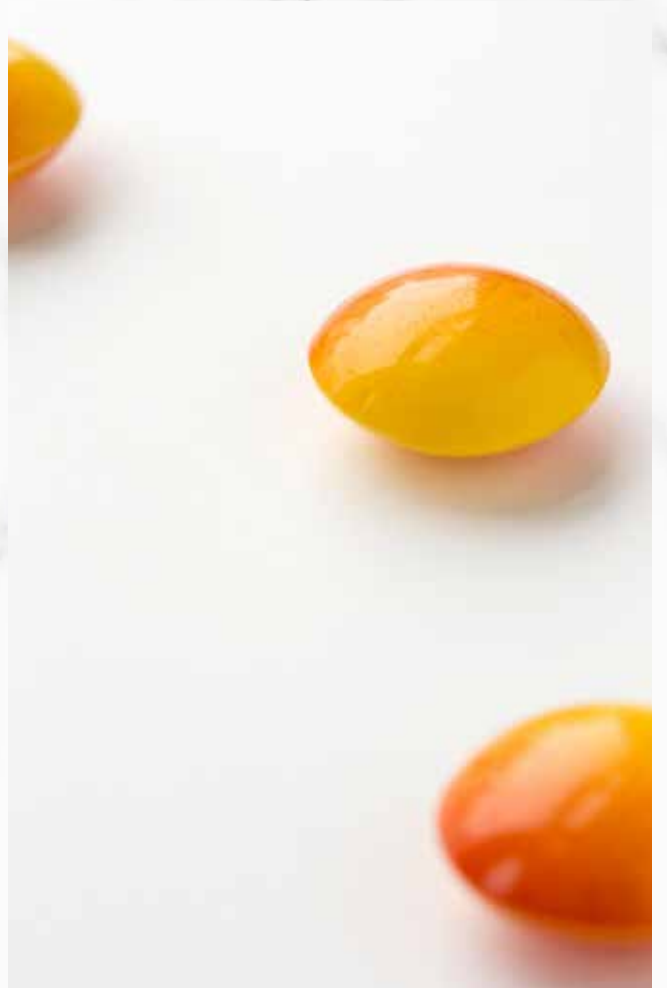
### CW2431

34,50x34,50x4,50mm  
**4x7 pc /4,50 gr**  
275x175x24



### CW2432

34,50x25,50x18 mm  
**4x8 pc/14 gr**  
275x175x24



**CW1848**

50x25x15 mm  
**3x7 pc/7,50 gr**  
275x135x24

Designed and developed in  
cooperation with Frank Haasnoot



**CW1847**

35x35x9 mm  
**3x7 pc/6 gr**  
275x135x24

Designed and developed in  
cooperation with Frank Haasnoot



**CW1772**

Ø 26,50x14 mm  
**3x7 pc/6 gr**  
275x135x24



**CW1773**

Ø 26,50x14 mm  
**3x7 pc/5,50 gr**  
275x135x24



**CW1795**

Ø 25x7 mm  
**3x8 pc/3,50 gr**  
275x135x24



**CW1784**

48x16,50x13,50 mm  
**3x8 pc/8 gr**  
275x135x24

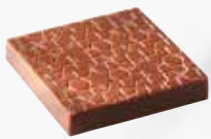


**CW1785**

34,50x26x18 mm  
**3x7 pc/11 gr**  
275x135x24

Inspired by Saud Alkazemi





**CW1775**

28,50x28,50x5 mm  
**3x7 pc/4,50 gr**  
 275x135x24



**CW1779**

38,50x22,50x17,50 mm  
**3x5 pc/12,50 gr**  
 275x135x24

Inspired by Saud Alkazemi



**CW1781**

42,50x31x18,50 mm  
**2x7 pc/10,50 gr**  
 275x135x24

Inspired by Saud Alkazemi



**CW1787**

30,50x30,50x19,50 mm  
**3x7 pc/14,50 gr**  
 275x135x24

Inspired by Saud Alkazemi



**CW1788**

30,50x30,50x19 mm  
**3x7 pc/12 gr**  
 275x135x24

Inspired by Saud Alkazemi



**CW1790**

49x25x19 mm  
**3x6 pc/16,50 gr**  
 275x135x24

Inspired by Saud Alkazemi



**CW1791**

49x29,50x21,50 mm  
**2x7 pc/15,50 gr**  
 275x135x30

Inspired by Saud Alkazemi



**CW1747**

99,50x99,50x7 mm  
**1x2 pc/90 gr**  
 275x135x24



**CW1793**

26x26x23,50 mm  
**3x8 pc/9,50 gr**  
 275x135x24



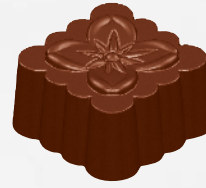
**CW1849**

34x34x11,50 mm  
**3x6 pc/15 gr**  
 275x135x24



**CW1542**

54x54x16 mm  
**2x4 pc/39 gr**  
275x135x24



**CW1652**

26x26x14 mm  
**3x8 pc/10 gr**  
275x135x24



**CW1794**

26x26x25,50 mm  
**3x8 pc/12,50 gr**  
275x135x30

Designed and developed in cooperation with Thomas Trillion



**CW1774**

47,50x27x15 mm  
**3x4 pc/2x9 gr**  
275x135x24  
double mould



**CW1783**

125x41,50x recto 15 mm, verso 13 mm  
**1x4 pc/recto 35 gr, verso 27,5 gr**  
275x135x24  
double mould  
recto/verso



**CW1777**

258x10,50x5,25 mm  
**1x6 pc/5,50 gr**  
275x135x24  
double mould





**CW1789**

117,50x21x7 mm  
**1x8 pc/18,50 gr**  
275x135x24



**CW1796**

105x45x7,50 mm  
**1x5 pc/26 gr**  
275x135x24



**CW1792**

85x85x9,50 mm  
**1x2 pc/55 gr**  
275x135x24



**CW2430**

82,50x22,50x6,50 mm  
**3x6 pc/8 gr**  
275x175x24



**CW2429**

132,50x43x6 mm  
**1x5 pc/26 gr**  
275x175x24

## MOULDS WITH CENTERING SYSTEM AND MAGNETS



**CW1850**

31x30,50x8 mm  
**3x6 pc/2x8 gr**  
275x135x24  
double mould



**CW1851**

34,50x23,50x11,50 mm  
**3x6 pc/2x6,50 gr**  
275x135x24  
double mould

Note: Price upon request.



## WORLD CHOCOLATE MASTERS MOULD COLLECTION

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

One of the assignments during the final of the competition is making a moulded praline. Chocolate World is honored to sponsor this category by converting each finalists design into a polycarbonate mould.

These designs are inspired by the contestants country of origin and the theme of the different editions: 2013 Architecture of Taste and 2015 Inspiration of Nature.

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



**CW1826**

37,50x34,50x6 mm  
**3x6 pc/5 gr**  
275x135x24  
double mould  
recto/verso



**Vincent Vallée - France**  
"WCM Winner 2015"



**CW1827**

30,50x30,50x29 mm  
**3x7 pc/11 gr**  
275x135x40



**Diego Lozano - Brasil**



**CW1828**

46x27,50x16 mm  
**3x7 pc/10 gr**  
275x135x24



**Massimo Carnio - Italy**



**CW1829**

47x21x10,50 mm  
**2x8 pc/6,50 gr**  
275x135x24  
double mould  
recto/verso



**Marijn Coertjens - Belgium**



**CW1830**

44,50x26x13,50 mm  
**3x7 pc/10 gr**  
275x135x24



**Ramon Huigsloot**  
Netherlands



**CW1831**

35,50x26x30 mm  
**3x6 pc/10 gr**  
275x135x40



**Slawomir Korczak - Mexico**



**CW1832**

25x25x12 mm  
**4x9 pc/6 gr**  
275x135x24  
double mould  
mould fits on CW1158



**Tor Stubbe - Scandinavia**



**CW1833**

36x27x20 mm  
**3x7 pc/12 gr**  
275x135x30



**Roger Fok - China**

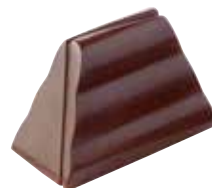


**CW1834**

43,50x27,50x13,50 mm  
**2x7 pc/11 gr**  
275x135x24



**Hisashi Onobayashi - Japan**



**CW1835**

37,50x18x25 mm  
**5x5 pc/11 gr**  
275x135x30



**Sang Kyun Jeong**  
South-Korea







**CW1836**

27x27x18,50 mm  
**3x7 pc/10 gr**  
275x135x24



**Geraldine Müller-Mara**  
Switzerland



**CW1837**

27,50x27,50x13 mm  
**3x7 pc/5 gr**  
275x135x24  
double mould



**Serdar Cakir - Turkey**



**CW1838**

26,50x26,50x19,50 mm  
**3x7 pc/7,50 gr**  
275x135x30



**Alistair Birt - UK**



**CW1839**

40x17x18,50 mm  
**3x7 pc/13 gr**  
275x135x24



**Andrey Kanakin - Russia**



**CW1840**

23x23x20 mm  
**3x8 pc/12 gr**  
275x135x30



**Dan Forgey - USA**



**CW1841**

37x28x11 mm  
**3x7 pc/6,50 gr**  
275x135x24



**Lukasz Aniol - Poland**



**CW1842**

27,50x27,50x24 mm  
**3x7 pc/10,50 gr**  
275x135x30



**Sabine Dubenkropp**  
Germany



**CW1843**

39,50x20x14 mm  
**3x7 pc/6,50 gr**  
275x135x24



**Pepe Isla - Spain**



**CW1844**

27,50x23,54x25 mm  
**3x8 pc/10 gr**  
275x135x30



**Chia Feng Tsai - Taiwan**



**CW1845**

58x12x14 mm  
**6x4 pc/9 gr**  
275x135x24



**Michaël Cottard - Canada**





**CW1750**

30x30x16 mm  
**3x7 pc/9,50 gr**  
275x135x24



**Akihiro Kakimoto - Japan**



**CW1751**

56x22,5x13,50 mm  
**2x8 pc/8,6 gr**  
275x135x24



**Dimitri Salmon - Belgium**



**CW1752**

45x26x17,50 mm  
**3x5 pc/10 gr**  
275x135x24



**David Pasquiat - Switzerland**



**CW1753**

27x27x19 mm  
**3x7 pc/11 gr**  
275x135x24



**Ruth Hinks - UK**



**CW1754**

38x32x22,50 mm  
**3x6 pc/10 gr**  
275x135x28



**Davide Comaschi - Italy**  
"WCM Winner 2013"



**CW1755**

38x25x20 mm  
**3x8 pc/10 gr**  
275x135x24



**Jean-François Suteau - USA**



**CW1756**

38x28x14 mm  
**3x5 pc/8 gr**  
275x135x24



**Yvan Chevalier - France**



**CW1757**

40x15x20 mm  
**3x7 pc/10 gr**  
275x135x24



**Sergio Shidomi - Brasil**



**CW1758**

39x23x17 mm  
**3x7 pc/10 gr**  
275x135x24



**Luis Robledo - Mexico**



**CW1759**

34x17x16 mm  
**3x8 pc/9 gr**  
275x135x24



**Lei Fu Veng - Macau**





**CW1760**

27x27x22 mm  
**3x7 pc/8 gr**  
275x135x30



**Vladimir Terentyev - Russia**



**CW1761**

21x21x35 mm  
**3x8 pc/10 gr**  
275x135x40



**Hans Ovado - Spain**



**CW1762**

30x30x33 mm  
**3x8 pc/10 gr**  
275x135x40  
Double mould



**Marike Van Beurden  
Netherlands**



**CW1763**

34x29,50x14 mm  
**3x7 pc/9,50 gr**  
275x135x24



**Yigit Zeyneloglu - Turkey**



**CW1764**

31x31x27 mm  
**3x7 pc/9 gr**  
275x135x32



**Deniz Karaca - Australia**



**CW1765**

53x24x18 mm  
**2x8 pc/11 gr**  
275x135x24



**Olivier Tribut - Canada**



**CW1766**

30x30x24,50 mm  
**3x7 pc/12 gr**  
275x135x30



**Gustaf Mabrouk - Sweden**



**CW1767**

28x20,5x34,50 mm  
**3x8 pc/10,50 gr**  
275x135x40



**Ronnie Holmen - Denmark**



**CW1768**

42x29x17 mm  
**3x6 pc/11,50 gr**  
275x135x24



**Daniel Staron - Poland**



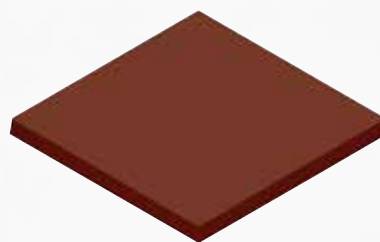


## MAGNETIC MOULDS



**1000L28**

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



**1000L32**

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



**1000L34**

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



**1000L35**

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



**1000L44**

35,50x25x13 mm  
**3x6 pc /10,50 gr**  
 275x135x24

Designed and developed in cooperation with Yuri Cestari



**1000L36**

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



**1000L37**

80x13x10 mm  
**1x10 pc/11 gr**  
 275x135x24



**1000L39**

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

## HM MOULDS WITH MAGNETS



**HM006**  
H194 x L200x W164 mm  
1x1 pc



**HM009**  
H124 x L165 x W115 mm  
1x1 pc



**HM007**  
H200 x L91,50 x W76,50 mm  
1x1 pc

**HM011**  
H77 x L80 x W64 mm  
1x2 pc

**HM010**  
H150 x L68 x W57 mm  
1x2 pc



**HM013**  
H150 x L132 x W113,50 mm  
1x1 pc



**HM008**  
H150 x L113 x W113 mm  
1x1 pc



**HM016**  
H150 x L95 x W72 mm  
1x2 pc

**HM014**  
H100 x L88 x W70,50 mm  
1x2 pc

**HM017**  
H200 x L125 x W95 mm  
1x1 pc







**HM012**

H170 x L161 x W75 mm  
1x1 pc



**HM004**

H127 x L166,50 x W66 mm  
1x1 pc



**HM015**

H170 x L200 x W70mm  
1x1 pc



**HM005**

Cone  
Ø68x120 mm

**2 pc**

Polycarbonate mould with magnets

Design by Callebaut®  
Picture and design of the creations are owned by Callebaut®



**CW1770**

Snowstar Callebaut

Ø 90x5,50 mm	<b>20 gr</b>
Ø 81x5,50 mm	<b>16 gr</b>
Ø 70x5,50 mm	<b>12 gr</b>
Ø 54x5,50 mm	<b>7,50 gr</b>
Ø 39x5,50 mm	<b>4 gr</b>

**1x5 pc 5 fig.**  
275x135x24





### 3 WAYS TO MAKE YOUR EXCLUSIVE PROFESSIONAL POLYCARBONATE MOULDS

You wish to surprise the market with chocolate of your own design?

Our in-house specialists of engineers and industrial chocolate producers are happy to lead you step by step. With 30 years of experience in designing and producing moulds and shapes, Chocolate World is seen as the reference in this domain. Thanks to the most sophisticated technics and software we are able to execute your ideas with high precision.

Moreover it's you, as a customer, who chooses the size, color and reference of your personal mould. Flexibility is one of our major leading cards, we look at each project individually with only one goal: deliver a final product of high quality customized by our client. We multiply inject our moulds, to control the internal tensions.

At every time we'll keep you up to date on the different steps in the production process in order to achieve the final result you had in mind.

### CUSTOM MADE MOULDS

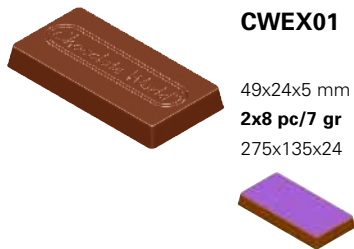
We simply design your chocolates! Any shape, any quantity, any mould size. For artisan and industrial production. The most professional polycarbonate mould you can find in the market.





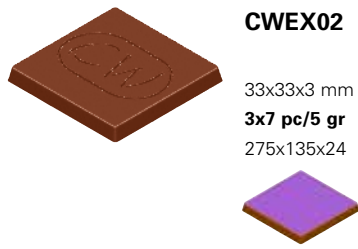
## STANDARD MOULDS WITH CUSTOM LOGO

Do you want to place your logo on one of our moulds? You can choose to place your logo on our selected range of moulds or place it in any of our over 1800 different shapes.



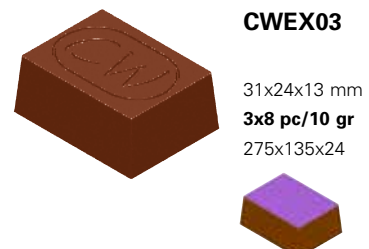
**CWEX01**

49x24x5 mm  
**2x8 pc/7 gr**  
 275x135x24



**CWEX02**

33x33x3 mm  
**3x7 pc/5 gr**  
 275x135x24



**CWEX03**

31x24x13 mm  
**3x8 pc/10 gr**  
 275x135x24



## CUSTOM MADE MOULDS: LIMITED QUANTITY

You only need up to 20 polycarbonate moulds?  
 We can provide the right solution for you and let you save over 50% than a normal exclusive project. The offer is limited to praline, caraques, bars, tablets with maximum dimension sides of 50 mm)



## MOULDS

CW1541.....	12	CW1829.....	22
CW1542.....	19	CW1830.....	22
CW1652.....	19	CW1831.....	22
CW1694.....	14	CW1832.....	22
CW1695.....	14	CW1833.....	22
CW1729.....	5	CW1834.....	22
CW1739.....	11	CW1835.....	22
CW1747.....	18	CW1836.....	23
CW1750.....	24	CW1837.....	23
CW1751.....	24	CW1838.....	23
CW1752.....	24	CW1839.....	23
CW1753.....	24	CW1840.....	23
CW1754.....	24	CW1841.....	23
CW1755.....	24	CW1842.....	23
CW1756.....	24	CW1843.....	23
CW1757.....	24	CW1844.....	23
CW1758.....	24	CW1845.....	23
CW1759.....	24	CW1846.....	15
CW1760.....	25	CW1847.....	16
CW1761.....	25	CW1848.....	16
CW1762.....	25	CW1849.....	18
CW1763.....	25	CW1852.....	5
CW1764.....	25	CW1853.....	5
CW1765.....	25	CW1854.....	7
CW1766.....	25	CW1855.....	5
CW1767.....	25	CW1856.....	12
CW1768.....	25	CW1857.....	14
CW1770.....	29	CW1858.....	12
CW1772.....	17	CW1859.....	3
CW1773.....	17	CW1860.....	5
CW1774.....	19	CW1861.....	6
CW1775.....	18	CW1862.....	5
CW1777.....	19	CW1863.....	4
CW1778.....	9	CW1864.....	5
CW1779.....	18	CW1865.....	8
CW1781.....	18	CW1866.....	15
CW1783.....	19	CW1867.....	15
CW1784.....	17	CW1868.....	9
CW1785.....	17	CW1869.....	9
CW1786.....	11	CW1870.....	9
CW1787.....	18	CW1871.....	15
CW1788.....	18	CW1872.....	2
CW1789.....	20	CW1873.....	11
CW1790.....	18	CW1874.....	12
CW1791.....	18	CW1875.....	11
CW1792.....	20	CW1876.....	15
CW1793.....	18	CW1877.....	5
CW1794.....	19	CW1879.....	12
CW1795.....	17	CW2429.....	20
CW1796.....	20	CW2430.....	20
CW1797.....	15	CW2431.....	15
CW1799.....	15	CW2432.....	15
CW1826.....	22		
CW1827.....	22		
CW1828.....	22		

## MAGNETIC MOULDS

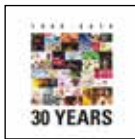
1000L28.....	26
1000L32.....	26
1000L34.....	26
1000L35.....	26
1000L36.....	26
1000L37.....	26
1000L39.....	26
1000L44.....	11
1000L44.....	26
CW1850.....	20
CW1851.....	20

## TRANSFER SHEETS

L019495.....	11
L019496.....	11
L019497.....	11
L019498.....	11

## HM MOULDS WITH MAGNETS

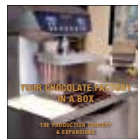
HM004.....	29
HM005.....	29
HM006.....	27
HM007.....	27
HM008.....	27
HM009.....	27
HM010.....	27
HM011.....	27
HM012.....	29
HM013.....	27
HM014.....	27
HM015.....	29
HM016.....	9
HM016.....	27
HM017.....	9
HM017.....	27



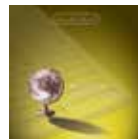
**MOULDS**



**EQUIPMENT**



**CHOCOLATE  
CONCEPT**



**INDUSTRIAL**



**MACHINERY**



**HOLLOW  
FIGURES**

Chocolate World®



**WE DESIGN  
YOUR CHOCOLATE**



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