



YOUR CHOCOLATE FACTORY IN A BOX

THE PRODUCTION CONCEPT
& EXPANSIONS

Chocolate World®



Production of polycarbonate moulds
ISO 9001:2008



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PRODUCTION CONCEPT

HAVE YOU ALWAYS DREAMED OF STARTING YOUR OWN CHOCOLATE FACTORY?

We can make that dream come true. Here at Chocolate World we proudly present our latest compact and profitable concept. Based on 30 years of experience, we have assembled the ideal combination of machinery and materials for you to be able to produce your own artisanal chocolates, of the highest quality, semi-automatically.

We wish you all the best in your future endeavours and hope we can be of service to you very soon!

Filip Buelens

HOW TO MAKE THE CHOCOLATES?

Let's start with the automatic tempering machine: the CW40. Once the chocolate has been tempered (when it has reached the desired temperature as set on the display), a beeping signal will let you know your chocolate is ready for use.

When you've switched on the vibrating table, stop the chocolate flow for a moment by pushing the pedal. Place the mould into the mould guiders on the vibrating table and release the pedal. The chocolate will start flowing again, and the depositing head makes sure that small doses of chocolate are distributed straight into the cavities of the mould. The vibrating table prevents air bubbles occurring in the moulds, which would be visible on the surface of your chocolates after demoulding. Once all cavities are full, push the pedal down again to stop the flow of chocolate, and remove the mould from the guiders on the vibrating table. Leave the mould on the vibrating table for a while longer, depending on the detail in the design of the mould, to ensure no air is left inside the cavities.

Once your end products are solid, you can place your mould into the cooling unit.

However, if you are making filled chocolates, turn the mould upside down to empty the excess chocolate out. Place the upside-down mould back on the vibrating table, to help the chocolate run out. The longer the mould stays upside down, the thinner your chocolate shell will be. You can scrape off any excess chocolate using the scraper built in to the vibrating table. Once you get the right thickness for your needs, turn the mould the right side up again, and place in the cooling unit.

The shells will be ready for filling after about 10 minutes.

Let's move on to the M1600 Easyfill machine.

This machine is used to fill the chocolate shells and the options are endless. For some delicious recipes, we gladly recommend the book "BELGIAN CHOCOLATES" by Roger Geerts, available online and in our showroom. It contains a feast of fantastic fillings.

Once you have decided which filling to use, place it in the funnel of the Easyfill machine. Position the mould with your chocolate shells underneath the nozzles and pull the lever. You can choose how much filling you want to put into your mould cavities, but make sure to leave enough room to seal the chocolates later! This machine gets its name from the ease with which you can fill your moulds, row after row. When filling has been completed, put the mould back on the vibrating table and let the air bubbles escape once more.

After another 10 more minutes in the cooler, your chocolates are ready for the final stage, the sealing of the chocolates.

To do this, we go back to our CW40 automatic tempering machine. Place the mould into the mould guiders on the vibrating table and fill the empty space left in the cavities. Use the pedal to create a thin layer of chocolate on top of the filling to seal your chocolates.

Leave the moulds to cool down one last time, then you can demould. The best way to do this is by knocking the mould on the table in one time, angling correctly so you don't damage the chocolates when they come out.

Congratulations! Your first batch of chocolates is ready to be presented!

PRODUCTION CAPACITY

The production capacity of the above-mentioned machine, in combination with 2 people working 8 hours a day is approximately 100 kg to 150 kg, depending on the kind of end products you intend to create.

SHIPMENT

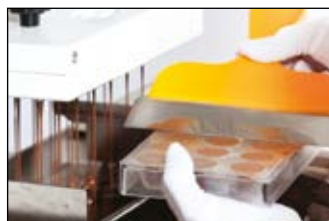
Our team at Chocolate World is experienced in packing and shipping this equipment worldwide. We will be happy to send you a no-obligation quotation on request and assist you with any order you place.

BELGIAN CHOCOLATE SCHOOL

Chocolate World can provide training for your staff, either at your own location or at our Belgian Chocolate School. Don't hesitate to ask for our conditions!

PRODUCTION: 9 STEPS CLOSER TO YOUR FIRST CHOCOLATES!

1. Melt the chocolate
2. Temper the chocolate
3. Mould the chocolate: making the chocolate shell
4. Cool
5. Fill the chocolate shell
6. Cool
7. Seal the filled chocolate shell with chocolate
8. Cool
9. Demould the moulds



DESCRIPTION OF EQUIPMENT



CW40 capacity 40 kg

This is an automatic tempering machine, used for melting and tempering the chocolate to the desired temperature of about 30°C (depending on what type of chocolate you are working with).

Bowl capacity: 40 kg (larger versions are available: 60 kg or 80 kg).

User-friendly display showing:

- thermostat for melting the chocolate
- thermostat for tempering (cooling) the chocolate
- switch to activate the mixing arm
- switch to activate the flow of chocolate
- switch to activate cooling

Also included in the purchase of this machine is the heated vibrating table, a dosing program to specify the amount of chocolate in a shot, a foot pedal to control the flow of chocolate and an emergency stop.



We recommend you also purchase the dosing head with two depositing plates. This dosing head disperses the flow of chocolate evenly into the cavities of the moulds.

The dosing head offers many advantages. It's time-saving, since you don't have to scrape the moulds, it makes your work more hygienic, it allows you to mould very detailed shapes effortlessly and there are no problems with air bubbles.

Most standard moulds have a cavity layout of 3x7 or 3x8. After attaching the 3x7 depositing plates, you fill all your 3x7 moulds. Afterwards, the change to the 3x8 depositing head is simple, and you can proceed with the next series of moulds. Other layouts are available upon request.



M1276 Wheelie wheel temperer 14 kg

We recommend this 14 kg wheel-moulding machine for tempering and processing white chocolate, or smaller quantities of other types of chocolate.



M1600 Easyfill dosing machine

This easy-to-use dosing machine is designed to deposit your fillings in the preformed chocolate shells, row by row. The standard execution consists of 8 nozzles, but this can be reduced very easily. The nozzles are adjustable in every direction to fit the injection into the cavities of the mould. We provide the machine and the choice of fillings is yours!



M1042 Heated cabinet with a capacity of 200 kg

This handy device lets you store melted chocolate at all times, so you don't lose valuable time. Place the solid blocks of chocolate in the inserts provided, and let the machine do its work. Another benefit of this machine is that you can store different types of chocolate, so if you want to switch from dark to white chocolate for instance, you can start right away, without having to wait for the chocolate to melt in the automatic tempering machine. Melting is the most time-consuming aspect of the whole chocolate making process, and this handy device helps. The heating cabinet can also be used for storing the dosing head and spray guns, or any other equipment that needs to stay warm when not in use.

M1013 Insert tray 21 litres for M1042

These inserts can be slid into the hot air heated cabinet (which is supplied standard without inserts). The cabinet holds a maximum of 10 inserts, which means a maximum capacity of around 200 kg of melted chocolate.



M1298 3-door cool workbench with digital display

The exterior of this cooled work table is made of stainless steel, except for the plastic back. The worktop is also stainless steel. Thanks to the digital display, temperature and humidity can be easily regulated to create the perfect environment for cooling down the chocolate in your moulds.



M1254 Beater - mixer

For making your own fillings, we recommend you use a mixing machine type SM-200. Standard equipment includes a stainless-steel bowl, whip, flat beater and a hook.



M1040 Electric cooking pot 9 litre

This electrically-powered cooking pot allows you to boil different mixtures, such as caramel fillings, simply and conveniently.



M1271 Induction hob

The stainless-steel casing gives this induction hob a contemporary look. It has a digital timer from 0 - 180 minutes and can reach temperatures of between 60°C and 240°C.



1000CW Selection of 1000-series moulds

Chocolate World offers you the largest selection of standard moulds in the world. An enormous range of themes, in all sizes and shapes, have been transformed into durable polycarbonate moulds. Such an abundance of choice, from the very traditional to the more experimental, means that everyone can find something to suit their needs. Thanks to Chocolate World's innovative laser technology, we guarantee that all our moulds are traceable.

When browsing through our website or catalogue, you may have noticed that all our standard moulds are available per piece, that there is no minimum order quantity. We suggest you choose a variety of moulds with a layout of 3x7 or 3x8, depending on the depositing plates of the automatic tempering machine. To start your factory, we recommend a minimum of 200 moulds, with at least 10 pieces per reference for better production efficiency.



Magnet moulds with transfer sheets

Included in this project we offer you 5 magnet moulds of your choosing. These moulds are especially designed to be used with transfer sheets. The sheets are edible plastic sheets bearing assorted designs and with an ink based on cocoa butter, so you can really make your chocolates stand out.

We have an extensive range of standard designs, but with this concept we would like to offer you the opportunity of designing your own exclusive set of personalised transfer sheets. Make your chocolates really eye-catching by having your logo or brand name printed on them. The customised transfer sheets can be produced in various colour combinations (up to four distinct colours) and effects (standard or metallic).



Hollow figures

These moulds are perfect for creating beautiful 3D figures.



M1242 Trolley for chocolate moulds

This item provides easy and compact storage space for your moulds.



Small items

Also included in the Chocolate Factory in A Box are several small utensils and other equipment such as mixing bowls, a thermometer, spatulas, a spray gun to name but a few. No production is complete without these items!



Colouring agents for chocolate

Our wide range of colours lets you conjure your chocolates into enchanting works of art, taking your creations to the next level.



Roger Geerts' cookery book Belgian Chocolates

The name Roger Geerts is synonymous with chocolate. He has been training new generations of chocolatiers for more than thirty-five years, teaching them the intricacies of the profession. In this book, published by Chocolate World and available in Dutch, French and English, he shares some of his expertise on how to work with chocolate, and gives you more than two hundred of his own recipes!



DVD Roger Geerts Belgian Chocolates recipes

Roger Geerts explains how to make eleven different chocolates, starting with the more basic ingredients and ending with how to decorate your chocolates beautifully. He also shares some insider tricks for moulding and shows how he makes a perfect enrobed chocolate.

The DVD is available in eleven languages: Dutch, English, French, German, Italian, Spanish, Portuguese, Russian, Chinese, Japanese and Arabic.



A VIEW FROM ABOVE

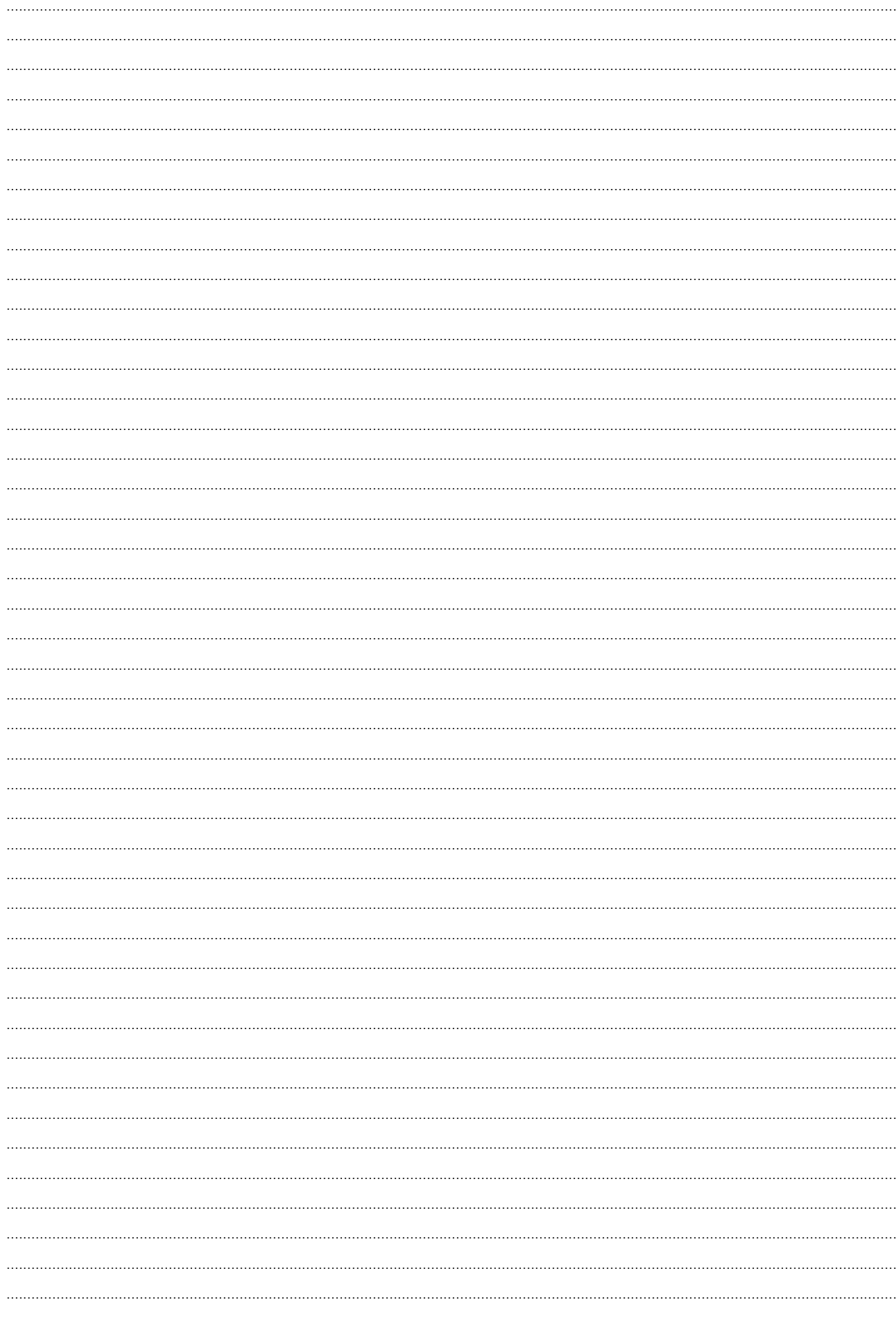


TECHNICAL SPECIFICATIONS

CODE	DESCRIPTION	POWER
M1500	CW40 capacity 40 kg	1,6 kW three-phase current
M1300E	Dosing head including 2 depositing plates	No additional power needed
M1276	Wheelie wheel temperer 14 kg	500W Single-phase current 230V, 50/60 Hz
M1600	Easyfill dosing machine	10W Single-phase current 230V of 110V, 50/60 Hz
M1040	Electric cooking pot 9 litre	2kW Single-phase current 220V, 50/60 Hz
M1042	Heated cabinet with a capacity of 200 kg	Single-phase current 220V, 50 Hz
M1298	3-door cool workbench with digital display	Monophase, 220V, 50 Hz
M1253	Kitchenaid Heavy duty	325W Single-phase current 220-240V, 50/60 Hz
M1254	Beater - mixer	900W Single-phase current, 220V, 50/60 Hz
M1271	Induction hob	3,5kW Single-phase current, 220-240V, 50/60 Hz
M1261	Hot-air gun	1,6kW Single-phase current, 220V, 50/60 Hz

NOTE:

CODE	DESCRIPTION	N°OF PIECES
M1500	CW40 Automatic tempering machine 40 kg	1
M1300E	Dosing head including 2 depositing plates (3x7 & 3x8)	1
M1276	Wheel temperer Wheelie 14 kg	1
M1600	Easyfill dosing machine	1
M1042	Heated cabinet with a capacity of 200 kg	1
M1013	Insert tray 21 litres for M1042	11
M1298	3-door cool workbench with digital display	1
M1254	Beater - mixer	1
M1253	Kitchenaid Heavy duty	1
M1040	Elektric cooking pot 9 litre	1
M1271	Induction hob	1
NIW05	Digital electric scales max. 30 kg	1
M1261	Hot air gun	1
1000CW	Selection of 1000-series moulds	200
1000L	Magnet moulds	10
L000	Exclusive transfer sheets including 1or 2 standard colours	
	Design and development costs	1
	Number of transfer sheets - min. of 420 pcs	420
HM000	Hollow figures 100 - 150 mm	5
M1242	Trolley for chocolate moulds	2
M1244	Grill 600 x 400 mm chrome - 120 moulds S1000 per trolley	40
M1189	Digital laser thermometer	
M1022A	Mixing bowl 2,5 liter	5
M1022B	Mixing bowl 4,5 liter	5
M1022C	Mixing bowl 6 liter	5
M1180	Pallet knife 180 mm	3
M1181	Pallet knife 230 mm	3
M1182	Pallet knife 250 mm	3
M1183	Spatula 450 mm	2
M1184	Spatula 250 mm	2
S1530	Spatula 300 mm	3
S1540	Spatula 400 mm	3
M1185	Trapezium scraper 180 mm	3
M1190	Scraper 150 mm	3
227365/10	Dough scraper 116 x 78 mm - 10 pcs	1
S1614	Whisk 350 mm	1
S1855	Disposable piping bags, 100 per roll, 530 x 280 mm	3
M1266	Piping gun (for creating special effects in moulds)	1
COL000	Selection of powder colours	10
BO001	Roger Geerts' cookery book "Belgian Chocolates"	1
DVD	DVD Roger Geerts "Belgian Chocolates" recipes	1





ENROBING CONCEPT

HOW TO MAKE ENROBED CHOCOLATES?

You can use a number of products to enrobe (or coat in chocolate):

- Marzipan
- Butter cream
- Solid ganache
- Cookies

The best way to process marzipan is by using a rolling pin or caramel rulers to roll it out evenly, which makes it much easier to cut. You can cut it by hand or use a guitar cutter to make small cubes.

To process butter cream, start by making the base. This might be a chocolate mould, or chocolate stamps. As soon as the base has set, pipe the butter cream on to it.

For solid ganache, you work with frames of different heights. Pour the ganache into the frame, and when it has become a solid mass, it's easy to cut it with the guitar cutter.

Once you've finished the preparation work, it's time to start enrobing!

For this next step we would like to introduce the enrobing line, available with a cooling tunnel depending on your needs.

Enrobing chocolates can be done in 3 different ways:

- full enrobing with chocolate
- enrobing only the bottom half with chocolate
- enrobing a part with chocolate

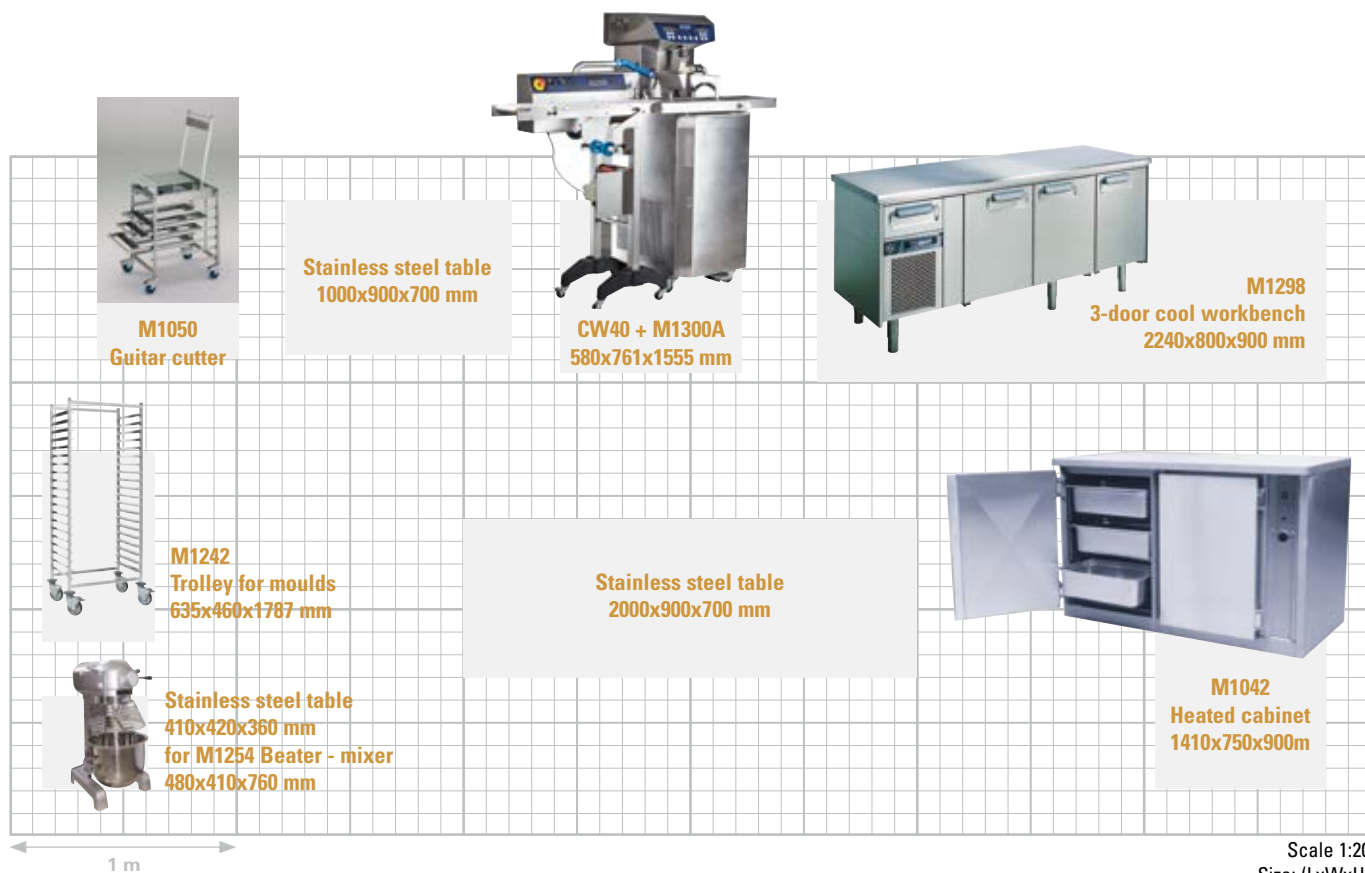
The chocolates are placed on the transport belt and pass through a double chocolate curtain (full or partial enrobing) or a chocolate bath (bottom enrobing). They then pass a vibrating station and an air blower to remove the excess chocolate.

Your creations end up on the conveyor-belt, on food-grade glassine paper. You can apply finishing touches by decorating the chocolates with all kinds of edible delights: nuts, chocolate coffee beans, edible gold, dried fruit...





A VIEW FROM ABOVE



TECHNICAL SPECIFICATIONS

CODE	DESCRIPTION
M1300A	Enrobing line

POWER

Single-phase current 230V or 380V, 50/60 Hz

DESCRIPTION OF EQUIPMENT



M1300A Enrobing line

This enrobing line includes a double chocolate curtain, vibrating station, adjustable blowing unit, detailer and conveyor-belt covered with glassine paper (width 200 mm).

This device enables you to speed up the traditionally time-consuming process of coating your confectionary or fillings, increasing your productivity and efficiency.



M1300AB Accessory for bottom enrobing

This accessory enrobes the bottom of your products, as the name says ...



M1300AP Accessory for partial enrobing

... and this one enrobes partially.



M1050 Guitar cutter

This handy device includes 4 frames of different sizes to help you cut through even the hardest of products. For fillings containing inclusions please ask about our automatic guitar cutters.



M1070 Caramel rulers

These caramel rulers are used to spread out your marzipan or caramel evenly, to ease the next stage of the process.



M1080 Set of polycarbonate frames

With these frames you can choose the thickness of your ganache, at the same time easily solidifying the product inside.



M1148A - M1150 Chocolate stencils



M1233 Caramel cutter



M1136 - M11473 Selection of cutters



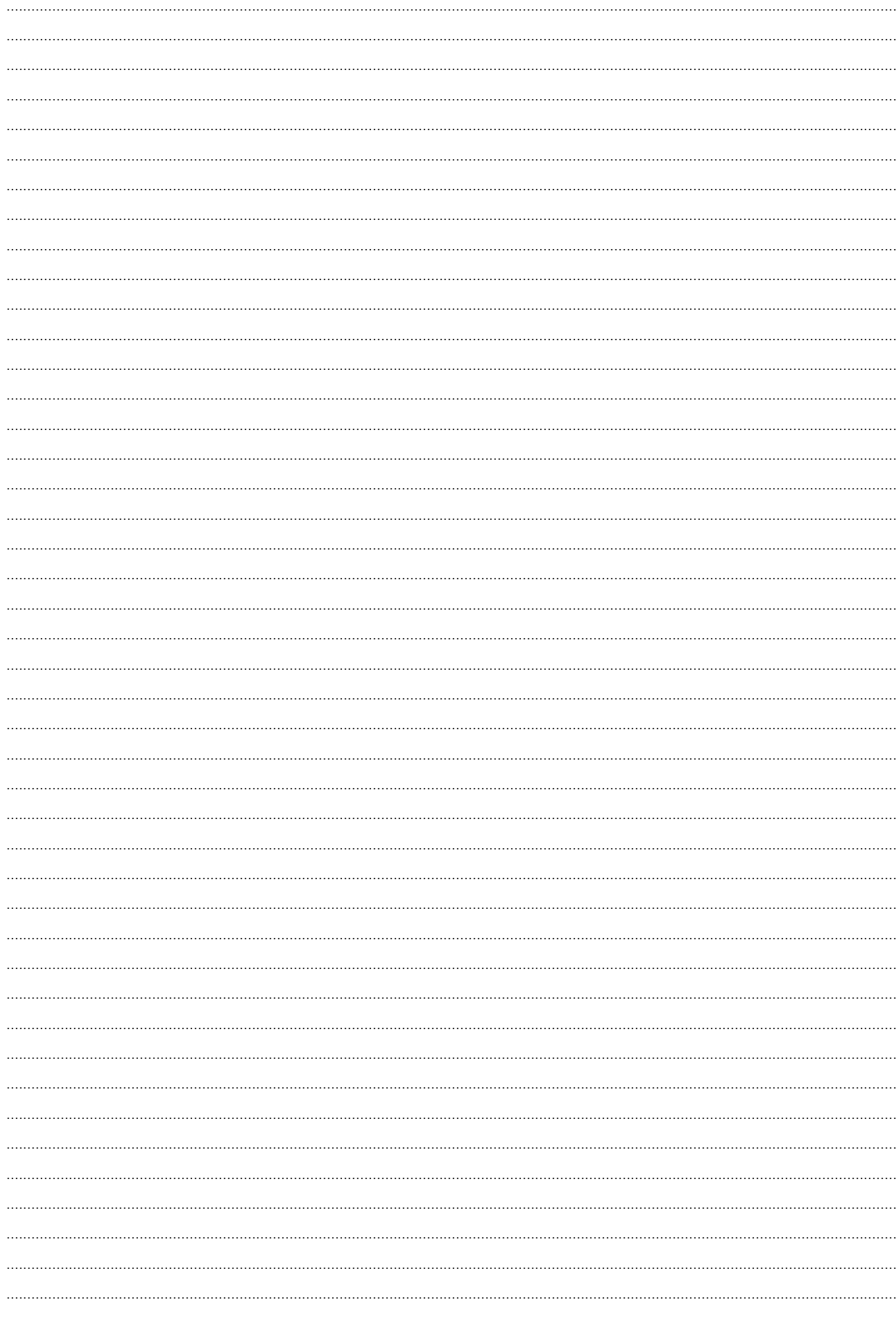
M1563 Kit dipping forks



M1234 Marzipan roller

CODE	DESCRIPTION	N°OF PIECES
M1300A	Enrobing line	1
M1300AB	Bottom enrobing	1
M1300AP	Partial enrobing	1
M1050	Guitar Cutter base incl 4 frames	1
M1070	Caramel ruler 20 x 3 x 500 mm	2
M1071	Caramel ruler 20 x 5 x 500 mm	2
M1072	Caramel ruler 20 x 8 x 500 mm	2
M1073	Caramel ruler 20 x 10 x 500 mm	2
M1074	Caramel ruler 20 x 12 x 500 mm	2
M1075	Caramel ruler 20 x 15 x 500 mm	2
M1076	Caramel ruler 30 x 20 x 500 mm	2
M1080	Set plastic frames 8 pieces	2
M1081	Stainless steel frame 375 x 375 x 10 mm	5
M1082	Stainless steel frame 375 x 375 x 15 mm	5
M1083	Stainless steel frame 375 x 375 x 20 mm	5
M1148	Chocolate stencil round diameter 25 mm	1
M1148A	Chocolate stencil round diameter 20 mm	1
M1149	Chocolate stencil round diameter 30 mm	1
M1150	Chocolate stencil round diameter 40 mm	1
M1152	Chocolate stencil oval	1
M1233	Caramel cutter	1
M1136-M11473	Selection of cutters	12
M1563	Kit dipping forks	1
M1234	Marzipan roller	1







TRUFFLE CONCEPT

HOW TO MAKE TRUFFLES?

There are 2 ways of making truffles:

- Piping the filling
- Filling truffle shells (CW2022, CW2329 & CW5018)

Thanks to our traditional CW2022 or CW2329 double moulds, or the CW5018 double magnetic mould, making truffle shells has never been easier! Filling truffle shells made with moulds is done using the M1600 filling machine.

To fill preformed truffle shells that you purchase from your supplier in plastic trays 7x9, we recommend you use the M1600G, the truffle option of the Easyfill we used in the PRODUCTION CONCEPT.

When the shells have been filled, move to the truffle grill. This device will enrobe the fillings or shells before they fall into the truffle mill, conveniently located at the end of the grill. This truffle mill is filled with cocoa powder or delicious chocolate flakes, made with our M1049 chocolate slicer, and will give your truffles that instantly recognisable look.

DESCRIPTION OF EQUIPMENT



M1300B Truffle grill

The grill is used specifically to enrobe fillings or shells when producing truffles.



M1300C Truffle mill

This mill can easily be attached to the truffle grill, it has a diameter of 800 mm and a turning speed of 2,7 T per minute.



M1600G Truffle option for Easyfill

This option is for use with the M1600 Easyfill. The kit contains 7 nozzles of 60 mm, a special pallet and a central positioning system. Only recommended for working with preformed chocolate shells that are delivered in plastic trays.



M1049 Chocolate slicer

This device turns solid blocks of chocolate into thin shavings. Standard setting for blocks of 5 kg, other sizes available on request.



CW5018 Truffle mould

CODE	DESCRIPTION	N°OF PIECES
M1300B	Truffle grill	1
M1300C	Truffle mill	1
M1600G	Truffle option for Easyfill	1
M1049	Chocolate shaver 5 kg	1
CW5018	Truffle mould	20





PANNING CONCEPT

HOW TO MAKE COATED PRODUCTS?

Any type of roasted and round product can be coated in chocolate or cocoa powder using our M1292 panning machine. Place the selected product inside the bowl of the panning machine and slowly add tempered chocolate, while rotating the machine clockwise.

Repeat this process every 5 - 10 minutes until your products are covered to the thickness you want. The air blower will then cool the chocolate down.

There are polishing aids that can be used to give a shiny look to your end product, or if you prefer a more matte finish, add some cocoa powder for a more traditional look.

Production capacity: approximately 10 kg / hour (depending on type of product used)

Instruction video: please contact info@chocolateworld.be, or visit our YouTube channel CWAntwerp.

DESCRIPTION OF EQUIPMENT



M1292 Chocolate panning machine 16 litre

The features of this one-of-a-kind panning machine, such as its compact size and bowl installation system are so unique that the machine has been patented. The panning machine can be used for a variety of applications. It comes equipped with an integrated high-performance fan and a hose that feeds filtered air into the bowl as needed. The silicon air-cooling tube is adjustable and can be removed for problem-free processing of the product.

The bowl is easy to disassemble, interchangeable and simple to clean. The filter of the cooling fan is also washable.



COL4020 Shellac polish 1 litre

CODE	DESCRIPTION	N°OF PIECES
M1292	Chocolate panning machine 16 litre	1
COL4020	Shellac polish 1 litre	1





SEMI-INDUSTRIAL CONCEPT

HOW TO WORK WITH OUR SEMI-INDUSTRIAL CONCEPT?

If you want to take your production capacity to the next level, and the machinery in our standard production concept no longer meets your requirements, we proudly present our moulding line (M1800S1).

This automatic moulding line is equipped with a loader able to stack up to 15 moulds, which automatically directs them along the line. The moulds get overflowed with chocolate, scraped from every side, pass through a vibrating station to remove air bubbles and finally can be taken off the line and into the cooling when creating full products (tablets, Neapolitans, caraques), or turned upside down to create chocolate shells.

Production capacity: approximately 50 - 75 kg/h (depending on the types of moulds used)

Instruction video: please contact info@chocolateworld.be, or visit our YouTube channel CWAntwerp.

DESCRIPTION OF EQUIPMENT



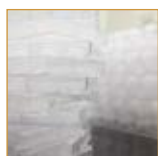
M1800S1 Automatic moulding line

The mini moulding line is especially designed for automatic mould processing. The line can be used with the Chocolate World automatic tempering machine, models CW40, CW60 and CW80.



M1242 Trolley for moulds

This handy device stores your moulds compactly.



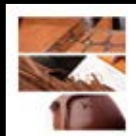
1000CW series of moulds (see PRODUCTION CONCEPT)

CODE	DESCRIPTION	N°OF PIECES
M1800S1	Automatic moulding line for 1000CW moulds 135 x 275 mm (Automatic moulding line for 2000CW moulds available as well)	1
M1042	Trolley for moulds	2
1000CW	1000 Serie moulds	400





MOULDS



EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



**BELGIAN
CHOCOLATE
SCHOOL**

Chocolate World®



**WE DESIGN
YOUR CHOCOLATE**



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