

## Chocolate World

## YOUR CHOCOLATE FACTORY IN A BOX

THE PRODUCTION CONCEPT \& EXPANSIONS

## WOULD YOU LIKE TO START UP YOUR OWN CHOCOLATE PRODUCTION? WE ARE HERE TO HELP!

Chocolate World is the partner you were looking for to help make such dreams come true!
We proudly present this compact and efficient concept, based on more than 37 years of experience in our field. We have put together the perfect combination of equipment and machinery that will allow you to expertly make your own artisan quality chocolates, semi-automatically.

With Chocolate World at your side, success is guaranteed!

Your Chocolate World Team



## PRODUCTION CONCEPT




M1300E

| M1300E |
| :--- |
| M1276 |


| M1276 |
| :--- |
| M1600 |


| M1600 |
| :--- |

M1044
M1013
M1298
M1981
M1981
M1025 Automatic tempering machine CW 40 kg
Dosing head +2 plates

| M1025 | Conching device tabletop model $4,5 \mathrm{~kg}$ | 1 |
| :--- | :--- | :--- |
| M1254 | Planetary mixer Sinmag 20 | 1 |
| M1253 | Kitchenaid 'heavy duty' 5 kg | 1 |
| M1007 | Melting kettle 6 litre | 2 |


| M1007 | Melting kettle 6 litre | 2 |
| :--- | :--- | :--- |
| M1040 | Electric kettle 9 | 1 |
| M1271 | Induction plate 3500 W | 1 |
| M1027 | Hot plate GN $1 / 1230 \mathrm{~V} 50 / 60 \mathrm{~Hz}$ | 1 |
| M1560 | Coct |  | Moulding machine wheelie 14 kg

40 kg

Easyfill filling machine
Heating cabinet 2 doors 200 kg
俍port on wheels for heating cabinet 200 kg
Insert 21L
Cooled working table 3 doors 230V - 50/60Hz
Robot-Coupe Robot Cook
Conching device tabletop model $4,5 \mathrm{~kg}$

M1261 Coolin

M1130B
NIW05
S1309
M1263

| M1263 |
| :--- |

1000CW
HM004CW
M1242
M1244
M1244
M1174
M1176

| M1023B | Lid for mixing bowl plastic $280 \mathrm{~mm}-4,5 \mathrm{~L}$ | 5 |
| :--- | :--- | :--- |

M1023C
M1180

| M1181 |
| :--- |
| M1182 |

M1182

| M1185 |
| :--- |
| M1186 |


| M1186 | Sci |
| :--- | :--- |
| M1187 | Sc |


| M1187 | Scraper triangle 150 mm | 3 |
| :--- | :--- | :--- |
| M1190 | Scraper 150 mm | 3 |

M1191 Scraper 200 mm
M191
M1183
M1184

|  | Rubber spatula 250 mm | 3 |
| :--- | :--- | :--- |
| $\mathbf{S 1 5 3 0}$ | Plastic spatula 300 mm | 3 |

227232
S1613
$\stackrel{-}{\mathrm{S} 1614}$
S1614
S1615
COL

| S1540 Plastic spatula 400 mm | 3 |
| :--- | :--- | :--- |
| 227232 | 3 |

Dough scraper Chocolate World $120 \times 88 \mathrm{~mm}$
Whisk 250 mm
Whisk 350 mm
Whisk 450 mm
Disposable piping bag comfort Large on roll - 100 pcs
Cocoabutters

| M1176 | Hygro-thermometer with sensor | 1 |
| :--- | :--- | :--- |
| BO004 | Belgian chocolates (Roger Geerts) | 1 |
| M1022A | Mixin bow |  |


| M1022A Mixing bowl plastic $240 \mathrm{~mm}-2,5 \mathrm{~L}$ | 5 |
| :--- | :--- |

M1023A Lid for mixing bowl plastic $240 \mathrm{~mm}-2,5 \mathrm{~L} \quad 5$

| M1022B | Mixing bowl plastic $275 \mathrm{~mm}-4,5 \mathrm{~L}$ | 5 |
| :--- | :--- | :--- |
| M1023B | 5 |  |

Pocket scale 0,1 gr-500 gr (pro 0,1 gr)
Electronic scale 30 kg
Kit compressor 4 bar - airbrush gun with handle $0,3-0,5-0,8 \mathrm{~mm}$
Spraying gun 100 ml
-

Selection of 1000-series moulds 200
Chocolate mould magnetic ladies shoe 127 mm
Trolley inox - 20 levels, open side 600 mm
1
-
5


M1500-AUTOMATIC TEMPERING MACHINE CW40 KG
This automatic tempering machine melts and tempers (cools) your chocolate to the desired processing temperature of around $30^{\circ} \mathrm{C}$ (depending on the type of chocolate you are working with)

Tank capacity: 40 kg (larger versions available: 60 kg or 80 kg ).
A user-friendly display shows the following data:

- Function for melting chocolate

Functionto activatet

- Function to pump your chocolate through the machine

Function to temper your chocolate once the chocolate is completely melted
Included with the purchase of this machine:
A heated vibrating table

- A foot emedalaency to stop the chocolate

The emergency sto


M1300E - NOZZZE + 2 PLATES
Looking for time-saving options? Then we recommend you also purchase the dosing head, which comes with chocolate and distributes the chocolate evenly across the cavities of your moulds. Its advantages speak for themselves:
t time-savi
time-saving because you do not
more hygienic
it avoids the for
The dosing plates are easily interchangeable, so you can quickly switch to the next series of moulds. Other cavity layouts are available on request.


M1276 - MOULDING MACHINE WHEELIE 14 KG
We recommend this 14 kg moulding machine for processing and We recommend this 14 kg moulding machine for processing and tempering
limited quantities of chocolate or certain types of chocolate that you need in smaller quantities.


M1600 - EASYFILL DOSING MACHINE This user-friendly dosing machine is designed to dose your filling row by row into chocolate shells. The machine is equipped as standard with 8 movable dosing noses with a length of 40 mm , but these can also be reduced without fillings directly into the cavities. The main added value is that the machine will dose the same exact amount of filling in your chocolate shells, assuring very constant and cost-effective production


M1298-REFRIGERATED WORKTABLE 3 DOORS Made entirely of stainless steel, this cooled working table controls temperature and humiady, for 2 most 3 compartments that fit 4 to 6 :ills per complectlycooling workbench has 3 compartments that fit 4 to 6 grills per compartment


## M1981-ROBOT-COUPE ROBOT COOK

You can emulsify, grind, blend, chop, mix and knead to perfection with the new Robot Cook@, the only professional cooking cutter blender on the market.It is the ideal appliance, whether the recipes you are making are hot or cold, sweet or savoury. Chefs will love its combination of high speed and enviable cutting quality,
plus its ability to heat ingredients to a temperature of $140^{\circ} \mathrm{C}$, especially since it is accurate to within one degree. Its generously sized 3.7 - litre stainless-steel bowl is perfect for the need of professionals. Bowl and lid scrapers, unique on the market. All parts are dishwasher safe


M1042-HOT CUPBOARD 2-DOOR 200 KG
With this handy device, you are able to stock melted chocolate, saving a lot of precious time. You place the whole blocks of chocolate in the insert trays, and the machine does the rest. Yet another advantage of this device is that you can, of course, prepare different types of chocolate at the same time. So you can easily switch from dark to white chocolate, for example, without waiting for your chocolate to melt. This melting
process requires the most time when working with chocolate so having an extra supply is always nice Storing process requires the most time when working with chocolate, so having an extra suppl| is aways nise
cocoa butters, spray guns and dosing heads inside this heating cabinet is of course also possible.


M1013-INSERT MELTING TRAY 21 L
These insert trays (to be ordered separately) fit perfectly in your warming cabinet It has room for 1021 -litre inserts, allowing you to keep a maximum stock of + /- 200 kg of melted chocolate.




S1309-KIT
This kit includes a professional airbrush gun and a professional compressor


M1263
Spraying gun
Use: cocoa buttion
Use: cocoa butter, ideal for powders powders, no
airbrush colours


## 000cW

Chocolate World has the largest range of standard moulds in the world. A wide and varied range of themes, in all shapes and sizes, is transformed into very high-quality polycarbonate moulds. This wide range, from traditional figures to modern creations, ensures that there is something for everyone. Thanks to its forward-
thinking and innovative laser technology Chocolate World guarantees the traceability of each shape. thinking and innovative laser technology, Chocolate World guarantees the traceabiity of each shape.
For standard shapes, there is no minimum order quantity. When choosing your moulds, we recomm selection of different moulds with layout $3 \times 7$ or $3 \times 8$, depending on the metering plates of your automatic tempering machine. A minimum of 200 moulds is required to start a chocolate workshop, and preferably at
least 10 moulds per reference in order to work efficiently.


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

|  | M1174 <br> Digital thermometer $-50^{\circ} \mathrm{C}$ tot $+300^{\circ} \mathrm{C}$ |  | M1176 <br> Hygro-thermometer Meter to measure humidity and temperature in a room |
| :---: | :---: | :---: | :---: |
|  | M1180 Palette knife 180 mm M1181 Palette knife 230 mm M1182 Palette knife 250 mm |  | M1185 <br> Scraper trapezium 180 mm |
|  | M1186 <br> Scraper triangle 120 mm |  | M1187 <br> Scraper trainge150 mm |
|  | M1190 <br> Scraper 150 mm |  | M1191 <br> Scraper 200 mm |
|  | M1183 Rubber spatula 450 mm M1184 Rubber spatula 250 mm |  | S1530 Plastic spatula 300 mm S1540 Plastic spatula 400 mm |
|  | 227232 <br> Dough scraper Chocolate World $120 \times 88 \mathrm{~mm}$ |  | S1613 Whisk 250 mm S1614 Whisk 350 mm S1615 Whisk 450 mm |
|  | M1022A - M1022B - M1022C <br> Mixing bowl plastic |  | M1023A - M1023B-M1023C Lid for mixing bowl plastic |
|  | S1855 <br> Disposable piping bag comfort Large on roll - 100 pcs |  | COL <br> Cocoa butters |
|  | BOOO4 <br> Belgian Chocolates (Roger Geerts) Roger Geerts explains how to make decorate your chocolates beautifully. chocolate. | lates, starting w insider tricks for | the more basic ingredients and ending with ulding and shows how he makes a perfect e |

## HOW DO YOU MAKE PRALINES

For this, we use an automatic tempering machine. As soon as the chocolate is tempered (i.e. when it has reached the desired temperature as set on the thermostat), you will receive a signal that the chocolate is ready for use.

After turning on the vibrating table, stop the chocolate flow for a moment by pressing the pedal. Then slide the chocolate mould between the designated dispense the chocolate directly into the cavities. By then using the vibrating table, you remove air bubbles from the moulds, which would otherwise be visible on the surface of the chocolates after demoulding. When all cavities are filled, press the pedal again briefly. Remove your mould from the guides. Leave it on the edge of the vibrating table for a while to make sure all the air has gone out.
If you are making full chocolates, you can now put the mould in the refrigerator.
However, if you want to make filled pralines, turn the mould upside down so that the excess chocolate runs out of the mould. Place the mould on the vibrating plate again, inverted this time, to encourage the chocolate to run out. The longer you leave the mould inverted, the thinner the chocolate shell will eventually be. Once you have reached the right thickness, turn the mould back on its right side and place it in the refrigerato
After about 10 minutes of cooling, the mould will be ready to fill.
We now switch to the M1600 Easyfill machine.
We use this machine to fill the chocolate shells. There are endless possibilities for this. We would like to refer to the book "Belgian Pralines" by Roger Geerts. This book is available online as well as in our showroom. In this masterpiece, you will find many different delicious recipes.

Once you have decided which kind of filing you want to use, we can get started. Fill the funnel of the Easytill machine with the filing of your choice, place the mould with chocolate shells under the nozzles and use the lever to set the dosage. Make sure you leave enough space to seal the chocolates later vibrating table to remove air bubbles one last time.

After another 10 minutes in the chiller, the chocolates are ready for the final step; sealing them
For this, we return to our CW40 automatic tempering machine. Place the mould again between the guides on the vibrating table and, using the pedal, fill the remaining space in the cavities with a thin layer of chocolate.
Allow to cool one last time, then you can de-mould the mould manually. By tapping the mould against the table at a certain angle when turning it over the chocolates will not be damaged

Congratulations, your chocolates are now ready to present

## PRODUCTION CAPACITY

The production capacity of the above equipment, combined with 2 people ( 1 chef and 1 assistant) working 8 hours a day, is around 100 kg to 150 kg , depending on the product you want to make.

## SHIPPING

hocolate World ships and delivers worldwide. On request, we will assist you with transport costs to your address, nearest port or airport

## TRAINING COURSES - BELGIAN CHOCOLATE SCHOOL

Looking for a course to expand and improve your knowledge in chocolate making? Or are you looking for help with training your staff? Our Belgian Chocolate Schol offers both both on-site and at our school in Antwern Belgium Ask for our terms and 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
6. Fill the chocolate shell
7. Seal the filled chocolate shell with chocolate
8. Cool
9. Demould the moulds


## ENROBING CONCEPT




| CODE | DESCRIPTION | N ${ }^{\circ}$ OF PIECES |
| :---: | :---: | :---: |
| M1300A | Enrobing line | 1 |
| M1300AB | Accessory for bottom enrobing | 1 |
| M1300AP | Accessory for partial enrobing | 1 |
| M1077 | Base double guitar cutter $7,5 \times 15 \mathrm{~mm}$ | 1 |
| M1053 | Cutting frame for guitar cutter 15 mm | 1 |
| M1054 | Cutting frame for guitar cutter $22,5 \mathrm{~mm}$ | 2 |
| M1056 | Cutting frame for guitar cutter $37,5 \mathrm{~mm}$ | 2 |
| M1078 | Trolley for double base guitar cutter | 2 |
| M1048 | Cookie dough cutter - round + angular mould | 2 |
| M1070 | Aluminium ruler $500 \times 20 \times 3 \mathrm{~mm}$ | 2 |
| M1071 | Aluminium ruler $500 \times 20 \times 5 \mathrm{~mm}$ | 2 |
| M1072 | Aluminium ruler $500 \times 20 \times 8 \mathrm{~mm}$ | 2 |
| M1073 | Aluminium ruler $500 \times 20 \times 10 \mathrm{~mm}$ | 2 |
| M1074 | Aluminium ruler $500 \times 20 \times 12 \mathrm{~mm}$ | 2 |
| M1075 | Aluminium ruler $500 \times 20 \times 15 \mathrm{~mm}$ | 2 |
| M1076 | Aluminium ruler $500 \times 20 \times 30 \mathrm{~mm}$ | 2 |
| M1080 | Set 8 polycarbonate frames 3 mm | 1 |
| M1081 | Stainless steel frame $375 \times 375 \times 10 \mathrm{~mm}$ | 1 |
| M1082 | Stainless steel frame $375 \times 375 \times 15 \mathrm{~mm}$ | 1 |
| M1083 | Stainless steel frame $375 \times 375 \times 20 \mathrm{~mm}$ | 1 |
| M1084 | Stainless steel frame $375 \times 375 \times 25 \mathrm{~mm}$ | 1 |
| M1085 | Stainless steel frame $375 \times 375 \times 30 \mathrm{~mm}$ | 1 |
| M1086 | Stainless steel frame $210 \times 210 \times 40 \mathrm{~mm}$ | 1 |
| M1148 | Plexi stencil $\varnothing 25 \mathrm{~mm}$ | 5 |
| M1148A | Plexi stencil $\varnothing 20 \mathrm{~mm}$ | 5 |
| M1149 | Plexi stencil $\varnothing 30 \mathrm{~mm}$ | 1 |
| M1150 | Plexi stencil $\varnothing 40 \mathrm{~mm}$ | 1 |
| M1152 | Plexi stencil oval | 1 |
| M1151 | Dispenser for plexi stencil | 1 |
| M1233 | Caramel cutter 380 mm | 1 |
| M1136 | Cutter round $\varnothing 25 \mathrm{~mm}$ | 1 |
| M1137 | Cutter round $\varnothing 28 \mathrm{~mm}$ | 1 |
| M1138 | Cutter oval $30 \times 22 \mathrm{~mm}$ | 1 |
| M1140 | Cutter square 22 mm | 1 |
| M1142 | Cutter oval pointed $31 \times 20 \mathrm{~mm}$ | 1 |
| M1143 | Cutter hexagonal $27 \times 13 \mathrm{~mm}$ | 1 |
| M1144 | Praline cutter navette $19 \times 34 \mathrm{~mm}$ | 1 |
| M1145 | Cutter lozenge $29 \times 27 \mathrm{~mm}$ | 1 |
| M1146 | Cutter bean $33 \times 20 \mathrm{~mm}$ | 1 |
| M11471 | Cutter heart $29 \times 25 \mathrm{~mm}$ | 1 |
| M11472 | Cutter rectangle $25 \times 20 \mathrm{~mm}$ | 1 |
| M11473 | Cutter triangle $25 \times 27 \mathrm{~mm}$ | 1 |
| M11474 | Cutter drop $32 \times 15 \mathrm{~mm}$ | 1 |
| S12920 | Rodhoid foil sheet $600 \times 400 \mathrm{~mm}$ | 1 |
| F019971 | Structured sheets Honey | 1 |
| MAM1001 | Set of modelling tools for marzipan -12 pcs | 1 |
| M1563 | Dipping-fork set | 1 |
| M1234 | Plastic rolling pin $500 \times 48 \mathrm{~mm}$ | 1 |



## M1300AB <br> This attachment allows you to coat only the bottom of your product...

48, num


M1300AP
Accessory for partial enrobing
...Or only partially overlay.


M1077 - DOUBLE CUTTER BASE $7.5 \times 15$ MM


M1053
Cutting frame for guitar cutter 15 mm
M1054
Cutting frame for guitar cutter 22,5 M1056
Cutting frame for guitar cutter 37,5


## M1078



M1048
The Cookie Dough Cutter is made for cutting round or cornered doughs.
The cutting size is $6,5 \mathrm{~mm}$, the round cutting mould has a diameter 40 mm and length of 390 mm .
So



| M1136 |
| :--- |
| Cutter round |
| $\varnothing 25 \mathrm{~mm}$ |


| M1137 |
| :--- |
| Cutter round |
| $\varnothing 28 \mathrm{~mm}$ |


| M1138 |
| :--- |
| Cutter oval |
| $30 \times 22 \mathrm{~mm}$ |


| M1145 |
| :--- |
| Cuter lozenge |
| $29 \times 27 \mathrm{~mm}$ |

## HOW TO MAKE ENROBED CHOCOLATES?

You can use different products for chocolate enrobing:

- Marzipan

Buttercream
Solid ganache
Biscuits
To process marzipan, we use a rolling pin or thickness ruler to roll out the marzipan evenly. This facilitates cutting, either manually or by handling a cutter
With buttercream, we start by making the base. For this, you can use a chocolate mould or chocolate stamps. Once the base is ready, we use a piping bag to dispense the buttercream on top

With a solid ganache, we will work with frames of different heights. Pour the ganache into the frames, and when it has set, you can easily cut it using a cutter.
Once the prep work is done, we can start tracing!
For this next step, we suggest the tracing line. Here, you also have the option of expanding it with a cooling tunnel. You can always contact us for more information
Stretching itself can be done in three ways:

- Full stall

Bottom only enrobing
Place the selected product on the transport grill. If we fully or partially enrobed, it passes through the chocolate curtain, or through a chocolate bath if we only enrobed the bottom. The excess chocolate is removed when the products then pass the vibrating station and air blower. After this, the covered products end up on a conveyor bett, covered with food-grade enrobing paper.
After going through these steps, your creation is ready for the finishing touches: decorate with nuts, edible gold, a chocolate coffee bean


## TRUFFLE CONCEPT



HOW TO MAKE A TRUFFLE?
There are 2 ways to make truffles:
Pipe fillings using a piping bag.
Filling truffle balls (CW2022, CW2329 \& CW5018)
Thanks to our traditional double moulds CW2022 or CW2329, or the CW5018 magnetic double mould, making truffles has never been easier! To fill these moulds evenly, we recommend using the M1600G, the truffle option with the M1600 Easyfill we used with the PRODUCTION CONCEPT.

Once the preparation is done, we move on to the truffle grill. This device will overlay your creations, passing them on to the truffle grinder. This mill, determine the final determine the final appearance of your product, giving it its recognisable look.

| CODE | DESCRIPTION | N $^{\circ}$ OF PIECES |
| :--- | :--- | :---: |
| M1300B | Truffle grill 200 mm | 1 |
| M1300C | Truffle mill 800 mm | 1 |
| M1600T | Easyfill dosing machines truffel version | 1 |
| CW5018 | Chocolate mould truffles | 20 |
| M1600G | Easyfill option for truffels | 1 |
| M1049 | Chocolate shavings machine for a block of $2,5-5 \mathrm{~kg}$ | 1 |
| M1100 | Truffel fork | 1 |



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.


CW5018-CHOCOLATE MOULD TRUFFLES


## M1100 - TRUFFLE FORK



PANNING CONCEPT


## HOW TO MAKE COATED PRODUCTS?

Chocolate World offers the option of covering roasted and dry nuts with chocolate or caramelised sugar using our panning machines. Panning machines with a stainless steel bowl have the abillty to stay cold and are meant for chocolate. Panning machines with a copper kettle, which has the property of
heating up quickly, are meant for caramelisation. heating up quick $y$, are meant for caramelisation.

By using our M1292 panning machine, any type of dry or roasted round product can be coated in chocolate or cocoa powder. Place the chosen product in the kettle, and add small amounts of tempered chocolate as the machine rotates clockwise. Repeat this process every $5-10$ minutes until you reach the desired thickness of chocolate on the product. The blow arm causes the tempered chocolate to cool. When this is done, a gloss product can be

With our M1294 panning machine, you can coat toasted or dry products in caramelised sugar. You start with water and sugar which you heat up in the kette. Mostof the water evaporates while the sugar caramelises. At this point, youradd your products, possibly combined with spices, untilyour products
are completely covered in caramelised sugar. The appliance is equipped with a temperature controller and a blowing arm to cool down the products.

| CODE | DESCRIPTION | N $^{\circ}$ OF PIECES |
| :--- | :--- | :---: |
| M1292 | Chocolate panning machine 16 L | 1 |
| COL4020 | Shellac polish 1L | 1 |
| M1294 | Panning machine 15-20 kg | 1 |
| $\mathbf{1 4 2 4 1}$ | Cellophane bag | 1 |
| $\mathbf{1 0 4 1 7}$ | Clips gold | 1 |

## DESCRIPTION OF EQUIPMENT



M1292-CHOCOLATE PANNING MACHINE 16 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
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.

$\frac{$|  COL4020 - SHELLAC POLISH  1 L |
| :--- |
|  Ready-to-use glossing agent, suitable for products coated with chocolate.  |}{| 14241 |
| :--- |
|  Cellophane bag  |
| $100 \times 175 \mathrm{~mm}$ |
| 100  pcs  |}

## 

10417
Clips gold
Preformed closure (U-shape) clip in polypropylene, reinforced with 2 metal wires.
For manual closing of bags of bread, biscuits, candy, etc...
Due to their shape, U-clips can be closed very quickly with one hand.


M1294 - PANNING MACHINE 15-20 KG
Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts, dried fruit and other confectionery specialties.
M1294 features 2 gas burners, speed variato
M1294 features 2 gas burners, speed variator and forced air cooling.
(The 2 gas burners allow to the sugar to melt more quickly increasing the volume of coated products per hour, the speed variator diversifies the coated sweets, the forced air cooling speeds up the cooling production process).


## SEMI-INDUSTRIAL CONCEPT




CHOCOLATE WORLD PRESENTS ITS SEMI-INDUSTRIAL CONCEPT
If you want to take your production capacity to a higher industrial level, the proposed machines in our standard production concent no longer meet all your needs. In that case, we are happy to offer you our automatic moulding line M1800 for automatic filling of frame moulds and our cooling tunnels for
production of coated pralines in high volumes. -
Our automatic moulding line M1800 is equipped with a mould loader that fits 15 moulds and automatically pushes them through on the line. The moulds are filled with chocolate after which all excess chocolate is scraped off using 6 built-in scrapers. The moulds then pass through the vibrating station to prevent air bubbles. You can then remove the moulds from the line if you wish to make full products. (tablets, napolitains, caraques etc)
If you wish to make shells, which are then filled with a filling, the moulding line can also automatically turn the moulds after which the excess chocolate is sent back to the tank of the tempering machine. After flipping the moulds, you have the choice of when to take the moulds off the line to determine the right thickness of your shell.
The moulding line operates at a speed of 3 to 4 moulds per minute depending on which moulds are used ( $135 \times 275 \mathrm{~mm}$ or $175 \times 275 \mathrm{~mm}$ frame shapes). Chocolate World cooling tunnels are available from 4 meters and can always be extended by 2 meter cooling segments. Popular sizes are for example 6 , paper take off section,
with a 300 mm enrobing station without paper station, which transfers the covered products directly to the cooling tunnel.
The speed and temperature of the cooling tunnel can be set according to the products you make. Cooling tunnels are intended for producing covered The speed and temperature of the
products at a semi-industrial level.

| CODE | DESCRIPTION | $\mathbf{N}^{\circ}$ OF PIECES |
| :--- | :--- | :---: |
| M1800 | Mini moulding line for moulds $135 \times 275 \mathrm{~mm}$ | 1 |
| M1800SP01 | Additional loader for $175 \times 275 \mathrm{~mm}$ frame moulds | 1 |
| M1242 | Trolley inox -20 levels, open side 600 mm | 5 |
| M1244 | Wire grid chromed $600 \times 400 \mathrm{~mm}$ | 100 |
| $\mathbf{1 0 0 0 \mathrm { CW }}$ | Selection of $1000-$ series moulds | 720 |
| M1850 | Enrobing unit 300 mm for cooling tunnel | 1 |
| M1850T | Cooling tunnel | 1 |

## DESCRIPTION OF EQUIPMENT



M1800SP01
Additional loader for $175 \times 275 \mathrm{~mm}$ frame moulds
C-


M1242-TROLLEY
provides easy and compact storage space for your moulds.
M1244- WIRE GRID CHROMED 600 X 400 MM


1000CW - SELECTION OF 1000-SERIES MOULDS (See PRODUCTION CONCEPT)


M1850T - COOLING TUNNEL
Cooling tunnels are designed to cool chocolate products. Most of the cooling tunnels are custom made.

## Chocolate World also offers standard cooling tunnels, equipped with:

Enrober with adjustable ventilator

- Digital thermostat
- Cover made out of polycarbonate for optimal insulation and hygiene
- Infeed unit for product decoration and output unit for taking off the products
- Alternative infeed and output lengths are available on request

The complete tunnel consists of an enrobing grill system, working width 300 mm , mounted on a frame with adjustable feet (+/-50 mm ), blower, heating element, enrobing gutter with double curtain, dry grill, wet grill, vibrator, detailer, polycarbonate lid , electrical cabinet with touch screen control panel.
The cooling belt has a working width of 180 mm to 300 mm , contact, , 2 diation and convection cooling, $0,5 \mathrm{~m}$ entrance, 4 m cooling zone, 1 m exit table, with manual detaching device and incorporated cooling compressor

Integrated folded design for easy installation, coding compressor built-i
-Transparent covers are available upon request
Nose adjustable in height
Adjustable belt speed: $0,75-12$ antal cooling
Standard working width. from, $\mathrm{m} / \mathrm{min}$
Optional wheels

- Belt de-tensioner for easy cleaning of fram
- Air channels can be cleaned from the inside
- Touch screen control panel

Product detaching with turning roll at the end of the tunne
Belt width: 300 mm



