



Plastic Cake Mould



SN3045

Plastic Mousse Cake Mould
◆ PET Plastic
◆ 235x195x36



SN3048

Plastic Mousse Cake Mould
◆ PET Plastic
◆ 280x260x50



SN3049

Plastic Mousse Cake Mould
◆ PET Plastic
◆ 220x200x56

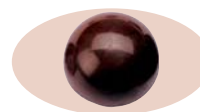
Chocolate Mould

Made by PC Plastic, not easy to fragile



SN3062

Chocolate Mould-Helianthus
◆ PC Plastic
◆ 280x100 2x6pc



SN3060

Chocolate Mould-Half sphere
◆ PC Plastic
◆ 242x72



SN3069

Chocolate Mould-Heart
◆ PC Plastic
◆ 280x98



SN3061

Chocolate Mould-Chinese Zodiac
◆ PC Plastic
◆ 280x100 12pcs



SN3071

Chocolate Mould-Happy Birthday
◆ PC Plastic
◆ 280x100



SN3070

Chocolate Mould-Christmas
◆ PC Plastic
◆ 280x98

Chocolate Mould

Chocolate Mould(Silicone) ◆Copper



Feature of Stamping Mould:

- 1.Made by cooper, fast conduction, easy for de-mould
- 2.Silicone coating prevent sticking and patina



	SN3101 Flower Ø55x10		SN3119 Small Leaf 62x26x6
	SN3104 Big Lily Ø50x25		SN3121 Sun Flower Ø60x15
	SN3105 Small Lily Ø32x16		SN3125 Shell 44x41x9
	SN3111 Small Starfish Ø32x7		SN3127 Big Plum Blossom Ø44x10
	SN3114 Big Leaf 113x46x14		SN3128 Medium Plum Blossom Ø37x10
	SN3115 Medium Leaf 77x32x8		SN3129 Small Plum Blossom Ø33x10
	SN3116 Small Leaf 68x30x9		SN3131 Star Ø59x9
	SN3117 Big Leaf 110x44x12		SN3134 Shell 48x45x13
	SN3118 Medium Leaf 80x33x8		SN3137 Shell 47x44x13

Instruction

1. Place mould into cold water to cool it down.
2. Take out the mould and dry it up, then stick with chocolate liquid.
3. Remove chocolate after chocolate cool down.

SN3101 × 1 SN3104 × 2
SN3114 × 1 SN3105 × 2
SN3121 × 1 SN3111 × 2
SN3125 × 1 SN3115 × 2
SN3131 × 1 SN3116 × 2
SN3142 × 2



SN3140
Chocolate Mould (Silicone)(17 Pcs/Set)

each of the products listed in the left



SN3141
Chocolate Mould (Silicone)(18 Pcs/Set)

Jelly Mould

PP Plastic



SN30904

SN30904 Crystal Jelly Mould (2 Pcs/Set) 230x120x37

PP Plastic



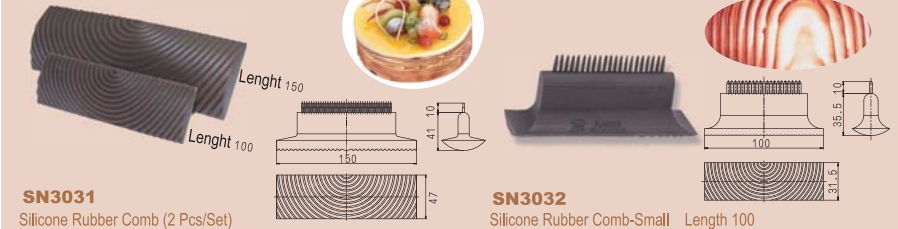
SN30914

SN30914 Crystal Jelly Mould (2 Pcs/Set) 230x120x37



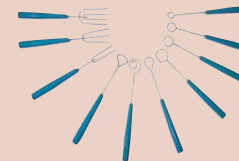
Chocolate Series

Silicone gel



SN3031
Silicone Rubber Comb (2 Pcs/Set)

SN3032
Silicone Rubber Comb-Small Length 100



SN3199
Chocolate Fork(Electrolysis)(10 Pcs/Set)
304 S/S



1. Prepare chocolate material, and cut them in blocks.



2. Isolate the water and melt the chocolate material (about 90°C)



3. If the material is ball-shaped, put it into the pan and dredge up with chocolate fork.



4. Dredge up the chocolate ball and put it on the worktable for cooling down.



5. Select suitable tools and make different color and form different style .



6. Put different core into melting pan and dredge up to the worktable by chocolate fork.



7. Square formed chocolate can be decorated with kinds of designs .



8. Delicious chocolate is pretty attractive, enjoy your life with nice chocolate and share with friend.

Note:Using hot water to clean mould and keep dry.