

*Cacao*™

# Chocolate Moulds



[www.ipfco.com](http://www.ipfco.com)

Largest range of moulds, machines, accessories, packaging and decoration for chocolate

Industrial Plastic Forming Co., Mumbai. India

[www.ipfco.com](http://www.ipfco.com)  
[ipfco@hotmail.com](mailto:ipfco@hotmail.com)

“Cacao” Professional Moulds - Standard Range



 001 12.5 gm.	 002 8 gm.	 003 6.5 gm.	 004 12.5 gm.	 005 10 gm.	 006 15 gm.
 007 10 gm.	 008 15 gm.	 009 10 gm.	 010 6.5 gm.	 011 13.5 gm.	 012 8 gm.
 013 10 gm.	 014 6.5 gm.	 015 8 gm.	 016 10 gm.	 017 8 gm.	 018 5 gm.
 019 11 gm.	 020 8 gm.	 021 10 gm.	 022 8 gm.	 023 10 gm.	 024 8 gm.
 025 11 gm.	 026 13.5 gm.	 027 13.5 gm.	 028 20 gm.	 029 25 gm.	 030 12.5 gm.
 031 13.5 gm.	 032 17 gm.	 033 7.5 gm.	 034 10 gm.	 035 12 gm.	 036 12 gm.
 037 8 gm.	 038 8 gm.	 039 12.5 gm.	 040 5 gm.	 041 18 gm.	 042 500 gm. Double
 043 12.5 gm.	 044 12.5 gm.	 045 12.5 gm.	 046 5 gm.	 047 5 gm.	 048 10 gm.
 049 10 gm.	 050 11 gm.	 051 8 gm.	 052 14.5 gm.	 053 14.5 gm.	 054 15 gm.
 055 11 gm.	 056 10 gm.	 057 9 gm.	 058 6 gm.	 059 6 gm.	 060 12.5 gm.
 061 6 gm.	 062 12.5 gm.	 063 12.5 gm.	 064 12.5 gm.	 065 35 gm.	 066 35 gm.

The Finest Professional chocolate moulds

For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)

“Cacao” Professional Moulds - Standard Range





































































 067 10 gm.	 068 14 gm.	 069 11 gm.	 070 10 gm.	 071 12.5 gm.	 072 12 gm.
 073 12 gm.	 074 12 gm.	 075 12 gm.	 076 30 gm.	 077 45 gm.	 078 12.5 gm.
 079 25 gm.	 080 50 x 35 mm.	 081 80 x 55 mm.	 082 60 gm.	 083 6 gm.	 084 20 gm.
 085 45 gm.	 086 12 gm.	 087 12 gm.	 088 12 gm.	 089 3 gm.	 090 6 gm.
 091 6 gm.	 092 14 gm.	 093 15 gm.	 094 9 gm. Three designs in one mould		
 095 12 gm.	 096 12 gm.	 097 Wafer Biscuit Centre.	 098 10 gm.	 099 12 gm. 6 Designs in one mould	
 100 165 x 110 mm.	 101 Marie Biscuit Centre.	 102 18 gm.	 103 2 gm.	 104 10 gm.	
 105 10 gm.	 106 10 gm.	 107 10 gm.	 108 10 gm.		
 109 10 gm.	 110 80 gm.	 111 30 gm.	 112 14 gm. Double	 113 320 gm. Double	
 114 22 x 6.5 cm.	 115 10 gm.	 116 80 gm.	 117 80 gm.	 118 14 gm. Double	 119 10 gm.
 120 8 gm. Double	 121 8 gm. Double	 122 160 gm.	 123 55 gm.	 124 95 gm.	 125 80 gm. Double

We also make custom designed moulds . Check our website for some of these designs.

Contact us to get a quote

For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)

“Cacao” Professional Moulds - Standard Range

 126 200 gm.	 127 9 gm.	 128 200 gm.	 129 200 gm.	 130 200 gm.	 131 200 gm.
 132 15 gm.	Soft Centre  133 7 gm.	 134 70 gm.	 135 20 gm.	 136 55 gm.	 137 45 gm.
 138 5 gm.	 139 20 gm.	 140 5 gm.	 141 150 gm.	 142 20 gm.	 143 20 gm.
 144 20 gm.	 145 10 gm.	 146 10 gm.	 147 10 gm.	 148 10 gm.	 149 6 to 10 gm.
 150 20 gm.	 151 15 gm.	 152 10 gm.	 153 10 gm.	 154 10 gm.	 155 70 gm.
 156 20 gm.	 157 5 gm.	 158 15 gm.	 159 Hollow 25 gm.	 160 10 gm.	 161 10 gm.
 162 16 gm.	 163 12 gm.	 164 7 gm.	 165 5 gm.	 166 12 gm.	 167 12 gm.
 168 12 gm.	 169 12 gm.	 170 12 gm.	 171 16 gm.	 172 8 gm.	 173 10 gm.
 174 45 gm.	 175 12.5 gm.	 176 2 to 3 gm.	 177 5 gm.	 178 25 gm.	 179 20 gm.
 180 200 gm.	 181 10 gm.	 182 10 gm.	 183 25 gm.	 184 30 gm.	 185 2 gm.
 186 3 gm.	 Lid L 044	 Lid L 045	 Lid L 046	 Lid L 049	 Lid L 050

We also make custom designed moulds . Check our website for some of these designs.

Contact us to get a quote

For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)

“Cacao” Professional Moulds - Standard Range



 187 22.5 gm.	 188 6 gm.	 189 7 gm.	 190 7 gm.	 191 12 gm.	 192 7 gm.
 193 7gm.	 194 8 gm.	 195 75 gm.	 196 7.5 gm.	 197 7.5 gm.	 198 7 gm.
 199 6 gm.	 200 8 gm.	 201 7 gm.	 202 7 gm.	 203 7 gm.	 204 7 gm.
 205 6.5 gm.	 206 Double 40 gm.	 207 Double 30 gm.	 208 6 gm.	 209 6 gm.	 210 35 gm.
 211 6 - 11 gm.	 212 Shell 10 gm.	 213 8 - 19 gm.	 214 18 gm.	 215 8 - 12 gm.	 216 22 gm.
 217 16 gm.	 218 11 gm.	 219 5 - 12 gm.	 220 7 gm.	 221 5.5 gm.	 222 16 gm.
 223 11 gm.	 224 11 gm.	 225 14 - 20 gm.	 226 15 gm.	 227 15 gm.	 228 25 gm.
 229 13 gm.	 230 7 gm.	 231 35 gm.	 232 6 - 10 gm.	 233 7 - 15 gm.	 234 15 gm.
 235 20 gm.	 236 hollow 1 set	 237/238 2.5 gm.	 239 10 gm.	 240 12 gm.	 241 28 gm.
 242 10 gm.	 243 Half 14 gm.	 244 2.5 & 1.2gm.	 245 2.5 gm.	 246 2.5 gm.	 247 18.5 gm.
 248 12 gm.	 249 2.5 gm.	 250 20 gm.	 251 120 gm.	 252 22 gm.	 253 12 gm.









































































We also make custom designed moulds . Check our website for some of these designs.

Contact us to get a quote




































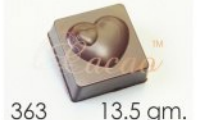






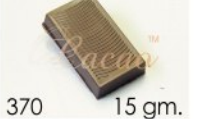



























For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)

# "Cacao" Professional Moulds - Standard Range



 254 10 gm.	 255 16 gm.	 256 16 gm.	 257 16 gm.	 258 43 gm.	 259 9 gm.
 260 10 gm.	 261 2.5 gm.	 262 12 gm.	 263 10 gm.	 264 2.5 gm.	 265 16 gm.
 266 200 gm.	 267 35 gm.	 268 6.5 gm.	 269 30 gm.	 270 30 gm.	 271 30 gm.
 272 30 gm.	 273 30 gm.	 274 5 gm.	 275 7.5 gm.	 276 18.5 gm.	 277 30 gm.
 278 110 gm.	 279 110 gm.	 280 110 gm.	 281 110 gm.	 282 14 gm.	 283 10 gm.
 284 25 gm.	 285 2.5 gm.	 286 10 gm.	 287 5.5 gm.	 288 45 gm.	 289 10.5 gm.
 290 2.5 to 5.5 gm.	 291 21 gm.	 292 24 gm.	 293 20 gm.	 294 20 gm.	 295 50 gm.
 296 13 gm.	 297 62.5 gm.	 298 12 gm.	 299 13.5 gm.	 300 12 gm.	 301 11.5 gm.
 302 10.5 gm.	 303 11.5 gm.	 304 16 gm.	 305 26 gm.	 306 250 gm.	 307 10 gm.
 308 12.5 gm.	 309 5 gm.	 310 6 gm.	 311 16 gm.	 312 16 gm.	 313 16 gm.
 314 16 gm.	 315 16 gm.	 316 16 gm.	 317 16 gm.	 318 16 gm.	 319 16 gm.
 320 16 gm.	 321 16 gm.	 322 16 gm.	 323 16 gm.	 324 16 gm.	 325 16 gm.

“Cacao” Professional Moulds - Standard Range

 326 12 gm.	 327 20 gm.	 328 15 gm.	 329 60 gm.	 330 20 gm.	 331 16 gm.
 332 30 gm.	 333 10 gm.	 334 105 gm.	 335 2.5 gm.	 336 2.5 gm.	 337 10.5 gm.
 338 10.5 gm.	 339 105 gm.	 340 45 gm.	 341 22 gm.	 342 13 gm.	 343 120 (Dbl)gm.
 344 10 gm.	 345 4 gm.	 346 22 gm.	 347 12 gm.	 348 16.5 gm.	 349 13.5 gm.
 350 13.5 gm.	 351 70 gm.	 352 13.5 gm.	<p>Three Moulds make full set              353 - 354 - 355 350 gm. for full set</p>		
 356 13.5 gm.	 357 13.5 gm.	 358 13.5 gm.	 359 70 gm.	 360 0.7 gm.	 361 9 gm.
 362 70 gm.	 363 13.5 gm.	 364 0.5 to 6 gm.	 365 2.5 gm.	 366 2.5 to 7.5gm.	 367 4 to 7.5gm.
 368 170 gm.	 369 150 gm.	 370 15 gm.	 371 15 gm.	 372 14 gm.	 373 15 gm.
 374 75 gm.	 375 25 gm.	 376 15 gm.	 377 70 gm.	 378 70 gm.	 379 12 gm.
 380 10 gm.	 381 12 gm.	 382 12 gm.	 383 12 gm.	 384 2.5 to 4.5gm.	 385 15 gm.
 386 13 gm.	 387 45 gm.	 388 105 gm.	 389 11 gm.	 390 90 gm.	 391 30 gm.
 392 7.5 gm.	 393 85 gm.	 394 3.9 to 9gm.	 395 9.5 to 16.5gm.	 396 13 gm.	 397 13 gm.

# “Cacao” Professional Moulds - Standard Range



Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

Cacao™

# SPECIAL “Cacao” DOUBLE MOULDS

3D Double Mould  
Actual Size Cricket Ball



Solid : 150 gm  
Hollow : 60 gm onwards



3D Double Mould  
Actual Size Trophy (about 19")



Size: 300 x 50 x 30mm thick

Modak 93 x 93 x 105 mm  
250 to 300 gm



Size: 5" x 5" x 5"



Size: 10" x 10" x 10"

Full Size Champagne Bottle



Size: 94 mm round x 325 mm high



Size: 170 x 150 x 160 mm high



Size: 90 x 50 x 80 mm high



Apx 80 gm



Stiletto Open - Size: 110 x 70 x 110 mm high



Wine Glass : 160 mm high x 68 mm Round



Laughing Buddha : 125 x 110 x 130 mm high

Check our website for more of these designs

Contact us to get a quote

For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)

# SPECIAL “Cacao” DOUBLE MOULDS



Aladin Lamp Double Mould  
Chocolate Size: 215 x 84 x 112 mm High



Easter Hen  
Chocolate Size: 110 x 60 x 110 mm High



Check our website for more of these designs  
Contact us to get a quote

For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)

# Structure Sheets

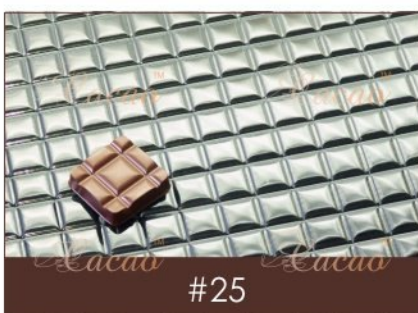
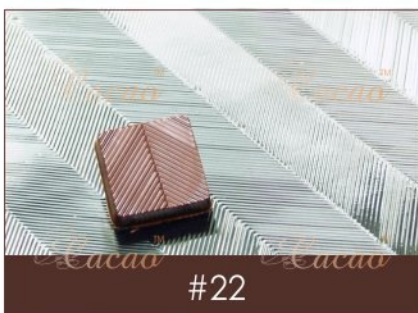
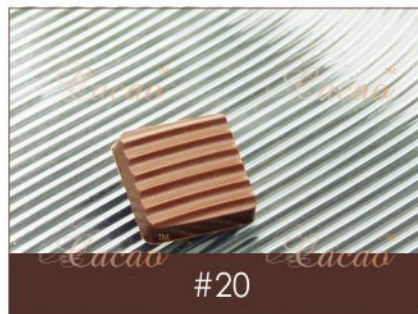


Check our website for more of these designs

Contact us to get a quote

For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)

# Structure Sheets



Check our website for more of these designs

Contact us to get a quote

For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)

# SPECIAL “Cacao” DOUBLE MOULDS

**PROFESSIONAL  
EQUIPMENT**

## Chocolate Melting Machines



12 Kg



6 Kg



3 Kg

**PROFESSIONAL EQUIPMENT  
Chocolate World, Belgium**



## CHEF'S CHOICE

### PREMIUM PIPING BAGS

From One Way, Netherlands



**PROFESSIONAL  
EQUIPMENT**



Check our website for more of these designs

Contact us to get a quote

For regular updates on newest designs, check our website [www.ipfco.com](http://www.ipfco.com)