## **MAGNETIC CANDY MOLDS**

Beautiful artisan-style chocolates the easy way. Clear polycarbonate molds allows you to see when the chocolate has set and pulled away from the mold. Magnets keep the molds tight and your chocolate in place. The highly-polished finish produces glossy chocolates and candy. These molds work well with designer chocolate transfer sheets.



PCMM-36 Truffle 28 pcs per tray (18g)



PCMM-01 Indented Corner 15 pcs per tray (15g)



PCMM-02 Angled Square 24 pcs per tray (12g)



Fluted Round 15 pcs per tray (15g)



Angled Oval 18 pcs per tray (9g)



Heart 18 pcs per tray (12g)



Deco Rectangle 20 pcs per tray (11g)



PCM-1002
Fluted Tapered Round
21 pcs per tray (7g)



PCM-1012 Embossed Heart 24 pcs per tray (10g)



CM-1700 Stamped Heart 21 pcs per tray (11g)



PCM-1701 Dimpled Heart 28 pcs per tray (12g)



PCM-1058
Blooming Rose
21 pcs per tray (12g)



PCM-1080 Log 24 pcs per tray (5g)



PCM-1025
Overlap Sloping Rectangle
24 pcs per tray (8g)



PCM-1064 Undulating Oval 24 pcs per tray (8g)



PCM-1036 Square 18 pcs per tray (13g)



PCM-1719 Square Gift Box 21 pcs per tray (13g)



PCM-1260
Pyramid
21 pcs per tray (7g)



PCM-1336 Scalloped Round 24 pcs per tray (9g)







0	\
J	
C	

LY C A R B O N



DS	Product Code	Diameter	PCS Per Tray	Grams
MOLDS	PCM-1158	.79"	36	6
	PCM-1217	.95"	24	10
皇	PCM-1258	1.06"	32	12
HEMISPHERE	PCM-2251	2"	12	42
Ë	PCM-2253	2.17"	6	55
_	PCM-2254	2.5"	6	82



PCM-1431 Block with 24 squares 3 bars per tray (62g)



PCM-1733 Breakaway Bar 4 bars per tray (50g)



PCM-2010
Bar with 6 squares
7 bars per tray (22g)



PCM-2016
Bar with 15 squares
3 bars per tray (54g)



PCM-2091
Flat Bar (diamond pattern)
4 bars per tray (25g)



PCM-2100 Rounded Square Bar 6 bars per tray (38g)



**PCM-2109**Dimpled 15 Square Bar 3 bars per tray (47g)

CF-01



PCM-2110
Bar with 24 rectangles
3 bars per tray (86g)





## POLYCARBONATE CANDY MOLDS

Bring the finest detail and design to your chocolates and candy. Clear polycarbonate plastic allows you to see when the chocolate has set and pulled away from the mold. Chocolatiers love the detail and the glossy results. Great for craft applications.