






Vantage House Chocolatiers Start Up Kit



All you will need to start making delicious chocolates including a table top tempering machine, small equipment, moulds and a book to get you started.

The kit contains the following items:

	<p><u>ChocoVision Revolution 2 table top temperer</u></p> <p>Tempers fully automatically - perfectly tempered chocolate - every time!</p> <p>Melts & tempers milk, dark and white chocolate in under 30 minutes</p> <p>Capacity one litre - add liquid chocolate to temper up to 3 litres per hour</p>
	<p>Two professional polycarbonate</p> <p><u>Chocolate World praline moulds</u></p>
	<p>The "Belgian Chocolates" Book by the Top Belgian Chocolatier</p> <p><u>Roger Geerts</u></p> <p>Traditional Belgian Chocolates & Recipes – the classic book to get you started</p>

	<p><u>Essential small equipment</u></p> <p>Three pronged dipping fork Flat Scraper Pallet knife Small plastic bowl scraper</p>
	<p>Finest Barry Callebaut <u>Belgian Couverture</u></p> <p>1 x 2.5 kg bag of plain couverture 1 x 2.5 kg bag of milk couverture 1 x 2.5 kg bag of white couverture</p>
<p><u>£10 VOUCHER</u></p> <p>£10 discount voucher towards the new Roger Geerts DVD – out now!</p>	<p><u>See the Master at Work!</u></p> <p>Roger Geerts explains how to prepare 11 kinds of chocolates, starting with the basic ingredients up to decorating chocolates.</p> <p>See him share some ‘tricks of the trade’ and use some essential equipment and machinery.</p>
<p>Plus a selection of mould, equipment and ingredients catalogues and our “Guide to starting a small chocolate business”</p>	

Special Price (inclusive of mainland UK delivery and VAT)

£569.00

This represents a saving of over £70 on the normal list price.

Call [Vantage House](#) now on 01273-777-002