Simultaneous dispensing machine aimed at creating filled products in a single operation, including pralines on polycarbonate mould, balls, eggs and products with special features. The machine injects in different times and ways chocolate and fillings in the percentages required by the customer, simultaneously creating the outer chocolate jacket and the inside of the praline. The tempering unit, located on the side of the machine, provides a continuous feed of chocolate by means of a recirculation pump. The filling is dispensed by the temperature-controlled hopper on the machine head.

Technical data

- Electric specifications: 220 V single phase 50/60 Hz
- Power required: 3 Kw - 16 A - 3 poles
- Hourly production rate: depending on the product (about 120/150 moulds)
- Dimensions: h. 1600 mm, w. 1800 mm, d. 700 mm
- Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled

Can be connected to a Selmi tempering machine for the chocolate part

Can be connected to an EX Selmi tempering machine for the filling and for the chocolate
MOULDS LOADER 
ONESHOT
Powered and interfaced via TUTTUNO. It requires a connection to compressed air.

VIBRATION SYSTEM
Accessory for TUTTUNO
Oneshot that, vibrating, uniform the level of the chocolate in the outgoing mould

NEW MODEL
Autonomous vibrating station, with conveyor belt, accessory to Oneshot Depositor TUTTUNO and alternative to standard mould vibrator. It allows to even out the level of chocolate in the outgoing mould, guaranteeing continuous mould flow, without generating queues, even at high speeds. Improved continuous vibrating performance, possibility of adjusting the speed from the Tuttuno display and the vibration intensity.

Dimensions: h. 1160 mm, w. 1100 mm, d. 450 mm.