



This two section coating belt features mechanical vibrations to aid the dripping of chocolate and a dual veil chocolate coating hopper.

The Automatic Truffle contains within it a blower to aid the dripping of excess chocolate which can be attached to the coating belt. The machine functions by jointly vibrating a canalized tank that has the task of transporting and rolling the truffles which were previously coated with chocolate from the tempering machine. The main advantage of this machine is the neatness of the clean work in the truffling process.

Mechanical characteristics

Overall dimensions [mm] (LxWxH) 1700x1350x1470

Empty weight [kg] 185

Material in contact with food inox AISI 304 L - Teflon Gaskets PTFE

Gaskets PTFE No. of pivoting wheels 4+4

Electrical characteristics

Total installed power [kW] 0,6
Supply voltage [VAC] 220
Number of phases 1

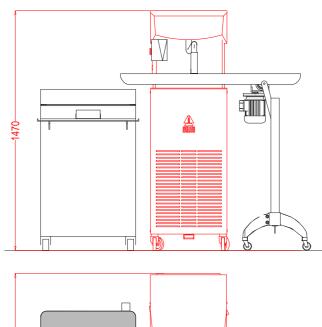
Frequency [Hz] 50 / 60
Auxiliary voltage -

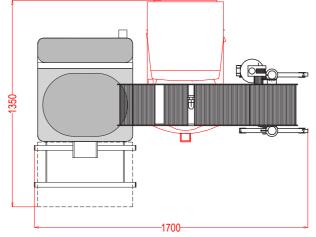
Enclosure degree of protection

Connection type: industrial plug 16A - 3 poles

Process features

Belt maximum speed [cm/min] 100 Hourly production [kg] 30







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