





OneShot ICE is a simultaneous dosing machine suitable for making filled products in a single operation: pralines, snacks, ice cream biscuits on a polycarbonate or acetate mold, single-portion double flavor verrine, boules, chocolate eggs and three-dimensional products with special features. Oneshot injects chocolate and ice cream fillings in different percentages, times and ways, depending on the operator's requests, producing, in a single operation, the external chocolate shell and the inside of the product. A tempering machine, located behind the dispenser, feeds the chocolate in a continuous cycle by recirculating it on the pump body. The filling is manually inserted through the thermo-regulated hopper. A handy and intuitive touch screen control panel allows you to manage all the functions of the machine.

#### **Mechanical characteristics**

Overall dimensions [mm] (LxWxH) 1750x850x1600
Empty weight [kg] 350
Material in contact with food inox AISI 304 L
Gaskets PTFE
Tank capacity 4,5 L
N° sviwelling wheels 4

## **Cooling system characteristics**

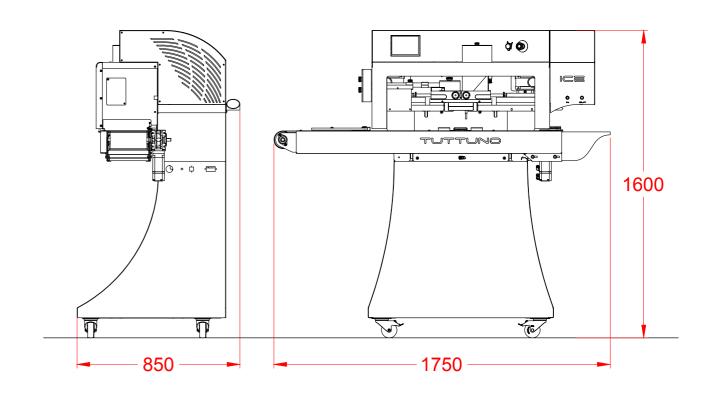
Cooling group[Fr/h] 900Refrigerant gasR134ARefrigerant gas quantity[g] 100Coolant[l] 1,570% water, 30% phosphate-free glycol

### **Electrical characteristics**

Total installed power [kW] 4,5
Supply voltage [VAC] 220
Number of phases 1
Frequency [Hz] 50 / 60
Auxiliary voltage [Vdc] +24
Enclosure degree of protection IP65
Connection type: industrial plug 16A - 3 poles

## **Characteristics pneumatic system**

Minimum working pressure [bar] 6
Minimum flow rate [l/min] 80
Air characteristics filtered, dry and de-oiled



# **SELMI chocolate machinery**

