



ONE SHOT TUTTUNO 4 is a simultaneous dispensing machine aimed at creating chocolate filled products in a single operation, including pralines on polycarbonate mould, chocolate balls, chocolate eggs and other chocolate products with special features.

ONE SHOTTUTTUNO 4 injects chocolate and fillings in the percentages required by the customer at different times and in different ways, simultaneously producing the outer chocolate jacket and the inside of the praline.

The tempering machine, located behind the Oneshot Tuttuno, provides a continuous flow of chocolate through a recirculation pump.

The chocolate filling is dispensed from the thermoregulated hopper on the machine head.

Mechanical characteristics

Overall dimensions [mm] (LxWxH) 1750x850x1600
Empty weight [kg] 310
Material in contact with food inox AISI 304 L
Gaskets PTFE
Tank capacity 4,5 L
N° sviwelling wheels 4

Electrical characteristics

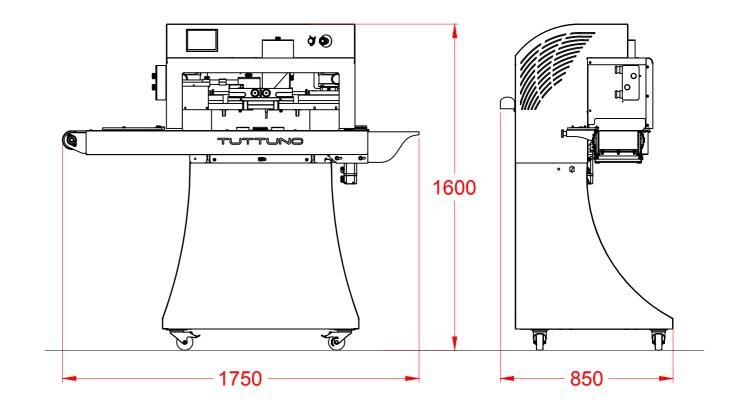
Total installed power [kW] 3
Supply voltage [VAC] 220
Number of phases 1
Frequency [Hz] 50 / 60
Auxiliary voltage [Vdc] +24
Enclosure degree of protection IP65
Connection type: industrial plug 16A - 3 poles

Characteristics pneumatic system

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

Process features

Hourly production [moulds/hour] 120/150



SELMI chocolate machinery

