

X DOUBLE

Co-extruder for internal and surface chocolate fillings

Extruder for protein snack, date, almond paste and spread creams

XDOUBLE

NEW
ENTRY

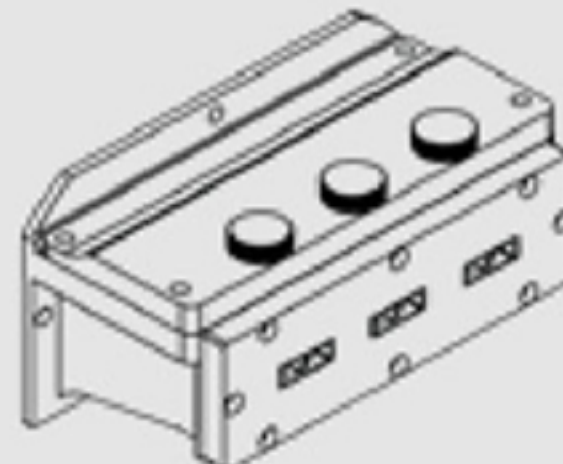
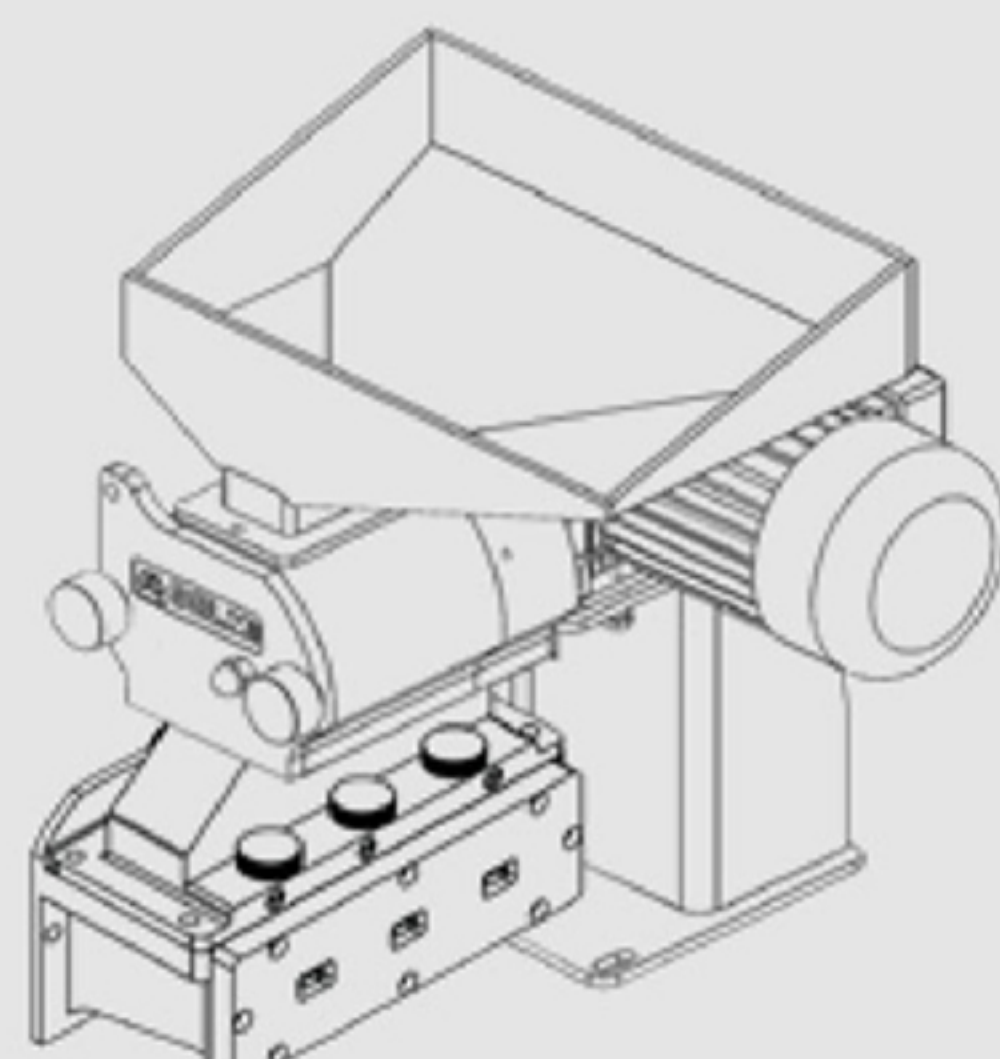
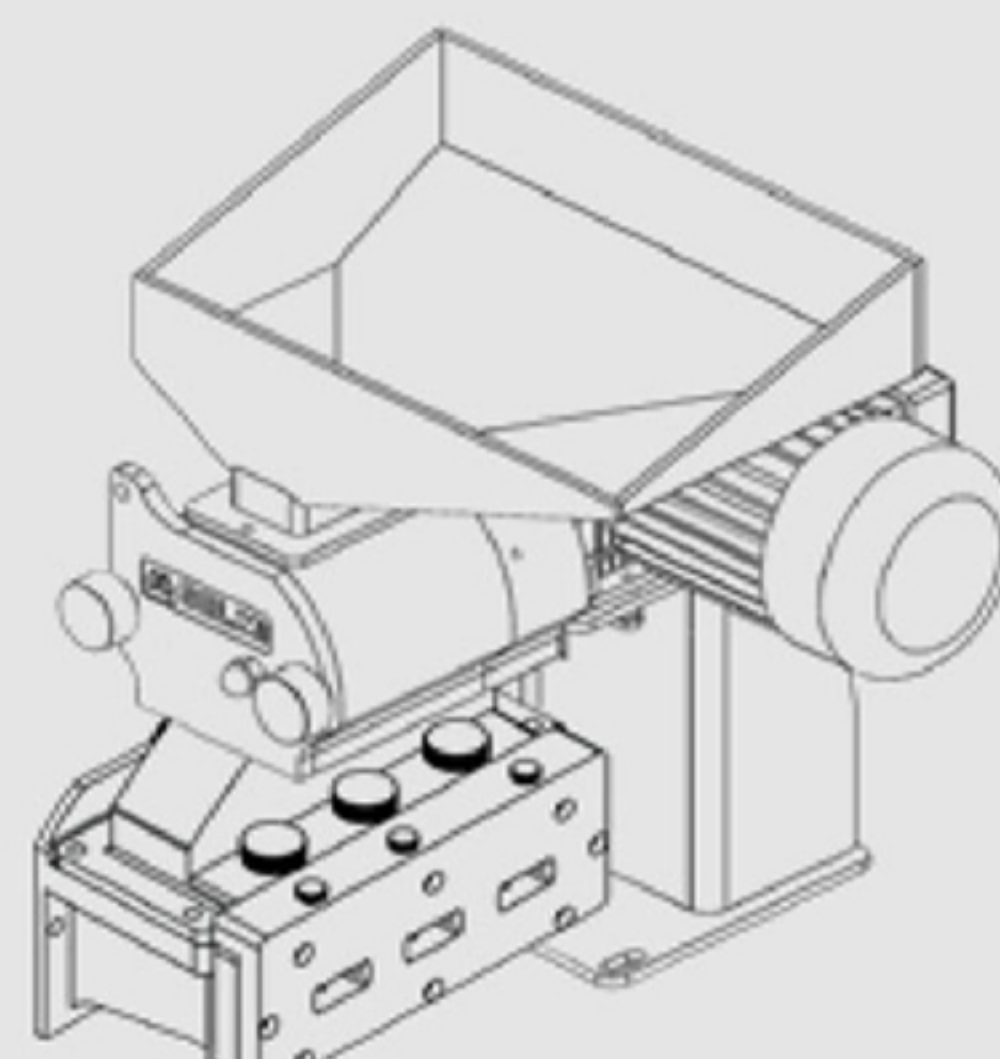
Technical data

Electrical specification: 220 V single phase 50/60 Hz
Required power: 2 kW – 16 A – 3 poles
Dimensions: h 1580 mm, w 1900 mm, d 880 mm
**Needs to be connected to a compressed air source:
180 lt/min - minimum 6 bar - filtered, dry, deoiled**

X double

CONTINUOUS
EXTRUDER



	EXTRUSION ONLY	CO-EXTRUSION INTERNAL	CO-EXTRUSION SUPERFICIAL
3 WAYS			
4 WAYS	