

FILLER PRALINE

Chocolate modelling machine

Benchtop chocolate filling injector for pralines

filler praline

TEMPERING
MACHINES
ACCESSORIES
MOULDING



Benchtop filling injector

High productivity of moulded chocolate

Injects liquid fillings (having a max viscosity of chocolate)

Dosage via custom made injection plate

Piston calibrated dosage

The machine can be used for filling with spreads

Thanks to the microprocessor control and adjustment of the dosage this machine is able to facilitate and quicken the injection of the fillings inside the pralines. The piston pump body is built with a completely cleanable material. The working environment at the point of injection is heated and thermoregulated. If the Filler is used with low density fillings it can reach high levels of productivity. The mould is placed on a vibrating table to optimise the injection of the fillings so eliminating air bubbles which could compromise the shelf life of the product. The filling production of this machine can reach 300 moulds/hour.

Technical data

Electrical specification: 220 V single phase 50 Hz
 Power required: 1,4 kW - 16 A - 3 poles
 Tank capacity: 6 Kg
 Hourly production rate: 6 moulds/minute (for pralines)
 Dimensions: h. 700 mm, w. 430 mm, d. 725 mm
Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled



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