

ONESHOT TUTTUNO 4

Chocolate dosing/dispensing machine

ONESHOT depositor

Can be connected to a Selmi tempering machine for the chocolate part

Can be connected to an EX Selmi tempering machine for the filling

Simultaneous dispensing machine aimed at creating filled products in a single operation, including pralines on polycarbonate mould, balls, eggs and products with special features. The machine injects in different times and ways chocolate and fillings in the percentages required by the customer, simultaneously creating the outer chocolate jacket and the inside of the praline. The tempering unit, located on the side of the machine, provides a continuous feed of chocolate by means of a recirculation pump. The filling is dispensed by the temperature-controlled hopper on the machine head.

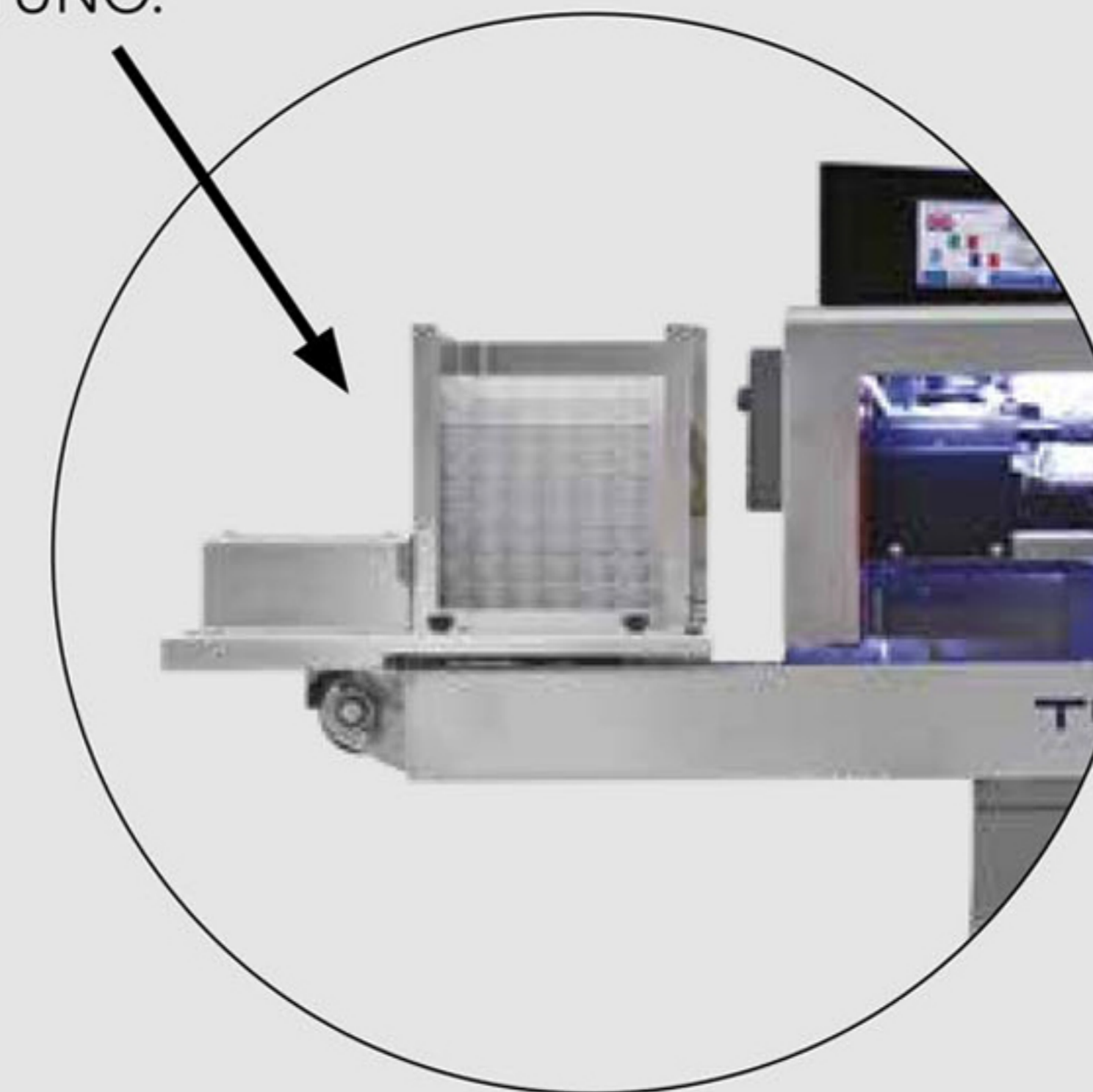
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SIMULTANEOUS
DISPENSING
MACHINE

MOULD LOADER

Powered and interfaced via TUTTUNO.



Technical data

Electric specifications: 220 V single phase 50/60 Hz
 Power required: 3 kW - 16 A - 3 poles
 Hourly production rate: depending on the product (about 120/150 moulds)
 Dimensions: h. 1600 mm, w. 1800 mm, d. 770 mm
Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled

