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macchia

BENCHTOP FILLING INJECTOR



MACCHIA

chocolate and spreadable cream
dispensing, melting and dosing machine

Compact size

Ideal for use on benchtops
of patisseries, cafes, ice cream shops
and chocolateries

Used for variegation of ice cream
cones and cups, chocolate flavoured
marocchino coffee, hot chocolate, etc...

Equipped with volumetric dispenser
and flow control pedal Option
to modify to single phase 220 V

Option to modify to three phase
220 V - 50/60 Hz

Macchia is one of the best selling machines in the
range as it appeals to the more innovative workshops
on the market, offering the opportunity to the end
users of preparing in full sight of clients specialities
based on chocolate such as marocchinos, shot
glasses of chocolate and gianduja, decorations and
variegation of ice-cream, hot chocolate, etc. It is
equipped with a flow control pedal and volumetric
dispenser to regulate the quantity of product
offered to clients.

Technical data

Electrical specification: 400 V three phase 50 Hz
Power required: 0,7 kW - 16 A - 5 poles
Tank capacity: 10 Kg
Dimensions: h. 850 mm, w. 420 mm, d. 700 mm
with tube: h. 1360 mm

**Belt &
Bearings**

Authorized Distributor in thailand

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