

AUTOMATIC DEMOULDER

This machine is designed to carry out the automatic demoulding of pralines or bars that are held inside moulds.

The production rate of this machine is 4 moulds per minute. It can, as an option, be loaded manually but it achieves a very high performance and productivity rate if combined with the SPIDER cooling tunnel.

The moulds are automatically demoulded onto a rigid surface at the exit of the tunnel, hence avoiding manual intervention from the operator.

The mat will carry the product to the wrapping machine or to the packaging line.

The machine needs to be connected to compressed air with a pressure of 6 BAR and 100 litres/minute.

TECHNICAL DATA

Electrical specification: 230 V. single phase - 50 Hz.

Required power: 1,5 Kw - 16 A - 3 poles.

Optimal operating temperature: 20/25 °C, maximum 32 °C.

Dimensions: 1330 H, 1650 W, 1100 D mm.

