

CHOCOFORM EXTRUDER



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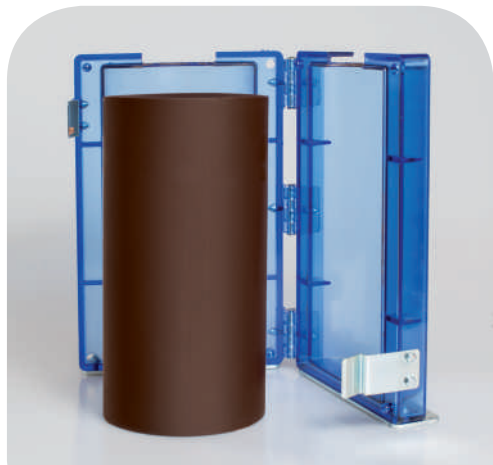


CHOCOFORM is a completely innovative machine in the Selmi range that works with pressure upon a cylindrical cartridge (made of chocolate and hazelnut, almond etc.) for higher quantities of chocolates production in a certain shape.

The cartridges, previously made by pre crystallizing the recipe into a tempering machine from our EX-range (EX= tempering machine with removable screw for Easy cleaning), will be formed into the chosen shape and size by the Chocoform machine.

The Touch Screen panel will show the pressure, all other parameters and according to the desired matrix and the program set, a synchronized blade will cut the chocolates to the chosen size. The settable speed will also determine the hourly production.

The placement of a cooling tunnel and of an automatic truffle machine, side by side to the CHOCOFORM, will help to transform the shape and structure of the product made by this machine to the ultimate truffle design and taste.



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



Mould for choccoform
Cod. S18

Technical data

Electrical specification: 400 V. three phase - 50 Hz

Required power: 2,5 Kw - 16 A - 5 poles

Hourly production rate: 50 Kg.

Mould capacity: 3,2 to 3,3 Kg.

Dimensions: h. 2350, w. 1400, d. 1200 mm.



NEEDS TO BE CONNECTED TO A COMPRESSED AIR SOURCE.