

TUTTUNO

SIMULTANEOUS DISPENSING MACHINE



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 behind 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.

IT REQUIRES A CONNECTION TO COMPRESSED AIR.

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

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

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



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Technical data

Electrical specification: 400 V. three phase - 50 Hz

Required power: 3,5 Kw - 16 A - 5 poli.

Hourly production rate: depending on the product (about 90 moulds / h).

Dimensions: h. 1600, w. 1800, d. 700 mm.

