

injection

Accessory compatible with Legend, Plus Ex, Futura Ex, Top Ex and Cento • Can be built according to the needs of the client • The change of mould can be carried out just with the replacement of the lower section • Can be warmed during work pauses • Can be personalised up to a maximum size of 275x175 mm

Base with quick fitting to tempering machine and interchangeable nozzle-carrier. Independent heating system, thermoregulated by means of two low voltage heating elements. Internal dosage control filter. Mould carrying guide installed on vibrating plate.



COD. S17

COD. S1



COD. S2



COD. S3



COD. S4



truffle

COATING MACHINE FOR TRUFFLES

**Compatible with Legend, Plus Ex, Futura Ex, Top Ex and Cento
Can be used to make truffles in patisseries • Interchangeable aluminium plates • Plate speed synchronised to that of the coating belt**

Two section coating belt. Dripping of chocolate aided by mechanical vibration. Double curtain chocolate coating hopper. Supporting rotating table synchronised with the coating belt.

TECHNICAL DATA

Dimensions: h. 1100 mm, w. 800 mm, d. 400 mm
800 mm diameter rotating distributor plate with a speed of 3 turns per minute.
Safety clutch on the slow shaft.

