

chocoform

EXTRUDER

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

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 crystalizing 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.

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 2,5 Kw - 16 A - 5 poles
Hourly production rate: 50 Kg
Mould capacity: 3,2/3,3 Kg
Dimensions: h. 2350 mm, w. 1400 mm, d. 1200 mm



Mould for Chocoform
COD. S9



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This machine, consisting of four aligners, is located between the extruder and the coating belt and optimises the productive capacity of the line. By making use of an oscillatory motion with adjustable steps the product is sorted into lines, transported towards the coating zone and subsequent cooling in the tunnel. It should be noted that the entire process is automated and does not require the manual input of the operator, hence avoiding damage to the previously extruded product.

TECHNICAL DATA

Electrical specifications : 230 V single phase 50-60 Hz
Power required: 0,4 Kw - 16 A - 3 poles
Hourly production rate (estimated): 40-50 Kg (it supports the hourly production of the Chocoform)
Dimensions: h. 1230 mm, w. 860 mm, d. 760 mm



