

oneshot tuttuno

SIMULTANEOUS DISPENSING MACHINE

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

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.**

TECHNICAL DATA

Electric specifications: 400 V three phase 50 Hz
Power required: 3,5 Kw - 16 A - 5 poles
Hourly production rate: depending on the product
(about 90 moulds)
Dimensions: h. 1600 mm, w. 1800 mm, d. 700 mm





automatic loader

**Powered and interfaced
via Tuttuno.**

**It requires a connection
to compressed air.**



**Moulds loader
Oneshot**

**Vibration
system**