

TUTTUNO

CHIOLOTE DISPENSER



Tecnical data

Hourly production	from 20 to 60 Kg/h
Power consumption	3,5 Kw. three phase, 5 poles. 16A
Dimensions	mm 930 x 790 x 1260h.

IT NEEDS TO BE CONNECTED TO A COMPRESSED AIR SUPPLY

A dispenser able to simultaneously create in a single procedure filled products such as pralines on polycarbonate moulds, boules, mini eggs and products with particular features. The machine injects, using various times and modalities, chocolate and fillings in percentages established by the client thus simultaneously producing the external chocolate coating and the internal contents of the praline.

The introduction of the chocolate and the filling is via a pair of hoppers at the head of the machine which are thermo regulated by two COLOR EX tempering machines connected to the pumped recirculation system. Needs to be connected to a compressed air source.

Price € 35.000,00