



Thanks to the microprocessor control and adjustment of the dosage, Filler Praline is able to facilitate and quicken the injection of chocolate fillings inside pralines.

The piston pump body is built with a completely cleanable material. The working environment at the point of injection is heated and thermoregulated. If the Filler is used with low density fillings it can reach high levels of productivity.

In order to optimise the injection of the fillings, the mould is placed on a vibrating table that eliminates air bubbles which could compromise the shelf life of the product.

Maximum quantity dispensable for single injection: 600 gr.

**Mechanical characteristics**

Overall dimensions [mm] (LxWxH) 450x725x700  
 Empty weight [kg] 55  
 Material in contact with food inox AISI 304 L  
 Gaskets PTFE  
 Hopper capacity [kg] 6

**Electrical characteristics**

Total installed power [kW] 1,5  
 Supply voltage [VAC] 220  
 Number of phases 1  
 Frequency [Hz] 50 / 60  
 Auxiliary voltage -  
 Enclosure degree of protection IP65  
 Connection type: industrial plug 16A - 3 poles

**Characteristics pneumatic system**

Minimum working pressure [bar] 6  
 Minimum flow rate [l/min] 80  
 Air characteristics filtered, dry and de-oiled

**Process features**

Hourl production [moulds/minute] 6

