# **★ SELMI** CHACALATE





The Automatic Demoulder is designed to carry out the automatic demoulding of chocolate pralines and bars that are held inside moulds.

The production rate of this machine is 4 moulds per minute. It can, as an option, be loaded manually but it achieves a very high performance and productivity rate if combined with the SPIDER cooling tunnel. The moulds are automatically demoulded onto a rigid surface at the exit of the tunnel, hence avoiding manual intervention from the operator.

The mat will carry the product to the wrapping machine or to the packaging line.

#### **Mechanical characteristics**

Overall dimensions [mm] (LxWxH) 1900x1050x1320

Empty weight [kg] 400

Material in contact with food inox AISI 304 L

Gaskets PTFE

No. of pivoting wheels 4

## **Electrical characteristics**

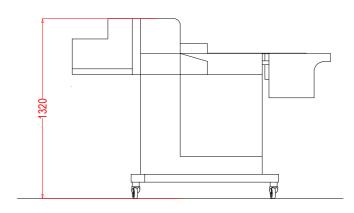
Total installed power [kW] 1,5
Supply voltage [VAC] 220
Number of phases 1
Frequency [Hz] 50 / 60
Auxiliary voltage Enclosure degree of protection IP65
Connection type: industrial plug 16A - 3 poles

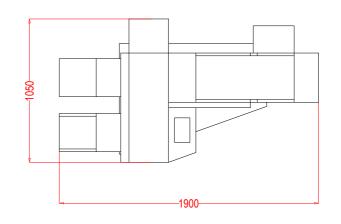
## **Characteristics pneumatic system**

Minimum working pressure[bar] 6Minimum flow rate[l/min] 1000Air characteristicsfiltered, dry and de-oiled

#### **Process features**

Belt maximum speed [moulds] 250 / 300 Hourly production -





# **SELMI chocolate machinery**

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