

# automatic demoulder

NEW MODEL



This machine is designed to carry out the automatic demoulding of pralines or 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. **The machine needs to be connected to compressed air with a pressure of 6 BAR and 100 litres/minute.**

## Technical data

Electrical specification: 230 V single phase - 50 Hz  
Required power: 1.5 kW - 16 A - 3 poles  
Optimal operating temperature: 20/25°C , maximum 32°C  
Dimensions: h. 1300, w. 1900, d. 1100 mm

