

moulding line 275

TEMPERING
MACHINES
ACCESSORIES
MOULDING



Automatic loader for filling
and vibrating polycarbonate moulds
and production of solid and hollow
chocolate products

Mould size 275 x 175 mm

Option to modify to three phase
220 V - 50/60 Hz



The machine needs to work in combination with a TOP EX tempering machine. The complete system has extremely compact dimensions without sacrificing productivity: about 6 moulds / minute for chocolate shells and solid bodies. This machine allows the operator to choose between two types of different processes after the filling of the mould through the perforated injection plate. If one wants to produce the shells the machine flips over the mould, vibrates it, and brings it back to its original position. Obviously the chocolate spilled during the flipping is automatically directed into the tank of the tempering machine. The process for the production of solid bodies (tablets, napolitaines etc ..) is much simpler: in this case the bodies, after the filling and subsequent vibration to evenly distribute the chocolate inside it, are directly expelled, just like its predecessors, into the connected tunnel. With this type of machine we recommend the combination of a TANK200 / 400 kg with level sensor to cater for the high productivity of the machine.

- Needs to be connected to a compressed air

Technical data

Electric specification: 400 V three phase 50 Hz
Power required: 2 Kw - 16 A - 5 poles
Hourly production rate: 250-300 moulds
Works with mould of standard size: 275 x 175 mm
Dimensions: h. 1700 mm, w. 2350 mm, d. 1000 mm
(d. 1500 mm with Top Ex)