

- High productivity of moulded chocolate.
- Injects liquid fillings (having a max viscosity of chocolate).
- Dosage via custom made injection plate.
- Piston calibrated dosage.
- The machine can be used for filling with spreads.



Thanks to the microprocessor control and adjustment of the dosage this machine is able to facilitate and quicken the injection of the fillings inside the 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. The mould is placed on a vibrating table to optimise the injection of the fillings, thus eliminating air bubbles which could compromise the shelf life of the product. The filling production of this machine can reach 300 moulds/hour.

Technical data

Tank capacity	6 Kg For the Filler praline
Power consumption	1.4 Kw - 220 volt single phase.
Dimensions	h. 580 mm., w. 950 mm., d. 370 mm.
Filling speed	For the praline model. 6 moulds per minute, for the praline

IT NEEDS TO BE CONNECTED TO A COMPRESSED AIR SUPPLY

Price € 8.100,00

FILLER

POT FILLER

This machine is designed for the potting of spreadable creams of medium and high density and viscosity. The gear pump is built of alimentary grade aluminium and can inject at pressures of up to 4 atmospheres. The body of the pump can be completely dismantled and cleaned in just a few minutes and thus facilitates the changing of the cream to be potted. It is particularly suitable for clients who produce pastes and alimentary conserves of all types.

Price € 6.900,00

