

CHOC ONE

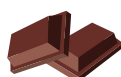


The perfect solution to allow small productions to fill interiors and shells in one time

ADVANTAGES

- + Small and compact model
- + Dosing on moulds or plates
- + Easy disassembly head for cleaning with water
- + High quality components

PRODUCTION



Moulded bonbons: 50 per minute



Moulded tablets: 1 to 2 per minute

Line by line operation, 3 to 5 nozzles



Discover in video



FUNCTIONING

The ONE CHOC doses in one shot, for the production of chocolate products with filling. It is very compact, versatile, easy to understand and use, and provides a high level of hygiene.

It offers unique flexibility for the artisan chocolatier. It can be dosed in one shot into moulds or directly onto plates.

In addition, the TWIN function allows you to make two-layer products or to prepare crème fraîche on a chocolate disc, before coating it.



DOSING

Place the cover and the inside at the same time in a mould, allowing the pouring of a cream into a chocolate sheath in a single movement.

The chocolate and the interior, which are placed in separate double-jacketed vats, arrive in double nozzles which deposit a specific quantity at a given time. The chocolate will form the shell and the cream the interior.

Casting can be done on a mould but also directly on a plate for the production of typical products.

« manon ».

EQUIPMENT

- Servo motor technology
- 2 heated hoppers
- Digital touch screen



MOVEMENTS

The deposit head moves up and down when depositing. Thanks to its rapid programming, the ONE CHOC 5/8 can also be used in 2 directional movements. This is done by the combination of the vertical movement of the depositing head and the horizontal movement of the belt.

Because the deposit head and the conveyor belt are driven by servomotors, the ONE CHOC produces a neat and consistent result.



TECHNICAL DATA

Dimensions	577 x 1140 x 1450 mm
Capacity per hopper	4.7 kg (x 2 hoppers)
Belt width	300 mm
Production	10 lines/min
Built	Stainless steel
Tension	400V three-phase
Dimensions of moulds	275 x 135 mm / 275 x 175 mm / 275 x 205 mm