



Extruder for chocolate products and truffles. CHOCOFORM is a machine that works with the pressure on a cylindrical cartridge of chocolate, hazelnut, almond, etc. For greater production of chocolates in a certain shape.

The cartridges will be formed into the chosen shape and size by the Chocoform machine.

The Touch Screen panel will show the pressure, all other parameters and according to the desired matrix and the program set, a synchronized blade will cut the chocolates to the chosen size. The settable speed will also determine the hourly production.

The placement of a cooling tunnel and of an automatic truffle machine, side by side to the CHOCOFORM, will help to transform the shape and structure of the product made by this machine to the ultimate truffle design and taste.

### Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1350x1050x2230
Empty weight	[kg] 420
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Belt width	[mm] 220
N° swivelling wheels	4
Mould capacity	[kg] 3,2 / 3,3

### Electrical characteristics

Total installed power	[kW] 2,5
Supply voltage	[VAC] 400
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles

### Characteristics pneumatic system

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 120
Air characteristics	filtered, dry and de-oiled

### Process features

Hourly production	[kg] 50
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