



Aligner of chocolate products and chocolate truffles.

Chocliner, consisting of four aligners, is located between the extruder and the coating belt and optimizes the productive capacity of the line.

By making use of an oscillatory motion with adjustable steps the product is sorted into lines, transported towards the enrobing zone and subsequent cooling in the tunnel. It should be noted that the entire process is automated and does not require the manual input of the operator, hence avoiding damage to the previously extruded product.

**Mechanical characteristics**

Overall dimensions	[mm] (LxWxH) 900x750x1250
Empty weight	[kg] 250
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
N° straps	33
N° swivelling wheels	4

**Electrical characteristics**

Total installed power	[kW] 0,4
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 3 poles

**Process features**

Hourly production	[kg] 40 / 50
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