



OneShot ICE is a simultaneous dosing machine suitable for making filled products in a single operation: pralines, snacks, ice cream biscuits on a polycarbonate or acetate mold, single-portion double flavor verrine, boules, chocolate eggs and three-dimensional products with special features. Oneshot injects chocolate and ice cream fillings in different percentages, times and ways, depending on the operator's requests, producing, in a single operation, the external chocolate shell and the inside of the product. A tempering machine, located behind the dispenser, feeds the chocolate in a continuous cycle by recirculating it on the pump body. The filling is manually inserted through the thermo-regulated hopper. A handy and intuitive touch screen control panel allows you to manage all the functions of the machine.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1750x850x1600
Empty weight	[kg] 350
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	4,5 L
N° swivelling wheels	4

Cooling system characteristics

Cooling group	[Fr/h] 900
Refrigerant gas	R134A
Refrigerant gas quantity	[g] 100
Coolant	[l] 1,5
70% water, 30% phosphate-free glycol	

Electrical characteristics

Total installed power	[kW] 4,5
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

Characteristics pneumatic system

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 80
Air characteristics	filtered, dry and de-oiled

