



Oneshot tuttuno 9: Simultaneous chocolate dosing and dispensing machine aimed at creating chocolate filled products in a single operation, including pralines on polycarbonate mould, chocolate balls, chocolate eggs and chocolate products with special features.

The machine injects chocolate fillings in different percentages, times and modalities, according to the requirements of the user, simultaneously creating the outer chocolate jacket and the inside of the praline.

A tempering machine, located behind the ONE SHOT, feeds tempered chocolate in a continuous cycle through a recirculation pump. The chocolate filling is then dispensed by the operator from the thermoregulated hopper at the head of the machine.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 2000x900x1600
Empty weight	[kg] 350
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	9 L
N° swivelling wheels	4

Electrical characteristics

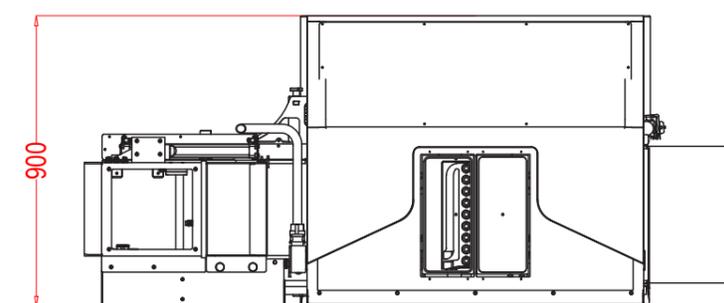
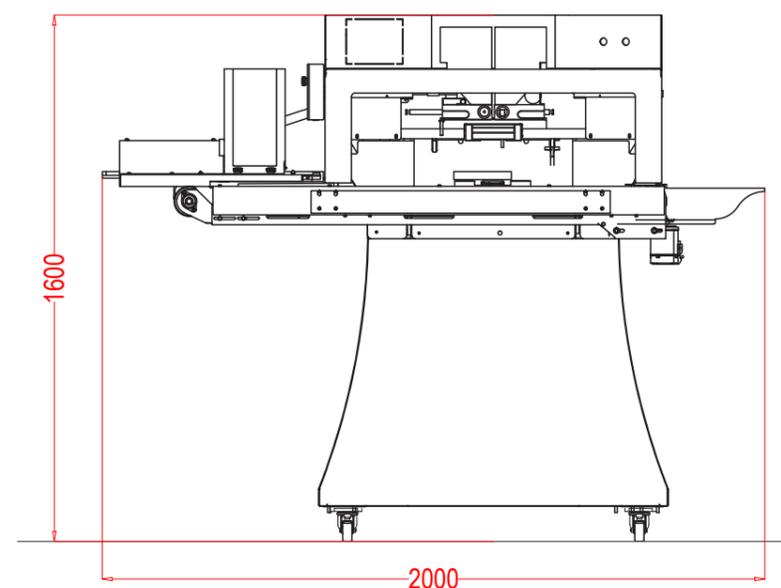
Total installed power	[kW] 3,5
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 3 poles

Characteristics pneumatic system

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

Process features

Hourly production	[moulds/hour] 360
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These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.