

SPRAY SYSTEM





Spray System: chocolate sprayer adaptable exclusively to Selmi panning machines, heated and thermoregulated in LV and entirely made of food-grade aluminium.

The unit is mounted on a movable stainless steel trolley. The top is easily removable for quick cleaning.

DATA SHEET

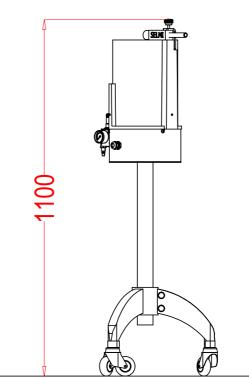
Mechanical characteristics

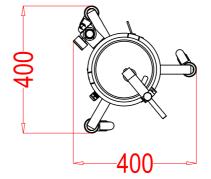
Overall dimensions Empty weight Material in contact with food Tank capacity

Electrical characteristics Connected to Comfit

Characteristics pneumatic system

Minimum working pressure Minimum flow rate Air characteristics: filtered, dry and de-oiled





SELMI chocolate machinery

www.selmi-group.it info@selmi-group.it

Tel: +39 0172 479 273 Fax: +39 0172 477 814

Via Langhe 25, 12042 Pollenzo (CN)



[mm] (LxWxH) 400x400x1100 [kg] 40 inox AISI 304 L [kg]7

[bar] 6 [l/min] 350

