



Automatic loader for chocolate filling and vibrating polycarbonate moulds and production of solid bodies only. (Mould size 275 x 175 mm).

The system uses the chocolate tempering machine Top EX and is very compact in size even though it performs the same automated operations until now delegated to the traditional industrial lines for the production of solids (tablets, napolitaines etc...).

There are three mould handlings and workstations:

- Chocolate filling can take place either via a perforated injection plate or directly from the tempering machine and subsequent cleaning of the mould is done by means of scrapes;
- 1st level of vibration;
- 2nd level of vibration;
- mould ejection will take place directly onto the slides of the cooling tunnel for the subsequent demoulding

### Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 2300x1350x1565
Empty weight	[kg] 350
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
No. of pivoting wheels	4

### Electrical characteristics

Total installed power	[kW] 1,5
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	-
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] 220
Air characteristics	filtered, dry and de-oiled

### Process features

Belt maximum speed	[moulds] 250 / 300
Hourly production	-

