

**По вопросам продаж и поддержки обращайтесь:**

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# Dosing unit for moulds

## Accessories

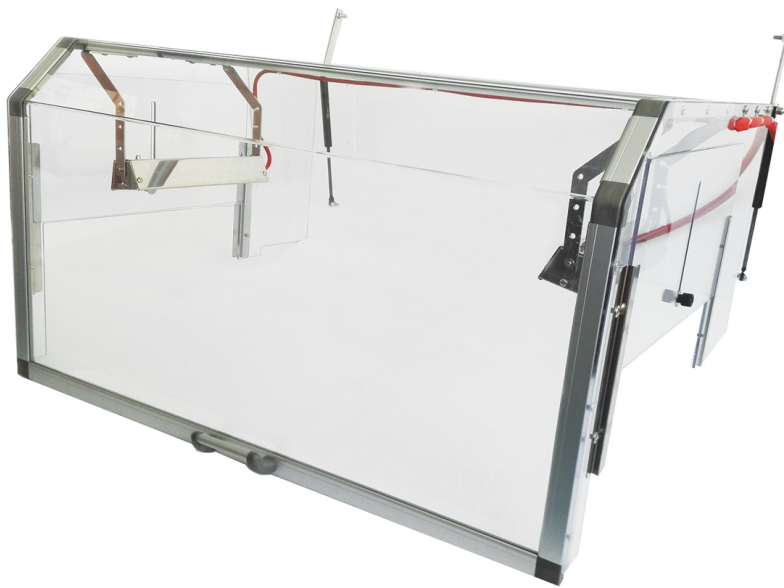


### Description

Dosing device used for dosing the correct quantity of chocolate inside the moulds thanks to an electronic card controlled by a foot- pedal. It is possible to adjust the "dripping" time and to set the number of doses between 1 and 9. The dosing plate, made of stainless steel, can be easily removed for cleaning and replacement.

# Cover

## Accessories



### Description

Cover to be positioned over the bowl to maintain a constant temperature. It is possible to provide it with a thermo-regulated heating system by infrared rays.

# Sieving mesh

## Accessories



### Description

This device is used to sift wastes coming from the enrobed products in order to prevent that crumbs drop into the machine bowl and get mixed with the coatings.



# Vibrating table

## Accessories



### Description

Heated vibrating table useful to create pralines, chocolate bars, Eastern eggs and other different hollow shapes.

# Spout sieving mesh

## Accessories



### Description

This device is to be screwed directly in the spout in order to avoid that crumbs fall into the bowl. Its mesh is completely removable and washable.

# Loading trolley

## Accessories



### Description

Loading trolley to load the products on the machine. Dimensions 600 x 780 mm.

# Grain dispenser

## Accessories



### Description

Dispenser for different chopped products (chopped hazelnuts, almond - dried fruit, coconut flakes, sprinkles and more) placed in a production line. The hopper is equipped of adjustable compartments and it is placed on top of wire-mesh conveyor that is available in different width. The excess of the product is collected in specific bowls right under wire-mesh conveyor. Hopper, roller and wire-mesh conveyor are entirely removable for an easy cleaning. The speed of the roller and the conveyor is adjustable. Even the sprinkling stage of the grains is adjustable throughout a knob.

# Total enrobing dispenser

## Accessories



### Description

This dispenser is for total enrobing of products. After passing through two adjustable curtains and, simultaneously by plunging into the coating, which is gathered in a small basin placed at the bottom of the enrobing wire-mesh belt, the products are fully enrobed. The "arc shape" model is ideal for a total enrobing by using pure chocolate.

# Arch shape total enrobing dispenser

## Accessories



### Description

This dispenser is for total enrobing of products. After passing through two adjustable curtains and, simultaneously by plunging into the coating, which is gathered in a small basin placed at the bottom of the enrobing wire-mesh belt, the products are fully enrobed. The "arc shape" model is ideal for a total enrobing by using pure chocolate.

# Partial enrobing dispenser

## Accessories



### Description

This dispenser is for partial coating of products. Two curtains of width to be decided at the time of order, ensure a partial coating of products.



# Bottom enrobing dispenser

## Accessories

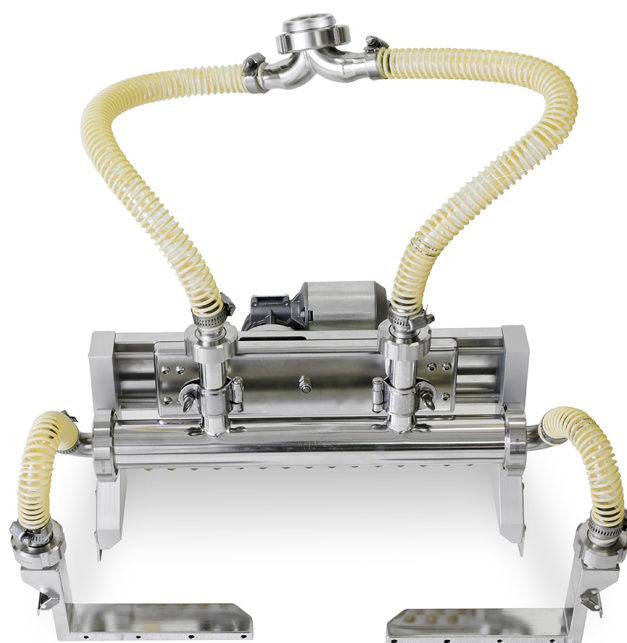


### Description

This dispenser is for bottom coating of products. By plunging into the coating, which is gathered in a small basin placed at the bottom of the enrobing wire-mesh belt, the products are coated only on the bottom.

# Zig-zag decorating device

## Accessories



### Description

This device is for zigzag decoration on top of products, together with the possibility to enrobe them simultaneously on the bottom. In this case by plunging into the coating, which is gathered in a small basin placed at the bottom of the enrobing wire-mesh belt, the products are bottom coated while special nozzles draw a zigzag pattern on their surface. The speed of the zigzag decorator is adjustable. Available specific models for single decoration or for double decoration.

# Wire-mesh lowering device

## Accessories



### Description

Device used for lowering the wire-mesh thus allowing for the products to plunge deeper into the coatings. The lowering is adjustable.

# Rotating tray

## Accessories



### Description

The pralines coming off the enrobing wire-mesh belt are dropped onto a rotating tray after passing under a chocolate curtain. At this point an operator proceeds to complete their decoration by hand. By changing the tray, various decorating products can be used. The tray rotates to allow the products coming off the enrobing belt to be dropped without being overlaid; the rotating speed is adjustable.

# Sensor level

## Accessories



### Description

The sensor level allows to feed the tempering or enrobing machine automatically from the tank.

# Double-chamber heated connection pipe

## Accessories



### Description

The stainless steel double-chamber heated connection pipe is used for connecting the melting tank to a tempering or enrobing machine. Heating is achieved by bain-marie system using the same liquid running inside the melting tank circuit. Through small tubes, the circuit is extended to the connection pipe, warming it up. The standard dimensions are 1000x600 mm but it is possible to get different lengths upon request.

# Injection gun for filling machine

## Accessories



### Description

Injection gun with flexible 1,5-meter-long hose, useful when filling products while laying on trays. The dosing is controlled by a foot pedal or via keypad or through a button placed on the injection gun.



# Trolleys

## Accessories



### Description

Trolley on wheels (2 of them with brakes), adjustable in height.

# Stop valve for hoppers

## Accessories



### Description

Stop valve for hoppers, complete with self-standing base. Useful when removing a hopper to replace it with one containing a different product or to store it in a refrigerator at the end of the work shift.

# Hopper

## Accessories

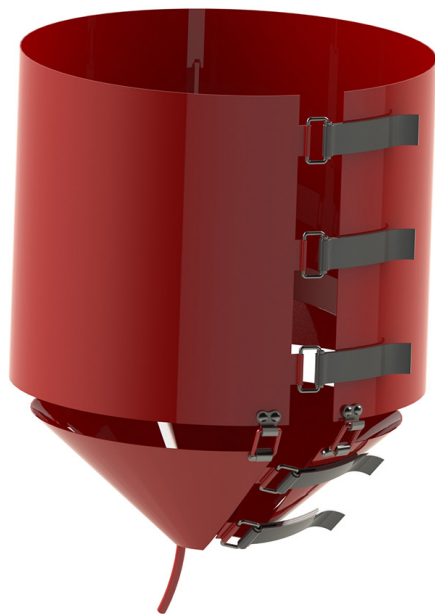


### Description

Spare hopper complete with lid that features a capacity of 15 liters.

# Heating silicon resistance

## Accessories



### Description

Heating red silicon removable resistance to keep under control the product temperature.

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