



- High productivity of moulded chocolate.
- Injects liquid fillings (having a max viscosity of chocolate)
- Dosage via custom made injection plate.
- Piston calibrated dosage.
- The machine can be used for filling with spreads.
- **NEEDS TO BE CONNECTED TO A COMPRESSED AIR SOURCE.**

### TECNICAL DATA

**Tank capacity:** 6 Kg.

**Power consumption:** 1.4 kW 220V single phase.

**Dimensions:** H 580 mm, W 950 mm, D 370 mm

For the praline model.

**Filling speed:** 6 moulds per minute, for the praline model.

Thanks to the microprocessor control and adjustment of the dosage this machine is able to facilitate and quicken the injection of the fillings inside the pralines. The piston pump body is built with a completely cleanable material. The working environment at the point of injection is heated and thermoregulated. If the Filler is used with low density fillings it can reach high levels of productivity. The mould is placed on a vibrating table to optimise the injection of the fillings, thus eliminating air bubbles which could compromise the shelf life of the product. The filling production of this machine can reach 360 moulds/hour.

The Filler bench depositing machine incorporates a heated volumetric pump and a 8 Kg vat, suitable for filling pots or jars of cream, jam, honey etc.... Two added devices allow the stuffing of brioche & krapfens. The control and adjustment of dosages is provided via a microprocessor controlled programme, and the unit is pedal operated. The "Filler" machine features 20 programmable and memorizeable filling settings and features a vibrating base to compact creams inside pots and jars

