

Description

The range of depositors for one-shot product depositing lines are especially designed to produce centrefilled, or two coloured chocolate or compound pralines, chocolate bars and other chocolate products with more than one fatbased mass.

The principle of the depositor is a twin side servo driven piston system with two rotary pistons to guide and distribute the chocolate mass to the nozzles at the nozzle plate for multi row depositing.

{gallery}../boelu/images/oneshot275-1000{/gallery}

Technical data

Working width	: 275, 425, 600, 800, 1000mm
Capacity	: up to 15 - 22 moulds/min.