

Product Name

Technochoc One-Shot dosing

Model: DPE-275



Features:

- 40 pistons for depositing.
- NC motors applied to the depositing pistons and to the main movements
- Pistons easily and quickly removable for cleaning
- Multi-axis movements possibility
- Ribbon for automatic molds feed under the depositing head
- Insulated tanks with heated double chamber
- Tanks equipped with an internal stirrer and vibrating filter
- Two separate heating sections: chocolate and filling
- Customized software for management and control
- Touch screen operator panel for easy "man-machine" communication
- Language selection function
- Accurate control and setting of the two temperatures (chocolate and filling)
- Recipes can be set illimitably
- It's possible to operate in "remote assistance" by means of a dedicated modem
- Depositing plate, easy removable, designed to comply different types of molds

Modularity & flexibility

- Can be combined with a conveyor for molds transporting.
- Suitable for production in small, medium and large capacity.
- Can work stand alone or be placed on new or existing plants.

Development of products with One-Shot depositor DPRE275:

- pralines
- filled tablets
- filled bars
- booked articles (bougles, eggs, etc.)