

chocoform

CHOCOLATE
EXTRUDER



Option to modify to
three phase 220 V - 50/60 Hz



CHOCOFORM MOULD S9



Chocoform is a completely innovative machine in the Selmi range that works with pressure upon a cylindrical cartridge (made of chocolate and hazelnut, almond etc.) for higher quantities of chocolates production in a certain shape. The cartridges, previously made by pre crystallizing the recipe into a tempering machine from our EX-range (EX= tempering machine with removable screw for Easy cleaning), will be formed into the chosen shape and size by the Chocoform machine. The Touch Screen panel will show the pressure, all other parameters and according to the desired matrix and the program set, a synchronized blade will cut the chocolates to the chosen size. The settable speed will also determine the hourly production. The placement of a cooling tunnel and of an automatic truffle machine, side by side to the CHOCOFORM, will help to transform the shape and structure of the product made by this machine to the ultimate truffle design and taste.

Technical data

Electrical specification: 400 V three phase 50 Hz
Power required: 2,5 Kw - 16 A - 5 poles
Hourly production rate: 50 Kg
Mould capacity: 3,2/3,3 Kg
Dimensions: h. 2350 mm, w. 1400 mm, d. 1200 mm