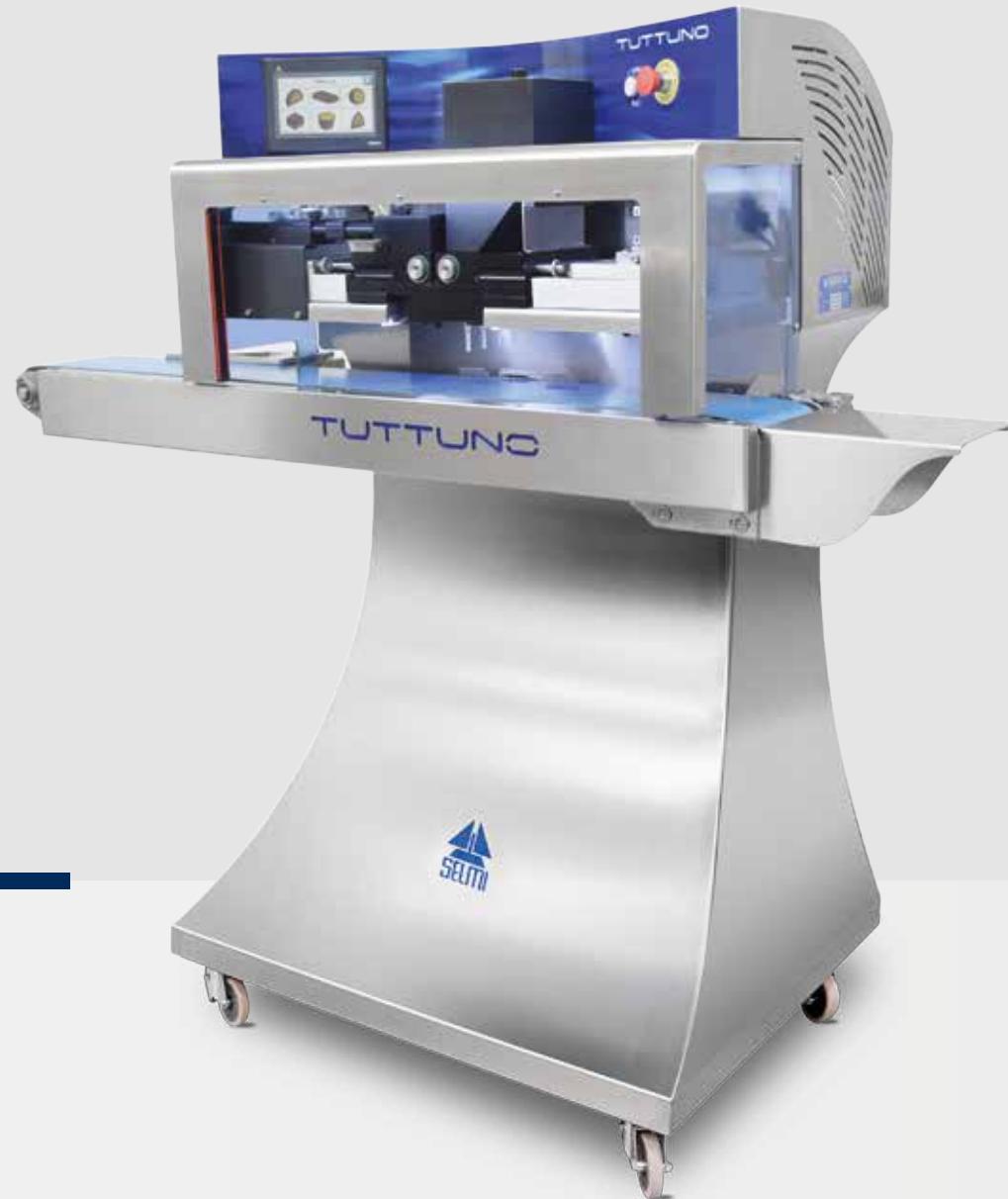


# oneshot tuttuno

SIMULTANEOUS  
DISPENSING  
MACHINE



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

Can be connected to a Selmi tempering machine for the chocolate part

Can be connected to an EX Selmi tempering machine for the filling and for the chocolate

Simultaneous dispensing machine aimed at creating filled products in a single operation, including pralines on polycarbonate mould, balls, eggs and products with special features. The machine injects in different times and ways chocolate and fillings in the percentages required by the customer, simultaneously creating the outer chocolate jacket and the inside of the praline. The tempering unit, located on the side of the machine, provides a continuous feed of chocolate by means of a recirculation pump. The filling is dispensed by the temperature-controlled hopper on the machine head. **It requires a connection to compressed air.**

#### Technical data

Electric specifications: 400 V three phase 50 Hz  
Power required: 3,5 Kw - 16 A - 5 poles  
Hourly production rate: depending on the product (about 120/150 moulds)  
Dimensions: h. 1600 mm, w. 1800 mm, d. 700 mm





**MOULDS LOADER ONESHOT**

Powered and interfaced via Tuttuno.  
It requires a connection to compressed air.

**VIBRATION SYSTEM**

Accessory for TUTTUNO Oneshot that, vibrating, unifies the level of the chocolate in the outgoing mould



**Moulds Oneshot Tuttuno**  
size 275 x 175 mm

cod. S10



cod. S11



cod. S12



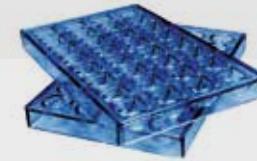
cod. S13



cod. S14



cod. S15



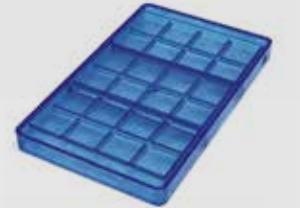
cod. S17



cod. S19



cod. S20



cod. S16

