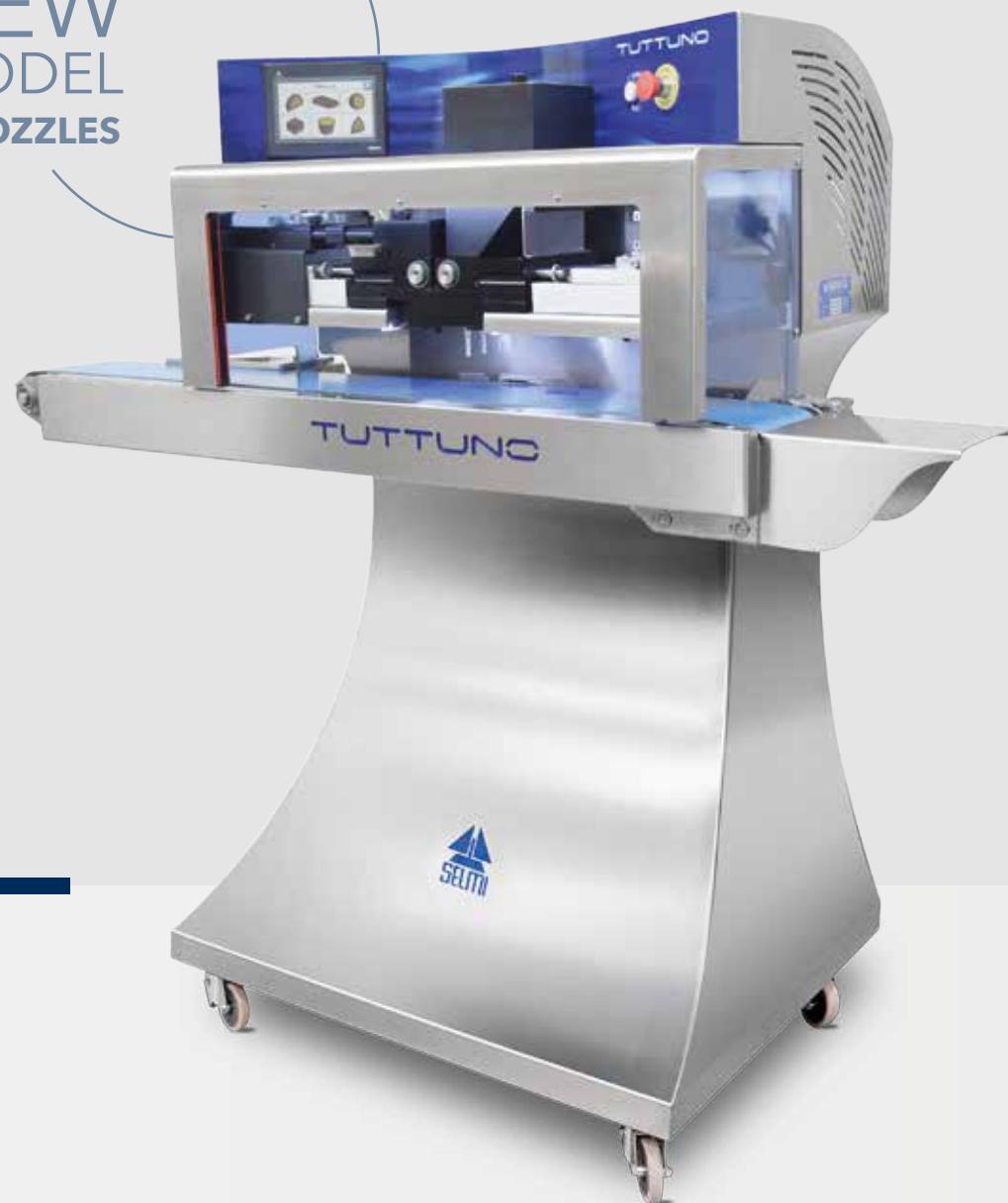


# oneshot tuttuno 5

SIMULTANEOUS  
DISPENSING  
MACHINE

NEW  
MODEL  
5 NOZZLES



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.

#### Technical data

Electric specifications: 220 V single phase 50/60 Hz

Power required: 3 Kw - 16 A - 3 poles

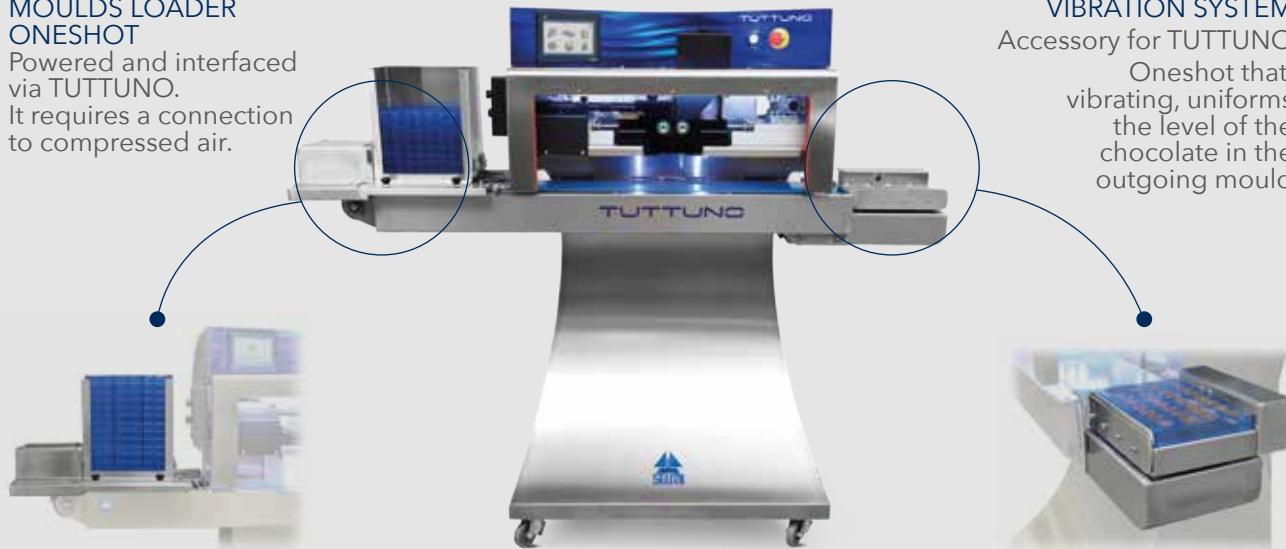
Hourly production rate: depending on the product (about 120/150 moulds)

Dimensions: h. 1600 mm, w. 1800 mm, d. 700 mm

**Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled**



**MOULDS LOADER  
ONESHOT**  
Powered and interfaced  
via TUTTUNO.  
It requires a connection  
to compressed air.



**VIBRATION SYSTEM**  
Accessory for TUTTUNO  
Oneshot that,  
vibrating, uniform  
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



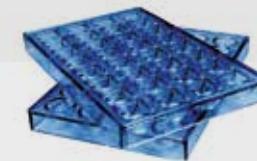
## vibra

Autonomous vibrating station, with conveyor belt,  
accessory to Oneshot Depositor TUTTUNO and  
alternative to standard mould vibrator. It allows  
to even out the level of chocolate in the outgoing  
mould, guaranteeing continuous mould flow,  
without generating queues, even at high speeds.  
Improved continuous vibrating performance,  
possibility of adjusting the speed from the Tuttuno  
display and the vibration intensity.  
Dimensions: h. 1160 mm, w. 1100 mm, d. 450 mm.

NEW  
MODEL



cod. S15



cod. S16

cod. S17



cod. S19



cod. S20

