



ONE SHOT TUTTUNO 4 is a simultaneous dispensing machine aimed at creating chocolate filled products in a single operation, including pralines on polycarbonate mould, chocolate balls, chocolate eggs and other chocolate products with special features.

ONE SHOTTUTTUNO 4 injects chocolate and fillings in the percentages required by the customer at different times and in different ways, simultaneously producing the outer chocolate jacket and the inside of the praline.

The tempering machine, located behind the Oneshot Tuttuno, provides a continuous flow of chocolate through a recirculation pump. The chocolate filling is dispensed from the thermoregulated hopper on the machine head.

### Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1750x850x1600
Empty weight	[kg] 310
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	4,5 L
N° swivelling wheels	4

### Electrical characteristics

Total installed power	[kW] 3
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 3 poles

### Characteristics pneumatic system

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 80
Air characteristics	filtered, dry and de-oiled

### Process features

Hourly production	[moulds/hour] 120/150
-------------------	-----------------------

