



Overall dimensions Empty weight Material in contact with food [mm] (LxWxH) 298x182x117 [kg] 3 inox AISI 304 L / PFTE



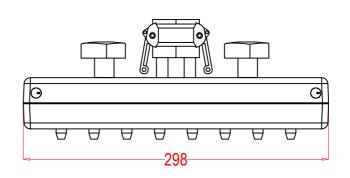


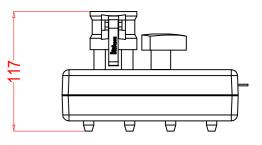


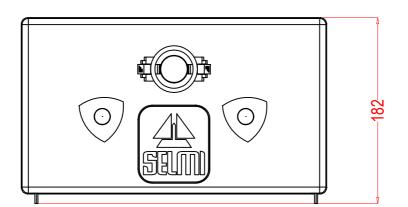
Chocolate Injection Plate for tempering machines equipped with a base with quick attachment to the tempering machine and interchangeable nozzle holder.

Independent and thermoregulated heating by means of two low-voltage heating elements.
Internal dosing control filter.

Mould carrying guide installed on vibrating plate.







## SELMI chocolate machinery

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