



The Automatic Demoulder is designed to carry out the automatic demoulding of chocolate pralines and bars that are held inside moulds.

The production rate of this machine is 4 moulds per minute. It can, as an option, be loaded manually but it achieves a very high performance and productivity rate if combined with the SPIDER cooling tunnel. The moulds are automatically demoulded onto a rigid surface at the exit of the tunnel, hence avoiding manual intervention from the operator.

The mat will carry the product to the wrapping machine or to the packaging line.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1900x1050x1320
Empty weight	[kg] 400
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
No. of pivoting wheels	4

Electrical characteristics

Total installed power	[kW] 1,5
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	-
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] 1000
Air characteristics	filtered, dry and de-oiled

Process features

Belt maximum speed	[moulds] 250 / 300
Hourly production	-

