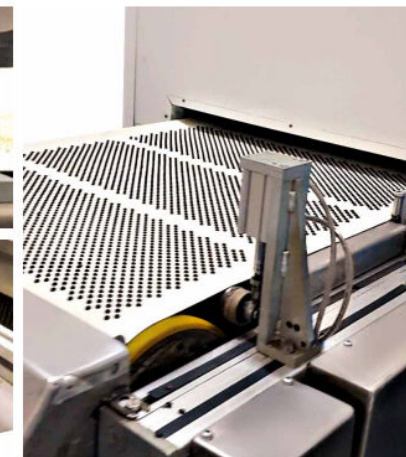
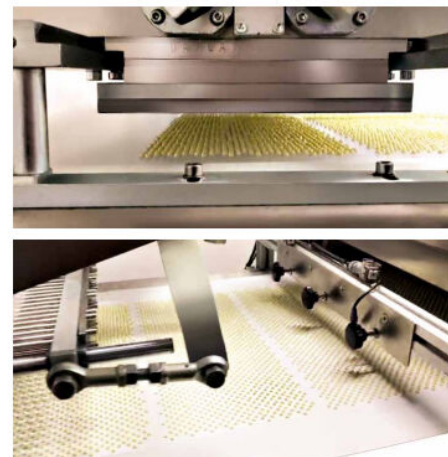


2.9 CALLET AND DROP MACHINE



- The machine produces the product in the form of Drops and callet.
- The product is popular for confectionery, ice cream and bakery products, etc.
- Production control provided by Servo System.
- The number of products varies between 0.1 gr and 2 gr..
- Chocolate level in the Chocolate Filling Chamber is controlled by sensors.
- The design of the machine makes it easy to ensure the cleaning of the machine while maintaining the necessary hygiene.
- The temperature of the chocolate is controlled by the chocolate reservoir and the double wall jacket tank.
- The machine is suitable for bakeries, chocolate manufacturers and other confectionery food industries.

MACHINE CODE	DEPOSITOR WIDTH	DEPOSITOR SPEED (SHOT /MIN)
CDM 600	600 mm	12-15
CDM 800	800 mm	12-15
CDM 1200	1200 mm	12-15



Electrical Power	MAIN MACHINE POWER: 4 kW
Voltage	400 V, 3 Phase, 50 Hz;
PLC system, Servo motors, Inverters	OMRON
Reservoir Capacity	100 L - 200 L
Weight	700 kg - 1200 kg
Color	STAINLESS STEEL
Measures	WIDTH: 1000 mm X LENGTH: 1200 mm X HEIGHT: 800 mm