

TIPPER 175

The Tipper 175 was created for the overturning, vibration and cleaning of polycarbonate molds (175x275). Two types of processing give the possibility to produce products with different characteristics.

Massive products, such as tablets, napolitaines, various subjects, etc. ...

The molds after filling pass to the vibration phase, to evenly distribute the chocolate inside the same, and eliminate possible air bubbles and then be conveyed to the eventual granulator or cooling tunnel.

Hollow products, such as shells for pralines, eggs, cups, etc.

After filling, they undergo three processing steps: 1 overturning 2 vibrations and mold cleaning 3 overturning and exit towards a cooling tunnel.

The excess chocolate is recovered in an underlying tank, complete with stirrer and heating and sent through a pump to a Tank or tempering machine.

The Tipper can be combined with tempering machine or One-Shot and adaptable to existing lines.

Speed, vibration time and heating are programmable from the Touch panel to adapt to the customer's production needs.

TECHNICAL CHARACTERISTICS:

- AISI 304 stainless steel structure
- Variable tape speed
- Vibration intensity adjustable pneumatically from the control panel
- Adjustable vibration power
- Vibration powered by compressed air
- Product extraction pump
- Simple handling with pivoting wheels with brake
- Extraction of the chocolate collection tank for quick cleaning and washing
- Anti-vibration system for vibration absorption of the machine structure
- Volt 100/240 - Hz 50/60 - Kw. 2 Three-phase
- Dimensions: mm 800 x 1550 x h. 125

