

# oneshot tuttuno 9

SIMULTANEOUS  
DISPENSING  
MACHINE

NEW  
MODEL  
9 NOZZLES



Increased dimensions of the belt  
to 400 mm

9 injection nozzles for work  
with moulds up to 380 mm

Possibility of injection on a standard  
400x600 mm tray

High production levels  
of up to 6 moulds per minute

vibra

**Oneshot tuttuno 9:** Simultaneous dispensing machine aimed at creating filled products in a single operation, including pralines on polycarbonate mould, balls, eggs and products with special features. The machine injects in different times and ways chocolate and fillings in the percentages required by the customer, simultaneously creating the outer chocolate jacket and the inside of the praline. The tempering unit, located on the side of the machine, provides a continuous feed of chocolate by means of a recirculation pump. The filling is dispensed by the temperature-controlled hopper on the machine head.

**Vibra:** Autonomous vibrating station, with conveyor belt, accessory to Oneshot Depositor TUTTUNO. It allows to even out the level of chocolate in the outgoing mould, guaranteeing continuous mould flow, without generating queues, even at high speeds. Improved continuous vibrating performance, possibility of adjusting the speed from the Tuttuno display and the vibration intensity.

#### Technical data

Electrical specification: 220 V single phase 50/60 Hz

Required power: 3.5 kW - 16 A - 3 poles

Hourly production: depends on the product  
(up to 360 moulds 275x175 mm)

Dimensions: h 1550 mm, w 1670 mm, d 920 mm

With vibration unit: w 3050 mm

**Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled**

