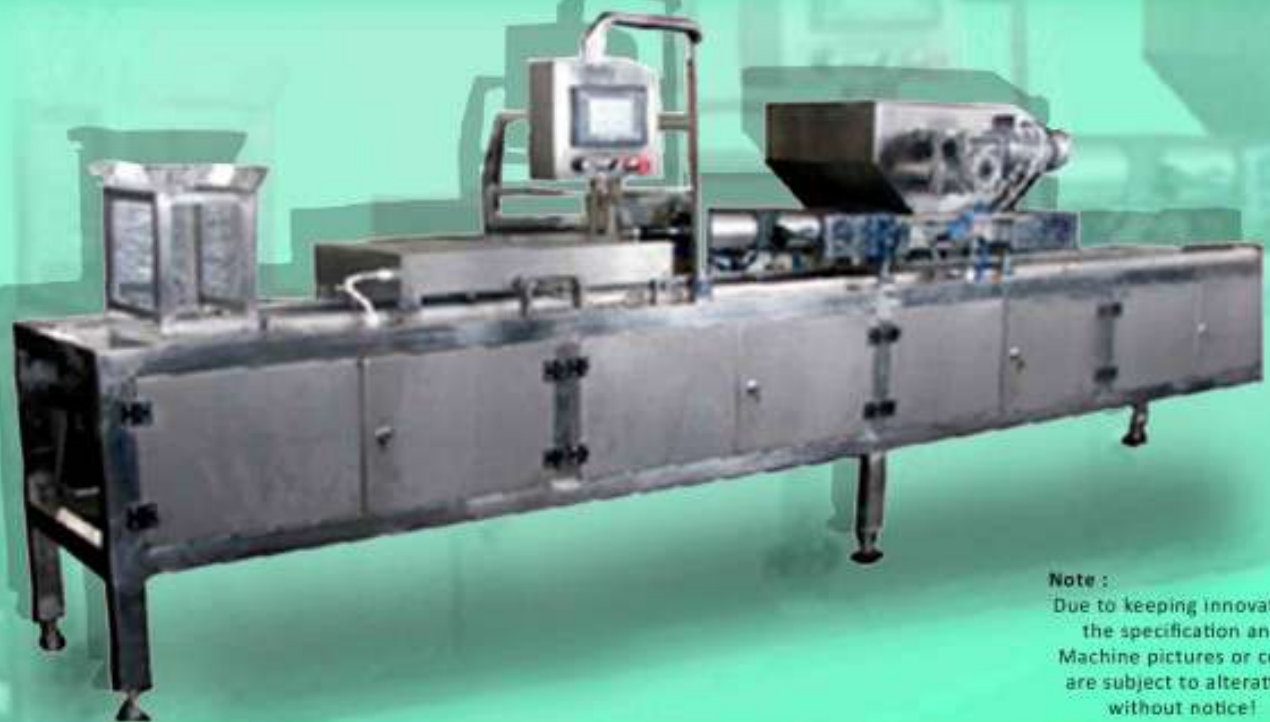




MJE20-2 CHOCOLATE DOUBLE CENTER FILLING



Note :
Due to keeping innovation,
the specification and
Machine pictures or color
are subject to alteration
without notice!

BASIC SPECIFICATIONS:

- | | |
|--|--------------------------------------|
| 1. PLC controlled stepper motor | : 125 – 5000 r/min |
| 2. Capacity | : 12 – 20 mould quantity/min |
| 3. Working pressure | : 0.6 Mpa – 0.8 Mpa |
| 4. Vibration frequency | : 294 r.p.m, 220 V, 0.30 KW |
| 5. Temperature for warm-up mould | : 35 – 45°C |
| 6. Water tank heating-up temperature | : 55 – 60°C |
| 7. Rotation driving cylinder of depositing | : $\Phi 63 \times 50$ 2 pcs |
| 8. Driving cylinder of depositing plunger | : $\Phi 100 \times 100$ 2pcs |
| 9. Driving cylinder of stripping | : $\Phi 50 \times 50$ total 1pcs |
| 10. Plastic mould dimensions | : 275- $\times$ 175 $\times$ 25 mm |
| 11. Installed capacity | : 6 KW |
| 12. Main machine | : 0.75 KW 110BYG350B |
| 13. Mould warm-up power | : 0.4 KW = 1.6 KW |
| 14. Water tank heater | : 3 KW 380 KW |
| 15. Machine dimension | : 4200 $\times$ 520 $\times$ 1452 mm |
| 16. Machine weight | : 420 kg |

This depositing machine automatically warm-up the mould, depositing and vibrating, it is suitable for depositing a lot of geometric chocolate, two colors, center filling, chocolate with granular nuts, it is adaptable and convenient operation