

# MINI ONE-SHOT

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## Mini Chocolate Depositor



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**Mini one-shot** gear depositor is designed to filled confectionery products in a single operation.

**Mini one-shot** depositor is able to produce many different kinds of high quality chocolate candies, such as chocolate blocks, nuts mixing, center filling etc. and quantity of filling is up to 90% . It is mainly for small and medium production, customized are available. The compact structure and advanced technologies makes it popular.

# Features

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## Features

- All parameters quickly and easily adjusted on the touch screen
- Accurate temperature control
- Separated heating hoppers and dosing head
- Hoppers mounted on hinges
- Existing moulds can be used without problem
- Simple to clean
- Conveyor belt is easily removable

## Technical Data

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Technical Data	MINI ONE-SHOT
<b>Moulds</b>	275×175mm,275×135mm
<b>Pistons</b>	Standard 2×8 Ø20mm Pistons
<b>Heating</b>	Separated heating for hoppers and valves
<b>Conveyor Belt</b>	Removable conveyor belt
<b>Cleaning</b>	Automatic hopper cleaning
<b>Drive Motor</b>	All movements are activated by 4 sets of 0.4kw servo motors
<b>PLC</b>	Standard DELTA PLC, Siemens PLC available
<b>Productivity</b>	20- 150kg/h
<b>Power</b>	110/220V-single phase 50/60HZ, or customized

### **SaintyCo also offer:**

- Softgel Manufacturing Line
- Automatic Gummy Product Line(Pilot to Large Scale)
- Gummy Pouch Packing Solution
- Gummy Bottle Packing Solution

For additional information,please drop email to [info@saintyco.com](mailto:info@saintyco.com).

