

One-Shot and Universal Depositing Machine type UDM-222



High quality filled chocolate in one step

Products

- Pralines
- Truffle balls
- Eggs
- Filled bars
- Tablets
- Seasonal articles
- Liqueur pralines
- Triple- and Quadro-Shot articles

Due to the sophisticated software technology a wide range of different fillings can be deposited. Masses from liquid to highly viscous consistency with a filling volume of up to 80% as well as solid ingredients may be processed.

Mould dimensions

Mould width standard 425 mm (larger mould sizes on request)



Features

- Quick return on investment: unpack – power-on – produce
- Newly designed dosing system
- Designed for easy handling and cleaning without tools
- Main Motions controlled by servo-motors
- Stirrer with stepper motor
- Standard dosing system 2 x 48 pistons, Ø 16 mm to produce 48 One-Shot or 96 solid articles
- AWEMA One-Shot software-technology
- The existing moulds can be used without any problem by adapting the nozzle plate
- Automatic docking of electrical connections on assembling of dosing system
- New improved hygienic- and handling concept
- Very low viscose masses can be deposited, due to a much higher piston power
- Mould conveying system with security plate

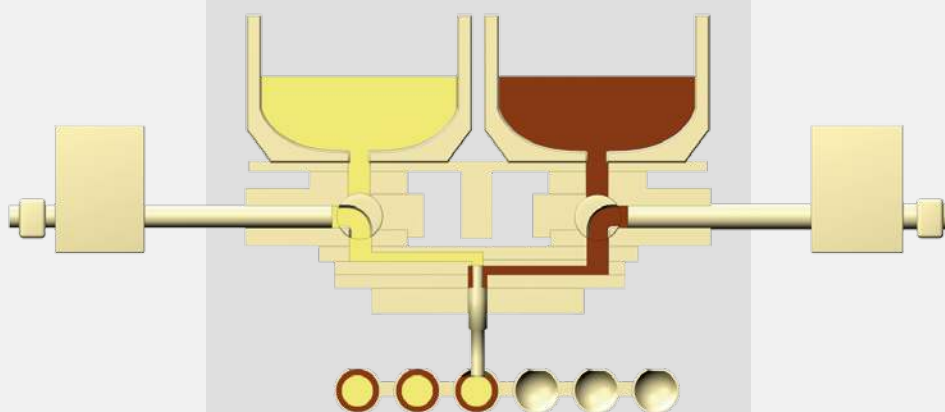
AWEMA AG

Schulstrasse 26 CH-8330 Pfäffikon ZH

Phone +41 (0)43 288 70 00

Fax +41 (0) 43 288 70 27

www.awema.com e-mail: info@awema.ch



Capacity up to 1'600 kg/h

The UDM-222 is a state of the art, fully automatic multiple piston depositor. It is designed particularly for a medium up to a large production range.

By the consistent application of a modular concept, the machine is extremely user friendly, versatile, simple to clean and allows easy and quick product change.

Possibility to produce TRIPLE – and QUADRO-SHOT articles with the same machine by installing a modification kit accordingly.

Mechanical system

- Large depositing range with up to 80 mm piston stroke
- Compact dimensions:
1'600 x 1'350 x 1'550 mm
(W x D x H)
- Meets the most rigorous hygiene requirements
- Completely stainless construction
- Maintenance-free operation
- Easy integration in existing lines



Double-Layer Power One-Shot



Long One-Shot filled bars



Long One-Shot tablets



One-Shot with ingredients



Standard One-Shot pralines, truffle balls, eggs, liqueur pralines



Triple-Shot



Quadro-Shot

Control system

Standard supply:

- Leading One-Shot software-technology
- Industrial PC Hardware
- HMI: graphically oriented Touch screen
- Event-Log with 10'000 entries
- Remote Control through LAN/ WLAN network
- Operation language selectable
- Password protected operation
- Network-enabled
- Interface for coordination with external PLC
- Accurate temperature control
- Adjustable automatic temperature control
- Automatic hopper feed control
- Unlimited No. of recipes
- Programmable Stirrer

AWEMA AG

Schulstrasse 26 CH-8330 Pfäffikon ZH

Phone +41 (0)43 288 70 00

Fax +41 (0) 43 288 70 27

www.awema.com e-mail: info@awema.ch