Savy hacos

ONE SHOT DEPOSITOR

CHOC ONE



The perfect solution to allow small productions to fill interiors and shells in one time

ADVANTAGES

- **Small and compact model**
- **Dosing on moulds or plates**
- **Easy disassembly head for cleaning with water**
- **High quality components**



PRODUCTION

Moulded bonbons: 50 per minute

Moulded tablets: 1 to 2 per minute

Line by line operation, 3 to 5 nozzles

Discover in video

ONE CHOC — ONE SHOT DEPOSITOR

FUNCTIONING

The ONE CHOC doses in one shot, for the production of chocolate products with filling. It is very compact, versatile, easy to understand and use, and provides a high level of hygiene.
It offers unique flexibility for the artisan chocolatier. It can be dosed in one shot into moulds or directly onto plates.
In addition, the TWIN function allows you to make two-layer products or to prepare crème fraîche on a chocolate disc, before coating it.



DOSING

Place the cover and the inside at the same time in a mould, allowing the pouring of a cream into a chocolate sheath in a single movement.
The chocolate and the interior, which are placed in separate double-jacketed vats, arrive in double nozzles which deposit a specific quantity at a given time. The chocolate will form the shell and the cream the interior.
Casting can be done on a mould but also directly on a plate for the production of typical products.
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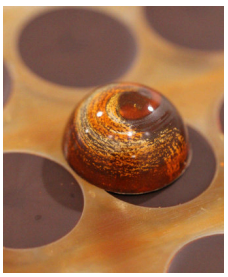
MOVEMENTS

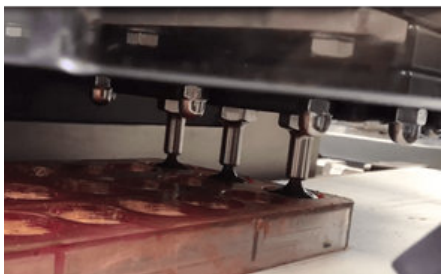
The deposit head moves up and down when depositing. Thanks to its rapid programming, the ONE CHOC 5/8 can also be used in 2 directional movements. This is done by the combination of the vertical movement of the depositing head and the horizontal movement of the belt.
Because the deposit head and the conveyor belt are driven by servomotors, the ONE CHOC produces a neat and consistent result.

EQUIPMENT

- Servo motor technology
- 2 heated hoppers
- Digital touch screen







TECHNICAL DATA

Dimensions	**577 x 1140 x 1450 mm**
Capacity per hopper	**4.7 kg (x 2 hoppers)**
Belt width	**300 mm**
Production	**10 lines/min**
Built	**Stainless steel**
Tension	**400V three-phase**
Dimensions of moulds	**275 x 135 mm / 275 x 175 mm / 275 x 205 mm**

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