

Description

Special tailor made depositing plates for single, one-shot and triple shot applications are required to deposit chocolates, compounds, cremes, filling masses which are fat based as well as sugar based mass like fondant creme, jelly and caramel.

For each delivered line we recommend the most suitable mould supplier for our lines. Our Lines do not especially require very specific mould sets, as our working principle is based on the loose mould system which allows us to be independend from any mould supplier. Most important is, that the moulds are reliable and the dimensions and surfaces are suitable for industrial machines.

Please feel free to contact us if you need any support.

{gallery}../boelu/images/schokoformen{/gallery}

Technical data

Working width	: 275mm
425mm	
600mm	
800mm	
900mm	
1000mm	