

## ONE-SHOT AND UNIVERSAL DEPOSITING MACHINE TYPE MICRO-100 OS 18



### 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.



### Features

- Quick return on investment; unpack – power-on – produce
- Newly designed dosing system (pat-pend.)
- Simple control with integrated online-help in three languages
- Designed for easy handling and cleaning without tools
- Security stop prevent misoperation
- All drives with overload protection
- Motions controlled by servo- and stepmotors
- Total 18 pistons for 9 One-Shot or 18 solid products in one depositing stroke
- AWEMA One-Shot software technology
- Existing moulds can be used without any problem by adapting the nozzle plate.

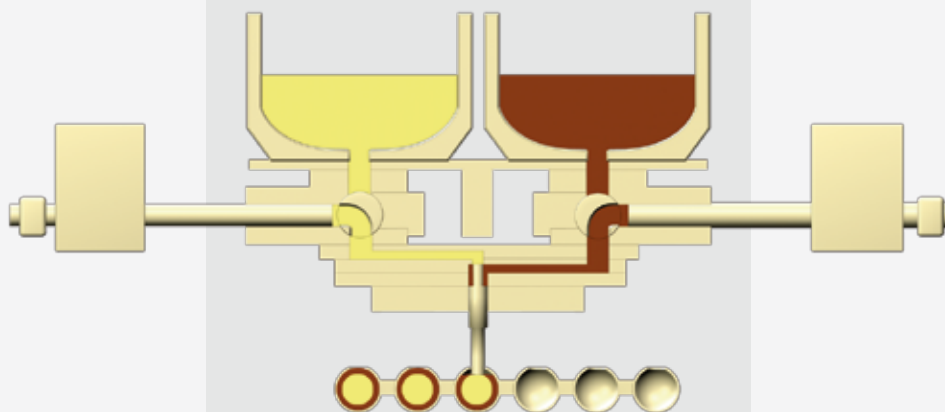
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## Capacity up to 100 kg/h

The MICRO-100 OS 18 is a state of the art, fully automatic multiple piston depositor. It is designed particularly for smaller production ranges. 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.

By installing a MICRO-100 OS 18 modification kit, it is possible to produce TRIPLE- and QUADRO-SHOT articles.

## Mechanical

- Maintenance free design
- Extremely quiet (no hydraulics)
- Large depositing range with up to 80 mm piston stroke (Ø 20 mm).  
Max. piston Ø 25 mm
- Easy belt change without tools
- Compact dimensions:  
1'000/ 1'800 x 790 x 1'600 mm  
(L x W x H)
- Mobile



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:

- Adjustable automatic temperature control
- Printer interface
- Reliable micro-processor technology
- Accurate temperature control
- Excellent readability with high-contrast LCD-display with built-in EL backlight
- Operation language selectable
- 100 production programs in memory
- Leading One-Shot software technology

Power supply:

- 6.2 kW
- 3 x 230/400 V + N + E
- 3 x 220 V + E

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