

**ONE-SHOT AND UNIVERSAL DEPOSITING MACHINE
TYPE UDM-101**



**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.

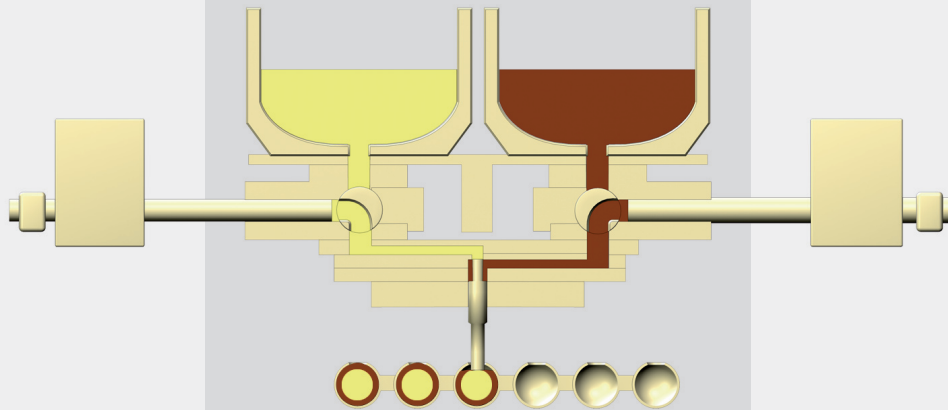


Features

- 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 24 pistons for 12 One-Shot or 24 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 150 kg/h

The UDM-101 is a state of the art, fully automatic multiple piston depositor. It is designed particularly for small and medium 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

- Maintenance free design
- Extremely quiet (no hydraulics)
- Large depositing range with up to 80 mm piston stroke, max. piston Ø 25 mm
- Easy belt change without tools
- Compact dimensions: 1'000/1'800 x 880 x 1'450 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:

- Stirrer
- Automatic hopper feed control
- Adjustable automatic temperature control
- Printer interface
- Interface for coordination with external PLC
- 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:

- 5.6 kVA
- 3 x 400/230 V + N + E

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