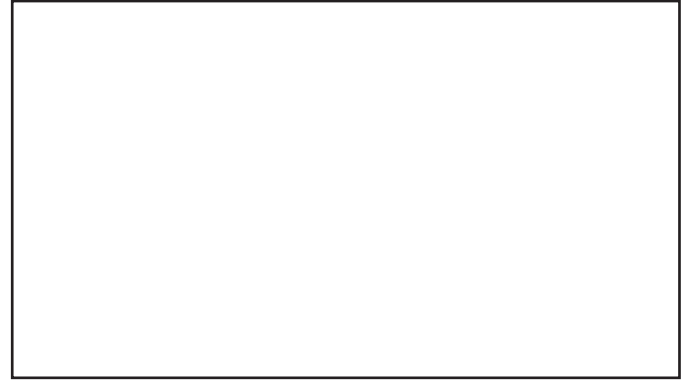
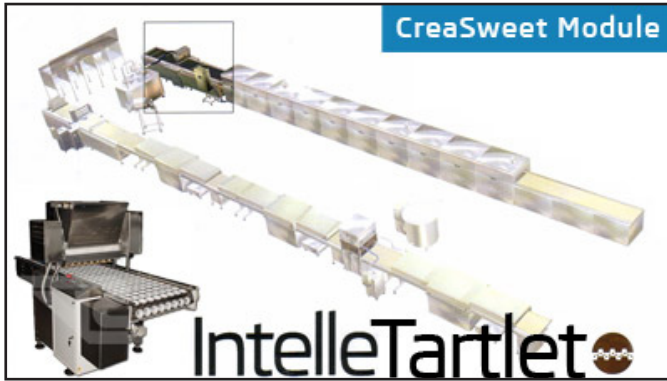


CreaSweet Module IntelleTartlet



German made automatic tartlet filling machine for twin colour and centerfilled marshmallow, cheese, creams, salads...

It sprinkles wafer cones inside with fat or chocolate to enable hydro isolation and cools the layers then fill them with 2 different masses, cools again, then immerses each top of filled cone to chocolate and cools again, then upload to conveyor ready for packaging. Machine is equipped with melting tank for chocolate. Production speed available are 10.000 and 20.000 cones per hour.

Semiautomatc version available.
Fast, accurate and hygienic.

Technical characteristics