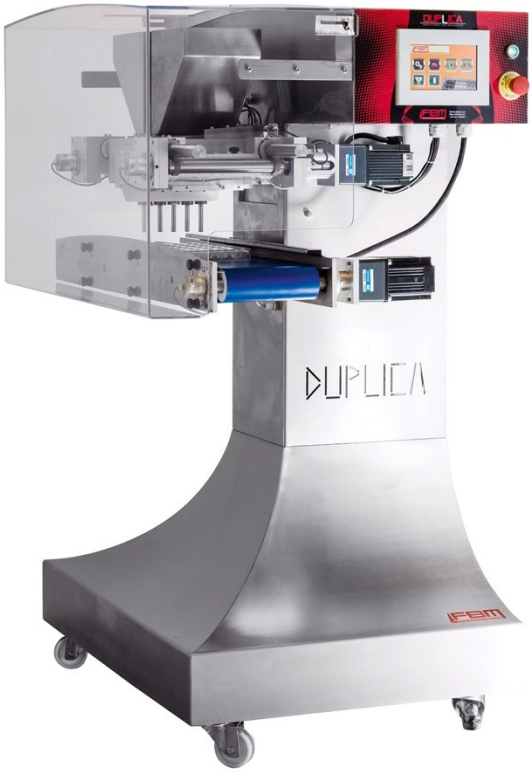
DUPLICA — One-shot depositor



NEW in 2017! Combining chocolate dosing function and filling in a single machine, **Duplica** automates the production of a variety of products, especially shell-molded filled confections and small chocolate bars.

Featuring two heated hoppers each with its own depositing head, and operated by an easy-to-learn and easy-to use electronic touch screen control pad, Duplica's compact footprint and programmability make it a perfect choice for demanding practitioners who want to simplify a time-consuming, multi-step (make shell, fill, cap), production process.

Duplica doses at the same time (in one shot), tempered chocolate and a filling - e.g., ganaches and caramels - creating the shell, filling it, and capping in one cycle. Standard (275mm x 175mm) polycarbonate molds can be loaded on Duplica's standard transport belt delivering high throughput.

Because of its precise dosing capability, Duplica is also a perfect for making small chocolate bars, e.g., for tasting squares.

NOTE: A source of tempered chocolate is required; Duplica *does not* temper chocolate on its own.

Duplica entries on FBM blog.

Duplica's standard features include: 2 heated hoppers (one for chocolate and one for filling); individually adjustable temperature for each hopper; dosing device with double injection system; speed regulation of the dosing head; speed regulation of the belt; sensor for mold presence; custom FBM–designed CPU with touchscreen for the complete adjustment of the machine; durable brushless motors for precise control of the movement of the injecting and dosing pistons lines

Key Specifications	
Dimensions:	1000(w) 880 (d) x 1570 mm(h)
Weight:	250kg (~550 lbs)
Power:	20A dedicated circuit recommended