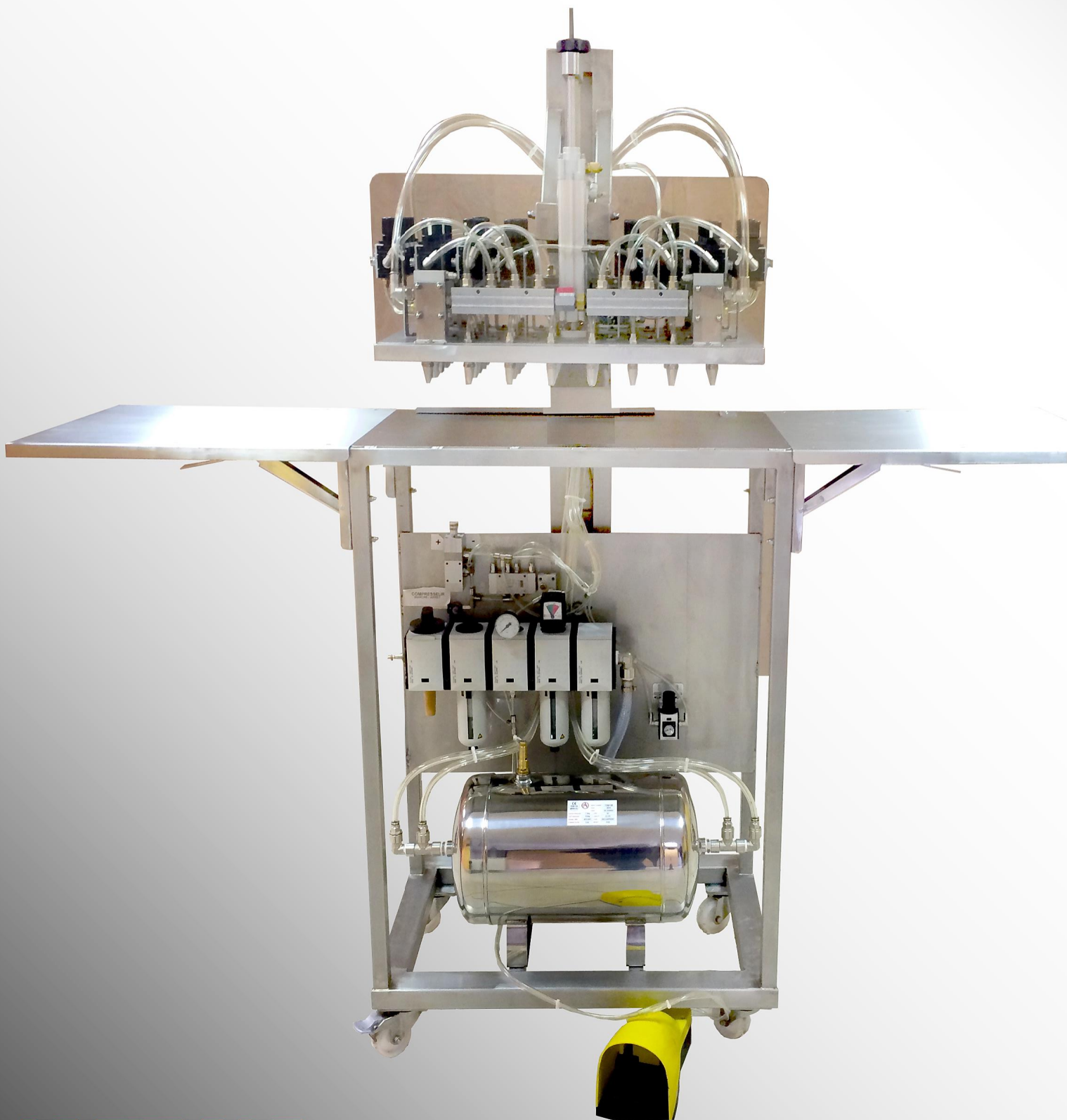


# NOVACHOC

*La technologie au service de la tradition*

## ETALEUSE CHOCOLAT



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FABRICATION  
FRANCAISE

# CHOCOLATE SPREADER SPECIFICATIONS

## Features

- ~ Customized Machine for your blisters
- ~ Compressed air blower according to food standard
- ~ Independent regulation of air (nozzle by nozzle)
- ~ Pedal to initiate the cycle start
- ~ Adjust the air nozzles's descent height
- ~ 2 folding shelves on either side of the machine

## Supply required

- ~ one air supply : 6 bar

## Functions

Allows you to spread a more or less fine chocolate layer you had previously deposited in the blister.

Once you have filed the chocolate in each imprint of the blister, all cavities are blown out (by air) in one go.

The spreader increases your productivity and guarantee regularity of your products.

## Custom manufacturing

- ~ Machine is manufactured according to the size of your blisters

*Together, make your dream reality*

