

# NOVACHOC

*La technologie au service de la tradition*

## ROBOT



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# ROBOT SPECIFICATIONS

## STANDARD EQUIPMENT

- ~ 4-axis robot and touch screen
- ~ On table with electrical box
- ~ 1 stainless steel pusher on wheels, closed hydraulic circuit
- ~ 1 dosing nozzle
- ~ 10 suction cups for closing macaroons

## Technical requirements for installation

- ~ 1 single-phase 220V
- ~ 1 three-phase socket 380V 3Ph + N + E (20 amperes)
- ~ 1 connection to the Internet network (RJ45)
- ~ 1 compressed air supply, 6 bar
- ~ 1 hot water tap for cleaning

## Features

The inner filling and closing macaroons  
Dosing & filling into round or square molds  
Linear dosing  
The multi-pose dosing on plate 40 x 60 cm  
Filling jars and verrines



## Production rate

~ Average dosage of the internal lining of macaroons: 3000-5000 / h  
This average takes into account the filling time of the pusher and supply plates of macarons shells

## Dimensions

Width with Screen and pusher (mm)	2800
Depth (mm)	1500
Height (mm)	2200
Weight (kg)	450

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