



2022 - EN



company

Selmi, a company founded in 1965 by Renato Selmi, initially started processing hazelnut paste and only later on did it concentrate its strengths in the specialisation of the processing of chocolate.

In 1987, when Paolo Selmi joins his father in the production of coating and tempering machines, a family business is born aimed at the continuous research of perfecting and realising ever more efficient machines.

Selmi has always been characterised by its dedication to technological evolution associated with the structural simplicity of its machines, a combination which results in fewer maintenance interventions and a unique level of service which includes on site commissioning of the machines. Conception, design, production, sale, delivery and direct client assistance are important staging points in the productive path of the company and points of strength which have characterised its success. It is for this very reason that, to this day, Selmi is the undisputed leader in the national market for the manufacture of machinery used for the processing of artisan chocolate.

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**tempering
machines**



selmi one

CONTINUOUS TEMPERING MACHINE

12 KG TANK CAPACITY

Compact size

Ideal for bakers, ice cream parlours and restaurants

Tempers 12 Kg of chocolate in 7 minutes

New construction concepts resulting in lower energy consumption

Fast melting and tempering of chocolate. Low voltage heated vibrating table. Easy cleaning of the machine. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

- Option to modify to single phase 220V
- Option to modify to three-phase 220 V - 50/60 Hz
- Heated vibrating table 220 V 24 V

Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **1 kW 16 A - 5 poles**
Tank capacity: **12 Kg**
Hourly production rate: **55 Kg**
Cooling unit: **900 frigorie/h**
Dimensions: **h. 1470 mm, w. 380 mm, d. 730 mm**
inclusive of vibrating table: **w. 670 mm**

CLASSIC
LINE



legend

CONTINUOUS TEMPERING MACHINE

24 KG TANK CAPACITY

Compact size with the option of being equipped with all Selmi accessories

Ideal for chocolateries, patisseries, bakers and ice cream parlours

Tempers 24 Kg of chocolate in 15 minutes

New construction concepts resulting in lower energy consumption

New version with digital control panel. Very versatile with low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. A restyled machine derived from the original Selmi Ghana model. With all its components upgraded it makes use of the latest systems.

- Option to modify to single-phase 220 V
- Option to modify to three-phase 220 V - 50/60 Hz
- Heated vibrating table 220 V 24 V
- Accessories: RS200 and R200 Legend coating machine, chocolate injection plate, truffle coating belt, Tunnel 200/250

Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **1,6 kW - 16 A - 5 poles**
Tank capacity: **24 Kg**
Hourly production rate: **90 Kg**
Cooling unit: **1100 frigorie/h**
Dimensions: **h. 1470 mm, w. 500 mm, d. 840 mm**
inclusive of vibrating table: **w. 800 mm**

CLASSIC
LINE



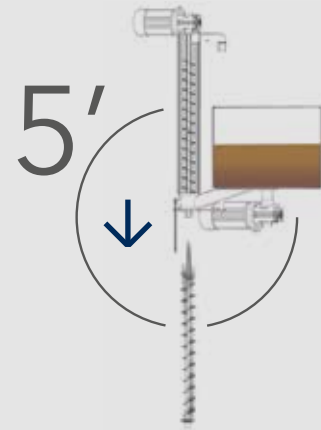
® PATENT
color ex
12 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

PATENT
EX[®]
GENERATION



SCREW PUMP REMOVABLE IN 5 MINUTES



Compact size

Ideal for bakers, ice cream parlours
and restaurants

Tempers 12 Kg of chocolate
in 8 minutes

New construction concepts resulting
in lower energy consumption



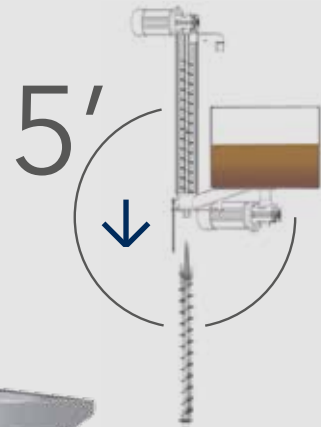
Fast melting and tempering of chocolate. Low voltage heated vibrating table. Easy cleaning of the machine thanks to the internal removable screw pump. The advantages of this machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs and any product to the chocolate to add aroma. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

- Option to modify to single phase 220V
- Option to modify to three-phase 220 V - 50/60 Hz
- Possibility of removal of the screw pump to allow for quick washing of the machine interior
- Heated vibrating table 220 V 24 V

Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **1 kW - 16 A - 5 poles**
Tank capacity: **12 Kg**
Hourly production rate: **55 Kg**
Cooling unit: **900 frigorie/h**
Dimensions: **h. 1470 mm, w. 380 mm, d. 740 mm**
inclusive of vibrating table: **w. 670 mm**

SCREW PUMP REMOVABLE IN 5 MINUTES



PATENT
EX[®]
GENERATION



Compact size with the option of being equipped with all Selmi accessories

Ideal for chocolateries, patisseries, bakers and ice cream parlours

Tempers 24 Kg of chocolate in 15 minutes

New construction concepts resulting in lower energy consumption

New version with removable screw pump and digital control panel. Versatile with low running costs. The advantages of this machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs and any desired product to the chocolate to add aroma. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table.

- Option to modify to single phase 220 V
- Option to modify to three phase 220 V - 50/60 Hz
- Heated vibrating table: 220 V 24 V
- Accessories: RS200/RS200L/RS250, chocolate injection plate, truffle coating belt, Tun 200/250
- Possibility of removal of the screw pump to allow for quick washing of the machine interior

® PATENT
plus ex
24 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

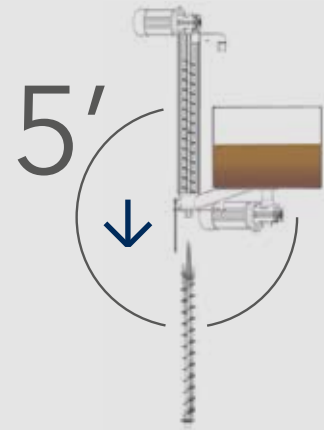


Technical data

Electrical specification: **400 V three phase 50 Hz**
 Power required: **1,6 kW - 16 A - 5 poles**
 Tank capacity: **24 Kg**
 Hourly production rate: **90 Kg**
 Cooling unit: **1100 frigorie/h**
 Dimensions: **h. 1470 mm, w. 490 mm, d. 1000 mm**
 inclusive of vibrating table: **w. 800 mm**
D. with RS200: w. 1740 mm

SCREW PUMP REMOVABLE IN 5 MINUTES

PATENT
EX[®]
GENERATION



PATENT
futura ex
35 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE



Compact size with the option of being equipped with all Selmi accessories

Ideal for the medium-large workshop, chocolateries and patisseries

As the machine is equipped with a semi industrial tempering system

It is especially suitable for chocolateries and pastry shop

Tempers 35 Kg of chocolate in 14/15 minutes



New version of the tempering machine with removable screw pump and digital control panel. This machine stands out on the market due to its new patented system which allows for the removal of the tempering screw pump in a few minutes. The advantages of this new tempering machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs and any desired product to the chocolate to add aroma. In situations where special processing is required, this machine is able to maintain the crystallisation even at considerably lower tempering temperatures than usual. Versatile with low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table.

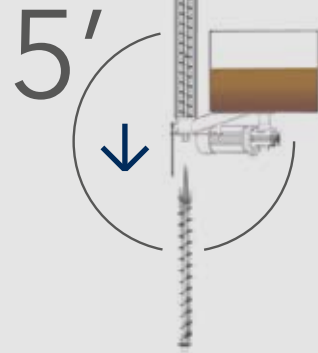
- Option to modify to three phase 220 V 50-60 Hz
- Heated vibrating table: 220 V 24 V
- Accessories: RS200/RS200L/RS250, chocolate injection plate, truffle coating belt, Tun 200/250/300
- Possibility of removal of the screw pump to allow for quick washing of the machine interior

Technical data

Electrical specification: **400 V three phase 50 Hz**
 Power required: **2,5 kW - 16 A - 5 poles**
 Tank capacity: **35 Kg**
 Hourly production rate: **170 Kg**
 Cooling unit: **2200 frigorie/h**
 Dimensions: **h. 1550 mm, w. 500 mm, d. 1000 mm**
 inclusive of vibrating table: **w. 800 mm**

SCREW PUMP REMOVABLE IN 5 MINUTES

PATENT
EX[®]
GENERATION



Ideal for large workshops
and small industries

Easily interchangeable between
moulding and coating

Tempers 60 Kg of chocolate
in 14 minutes

It is the only model in the range
compatible with the Mould loader 175
and Moulding line 275

Direct competitor in hourly production
with extremely higher capacity
machine

New version of the tempering machine with removable screw pump and digital control panel. This machine stands out on the continuous tempering machines market due to its new patented system which allows for the removal of the tempering screw pump in a few minutes. The advantages of this new machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs, candied fruit and any desired product to the chocolate to add aroma. This tempering machine was designed to best meet the needs of the medium to large workshop and is an excellent union of versatility and low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table.

- Option to modify to three phase 220 V - 50/60 Hz
- Heated vibrating table: 220 V 24 V
- Accessories: RS200/RS200L/RS250, chocolate injection plate, truffle coating belt, Tun 300/400, Tun 200/250, Mould loader 175, Moulding line 275, Automatic truffle
- Possibility of removal of the screw pump to allow for quick washing of the machine interior

© PATENT
top ex
60 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE



Technical data

Electrical specification: **400 V three phase 50 Hz**
 Power required: **3,5 kW - 16 A - 5 poles**
 Tank capacity: **60 Kg**
 Hourly production rate: **200 Kg**
 Cooling unit: **3000 frigorie/h**
 Dimensions: **h. 1560 mm, w. 650 mm, d. 1100 mm**
 inclusive of vibrating table: **w. 1060 mm**
 D. with RS200: **w. 1740 mm**

cento
100 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

NEW
MODEL



Ideal for large workshop
and small industries

Easily interchangeable between
moulding and coating

Temper 100 kg of chocolate
in 15 minutes

Direct competitor in hourly production
with extremely higher capacity
machines

The tempering CEN TO model resembles versions TOP EX and FUTURA EX preserving the innovative features of these but significantly enhancing the level of production thanks to the 100 kg tank that will allow for coating in tunnels of widths of up to 600 mm. Screw pump not removable.

- Option to modify to three phase 220 V - 50/60 Hz
- Heated vibrating table: 220 V 24 V
- Accessories: Chocolate injection plate, R600t, Tun 300/400, Tun 600

Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **4,5 kW - 16 A - 5 poles**
Tank capacity: **100 Kg**
Hourly production rate: **300 Kg**
Cooling unit: **4800 frigorie/h**
Dimensions: **h. 1600 mm, w. 770 mm, d. 1100 mm**
inclusive of vibrating table: **w. 1160 mm**





**tempering
machines
accessories
enrobing**

NEW
MODEL

rs 200

TEMPERING
MACHINES
ACCESSORIES
ENROBING



rs200I/rs250/rs250I

Can be used with Legend (only rs200 and rs200I), Plus EX, Futura EX, Top EX. Partial coating kit for underneath + Partial coating kit lateral coating. Hopper for the coating of ice cream.

- Decorator for RS200 coating machine.

Technical data

Electrical specification:
220 V single phase 50-60 Hz

Power required:
0,5 Kw - 16 A - 3 poles

Dimensions open:
h. 1200 mm, w. 2800 mm, d. 600 mm

Dimensions closed:
h. 2800 mm, w. 600 mm, d. 600 mm



Chocolate coating belt

The air blower can tilt and hence allows for its regulation in height, to the right and to the left

Double tail cutting roller: The first is located at the end of the coating zone and the second is located between the loading area and the coating area so as to improve the distribution of the chocolate on the base of the product

Ability to adjust the distance between the tail cutting roller and the belt transporting the coated product so as to allow the operator to fully coat much smaller products than the standard size right down to sizes of 10mm. This also allows for the coating of products with spherical or irregular shapes

Ability to tense the coating mesh and loading mesh



The coating belt is in three sections and installed on a tilting trolley. The loading area can be stopped to increase the accuracy and the positioning times of the product which needs to be coated. The coating area features a mechanical vibration of the coating mesh, which helps to create a uniform coating of the product, and an air blower for controlling the dripping from the chocolate which can be adjusted electronically via the control panel. The latter features an alimentary filter and millimetric adjustment of the working height. The coating speed is electronically adjustable via the operator control panel. This coating belt was designed for the more demanding workshops and chocolatiers as it allows for precise repetitive processing of any product whilst keeping unchanged the weights and thicknesses.

- Blower position adjustable on graduated scale
- Can be fitted with accessories for partial underneath coating and partial lateral coating
- Electronic speed control
- Electronic ventilation control
- Folding vertical structure mounted on wheels
- Can be used with Legend, Plus EX, Futura EX and Top EX

Technical data

Electrical specification: **220 V single phase 50-60 Hz**

Power required: **0,5 kW - 16 A - 3 poles**

Dimensions open: **h. 1200 mm, w. 1800 mm, d. 600 mm**

Dimensions closed: **h. 1800 mm, w. 600 mm, d. 600 mm**

r 200 legend

TEMPERING MACHINES ACCESSORIES
ENROBING

CLASSIC
LINE



Three section coating belt installed on a tilting trolley

Dripping of chocolate aided by mechanical vibration. Air blower with adjustable air flow to control the dripping of the chocolate. Electronically controlled coating speed. Partial coating of the product base (optional extra). The support paper is set in motion or halted via mechanical controls.

- Greaseproof paper (2 rolls)
- Can be used with Legend, Plus EX, Futura EX

Technical data

Electrical specification: **220 V single phase 50-60 Hz**

Power required: **0,5 kW**

Dimesions open: **h. 1200 mm, w. 1800 mm, d. 600 mm**

Dimesions closed: **h. 1800 mm, w. 600 mm, d. 600 mm**



truffle

TEMPERING MACHINES ACCESSORIES
ENROBING

CLASSIC
LINE



Coating machine for truffles

Compatible with Legend, Plus Ex, Futura Ex, Top Ex

Can be used to make truffles in patisseries

Interchangeable aluminium plates

Plate speed synchronised to that of the coating belt

Two section coating belt. Dripping of chocolate aided by mechanical vibration. Duple curtain chocolate coating hopper. Supporting rotating table synchronised with the coating belt.

Technical data

Dimensions: **h. 1100 mm, w. 800 mm, d. 400 mm**

800 mm diameter rotating distributor plate with a speed of 3 turns per minute.

Safety clutch on the slow shaft.



automatic truffle

TEMPERING
MACHINES
ACCESSORIES
ENROBING



Coating machines for truffles
in two sections

Compatible with Legend, Plus Ex,
Futura Ex, Top Ex

New concept for the production
of truffles

Can be operated by a single user

Easy to clean

This two section coating belt features mechanical vibrations to aid the dripping of chocolate and a dual veil chocolate coating hopper. The Automatic Truffle contains within it a blower to aid the dripping of excess chocolate which can be attached to the coating belt. The machine functions by jointly vibrating a canalized tank that has the task of transporting and rolling the truffles which were previously coated with chocolate from the tempering machine. The main advantage of this machine is the neatness of the clean work in the truffling process.

- Automatic truffled product extraction system with variable vibration speed
- The apparatus allows a single user to truffle between 25 Kg and 35 Kg/h of product

Technical data

Electrical specifications: **220 V single phase 50/60 Hz**
Power required: **0,6 kW - 16 A - 3 poles**
Hourly production rate: **30 Kg**
Dimensions: **h. 1050 mm, w. 620 mm, d. 1000 mm**
without tray holder: **w. 720 mm**





chocolate coating belt

The machine is equipped with a touch screen panel

The working width is 400mm

The heating lamps and the resistances located under the belt are controlled electronically

Ability to set the velocity and functionality of the air blower

The tail cutting roller is electronically controlled

The machine is equipped with a plexiglass cover

Purposely built for connecting to the TUNNEL 400 but it can also be connected to existing cooling machines. The stainless steel belt has a width of 400 mm and is divided into two parts: the loading section and the coating section, both of which are protected by a special cover. The machine has 4 independently thermoregulated resistances located in the various operational zones. The belt and the blower are controlled via a LCD screen which allows for the optimisation of the coating base of the product.

Technical data

Electrical specification: **400 V 3-phase 50/60 hz**

Option: **220 V 3-phase**

Power consumption: **3 kW**

Electrical supply plug: **16A 5 poles**

Dimension: **w. 1000 mm, d. 1250 mm, h. 1350 mm**



NEW
MODEL



chocolate coating belt

The machine is equipped with a touch screen panel

The working width is 600mm

The heating lamps and the resistances located under the belt are controlled electronically

Ability to set the velocity and functionality of the air blower

The tail cutting roller is electronically controlled

The machine is equipped with a plexiglass cover

Purposely built for connecting to the TUNNEL 600 but it can also be connected to existing cooling machines. The stainless steel belt has a width of 600 mm and is divided into two parts: the loading section and the coating section, both of which are protected by a special cover. The machine has 4 independently thermoregulated resistances located in the various operational zones. The belt and the blower are controlled via a LCD screen which allows for the optimisation of the coating base of the product.

Technical data

Electrical specification: **400v 3-phase 50/60 hz**
Option: **220v 3-phase**
Power consumption: **3 kW**
Electrical supply plug: **16A 5 poles**
Dimension: **w. 1400 mm, d. 1400 mm, h. 1350 mm**



drops 300/400

TEMPERING
MACHINES
ACCESSORIES

NEW
MODEL



Drops machine commands are on a special work page on tunnel touch screen



Machine for chocolate drops production

Commands are on the cooling tunnel touch screen

Works on 300 or 400 mm tunnel belt

Resistances with electrical control

Equipped with pneumatic three-way valve for precise and adjustable casting

Automated injection plate extraction

Chocolate drops production machine. Can be connected to a TOP EX tempering machine for feeding chocolate.

The injection takes place directly on the tunnel belt 300mm or 400mm and is equipped with a three-way valve for precise and continuous dispensing of the chocolate. It interfaces with the touch screen display of the tunnel to allow the injection and the resistances settings.

Technical data

Electrical specification: 220V single phase 50/60 hz

Power consumption: 1 kW

Dimensions with Top Ex: w. 1150 mm, d. 1350 mm, h. 1560 mm

Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled





**tempering
machines
accessories
moulding**

injection plate



Accessory compatible with Legend, Plus Ex, Futura Ex, Top Ex and Cento

Can be built according to the needs of the client

The change of mould can be carried out just with the replacement of the lower section

Can be warmed during work pauses

Can be personalised up to a maximum size of 275x175 mm

Base with quick fitting to tempering machine and interchangeable nozzle-carrier. Independent heating system, thermoregulated by means of two low voltage heating elements. Internal dosage control filter. Mould carrying guide installed on vibrating plate.

pralines

cod. S1



cod. S2



cod. S3



cod. S4



cod. S5



cod. S6



cod. S7



cod. S8



filler praline

TEMPERING
MACHINES
ACCESSORIES
MOULDING



Benchtop filling injector

High productivity of moulded chocolate

Injects liquid fillings (having a max viscosity of chocolate)

Dosage via custom made injection plate

Piston calibrated dosage

The machine can be used for filling with spreads

Thanks to the microprocessor control and adjustment of the dosage this machine is able to facilitate and quicken the injection of the fillings inside the pralines. The piston pump body is built with a completely cleanable material. The working environment at the point of injection is heated and thermoregulated. If the Filler is used with low density fillings it can reach high levels of productivity. The mould is placed on a vibrating table to optimise the injection of the fillings so eliminating air bubbles which could compromise the shelf life of the product. The filling production of this machine can reach 300 moulds/hour.

Technical data

Electrical specification: **220 V single phase 50 Hz**

Power required: **1,4 kW - 16 A - 3 poles**

Tank capacity: **6 Kg**

Hourly production rate: **6 moulds/minute (for pralines)**

Dimensions: **h. 700 mm, w. 430 mm, d. 725 mm**

Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled





Automatic loader for filling and vibrating polycarbonate moulds and production of solid bodies only

Mould size 275 x 175 mm

The system uses the TOP EX tempering machine and is very compact in size even though it performs the same automated operations until now delegated to the traditional industrial lines for the production of solids (tablets, napolitaines etc ..). There are three mould handlings and workstations:

- Filling can take place either via a perforated injection plate or directly from the tempering machine and subsequent cleaning of the mould is done by means of scrapes.
- 1st level of vibration
- 2nd level of vibration
- Ejection of the mould will take place directly into the slides of the cooling tunnel for the subsequent demoulding.

On this type of machine we recommend the combination of a TANK200 / 400 kg with level sensor to cater for the high productivity of the machine.



IMAGE OF THE LINE WITH TUNNEL



IMAGE OF THE COMPLETE LINE WITH SPIDER AND DEMOULDING



Technical data

Electric specification: 220 V single phase 50 Hz
 Power required: 1,5 kW - 16 A - 3 poles
 Hourly production rate: 250-300 moulds
 Mould size: 275 x 175 mm
 Dimensions: h. 1500 mm, w. 2300 mm, d. 950 mm
Needs to be connected to a compressed air source: 220 lt/min - minimum 6 bar - filtered, dry, deoiled

MOULD LOADER 175 + TOP EX

SPIDER

DEMOULDING

mould loader 175

AUTOMATIC
MOULD LOADER

moulding line 275

AUTOMATIC
MOULD LOADER

NEW
MODEL



Automatic loader for filling and vibrating polycarbonate moulds and production of solid hollow and final capping of chocolate products

Mould size 275 x 175 mm

Option to modify to three phase 220 V - 50/60 Hz



Automatic loader for filling and vibration of polycarbonate moulds capable of producing solid and hollow bodies (mould size 275 x 175 mm).

The machine needs to work in combination with a TOP EX tempering machine. The complete system has extremely compact dimensions without sacrificing productivity: about 5 moulds / minute for chocolate shells and solid bodies. This machine allows the operator to choose between three types of different processes after the filling of the mould through the perforated injection plate. If one wants to produce the shells the machine flips over the mould, vibrates it, and brings it back to its original position. Obviously the chocolate spilled during the flipping is automatically directed into the tank of the tempering machine. The process for the production of solid bodies (tablets, napolitaines etc ..) is much simpler: in this case the bodies, after the filling and subsequent vibration to evenly distribute the chocolate inside it, are directly expelled, just like its predecessors, into the connected tunnel.

With this type of machine we recommend the combination of a TANK200 / 400 kg with level sensor to cater for the high productivity of the machine. Hourly output: 250 to 300 moulds/hour. On the new model a final scraper station has been added to guarantee optimal cleaning of the outgoing molds; this accessory enables a third operating mode, which allows the final capping of the previously filled shells.

Technical data

Electric specification: **400 V three phase 50 Hz**

Power required: **3,5 kW - 16 A - 5 poles**

Hourly production rate: **250-300 moulds**

Dimensions: **h. 1440 mm, w. 2620 mm, d. 960 mm**

h. 1560 mm, w. 2620 mm, d. 1250 mm with Top Ex

Needs to be connected to a compressed air source: 250 lt/min - minimum 6 bar - filtered, dry, deoiled

filler pot

TEMPERING MACHINES
ACCESSORIES
MOULDING

Pot filler

This machine is designed for the potting of spreadable creams of medium and high density and viscosity. The gear pump is built of alimentary grade aluminium and can inject at pressures of up to 4 atmospheres. The body of the pump can be completely dismantled and cleaned in just a few minutes and thus facilitates the changing of the cream to be potted. It is particularly suitable for clients who produce pastes and alimentary conserves of all types.

Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **0,9 kW - 16 A - 5 poles**
Tank capacity: **6 Kg**
Hourly production rate: **50 Kg**
Dimensions: **h. 700 mm, w. 380 mm, d. 380 mm**



galileo

ROTATING MACHINE FOR HOLLOW

Completely constructed
in stainless steel

Safety clutch mechanism
on orbital rotation

Speed controlled via inverter

This machine, which is entirely built in AISI 304 steel, allows the mould to be fixed into double permanent magnets. It is equipped with a safety clutch mechanism and allows the simultaneous use of 4 workstations. The speed can be adjusted via an inverter and the transmission is supplied with a mechanical safety clutch.

Technical data

Electrical specification: **220 V single phase 50 Hz**
Power required: **0,4 kW - 16 A - 3 poles**
Dimensions: **h. 1430 mm, w. (total) 570 mm, d. 1000 mm**
Foot pedal controlled
Max weight per arm: **mould containing 3 Kg of chocolate**





**panning
machines**



First coating pan on the market to be equipped with a cooling system

Rapid change between cold and hot air

Can be equipped with automatic SpraySystem

Interchangeable air filter

The coating pan is made entirely of AISI 304 steel and is equipped with an electronic speed control to optimise the coating of different types and sizes of products. The introduction of air into the rotating tank cavity is controlled by a cooling system aimed at speeding up the enlargement of the dragees via the introduction of chocolate. In the following phase a resistance is used to smoothen and polish the product and clean the machine. The thermoregulator on the control panel enables the adjustment of the temperature to suit the required processing.

Technical data

Electrical specifications: **220 V single phase 50 Hz**

Power required: **1,8 kW - 16 A - 3 poles**

Tank capacity: **20 Kg**

Hourly production rate: **about 20 Kg**

Cooling unit: **1100 frigorie/h**

Dimensions: **h. 1500 mm, w. 720 mm, d. 1200 mm**



SPRAY SYSTEM

Spray system compatible only with Selmi coating machines, heated and thermoregulated in low voltage and entirely constructed in aluminium treated for contact with foodstuffs. The apparatus is mounted on a mobile stainless steel trolley.

The top part is easily removable for easy cleaning.

Needs to be connected to a compressed air source: 300 lt/min - minimum 6 bar - filtered, dry, deoiled



comfit maxi

COATING PAN



Machine for semi-industrial use

In this product category it is the only model to be equipped with an autonomous cooling system
Interchangeable air filter

Option to modify to three phase
220 V 50-60 Hz

The coating pan is made entirely of AISI 304 steel and is equipped with an electronic speed control to optimise the coating of different types and sizes of products. The introduction of air into the rotating tank cavity is controlled by a cooling system aimed at speeding up the enlargement of the dragees via the introduction of chocolate. In the following phase a resistance is used to smoothen and polish the product and clean the machine. The thermoregulator on the control panel enables the adjustment of the temperature to suit the required processing.

Technical data

Electric specification: **400 V three phase 50 Hz**
Power required: **2,5 kW - 16 A - 5 poles**
Tank capacity: **50/60 Kg**
Hourly production rate: **40 Kg**
Cooling unit: **1900 frigorie/h**
Dimensions: **h. 1650 mm, w. 1100 mm, d. 1500 mm**



SPRAY SYSTEM

Spray system compatible only with Selmi coating machines, heated and thermoregulated in low voltage and entirely constructed in aluminium treated for contact with foodstuffs. The apparatus is mounted on a mobile stainless steel trolley.

The top part is easily removable for easy cleaning.

Needs to be connected to a compressed air source:
300 lt/min - minimum 6 bar - filtered, dry, deoiled





**refining
machines**

NEW
MODEL

micron 25

BALL
REFINER



Machine suitable for small - medium workshop

Ideal for processing frequent changes of flavour

Easily cleaned

Designed for the production of spreadable creams, anhydrous pastes for ice creams, pralinated products and cream sweets

The Micron 25 ball refiner was designed for the production of spreadable creams, anhydrous pastes for ice creams, pralinated products and cream sweets. The machine is equipped with a refrigerator with the purpose of regulating, within the set limits, the excess heat caused by the friction generated between the spheres. Thus doing we preserve unaltered the organoleptic qualities of the product. The circulation of the product during refinement is maintained by a dual purpose volumetric pump. The refining cylinder is also regulated to maintain a warm temperature to prevent the fatty residues between the balls from solidifying during pauses in the working cycle.

- Option to modify to three phase 220 V - 50/60 Hz
- Magnetic filter removable and washable

Technical data

Electrical specification: **400 V three phase 50 Hz**

Power required: **4 kW - 16 A - 5 poles**

Tank capacity: **20/25 Kg**

Refining rate: **15/20 Kg/h**

Dimensions: **h. 1200 mm, w. 750 mm, d. 950 mm**

Refining capacity: **below 20 microns**

Needs to be connected to a compressed air source: 300 lt/min - minimum 6 bar - filtered, dry, deoiled



NEW
MODEL

micron 50

BALL
REFINER



Machine suitable for the medium/large laboratory

The only one in the range that can be moved on wheels to facilitate the cleaning of the workshop

Weight and dimensions reduced to a minimum

Designed for the production of spreadable creams, anhydrous pastes for ice creams, pralinated products and cream sweets

The Micron 50 ball refiner was designed for the production of spreadable creams, anhydrous pastes for ice creams, pralinated products and cream sweets. The machine is equipped with a refrigerator with the purpose of regulating, within the set limits, the excess heat caused by the friction generated between the spheres. Thus doing we preserve unaltered the organoleptic qualities of the product. The circulation of the product during refinement is maintained by a dual purpose volumetric pump. The refining cylinder is also regulated to maintain a warm temperature to prevent the fatty residues between the balls from solidifying during pauses in the working cycle.

- Option to modify to three phase 220 V - 50/60 Hz
- Magnetic filter removable and washable

Technical data

Electric specification: **400 V three phase 50 Hz**

Power required: **12 kW - 32 A - 5 poles**

Tank capacity: **60 Kg**

Refining rate: **40 Kg/h**

Dimensions: **h. 1350 mm, w. 1550 mm, d. 1000 mm**

Refining capacity: **below 20 microns**

Needs to be connected to a compressed air source: 350 lt/min - minimum 6 bar - filtered, dry, deoiled





**oneshot
tuttuno**



Can be connected to a Selmi tempering machine for the chocolate part

Can be connected to an EX Selmi tempering machine for the filling

Simultaneous dispensing machine aimed at creating filled products in a single operation, including pralines on polycarbonate mould, balls, eggs and products with special features. The machine injects in different times and ways chocolate and fillings in the percentages required by the customer, simultaneously creating the outer chocolate jacket and the inside of the praline. The tempering unit, located on the side of the machine, provides a continuous feed of chocolate by means of a recirculation pump. The filling is dispensed by the temperature-controlled hopper on the machine head.

Technical data

Electric specifications: **220 V single phase 50/60 Hz**

Power required: **3 kW - 16 A - 3 poles**

Hourly production rate: **depending on the product (about 120/150 moulds)**

Dimensions: **h. 1600 mm, w. 1800 mm, d. 770 mm**

Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled



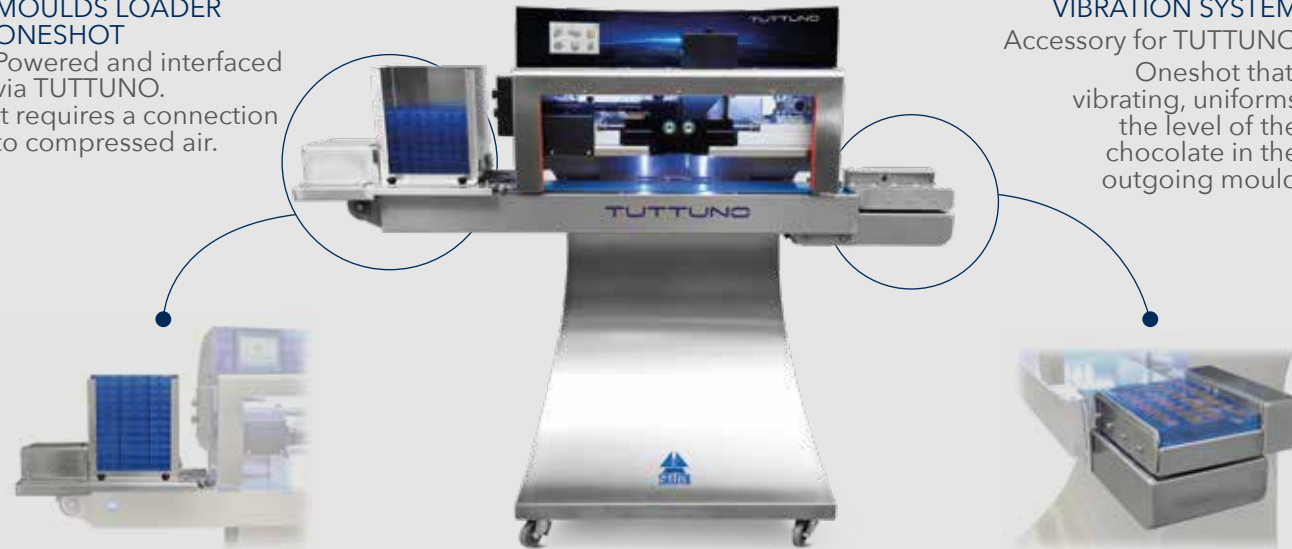
MOULDS LOADER ONESHOT

Powered and interfaced via TUTTUNO. It requires a connection to compressed air.

VIBRATION SYSTEM

Accessory for TUTTUNO

Oneshot that, vibrating, uniform the level of the chocolate in the outgoing mould



Moulds Oneshot Tuttuno
size 275 x 175 mm

cod. S10



NEW MODEL

MOULD VIBRATOR

vibra

Autonomous vibrating station, with conveyor belt, accessory to Oneshot Depositor TUTTUNO and alternative to standard mould vibrator. It allows to even out the level of chocolate in the outgoing mould, guaranteeing continuous mould flow, without generating queues, even at high speeds.

New features: 2 kind of vibrations

1. Belt vibration.
 2. Horizontal vibration by two pistons.
- Can be used both or single vibration.

Technical data
Electric specifications: 220 V monofase 50 / 60 Hz
Power required: 1 kW - 16 A - 3 poli
Dimensions: h. 1150 mm, l. 1120 mm, p. 600 mm.

cod. S11



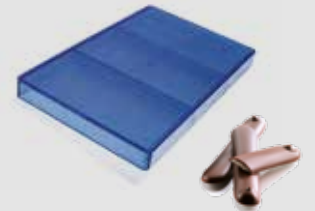
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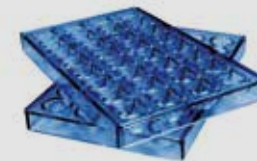
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cod. S14



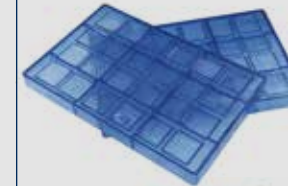
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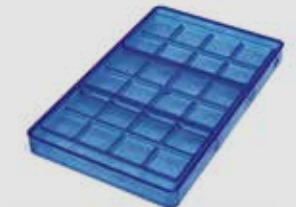
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cod. S19



cod. S20



cod. S16



PATENT
NEW
MODEL

SPIDER[®] PATENT
spider

SPIRAL
VERTICAL
COOLING
TUNNEL



The increased height allows for an increase in mould capacity and the ability to retain the moulds for longer within the refrigerated area, hence improving the cooling process

Spider was designed to be coupled with Tuttuno and Mould Loader 175

Insertion into the tunnel is timed and assisted by a loading cooling belt

The cooled product exits on the same level as the inserted product to aid with the operator's productivity

Thanks to the Spin patent, the cool and dry air flows follow the moulds during their journey

It can contain within more than 120 moulds

The column spiral has an inclination of 1% which is important for giving a planar result: the chocolate into the moulds will be distributed evenly

Option to modify to three phase 220V 50-60 Hz

Available on request with water-cooled condenser

Tunnel for moulds with vertical spirals. The main characteristics of this machine are the compact dimensions, functionality and high production rate. Selmi has created an innovative movement of the moulds that allows for their maximum exposure to the cooling flux. The system is covered by an international patent.

Technical data

Electrical specification: **400 V three phase - 50 Hz**

Required power: **4 kW - 16 A - 5 poles**

Optimal operating temperature: **20/25°C, maximum 32°C**

Cooling unit: **3200 frigories/h**

Dimensions: h. **2200**, w. **2500**, d. **1150 mm**



automatic demoulder

NEW MODEL



This machine is designed to carry out the automatic demoulding of pralines or bars that are held inside moulds

The production rate of this machine is 4 moulds per minute

It can, as an option, be loaded manually but it achieves a very high performance and productivity rate if combined with the SPIDER cooling tunnel. The moulds are automatically demoulded onto a rigid surface at the exit of the tunnel, hence avoiding manual intervention from the operator. The mat will carry the product to the wrapping machine or to the packaging line.

Technical data

Electrical specification: **220 V single phase - 50 Hz**

Required power: **1.5 kW - 16 A - 3 poles**

Optimal operating temperature: **20/25°C , maximum 32°C**

Dimensions: h. 1300, w. 1900, d. 1100 mm

Needs to be connected to a compressed air source: 100 lt/min - minimum 6 bar - filtered, dry, deoiled



LINEA

ONESHOT > SPIDER > DEMOULDER



oneshot tuttuno ICE

SIMULTANEOUS
DISPENSING
MACHINE

NEW
MODEL



In addition to the range of ICE products, Tuttno ICE manufactures all the classic products of tuttno.

Can be connected to a Selmi tempering machine for the chocolate part



OneShot ICE is a simultaneous dosing machine suitable for making filled products in a single operation: pralines, snacks, ice cream biscuits on a polycarbonate or acetate mold, single-portion double flavor verrine, boules, eggs and three-dimensional products with special features. Oneshot injects chocolate and ice cream fillings in different percentages, times and ways, depending on the operator's requests, producing, in a single operation, the external chocolate shell and the inside of the product. A tempering machine, located behind the dispenser, feeds the chocolate in a continuous cycle by recirculating it on the pump body. The filling is manually fed through the thermo-regulated hopper. A comfortable and intuitive touch screen control panel allows you to manage all the functions of the machine.

Technical data

Electric specifications: 220 V single phase 50/60 Hz

Power required: 4,5 kW - 16 A - 3 poles

Dimensions: h. 1600 mm, w. 1800 mm, d. 770 mm

Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled





In line with e mould loader 175



In line with tuttuno one shot



Depositor

DECORATOR

Possibility of decorating with various types of grain or small products such as puffed rice, etc.

Adjustable blower in intensity to correctly distribute the product and clean the mold from excess.



Grain dispenser to decorate molds of tablets and napolitaines in line coming from TUTTUNO or from the MOLD LOADER 175. For a complete line you can position it in line with the SPIDER vertical tunnel. The machine can decorate with various types of grains, puffed rice or similar products. After the distribution of the grain there is a blower (adjustable in intensity). In this way it is possible to form a correct layer of decoration. Under the sliding guides of the molds there is a tank for collecting the excess product.

Technical data

Electric specifications: 220 V single phase 50/60 Hz

Power required: 1 kW - 16 A - 3 poles

Dimensions: h. 1460 mm, w. 1350 mm, d. 670 mm



oneshot tuttuno 9

SIMULTANEOUS
DISPENSING
MACHINE

NEW
MODEL
9 NOZZLES



Increased dimensions of the belt to 400 mm

9 injection nozzles for work with moulds up to 380 mm

Possibility of injection on a standard 400x600 mm tray

High production levels of up to 6 moulds per minute

vibra

Oneshot tuttuno 9: Simultaneous dispensing machine aimed at creating filled products in a single operation, including pralines on polycarbonate mould, balls, eggs and products with special features. The machine injects in different times and ways chocolate and fillings in the percentages required by the customer, simultaneously creating the outer chocolate jacket and the inside of the praline. The tempering unit, located on the side of the machine, provides a continuous feed of chocolate by means of a recirculation pump. The filling is dispensed by the temperature-controlled hopper on the machine head.

Vibra: Autonomous vibrating station, with conveyor belt, accessory to Oneshot Depositor TUTTUNO and alternative to standard mould vibrator. It allows to even out the level of chocolate in the outgoing mould, guaranteeing continuous mould flow, without generating queues, even at high speeds. New features: 2 kind of vibrations: 1. Belt vibration. 2. Horizontal vibration by two pistons. Can be used both or single vibration.

Technical data

Electrical specification: 220 V single phase 50/60 Hz

Required power: 3.5 kW - 16 A - 3 poles

Hourly production: depends on the product (up to 360 moulds 275x175 mm)

Dimensions: h 1550 mm, w 1670 mm, d 920 mm

With vibration unit: w 3050 mm

Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled





**chocolate
extruders**



CHOCOFORM MOULD 59

chocoform

CHOCOLATE
EXTRUDER



Option to modify to
three phase 220 V - 50/60 Hz



Chocoform is a completely innovative machine in the Selmi range that works with pressure upon a cylindrical cartridge (made of chocolate and hazelnut, almond etc.) for higher quantities of chocolates production in a certain shape. The cartridges, previously made by pre crystallizing the recipe into a tempering machine from our EX-range (EX= tempering machine with removable screw for Easy cleaning), will be formed into the chosen shape and size by the Chocoform machine. The Touch Screen panel will show the pressure, all other parameters and according to the desired matrix and the program set, a synchronized blade will cut the chocolates to the chosen size. The settable speed will also determine the hourly production. The placement of a cooling tunnel and of an automatic truffle machine, side by side to the CHOCOFORM, will help to transform the shape and structure of the product made by this machine to the ultimate truffle design and taste.

Technical data

Electrical specification: **400 V three phase 50 Hz**
 Power required: **2,5 kW - 16 A - 5 poles**
 Hourly production rate: **50 Kg**
 Mould capacity: **3,2/3,3 Kg**
 Dimensions: **h. 2350 mm, w. 1400 mm, d. 1200 mm**
Needs to be connected to a compressed air source: 120 lt/min - minimum 6 bar - filtered, dry, deoiled

chocoliner

CHOCOLATE
EXTRUDER



This machine, consisting of four aligners, is located between the extruder and the coating belt and optimises the productive capacity of the line. By making use of an oscillatory motion with adjustable steps the product is sorted into lines, transported towards the coating zone and subsequent cooling in the tunnel. It should be noted that the entire process is automated and does not require the manual input of the operator, hence avoiding damage to the previously extruded product.

Technical data

Electrical specifications : **220 V single phase**
50-60 Hz

Power required: **0,4 kW - 16 A - 3 poles**

Hourly production rate (estimated): **40-50 Kg**
(it supports the hourly production of the Chocoform)

Dimensions: **h. 1230 mm, w. 860 mm, d. 760 mm**



LINEA
EXTRUDER > CHOCOLINER > TUNNEL



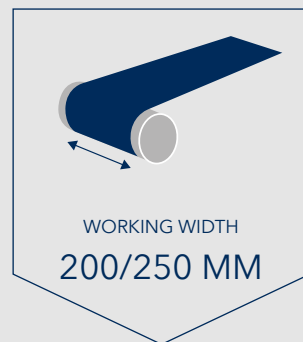
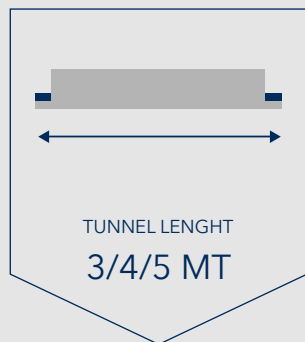


**enrobing
lines
tunnels**



tunnel 200/250

COATING
LINE



Can be used with Plus Ex,
Futura Ex and Top Ex

Designed for the artisanal needs
of patisseries and chocolateries

Machine is entirely controlled
via a touch screen

Heated coating area (day and night)
Can be connected to a detacher

The production speed of this machine ranges from 20 to 150 cm/min. The Tunnel 200/250, length 3/4/5 mt, has a completely integrated coating section which is easily assembled and washed. The machine was designed to allow working with more than one tempering machine, which can be swapped over upon changing the colour of the coating.

Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **2,8 kW - 16 A - 5 poles**
Optimal ambient temperature: **20/25°C, max 32°C**
Cooling unit: **3200 frigorie/h**
Dimensions: **l. 3/4/5 mt, d. 850 mm**
Working width: **200/250 mm**

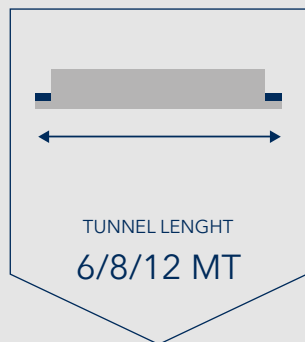


Option to modify to three phase 220
V - 50/60 Hz



tunnel 300/400

COATING
LINE



Designed for large workshops
and small/medium industries

This machine can be used
simultaneously for coatings and
mouldings

Can be connected to a detacher

Option to modify to three phase
220 V - 50/60 Hz

Designed to coat and cool coated and moulded products using a special air diffuser positioned over the whole length of the cold chamber. The production speed ranges from 30 to 200 cm/min. The Tunnel 300/400, length 6/8/12 mt, has a completely integrated coating section which can be easily removed and washed. The machine was designed to allow working with more than one tempering machine, which can be swapped over upon changing the colour of the coating.

Technical data

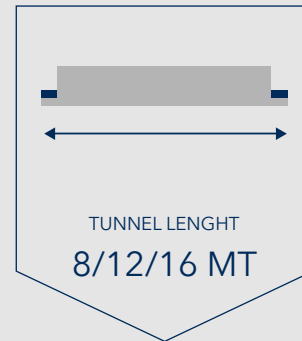
Electrical specification: **400 V three phase 50 Hz**
Power required: **4 kW - 16 A - 5 poles**
Optimal ambient temperature: **20/25°C, max 32°C**
Cooling unit: **3800/4000 frigorie/h**
Dimensions: **l. 6/8/12 mt, d. 850 mm**
Working width: **300/400 mm**



tunnel 600

COATING
LINE

NEW
MODEL



Designed to coat and cool various types of products. Built entirely in stainless steel, this tunnel is equipped with a 600mm wide belt and two separate refrigeration units which allow for the creation of zones of different temperatures. The temperature is set from a very user friendly and versatile control panel that allows the operator to easily navigate between the various functions of the machine. This machine is designed for industrial production. The machine is available as standard in three different lengths: 8m, 12m and 16m. However, the company is also able to manufacture it to any required custom length if this were to be requested. Please note that with regards to the total dimensions, as well as the cooling chamber one also needs to take into consideration the decoration zone, which will have a length chosen by the customer, and the detacher. The latter is an optional belt that is very useful in a coating procedure by facilitating and noticeably improving the quality of the final product.

Technical specifications

Electrical specification: **400V 3-phase 50/60 Hz**
Option: **230V 3-phase 50/60 Hz**
Power consumption: **8 kW - 16 A dual power supply**
Optimal environment temp.: **20/25°C, maximum 32°C**
Cooling system: **7600/8000 frigories/h**
Dimensions: **l. 8/12/16 mt, d. 1250 mm**
Working width: **600 mm**

Applicable to:
- Cento
- R600T

NEW
MODEL



Clusters produces chocolate based clusters containing nuts (hazelnuts, pistachios, almonds...) as an additional ingredient. It is equipped with a loading hopper for the additional ingredients. It needs to be connected to a tempering machine for the supply of chocolate. The machine can be used in manual or automatic mode, thanks to level sensors. The product, poured via 6 screw pumps on a cooling tunnel belt 400 mm wide, can be personalised by adjusting the doses.

Technical data

Electrical specification: **220 V single phase 50 Hz**
 Required power: **2.5 kW - 16 A - 3 poles**
 Dimensions: **h. 1650 mm, w. 1000 mm (1700 with tempering machine), d. 1050 mm**
Needs to be connected to a compressed air source: 100 lt/min - minimum 6 bar - filtered, dry, deoiled



NEW
MODEL

clusters trays



Cluster produces chocolate-based clusters containing nuts (hazelnuts, pistachios, almonds...) as an additional ingredient. It is equipped with a loading hopper for the additional ingredients. The product, poured via 6 rotors on baking trays of standard dimensions cm 60x40, can be personalised by adjusting the doses. The machine is equipped with a baking tray loader that can contain up to 8 trays.

Technical data

Electrical specification: **220 V singlephase 50 Hz**
Required power: **3 kW - 16 A - 3 poles**
Dimensions: **h. 1800 mm, w. 2250 mm, d. 950 mm**
(1550 mm with tempering machine)
Needs to be connected to a compressed air source: 100 lt/min - minimum 6 bar - filtered, dry, deoiled



tank 200

CONTINUOUS MIXER

NEW
MODEL



Equipped with a pedal or button controlled screw pump for the extraction of chocolate

The pump reverses its direction of rotation at the end of each working cycle to clean the tubing

Option to modify to three phase 220 V - 50/60 Hz

Sistem sensor on request

Renewed design, with large top opening that makes the tank completely accessible and sanitizable. It is possible to order the machine with the chocolate dispensing spout on the right or left side.

Dry tank heating. Only requires power supply connection. Entirely built in stainless steel AISI 304. The mixer can be operated in a continuous or intermittent mode with programmable temperatures and timed mixing. The heating of the tank and of the exit conduit are separately thermoregulated.

Integrated pump for the supply of the relevant machines.

Technical data

Electrical specifications: **400 V three phase 50 Hz**

Power required: **4 kW - 16 A - 5 poles**

Capacity: **200 kg**

Dimensions: **h. 1370 mm (1815 mm with lid open),**

w. 950 mm, d. 960 mm

tank 400

CONTINUOUS MIXER

NEW
MODEL



Equipped with a pedal or button controlled screw pump for the extraction of chocolate

The pump reverses its direction of rotation at the end of each working cycle to clean the tubing

Option to modify to three phase 220 V - 50/60 Hz

Sistem sensor on request

Renewed design, with large top opening that makes the tank completely accessible and sanitizable. It is possible to order the machine with the chocolate dispensing spout on the right or left side.

Dry tank heating. Only requires power supply connection. Entirely built in stainless steel AISI 304. The mixer can be operated in a continuous or intermittent mode with programmable temperatures and timed mixing. The heating of the tank and of the exit conduit are separately thermoregulated.

Integrated pump for the supply of the relevant machines.

Technical data

Electrical specifications: **400 V three phase 50 Hz**

Power required: **5 kW - 16 A - 5 poles**

Capacity: **350 kg**

Dimensions: **h. 1370 mm (1815 mm with lid open),**

w. 950 mm, d. 960 mm



**bean
to
bar**

bean to bar

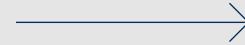
ROASTER



WINNOWER



GRINDER



MICRON 25



CONCA



VIBRO



Vertiflow® system PATENT
Cocoa beans roasting.



Crushing and separation
of the peels from roasted cocoa
bean, creation of cocoa nibs.



Mill for the creation
of cocoa mass.



Ball mill for refining the persona-
lized chocolate recipe using the
cocoa mass previously realized,
and all the other ingredients.



Conca removes the negative "aci-
dity" and any residual humidity,
hence maximising the quality of
the transformed product.



Final automated sieve aimed
at filtering out the impurities
introduced during processing.





Compact size

Suitable for a medium to large laboratory, chocolatiers and patisseries

Hopper suitable for 5 kg of cocoa beans

Stainless steel roller crushers

Adjustable airflow with two levels of aspiration

Two separate hoppers for crushed parts: one for the obtained nibs and the other for the processing waste

Air filter and peels seal

Second component of the Selmi Bean to Bar line, this machine has the function to transform the previously roasted cocoa bean into nibs of various size. The stainless steel mill delivers a perfect crushing: the cycle provides two separate and adjustable air flows which separate the product from its peel.

Technical data

Electrical specification: **220 V single phase 50 Hz**

Power required: **2 kW - 16 A - 3 poles**

Hourly production rate: **50 Kg**

Dimensions: **h. 1450 mm, w. 1600 mm, d. 550 mm**



conca

NEW
MODEL

conca 100



The new model of CONCA 100 features a greatly improved system for mixing the chocolate, thanks to an innovative inertial rotary system which, in addition to the usual rotation of the stirrer, adds a second and simultaneous orbital rotation. This method of conching produces a final product with incomparable aromatic notes.

Compact dimensions

Ideal for the medium to large workshop and chocolateries

Mixer designed for the perfect homogenization of the chocolate

Programs can be personalised by the operator

A fundamental element to complete the chocolate transformation process as it removes the negative "acidity" and any residual humidity, hence maximising the quality of the transformed product. The mixer, located at the centre of the heated tank, has the task of continually mixing the chocolate, oxygenating it in order to obtain, within a working cycle of 8 to 12 hours, a homogeneous and flawless mixture. The processing program can be personalised by the operator. The machine's frontal touch screen has four distinct categories: duration, temperature, emulsion intensity and oxygenation via a variable flow of air.

Technical data **Conca 100**

Electrical specification: **400V three phases 50Hz**
Required power: **4 kW - 16A - 5 poles**
Tank capacity: **100 Kg**
Dimensions: **d. 920 mm, w. 625 mm, h. 1200 mm (1400 mm with lid open)**

conca

NEW
MODEL

conca 200
conca 400



The new model of CONCA 200 and 400 features a greatly improved system for mixing the chocolate, thanks to an innovative inertial rotary system which, in addition to the usual rotation of the stirrer, adds a second and simultaneous orbital rotation. This method of conching produces a final product with incomparable aromatic notes.

Compact dimensions

Ideal for the medium to large workshop and chocolateries

Mixer designed for the perfect homogenization of the chocolate

Programs can be personalised by the operator

A fundamental element to complete the chocolate transformation process as it removes the negative "acidity" and any residual humidity, hence maximising the quality of the transformed product. The mixer, located at the centre of the heated tank, has the task of continually mixing the chocolate, oxygenating it in order to obtain, within a working cycle of 8 to 12 hours, a homogeneous and flawless mixture. The processing program can be personalised by the operator. The machine's frontal touch screen has four distinct categories: duration, temperature, emulsion intensity and oxygenation via a variable flow of air.

Technical data **Conca 200**

Electrical specification: **400V three phases 50Hz**
Required power: **4 kW - 16A - 5 poles**
Tank capacity: **200 Kg**
Dimensions: **h. 1370 mm (1815 mm with lid open), w. 950 mm, d. 960 mm**

Technical data **Conca 400**

Electrical specification: **400V three phases 50Hz**
Required power: **5 kW - 16A - 5 poles**
Tank capacity: **350 Kg**
Dimensions: **h. 1370 mm (1815 mm with lid open), w. 950 mm, d. 960 mm**

grinder plus

MILL

NEW
MODEL



Added a pair of crushing rollers

Stainless steel pins

Crusher rollers in stainless steel with adjustable spacing

15 kg hopper for dried fruit and cocoa beans

Suitable for a medium to large laboratories, chocolatiers and patisseries

Third component of the Selmi Bean to Bar range, this machine has the specific task of grinding the cocoa nibs in particles of size between 200 and 250 microns. The product, once inserted into the hopper, is crushed by stainless steel pins to obtain a "pre-refined" paste. Versatility and ease of use allow this machine to be used also for the refining of dried fruit, constituting an excellent alternative to the vertical cutter.

Technical data

Electrical specification: **220 V single phase 50 Hz**

Power required: **4 kW - 16 A - 3 poles**

Hourly production rate: **35-40 Kg/h**

Dimensions: **h. 1400 mm, w. 550 mm, d. 800 mm**

vibrovaglio

SIEVE

NEW
MODEL



Compact size

Final automated sieve aimed at filtering out the impurities introduced during processing

Optimized machine stability and improved performance thanks to the increase in sieving surface and vibration intensity

Loading hopper easily removable and washable

Last component of the Selmi Bean to Bar range, this machine has the function of sifting, by means of a vibration system, the product after the final refining. This process eliminates the residual excess fibre and foreign bodies in order to ensure the safety of the product and to obtain an output compound of about 16 microns: granulometry imperceptible to the palate.

Technical data

Electrical specification: **400 V three phases 50 Hz**

Power required: **0,18 kW - 0,61 A - 5 poles**

Hourly production rate: **50-60 Kg**

Dimensions: **h. 1000 mm, w. 585 mm, d. 465 mm**

Sieve diameter: **390 mm**

LINE
BEAN TO BAR PNEUMATIC LINE

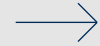




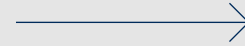
**nuts
processing
line**

nuts processing line

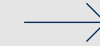
ROASTER



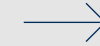
GRAIN



GRINDER



MICRON 25



VIBRO



Vertiflow® system PATENT roasting.



Machine designed for crushing nuts into granules.



Mill for the creation of product paste.



Ball mill designed for refining the product.



Final automated sieve for filtering out the impurities created during processing.

grain

CRUSHING
ROASTED
NUTS



A machine designed for crushing roasted nuts (hazelnuts, almonds, pistachios...) into granules. The product is placed into the loading hopper and it passes through lower rollers of varying dimensions with increasing crushing ability. Once reduced to granules, the product is collected in a specific container and sifted through a mesh located at the output of the rollers in order to separate the flour from the wanted product. The machine can regulate the size of the granulations to the desired dimensions via a graduated millimetric scale.

Technical data

Electrical specification: **220 V single phase 50-60 Hz**

Power requested: **0,6 Kw 16 A**

Hourly production rate: **60/70 Kg**

Dimensions: **h. 1420 mm, w. 550 mm, d. 850 mm**



**chocolate
fountains**



macchia

BENCHTOP FILLING INJECTOR



Compact size

Ideal for use on benchtops of patisseries, cafes, ice cream shops and chocolateries

Used for variegation of ice cream cones and cups, chocolate flavoured marocchino coffee, hot chocolate, etc...

Equipped with volumetric dispenser and flow control pedal Option to modify to single phase 220 V

Option to modify to three phase 220 V - 50/60 Hz

Macchia is one of the best selling machines in the range as it appeals to the more innovative workshops on the market, offering the opportunity to the end users of preparing in full sight of clients specialities based on chocolate such as marocchinos, shot glasses of chocolate and gianduja, decorations and variegation of ice-cream, hot chocolate, etc. It is equipped with a flow control pedal and volumetric dispenser to regulate the quantity of product offered to clients.

Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **0,7 kW - 16 A - 5 poles**
Tank capacity: **10 Kg**
Dimensions: **h. 850 mm, w. 420 mm, d. 700 mm**
with tube: **h. 1360 mm**

macchia temperante

BENCHTOP FILLING INJECTOR



Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **1 kW - 16 A - 5 poles**
Tank capacity: **10 Kg**
Hourly production rate: **35 Kg**
Dimensions: **h. 850 mm, w. 420 mm, d. 700 mm**
tube: **h. 1360 mm**
Requires running water connection: 35 lt/hour

TEM
PERA
NTE

wall fountain

CHOCOLATE
FOUNTAINS



Structure on wheels

Tank capacity: 24 kg

Wall covered with chocolate: 2 square meters

Easy to clean and sanitise

The price refers to the 'bare' unit, without wooden frame around the edges

Option to modify to three phase 220 V 50-60 Hz

The wall fountain will appeal to the most innovative venues on the market as it offers the possibility of obtaining a sensational atmosphere creating, on an area of about 2 square meters, a waterfall of continuous flowing chocolate that, in addition to the visual effect emphasized with LED lighting, emanates inviting aromas of chocolate inside the room. Designed and built for those who wish to possess within their premises a particular and unusual piece of indisputable effect. The machine is delivered 'bare', i.e. without a wooden frame around the edges, for subsequent insertion in the furnishings of the hosting premises.

Technical data

Electrical specification: **400 V three phase 50 Hz**

Power required: **3,5 kW - 16 A - 5 poles**

Tank capacity: **24 Kg**

Wall coated with chocolate: **2 mq**

Dimensions: **h. 2650 mm, w. 1000 mm, d. 550 mm**





**roasting
machines**

BREVETTO PATENT
VERTIFLOW® SYSTEM



PATENT
VERTIFLOW®
SYSTEM



The Roaster 101 is a very innovative worktop roasting machine; not only does it make use of the Vertiflow roasting system but it can also be installed into very small spaces. This machine was designed to meet the needs of commercial activities which prefer to have the roasting process in full view of the clients so as to demonstrate the own production of excellent coffee. The single phase voltage, the low power consumption and the compact size facilitate the installation of the machine into any location, taking into account the requirement to connect the machine to a small flue.

Technical data

Electrical specifications: **220 V single phase 50 Hz**
Required power: **5.5 kW - 16A - 3 poles**
Loading hopper maximum capacity: **1 kg**
Coffee roasting time: **13-16 min**
Dimensions:
h. 700 mm (1500 mm with support)
w. 650 mm (850 mm with pipe connected)
d. 650 mm (700 mm with support)
Needs connection with a flue: diameter 60mm



roaster 101

ROASTERS

BREVETTO PATENT
VERTIFLOW® SYSTEM



PATENT
VERTIFLOW®
SYSTEM



Column filters for both the roasting and cooling fumes; this increases efficiency and accessibility

Exit points of fumes for roasting and cooling are in close proximity of each other

Added product extraction cylinder to test the quality of the product from the roasting chamber during processing

Improved noise reduction of the roasting blower

Knob for the emergency manual discharge of the product being roasted

Added inspection window of the cooling chamber

Roaster Centosei was designed to work on a continuous cycle of automatic processing. It has a tank capacity of 6 Kg and can roast 40 Kg of coffee or nuts per hour. It uses an original and exclusive air cyclone system (vertiflow® patent), a versatile technique for the roasting of coffee, hazelnuts, almonds and pistachios. The machine has a number of programs which control the heating temperature of the air used for roasting via the probe at the heart of the product which identifies the correct roasting time, cooling time and the final automatic discharge of the products. The programs can be personalised to obtain the desired grade of roasting time after time.

Technical data

Electrical specification: **400 V three phase 50 Hz**
Power required: **20 kW - 32 A - 5 poles**
Max roasting capacity: **6 Kg**
Roasting time: **15-18 min. for coffee;**
10-12 min. for nuts; 25-30 min. for cocoa
beans
Dimensions: **h. 1660 mm, w. 700 mm, d. 1260 mm**
Needs to be connected to a compressed air
source: 180 lt/min - minimum 6 bar - filtered,
dry, deoiled
Needs connection with a flue: diameter 100mm

roaster 106

ROASTING
MACHINES



BREVETTO PATENT
VERTIFLOW® SYSTEM



PATENT
VERTIFLOW®
SYSTEM

roaster 120

ROASTING
MACHINES



Compact dimensions to optimize space and facilitate handling

Completely inspectable, cleaning and maintenance operations easier

Exclusive patented Vertiflow air system

Column filters for both roasting and cooling fumes with improved efficiency and accessibility

Separate cooking and cooling peel boxes

Insertion of a gas piston for opening the top cover

Automatism for the emergency unloading of the product being cooked

Lights and viewing window of the removable cooling chamber

Suction system for filling the loading hopper

Roaster Centoventi was designed to work on a continuous cycle of automatic processing, it has a tank capacity of 20/25Kg and has the ability to roast 50Kg of coffee or nuts per hour. It uses an original and exclusive air cyclone system (vertiflow® patent) which has a temperature sensor at the heart of the product. It is particularly versatile for the roasting of coffee, hazelnuts, almonds, pistachios and any other appropriate product...The machine has a number of programs which control the heating temperature, the roasting time, the cooling time and the final automatic discharge of the products. The programs can be personalised to obtain the desired grade of roasting time after time.

Technical data

Electrical specification: **400 V three phase 50 Hz**

Power required: **35 kW - 64 A - 5 poles**

Max roasting capacity: **20 Kg**

Roasting time: **22-25 min. for coffee;**

18-20 min. for nuts; 25-30 min. for cocoa beans

Dimensions: **h. 2150 mm, w. 1050 mm, d. 1750 mm**

Needs to be connected to a compressed air source: 220 lt/min - minimum 6 bar - filtered, dry, deoiled

Needs connection with a flue: diameter 100mm





Success requires preparation

Thanks to the professional school guided by internationally renowned master chocolatiers, Selmi promotes and organises training and specialisation courses for the processing of chocolate aimed both at beginners and professionals.

According to the learning needs, Selmi makes available the Selmi Training Centre laboratory and the skills of director Maurizio Allodi who, with the help of Gabriele Rinaudo, Luciano Varetto, Mark Perlino and Federica Abbà, will guide, teach, help and advise each participant throughout the training course.

Via this service the company offers the chance to see its own machines in action in the tempering and processing of chocolate and allows for experimenting in person the functionality, the advanced features, the efficiency and the reliability of these machines as well as providing the possibility to create a multitude of products according to the production needs of each client.

Our training package is offered both to Italian and foreign operators as the courses are taught in Italian, French and English.

Standard stage

The course offers an interesting and efficient combination of technology and passion for taste. Selmi promotes and organises training and specialisation courses for the processing of chocolate:

- Basic chocolate
- Chocolate and sugar dragées
- Spreadable creams, pralinated products and base pastes for ice creams

- Bean to Bar
- Balancing filled chocolate with One Shot processing
- Long life fillings
- Creation of a coffee and roasting blend
- Coffee bar course
- Business management

Course duration: two days. Option of one to one tuition or courses of up to 6/8 people.

One week stage

Practical five-day course at the Selmi training centre. An intense and personalised course aimed at satisfying specific learning requests and/or processing techniques.

Chocolate and coffee individual personalised courses

As well as the established two-day practical training courses, more time will be dedicated to personalised individual courses on chocolate and coffee. According to the learning needs of each person the company will, for 1/2/3/5 days, make available the laboratory and the skills of the Selmi chefs along with our coffee technicians, who will personally guide the participants throughout the course.

For further information on costs and bookings please contact:

m.berbotto@selmi-group.it



New 2021!

SELMI TCS PROFESSIONAL:



- The participation to all the practical activities, lessons and demonstrations;
- The notebooks and the recipe books;
- The complete uniform with 2 professional jackets, the pants and the apron;
- Board and lodging for 5 days/weekly, from Monday to Friday, are included in the price of the offer.



TCS PROFESSIONAL EXPERIENCE

Chocolate will have no more secrets!

During a training journey of 8 weeks - 2 months - you will assist our chefs and you will become their attendant in their daily activities of teaching to the customers and researching the new products.

The Company identity-features and the development of the market, based on a direct and purposeful dialogue with the experts all around the World, led us to consolidate the training aspects in all their shapes. This is a distinctive element and an highlight, and a reasons of pride for our Company.

Promoting and developing the competences concerning the use of the technologies and the chocolate working process is for Selmi Company a long-term commitment that excite us since the beginning.

Selmi Chefs will be your TUTORS during your stay in Selmi and in a short time you will learn to use the chocolate in all his shapes, from classic pralins to the innovative tastes, eviscerating the issues of conservation, the coating process, the truffle production, the spreadable creams, the Bean To Bar chocolate and much more.

8 working weeks in the laboratory with the chance to assist our customers coming from all around the World and open your backgrounds: tastes, perfumes, customs and traditions of other cultures will reach you directly in our School.

Moreover, at the end of the journey you will develop and got high practical ability to optimize the products ad the work for better planning your activity.

The topics and the main-themes that you will face will be brought forward each time during the 2 months of TCS Professional, following the requirements of Selmi School, of our 5 chefs, of the attendee to our planned-courses each week and the Company needs.

In the new Company there is a modern and new guesthouse with 5 bedrooms, each one with a private bathroom and a TV, and a big common room for giving you the maximum confort an relax after your working day, sleeping directly inside the same building.

Don't lose the chance to join our Working Team because... Chocolate will have no more secrets!

The offer is addressed to Italian and foreign operators. The courses can be attended in Italian, English, Spanish and French language.

Do you want to visit the Training Centre and discover the atmosphere that you can breathe inside? Are you interested and you would like to get more informations? Arrange an appointment and come to visit our education Center for knowing our philosophy and our way of teaching.



how to reach us



Selmi

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