



CATALOG **ENG**



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.

SELMI s.r.l. Via Langhe, 25 - Frazione Pollenzo, BRA Tel: 0039 0172 479273 - 75 Info@selmi-group.it





**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



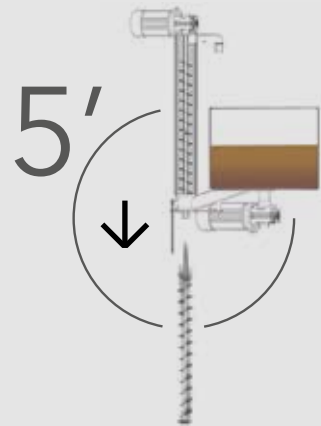
PATENT
color ex
12 KG TANK CAPACITY

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.

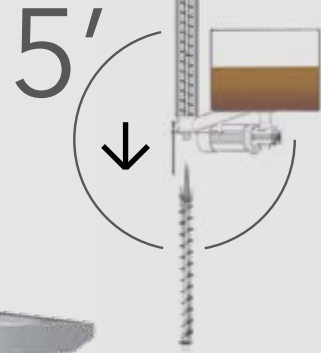
- Option to modify to single phase 220V
- Option to modify to three-phase 220 V - 50/60 Hz
- Possibility of removal of the screw pump to allow for quick washing of the machine interior
- Heated vibrating table 220 V 24 V

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

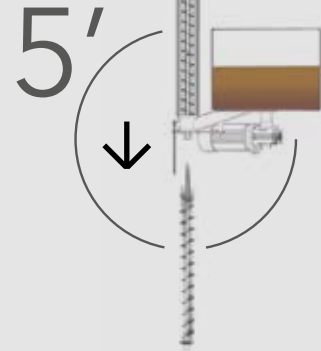


Technical data

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 frigorice/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



© PATENT
top ex
60 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

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

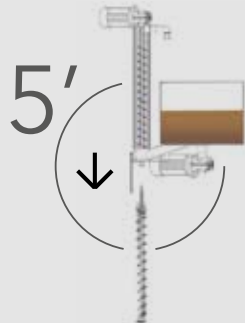
Technical data

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 frigorice/h
 Dimensions: h. 1560 mm, w. 650 mm, d. 1100 mm
 inclusive of vibrating table: w. 1060 mm
 D. with RS200: w. 1740 mm



EX

SCREW PUMP REMOVABLE IN 5 MINUTES

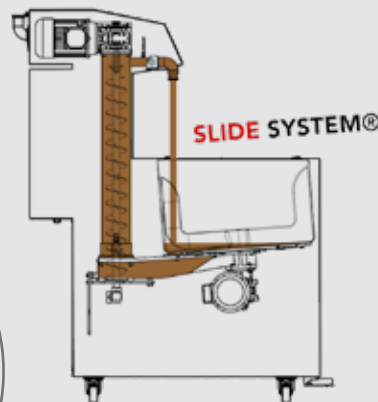


**NEW
INVERTER
INCLUDED**

cento ex
100 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

SLIDEX PATENT®
GENERATION



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 CENTO EX 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. New removable screw pump.

- 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 frigorice/h
 Dimensions: h. 1570 mm, w. 740 mm, d. 1300 mm
 inclusive of vibrating table: w. 1160 mm





**tempering
machines
accessories
enrobing**



PREMIUM

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.

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

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



R 400 plus



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

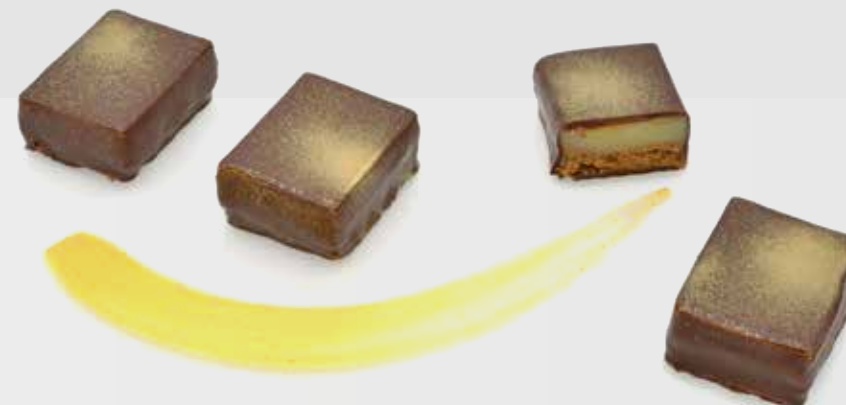
Electrical specification: 400 V 3-phase 50/60 hz

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



R 600 plus



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



TEMPERING
MACHINES
ACCESSORIES
ENROBING

FROZEN FRUIT

CONFIGURATION POSSIBLE WITH **R400 PLUS** AND **R600 PLUS**



drops 300/400

TEMPERING
MACHINES
ACCESSORIES



Machine for chocolate drops production

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 - 16A - 3 poles

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



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

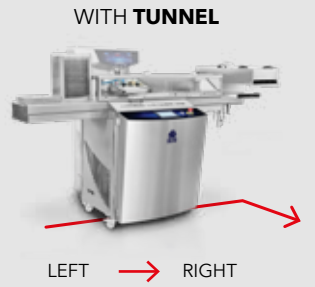
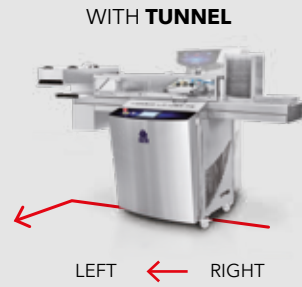
Tank capacity: 6 Kg

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, SPINNER 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

SPINNER

DEMOULDING

mould loader 175

AUTOMATIC MOULD LOADER

moulding line 275

AUTOMATIC
MOULD LOADER



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

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.

Tecnical 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



automatic filler pot

Automatic 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.

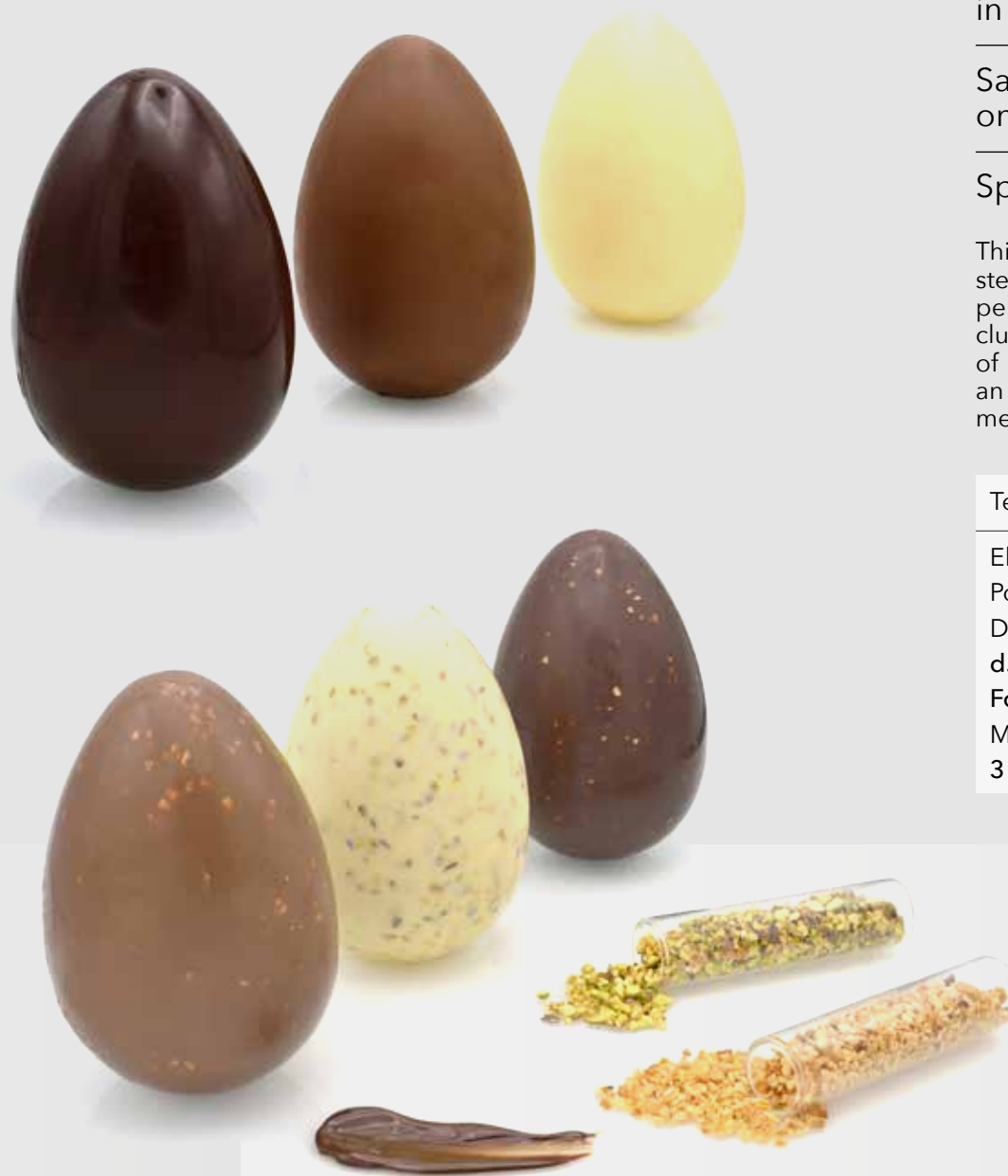
Tecnical data

Electrical specification: 400 V three phase 50 Hz
Power required: 1,5 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



Frullo 25

MULTIFUNCTION MACHINE FOR HIGH-END PASTRY MAKING AND PROFESSIONAL COOKING



Technical data

Electrical specification: 400 V three phase 50 Hz
Power required: 15 kW - 32 A - 5 poles
Dimensions: h. 1400 mm, w. 1000 mm, d. 980 mm
water connection charge and decharge 35 lt/h

Production capacity up to 20 liters per cycle

Ideal for producing pastry creams, ganaches, caramels, jams, fruit juices, marmalades, nut brittles, soft nougats, artisanal ice cream bases, and many other preparations.

Powerful cutter motor for processing both soft products such as ganaches and particularly tough products such as caramels or nut brittles.

Double-jacket liquid heating and cooling system, without direct contact with the heat source.

Integrated refrigeration unit for product cooling in the tank.

Tank tilts up to 90° for maximum flexibility, easy unloading, and reduced production waste.

Mixer with wall scraper to prevent crystallization and burning.

Vacuum cooking thanks to the air pumping system.



Frullo 25 by Selmi is a multifunctional machine designed for high-end pastry making and professional cooking. It is designed to automate the production of pastry creams, ganaches, caramels, jams, fruit juices, marmalades, nut brittles, soft nougat, artisanal gelato bases, and many other preparations, with a capacity of up to 20 liters per cycle.

Equipped with a powerful, high-performance cutter, it can mince, process, and transform even particularly tough products, such as caramel, into ultra-fine powders. The double-jacket liquid heating and cooling system, combined with the integrated refrigeration unit, ensures precise temperature control and consistent results.

The bowl tilts up to 90°, the mixer with wall scrapers, and the automatic washing system reduce waste and simplify cleaning and sanitizing the entire machine. The intuitive recipe management software, the possibility of sous vide cooking and the illuminated porthole for continuous product inspection make Frullo 25 a versatile, reliable and high-quality solution, designed for the most demanding professionals.



STEAM CLEANER



**refining
machines**

MAGNETIC
FILTER
INCLUDED

micron 25

BALL
REFINER



NEW
MODEL

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. 1120 mm, w. 660 mm, d. 955 mm
Refining capacity: below 20 microns



MAGNETIC
FILTER
INCLUDED

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. 880 mm, d. 1200 mm
Refining capacity: below 20 microns



MAGNETIC
FILTER
INCLUDED

NEW
ENTRY

micron 100

BALL
REFINER



New model, extends the MICRON range by increasing the tank capacity up to 100 kg of contained product. Super compact design, completely renewed

Fully Electric!

Motorization moved to the upper part of the machine, ensuring watertightness of the tank.

Chain transmission.

Mixing shaft supported at both ends. Continuous product recirculation by means of a lobe pump (eliminates leaks from pneumatic piston seals).

New tank thermoregulation system via double bain-marie chamber.

Thermoregulated tank in 2 sections:

1. refining section
2. accumulation section

New software and new modern, simple and intuitive graphic interface.

Possibility of storing recipes and working in both manual and automatic mode (up to 5 processing phases per recipe).

Technical data

Electric specification: 400 V three phase 50 Hz

Power required: 15 kW - 32 A - 5 poles

Tank capacity: 100 Kg

Refining rate: 60 Kg/h

Dimensions: h. 1500 mm, w. 1080 mm, d. 1620 mm

Refining capacity: below 20 microns





**oneshot
tuttuno**

oneshot tuttuno 4

SIMULTANEOUS
DISPENSING
MACHINE

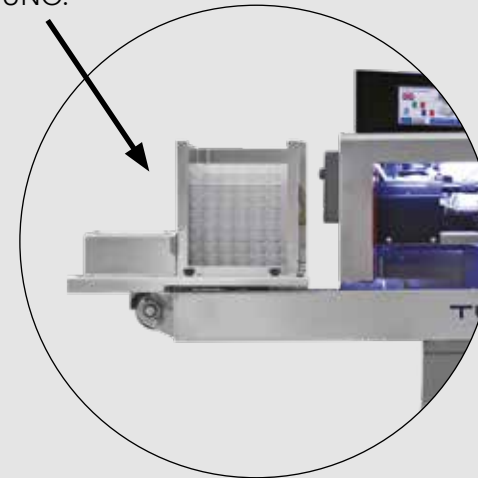


Can be connected to a Selmi tempering machine for the chocolate part

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

MOULD LOADER

Powered and interfaced via TUTTUNO.



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



oneshot tuttuno 9

SIMULTANEOUS
DISPENSING
MACHINE



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

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.

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



BOTH CHOCOLATE
AND ICE CREAM



In addition to the range of ICE products, Tuttuno ICE manufactures all the classic products of tuttuno.

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

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

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.



BOTH CHOCOLATE
AND ICE CREAM



In addition to the range of ICE products, Tuttuno ICE manufactures all the classic products of tuttuno.

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

Technical data

Electric specifications: 220 V single phase 50/60 Hz

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

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

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

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.



NEW ENTRY

oneshot tuttuno

SIMULTANEOUS DISPENSING MACHINE



Technical data

Electric specifications: 220 V single phase 50/60 Hz
 Power required: 4,5 kW - 16 A - 3 poles
 Dimensions: h. 1660 mm, w. 1860 mm, d. 950 mm
Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled

Dedicated to the creation of Gelato products: both large and small ice cream cones, sorbets and ice cream on a stick created thanks to the special polycarbonate molds designed and manufactured by Selmi; jars of variegated ice cream of different capacities and flavors as well as pralines, snacks, ice cream biscuits, single-portion two-flavor verrines, boules, eggs and three-dimensional products with particular features.

ICE PLUS is able to simultaneously pour two products: one hot and one cold.

The dosing machine pours 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 coating and the inside of the product. A tempering machine, located behind the dosing machine, continuously feeds the chocolate. The filling is fed manually via the cooled hopper capable of reaching a temperature of 0°. An intuitive touch screen control panel entirely renovated, with dimensions increased to 9", allows you to manage all the functions of the machine.



ice feed

CONTINUOUS BATCH FREEZER FOR ICE CREAM IN HT
(High Temperature)

Technical data

Electric specification: 400 V three phase 50 Hz
Power required: 4,5 kW - 16 A - 5 poles
Dimensions: h. 1250 mm, w. 680 mm, d. 850 mm
water connection charge and decharge 35 lt/h

NEW
ENTRY



The machine was designed to prepare an instant ice cream base for our One Shot Ice range. It features a 24-liter inclined bowl. It operates via a bowl with a skimming mixer, which can be used in both hot and cold modes, and a batch freezer positioned transversely beneath the bowl to continuously crystallize our mix. ICE FEED is also equipped with a pump that facilitates product feeding to the One Shot. This same pump can introduce the desired amount of air into the mix. During the continuous feeding cycle, the bowl enters a decrystallization state to facilitate a consistent flow of ice cream. The machine requires a water connection, a drain, and a power outlet.

At the end of the work cycle, it is equipped with a medium-high temperature pasteurization program and a subsequent overnight storage program at 5°C. Finally, ICE FEED is designed to make cleaning extremely simple and quick, reducing machine downtime.

- Instant ice cream base preparation
- Compatible with the entire One Shot Ice range
- 24-liter inclined tank with skimming mixer
- Hot and cold operation
- Continuous batch freezer for uniform crystallization
- Feed pump with built-in air control
- Automatic decrystallization for constant flow
- Final pasteurization and overnight storage at 5°C
- Quick and easy cleaning



Ice cream vending machine

NEW
ENTRY



The Selmi refrigerated vending machine is the ideal solution for the automatic sale of food products, particularly packaged ice cream and frozen goods. Equipped with a high-capacity refrigeration unit, it ensures a controlled and uniform temperature for optimal long-term preservation.

The large, illuminated display showcases the products on display, while the 21.5-inch touchscreen with intuitive software ensures simple pricing and inventory management and an immediate customer shopping experience.

The refrigerated chamber with insulated panels reduces heat loss and improves energy efficiency. The 40 refrigerated slots of various sizes, combined with a mobile platform extraction system, allow for the safe dispensing of even fragile products. Reliable, compact, and efficient, the Selmi vending machine combines professional performance with maximum product enhancement.

Refrigerated vending machine for packaged food, ice cream, and frozen foods

Optimal long-term product preservation inside the refrigerated chamber

Large, illuminated front window for maximum visibility and product display

21.5-inch touchscreen with intuitive software for pricing and inventory management

Simple and immediate purchasing experience for the end user

40 refrigerated slots of various sizes to accommodate different product formats

Non-refrigerated, concealed storage space for items that do not require display

Mobile platform extraction system to protect even fragile products

Securely locking picking door to prevent temperature loss



Technical data

Electric specifications: 220 V single phase 50/60 Hz

Power required: 2 kW - 16 A - SCHUKO PLUG

Dimensions: h. 1970 mm, w. 1375 mm, d. 850 mm

Technical data

Electric specifications: 220 V single phase 50/60 Hz
Power required: 2 kW - 16 A - 3 poles
Dimensions: h. 1400 mm, w. 1300 mm,
d. 510 mm (charger 175)
d. 610 mm (charger 275)



Technical data

Electric specifications: 220 V single phase 50/60 Hz
Power required: 1 kW - 16 A - 3 poles
Dimensions: h. 1200 mm, w. 1150 mm,
d. 600mm (vibra175)
d. 800 mm (vibra275)

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.

Charger 175 Charger 275



Charger: Machine that combines two functions: the automatic loading of moulds and their heating. There are two versions: charger 175 for Tuttuno 4 nozzles charger 275 for Tuttuno 9 nozzles Completely electric, is controlled by the Tuttuno display.

MOULD LOADER

Vibra 175 Vibra 275



MOULD VIBRATOR

125
moulds



New model with internal mold transport system using an innovative modular belt which guarantees very low differences in level in order to create greater linearity of mold transport inside the cooling chamber as well as allowing the operator to clean the tunnel easily and completely. Angular air distribution to ensure optimal cooling of the chocolate and pralines, greater compatibility with different types of molds on the market with maximum dimensions of 175x275mm with a height up to 40mm. An essential peculiarity of this machine is its total compactness in terms of occupied space, functionality and high productivity. Selmi has created an innovative movement of the molds which allows maximum exposure of the same to the cooling airflow. The system is covered by an international patent.

The increased height dimensions allow you to benefit from a increased mold capacity and greater tool permanence themselves inside the refrigerated area, improving cooling

Spider was created to be combined with Tuttuno, Mold Loader 175

Exit of the cooled product on the same axis as the input to allow the operator greater productivity

It can contain more than 125 molds inside

Possibility to choose whether to work in a continuous cycle or with work breaks

Belt speed adjustable via comfortable and intuitive touch screen

Ordering option with water-cooled condenser.

Technical data

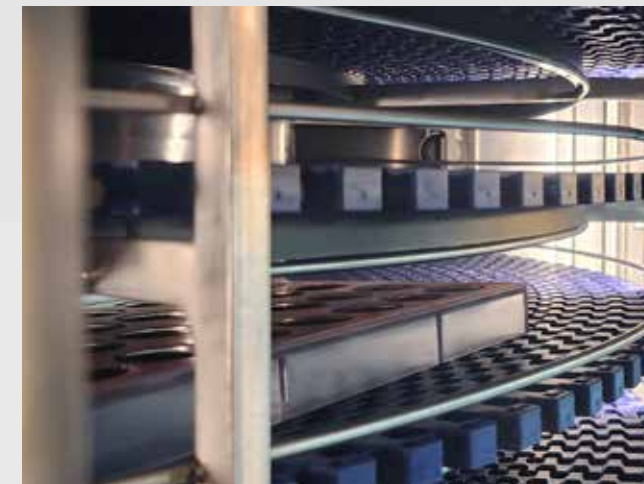
Electrical specification: **400 V three phase - 50 Hz**

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

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

Cooling unit: **3200 frigories/h**

Dimensions: h. 2155, w. 2695, d. 1320 mm



**NEW
ENTRY**

**260
moulds**



The new SPIDER MAX Vertical Spiral Chocolate Cooling Tunnel is a new solution with high production capacity for cooling chocolate, pralines, bars, snacks, and filled napolitaines in molds.

A New High-Performance Model designed and engineered for integration with chocolate production lines combined with the Oneshot Tuttuno 9, this model offers doubled dimensions to ensure longer mold retention within the cooling chamber, thus improving product crystallization, quality, and productivity.

The Spiral Transport System of which is equipped the tunnel is divided into two separate and synchronized circuits, one ascending and one descending, which combined, provides a surface of about 100 linear meters.

The internal modular transport and handling belt ensures minimal slope differences, facilitating the linear transport of molds and also easing the cleaning and sanitization of the cooling tunnel during work breaks.

Due to the increased height dimensions and doubled capacity, the tunnel can hold over 260 molds, benefiting from increased capacity and longer retention in the refrigerated area, thereby enhancing cooling.

The SPIDER MAX is also particularly suitable for the fast cooling of other products such as biscuits and bakery products, superfoods, protein bars, snacks, and cereal, dried fruit, and sugar-based extruded clusters, as well as any product not coated in chocolate.



Technical data

Electrical specification: 400 V three phase – 50 Hz

Required power: 10 kW – 32 A – 5 poles

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

Cooling unit: 12.000 frigories/h

Dimensions: h. 2150, w. 4050, d. 1320 mm

automatic demoulder



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





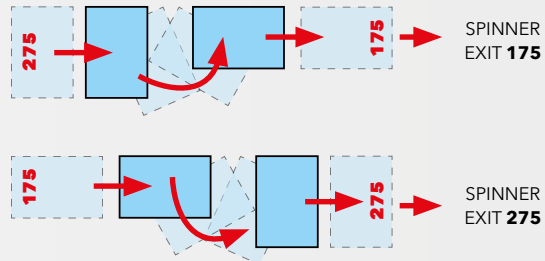
CHARGER 175 TUTTUNO 4 VIBRA SPIDER **SPINNER** DEMOULDING



spinner
- exit 175
- exit 275

MOULDS ALIGNER

90

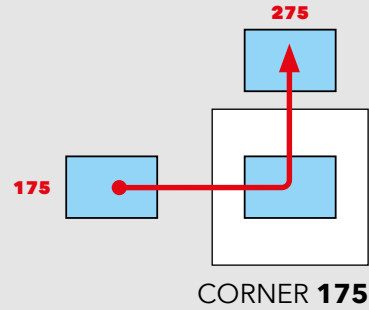


Machine which has the function of aligning the mold by rotating it 90 degrees, to create customized production line configurations.

Technical data

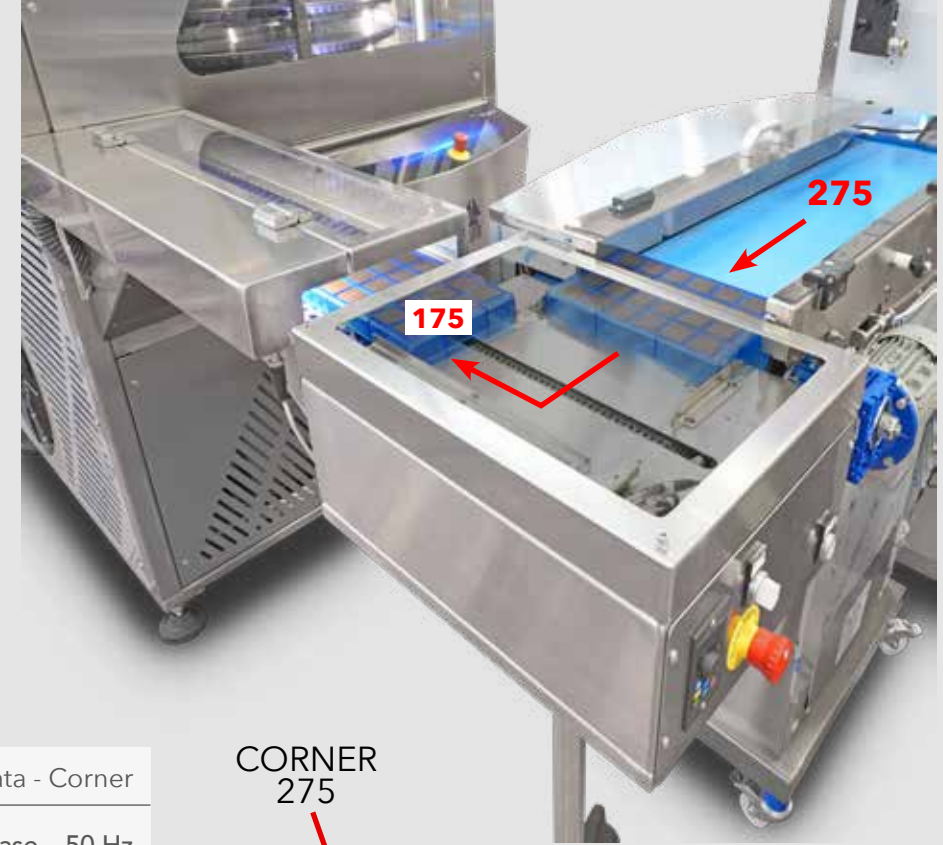
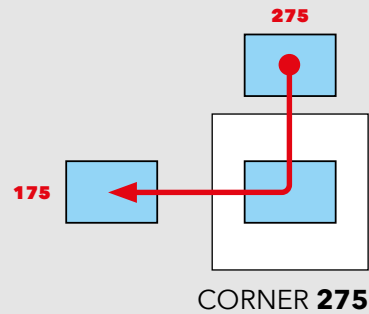
Electrical specification: 220 V single phase 50 Hz
Required power: 0,2 kW - 16 A - 3 poles
Dimensions: h. 1200, w. 1150 mm, d. 800 mm

corner



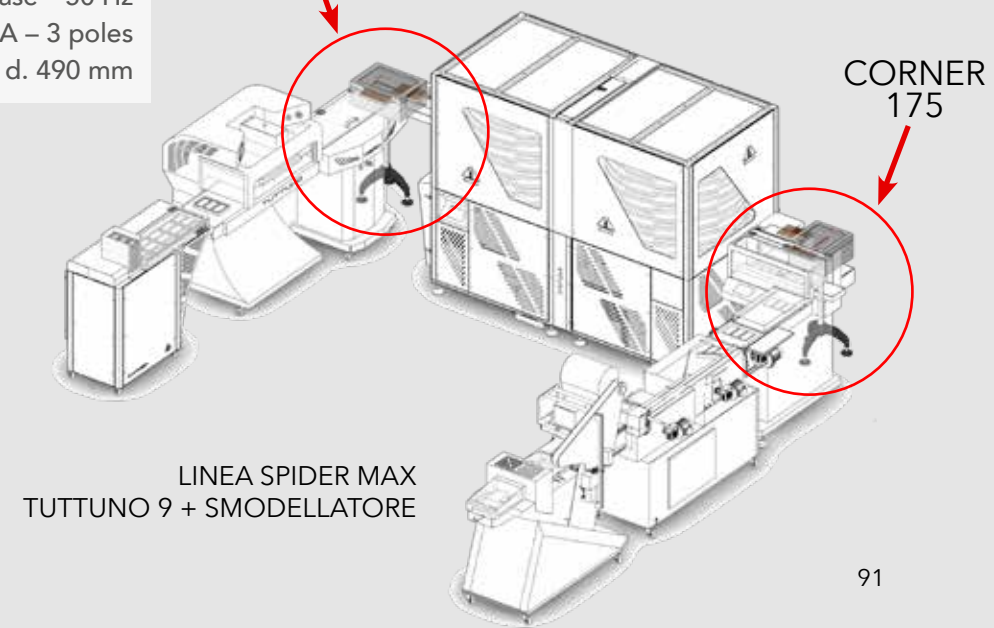
Technical data - Corner

Electrical spec.: 220 V single phase – 50 Hz
Required power: 0,3 kW – 16 A – 3 poles
Dimens.: h. 1130, w. 590, d. 490 mm



CORNER 275

CORNER 175



LINEA SPIDER MAX
TUTTUNO 9 + SMODELLATORE

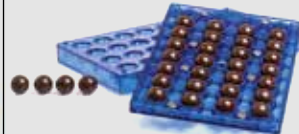
moulds

Moulds Oneshot Tuttuno dimensions 275 x 175 mm

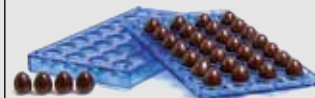
cod. S11



cod. S12



cod. S13



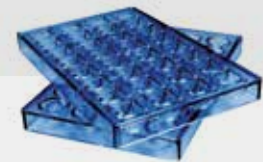
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cod. S15



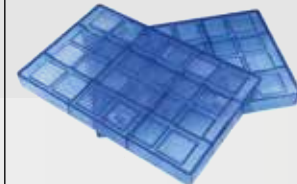
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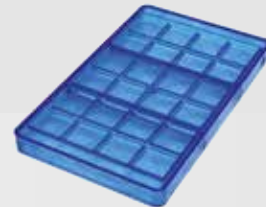
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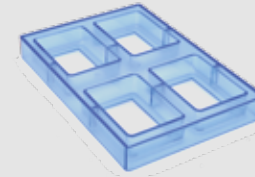


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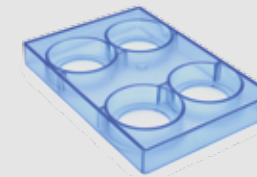


Moulds Oneshot Tuttuno ICE dimensions 275 x 190 mm

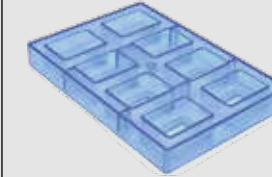
cod. OSI 21 98x67



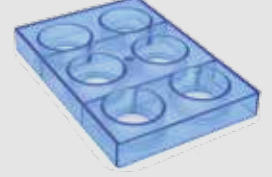
cod. OSI 22 60x42



cod. OSI 23 Ø 82 mm



cod. OSI 24 Ø 63 mm

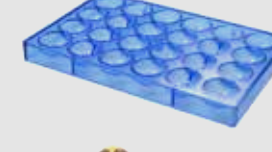


Moulds Oneshot Tuttuno ICE dimensions 275 x 190 mm

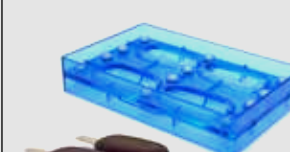
cod. OSI 25 - 100g



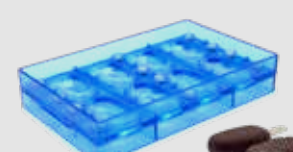
cod. OSI 26 Ø 37 mm



cod. OSI 27 - 80g

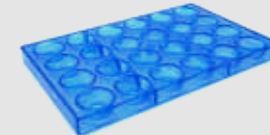


cod. OSI 28 - 40g



dimensions 275 x 175 mm

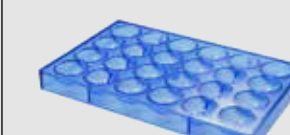
cod. OSI 29



ICE PLUS cod. OSI 30



cod. OSI 31 Ø 30 mm



ICE PLUS cod. OSI 32



LINE

CHARGER > ONESHOT > VIBRA > SPIDER > SPINNER > DEMOULDER





In line with e mould loader 175



In line with tuttuno one shot

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

Depositor



DECORATOR



Decorator on belt 400 mm

DECORATOR

Technical data
 Electric specifications: 220 V single phase 50/60 Hz
 Power required: 1 kW - 16 A - 3 poles
 Dimensions: h. 1400 mm, w. 1350 mm, d. 900 mm
Compressed air source: 100 lt/min



**NEW
ENTRY**



**chocolate
extruders**



Technical data

Electrical specification: 220 V single phase 50/60 Hz
 Required power: 2 kW – 16 A – 3 poles
 Dimensions: h 1580 mm, w 1900 mm, d 880 mm
**Needs to be connected to a compressed air source:
 180 lt/min - minimum 6 bar - filtered, dry, deoiled**

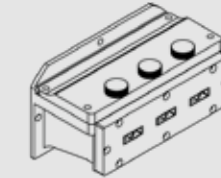
**NEW
ENTRY**



X double

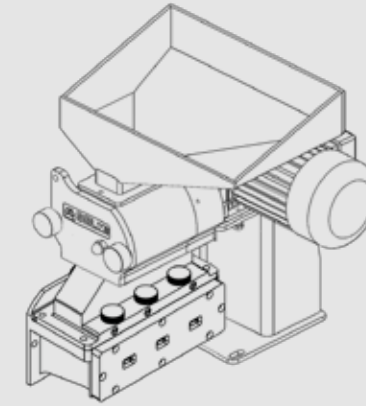
CONTINUOUS
EXTRUDER

**3
WAYS**

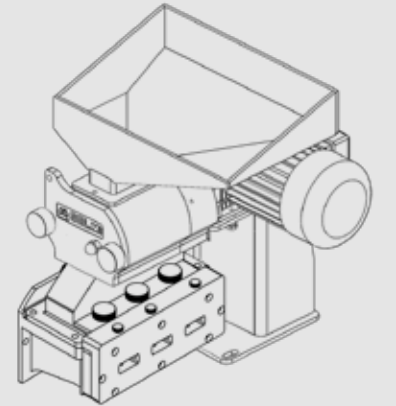


EXTRUSION
ONLY

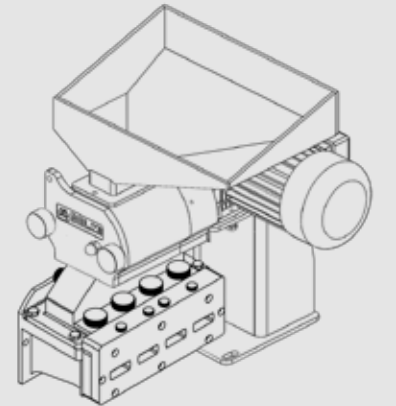
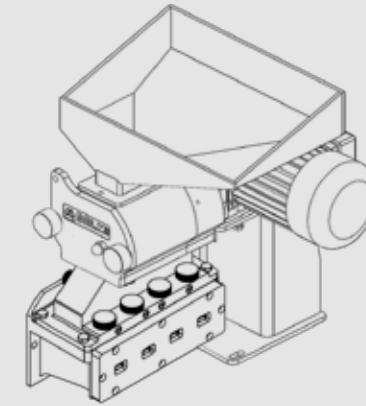
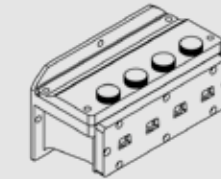
CO-EXTRUSION
INTERNAL



CO-EXTRUSION
SUPERFICIAL



**4
WAYS**



Technical data

Electrical specification: 220 V single phase 50/60 Hz
 Required power: 1,5 kW – 16 A – 3 poles
 Dimensions: h 1580 mm, w 1940 mm, d 880 mm
**Needs to be connected to a compressed air source:
 180 lt/min - minimum 6 bar - filtered, dry, deoiled**

**NEW
ENTRY**



XLAM: Ideal for creating products like cereals, protein mixes, healthy and superfoods such as almond and date paste. With its final cutting knife, it produces delicious bars in endless flavor combinations. New innovative continuous linear extruder that uses

The XLAM is a continuous linear extruder that utilizes the pressure of two adjustable-height rollers, making it particularly suitable for extruding marzipan, almond paste, hazelnuts, peanuts, dates, oranges, and other dried fruits. It's also perfect for producing cereal bars, granola, and protein-packed, healthy snacks.

A guillotine cutter allows the operator to customize the size and weight of the extruded product. Connected to a coating and cooling tunnel, the product can be easily coated with chocolate or decorated, ensuring high production rates of approximately 100-120 kilograms per hour of extruded, coated, cooled, and ready-to-pack product, thanks to the Selmi Flowpack machine, the WRAP 400 PLUS.

The user-friendly touchscreen display allows for easy selection of the extrusion format and speed. The fully aluminum, temperature-controlled plate, located under the screw pump, enables both heated and cooled operation, allowing for the processing of both ambient temperature pastes and hot products.

Easy to clean thanks to its removable screw and rollers, the XLAM is extremely versatile and suitable for a wide range of food applications. Product changeovers are quick, maximizing flexibility.



Technical data

Electrical specification: 400 V three phases 50/60 Hz
 Required power: 3 kW – 16 A – 5 poles
 Dimensions: h 1660 mm, w 2300 mm, d 1000 mm

**NEW
ENTRY**



X form

CONTINUOUS
EXTRUDER

XFORM: Ideal for creating a wide range of customized pralines and truffles through the horizontal extrusion of specially prepared cartridges, offering endless possibilities of flavors and shapes.

XFORM is an innovative machine that uses the pressure inside a cylinder placed horizontally inside the machine to make large quantities of products using special cylinder pastes composed by chocolate, hazelnut, almond, date, protein and superfood, truffle and gianduja paste, cereals in combination with chocolate. These, previously realised, with Selmi S9 Mould, are placed inside the special loading hopper and an innovative, fully electric, robotic transport system will allow the pralines and truffles to be moulded into countless shapes and sizes according to the operator's choice.

The machine, completely renewed and improved in size, performance, and technological features, is equipped with a touchscreen panel where you can view, based on the desired matrix, the pressure exerted by the extruder synchronized with a special cutting wire that determines the size of the products directly from the selected program.

Through the programming system, you can choose, synchronously, to increase or decrease the production of the extrudes, their shape, and their final weight. The sanitization of the XFORM extruder is easy thanks to the simplicity of disassembling, washing, and cleaning the components.

It is recommended to combine XFORM with a cooling tunnel to consolidate the shape and structure of the compound for products coated in chocolate or with an automatic truffle machine to obtain truffles and truffle-filled pralines. The flowpack WRAP 400 plus will guarantee fast packaging of the products produced.



X FORM MOULD S9



Sonic Cutting

ULTRASONIC FOOD CUTTING



Ultrasonic food cutting and portioning machine

Product conveyor via motorized conveyor belt to the cutting area

High-frequency ultrasonic blades for clean, precise cutting

Reduced friction and crumb formation

Ideal for delicate, viscous, or chocolate-based products

Integrated refrigeration unit for blade cooling

Intuitive software for programming and recipe management

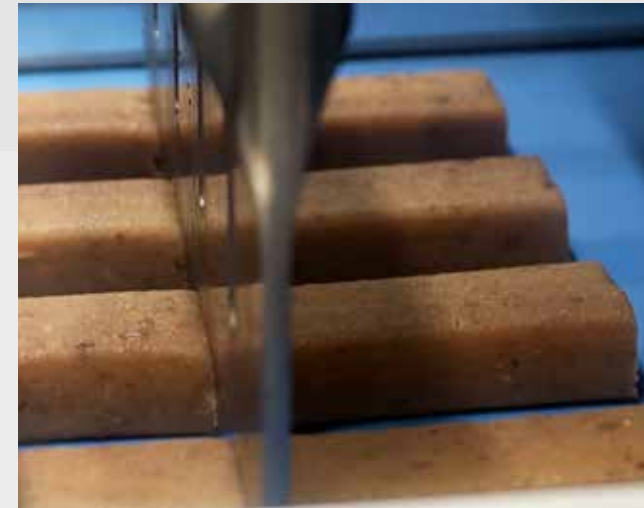
Integration with chocolate coating or packaging lines

Sonic Cutting by Selmi is a compact and elegant machine for continuous ultrasonic cutting of food products. Designed to transform a strip of product into bars of precise and consistent size, it operates on a moving conveyor belt without stopping the line.

Integrable with Selmi extruders, enrobing and cooling tunnels, and the Wrap 400 for packaging, it features a fully protected cutting area, intuitive software, and a blade cooling system for processing products with low melting points. Constructed entirely of stainless steel, it ensures easy cleaning and maintenance.

Technical data

Electrical specification: 220 V single phase 50/60 Hz
Required power: 2 kW – 16 A – 3 poles
Dimensions: h 1425 mm, w 1750 mm, d 1050 mm



Sonic Cutter

ULTRASONIC FOOD CUTTING

NEW
ENTRY



Ultrasonic food cutting and portioning machine

High-frequency ultrasonic blades for clean, precise cutting

Ideal for delicate, viscous, or chocolate-based products

Mechanical rotating cage system with blade translation and rotation

Multiple cutting configurations

Integrated refrigeration unit for blade cooling

Automatic water blade washing system

Blade drying via compressed air

Cutting on a conveyor belt or on flat supports (60x40 trays, cutting boards)

Automatic product spacing option

Integration with chocolate coating or packaging lines

A next-generation ultrasonic cutting and portioning machine, designed to ensure precision, cleanliness, and the highest cutting quality. Thanks to its ultra-low-friction ultrasonic blades, it ensures clean and uniform results even on delicate or viscous products such as chocolate, nougat, ganache, and sweet and savory baked goods. The rotating cage mechanical system allows for various cutting configurations, while the integrated refrigeration unit preserves the integrity of even the most sensitive products. Intuitive software, high hygiene standards, and direct integration with enrobing or packaging lines complete this innovative solution for pastry, chocolate, and bakery products.

Technical data

Electrical specification: 220 V single phase 50/60 Hz

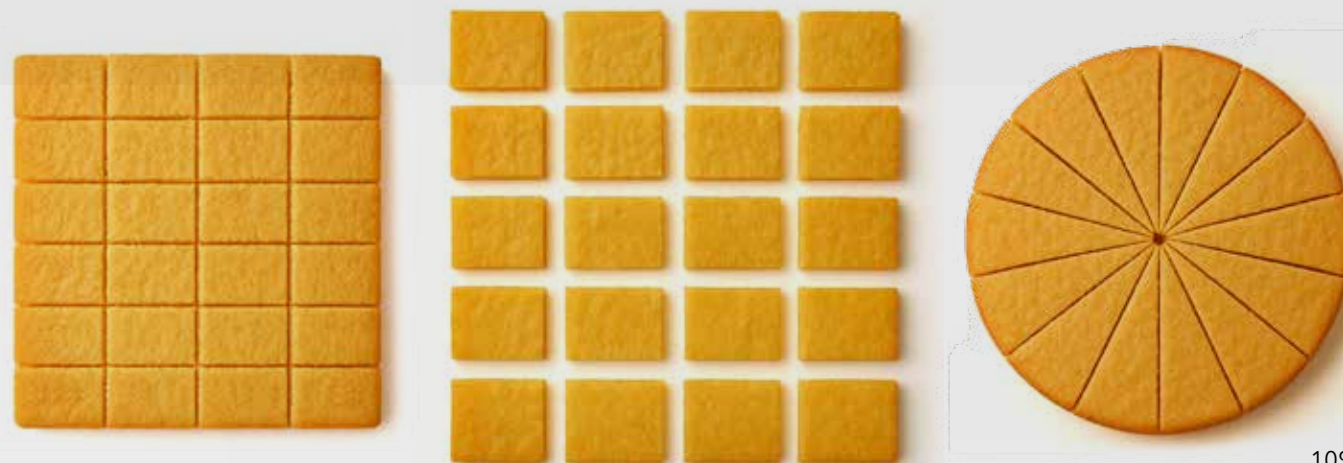
Required power: 2 kW – 16 A – 3 poles

Dimensions: h 1850 mm, w 2050 mm, d 1450 mm

Air compressed: 100 lt/min

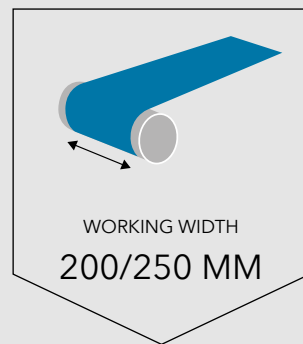
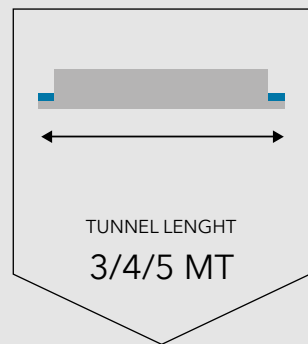
Water connection:

charge and discharge 35 lt/ora



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

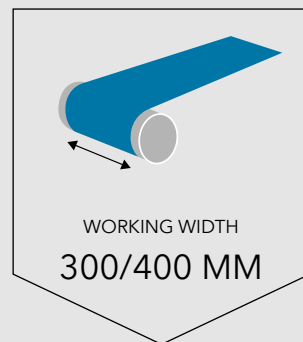
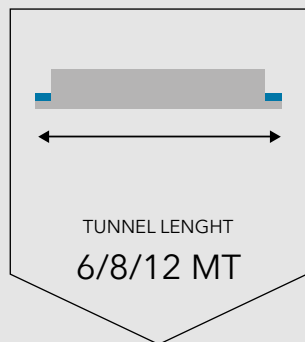


Option to modify to three phase 220
V - 50/60 Hz



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.

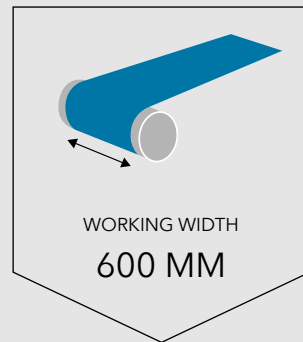
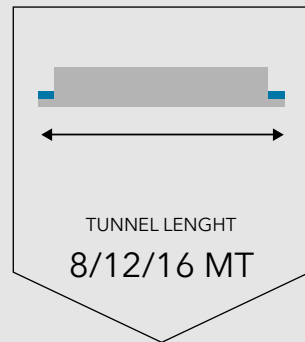
Technical data

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



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.

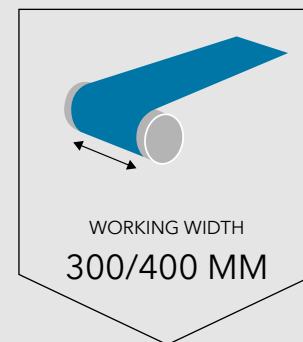
Technical specifications

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

clusters



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



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



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



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 LINE

ROASTER



Vertiflow® system PATENT
Cocoa beans roasting.



WINNOWER



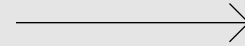
Crushing and separation
of the peels from roasted cocoa
bean, creation of cocoa nibs.



GRINDER
PLUS



Mill for the creation
of cocoa mass.



MICRON 25



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



CONCA



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



VAGLIO



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



**NEW
MODEL**



winnower

Compact size

Suitable for a medium to large laboratory, chocolatiers and patisseries

Stainless steel roller crushers

Adjustable airflow with two levels of aspiration

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



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.

conca 100



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



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.



conca 200
conca 400

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



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



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





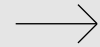
**nuts
processing
line**

NUTS PROCESSING LINE

ROASTER



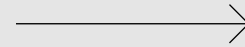
Vertiflow® system PATENT roasting.



GRINDER PLUS



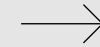
Mill for the creation of product paste.



MICRON 25



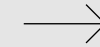
Ball mill designed for refining the product.



VAGLIO



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



FILLER VASI



Spread cream filling machine



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

Chocopaint

FOOD SPRAYING CABIN



Painting and food spraying cabin at a controlled temperature with suction for chocolate shops, pastry shops and ice cream shops.

Chocopaint by Selmi is the new spraying and painting alimentary cabin, specifically designed for decoration with cocoa butter, food colors and jellies of chocolate subjects, pralines and bars, semifreddo's, mini desserts, cakes, biscuits and polycarbonate moulds.

Years of experience in the sector make the new Chocopaint spraying and decoration cabin by Selmi a safe and wise investment that guarantees rapid and professional decoration of chocolates and any pastry and ice cream products, with a reduction of emissions in the laboratory environment up to 95% and a consequent saving on the raw materials used.

Machine including:

- Led light
- Turning plate, removable, to facilitate the decoration
- Pedal to easily activate and stop the rotation of the plate during the decoration
- Pressure control integrated
- Double filters removable and can be replaced
- Heated cabin which allows you to keep fluid colours

Technical data

Electrical specification: 220 V singlephase 50 Hz
 Power required: 2 kW - 16 A - 3 poles
 Dimensions: h. 1800 mm, w. 970 mm, d. 790 mm
 Power required DOUBLE: 4 kW - 16 A - 3 poles
 Dimensions DOUBLE: h. 1800 mm, w. 1950 mm, d. 790 mm

Compressor integrated, but can also be connected to a compressed air source: 300 lt/min - minimum 6 bar - filtered, dry, deoiled.

**NEW
ENTRY**





**roasting
machines**

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

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



wrap 400

FLOW WRAP MACHINE



Macchina per il confezionamento con sistema flow pack, che consente di flopaccare i prodotti in maniera da garantire una maggiore shelf life del prodotto stesso.

La wrap 400 consente il confezionamento di prodotti diversi, con diversi formati.

E' possibile scegliere tra diverse tipologie di materiale di confezionamento.

Technical data

Electrical specification: 220 V singlephase 50 Hz

Power required: 2 kW - 16 A - 3 poles

Dimensions: h. 1670 mm, w. 2500 mm, d. 790 mm

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



Machine including:
No product / no bag

Thermal transfer printer

Integrated refrigerator with refrigerated shelf for cocoa-based products

Conformer to your needs included

Pneumatic expansion reel holder equipped with 1 meter loading area

Left to right version as standard

Cam cutting and sealing system

No slip rings

Heat conductive sealing

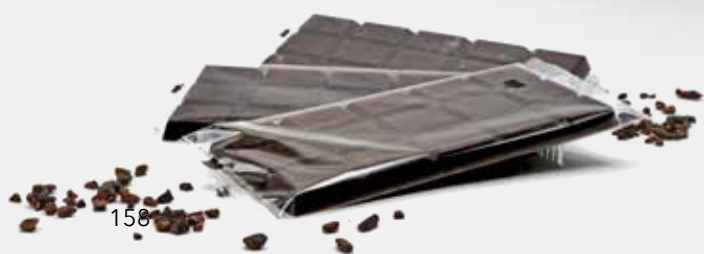
Max Film mm 400

Max Speed 100 ppm

Jaws width mm up to 150

Max Product width mm 130

Min Length Pack 70 mm



ZONA DI CARICO 2 m

auto feeder per wrap 400

FLOW WRAP MACHINE

NEW
ENTRY



Technical data

Electrical specification: 220 V singlephase 50 Hz
Power required: 2 kW - 16 A - 3 poles
Dimensions: h. 1750 mm, w. 3800 mm, d. 2600 mm

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

wrap 45

FLOW WRAP MACHINE

NEW
ENTRY



Compact packaging machine for food and non-food products

All-stainless steel construction

Ideal for loose, fragile, and small products

45° tilt for rapid loading and gentle product descent

Designed to work with automatic top-loading lines

Extremely easy to use, clean, and maintain

Compatible with BOPP, co-extruded, aluminum, and paper packaging materials

Wrap 45 by Selmi is a compact, stylish packaging machine, constructed entirely of stainless steel, designed for packaging food and non-food products in sealed bags ready for shipping or display.

Thanks to its 45° tilt, it ensures rapid loading and gentle product descent, ideal even for fragile and small items. Easy to use, clean, and maintain, it ensures efficiency and reliability even in small spaces. Compatible with various packaging materials and equipped with an independently moving blade for MULTIPACK packaging, Wrap 45 is a flexible and high-performance professional solution.

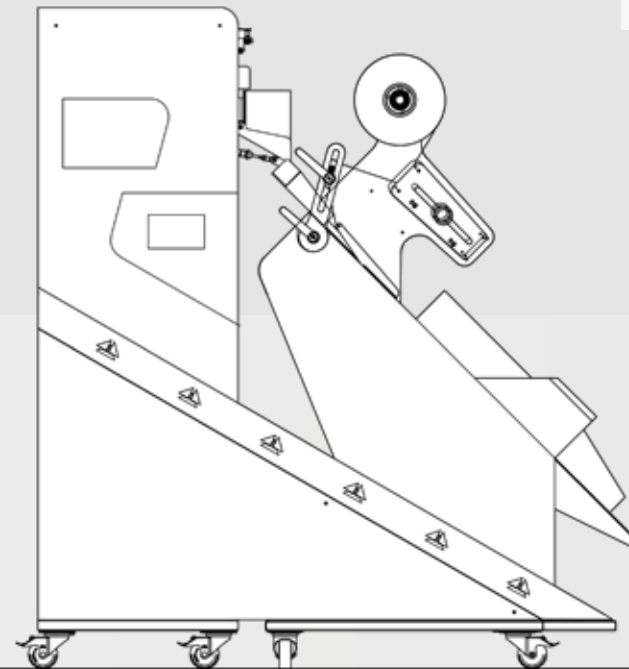
Technical data

Electric specifications: 220 V single phase 50/60 Hz

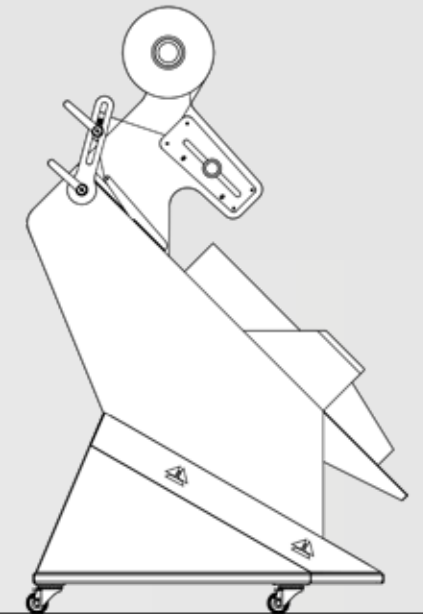
Power required: 3 kW - 16 A - 3 poles

Dimensions: h. 1670 mm, w. 1050 mm, d. 700 mm

Compressed air source: 100 lt/min



VERSION WITH DOSING PACK



VERSION STANDARD

double twist

WRAP MACHINE



Technical data

Electric specifications: 220 V single phase 50/60 Hz
Power required: 2 kW - 16 A - 3 poles
Dimensions: h. 1800 mm, w. 1750 mm, d. 1200 mm
Compressed air source: 100 lt/min





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 our staff 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



TCS PROFESSIONAL EXPERIENCE

Chocolate will have no more secrets!

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.



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

via Langhe, 25 - Frazione Pollenzo 12042 Bra (Cn) IT - Tel. 0172.479273/75 (r.a.) Fax 0172.477814 - info@selmi-group.it



www.selmi-group.com