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, sales, 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 ONE
Continuous tempering machine
Technical data
• **Compact size.**
• **Ideal for bakers, ice cream parlours and restaurants.**
• **220 V single phase connection available on request.**
• **Temper 7 Kg of chocolate in 7 minutes.**
• **New construction concepts resulting in lower energy consumption.**

**Technical data**
- **Tank capacity:** 10 kg.
- **Hourly production:** 50 kg.
- **Power consumption:** 0.9 kW – three phase 5 poles.
- **Cooling system:** 900 frigories/h.
- **Dimensions:** H 1460 mm, W 360 mm, D 730 mm.

Fast melting and tempering of chocolate.
Compact size.
Low voltage heated vibrating table.
Easy cleaning of the machine.
Volumetric dispenser, pedal to control the flow of chocolate.
Close circuit cooling system with counter current exchanger.
Modification for single phase 220V supply.
COLOR EX
Continuous tempering machine
*Screw pump removable*
*New: screw pump removable in 5 minutes*

- Compact size
- Ideal for bakers, ice cream parlours and restaurants.
- 220 V single phase connection available on request.
- Tempers 12 Kg of chocolate in 7 minutes.
- New construction concepts

**Technical data**
**Tank capacity:** 12 kg.
**Hourly production:** 55 kg.
**Power consumption:** 1.0 kW – three phase 5 poles.
**Cooling system:** 1100 frigories/h.
**Dimensions:** H 1460 mm, W 360 mm, D 730 mm.

Fast melting and tempering of chocolate
Compact size.
Low voltage heated vibrating table.
Easy cleaning of the machine thanks to the internal removable screw pump.
Volumetric dispenser, pedal to control the flow of chocolate.
Close circuit cooling system with counter current exchanger.
Modification for single phase 220V supply
PLUS and PLUS EX
Continuous tempering machine

New: (option of Plus EX with Screw pump removable)
New: screw pump removable in 5 minutes

- Compact size with the option of being equipped with all Selmi accessories
- Ideal for chocolate shops, patisseries, bakers and ice cream parlours.
- 220 V single phase connection available on request.
- Tempers 24 Kg of chocolate in 15 minutes.
- New construction concepts resulting in lower energy consumption

Technical data
- Tank capacity: 24 kg.
- Hourly production: 90 kg.
- Power consumption: 1.6 kW 3 phase, 5 poles.
- Cooling system: 1100 frigories/h.
- Dimensions: H 1450 mm, W 480 mm (1730 mm if equipped with R200 coating belt), D 970 mm.

New version with digital control panel.
Versatile and cost efficient to run.
Volumetric dispenser with pedal to control the flow of chocolate.
Low voltage heated vibrating table.
The machine can be equipped for coating applications with the R200 or R200 Truffle accessory and moulding via injection plate.

Modification for supply single phase 220v
• Compact size with the option of being equipped with all Selmi accessories.
• Ideal for the medium-large workshop, chocolate shops and patisseries.
• As the machine is equipped with a semi industrial tempering system it is especially suitable for chocolateries and fashionable cafes.
• Tempers 35 Kg of chocolate in 7 minutes.

Technical data

**Tank capacity:** 35 kg.
**Hourly production:** 170 kg.
**Power consumption:** 2.5 kW – three phase 5 poles.
**Cooling system:** 2200 frigories/h.
**Dimensions:** H 1550 mm, W 500 mm (1740 mm if equipped with R200 coating belt), D 1000 mm.

In cases of special processing this machine is able to maintain the crystallisation even at noticeably lower than normal tempering temperatures.
Volumetric dispenser with pedal to control the flow of chocolate.
Low voltage heated vibrating table.
The machine can be equipped for coating applications and moulding with the R200 and injection plate accessories.
Continuous tempering machine

- Ideal for large workshops and small industries.
- Easily interchangeable between moulding and coating.
- Coating tunnel width of 300-400 mm.
- Tempers 60 Kg of chocolate in 14 minutes.
- It is the only model in the range compatible with the automatic mould loader.

Technical data

**Tank capacity:** 60 kg.
**Hourly production:** 200 kg.
**Power consumption:** 3.5 kW – three phase 5 poles.
**Cooling system:** 3000 frigories/h.
**Dimensions:** H 1560 mm, W 650 mm (1740 mm if equipped with R200 coating belt) D 1100 mm.

Idealised to best satisfy the needs of the medium/large workshop, it is an excellent balance between versatility of use and low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. The machine can be equipped for moulding or coating applications with the injection plate or R200 coating machine and TUN 800 cooling tunnel.
INJECTION
Injection plate

- Accessory compatible with Plus, Futura and Top.
- 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.
- It can be personalised up to a maximum size of 275x175 mm.

Base with easy fixing mechanism to tempering machine and interchangeable nozzle holder.
Autonomous warming system thermo-regulated via two low voltage resistances.
Internal filter for dosage control.
Mould guide mounted on the vibrating table.
R 200
Coating machine

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

Technical data

**Power consumption:** 0.5 kW – single phase 220 V.
**Total weight:** 60 Kg.
**Dimensions:** H 1120 mm, W 1740 mm, D 600 mm

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 of the product which needs to be coated.
The coating area features a mechanical vibration of the coating mesh this helps to create a uniform coating of the product. It also has an air blower featuring: an alimentary filter, millimetric adjustment of the working height and air flow control via an inverter, which is very useful for controlling the amount of coating. The third section is used for the extraction of the finished coated products and it consists of a belt on which one-sided glazed alimentary paper film is placed. This paper can be set in motion or halted via a mechanical control lever. This is done to minimise wasted space and materials. The speed of the machine is electronically regulated to best match the number of people working on it.

**Extras**
Partial coating kit for underneath and lateral coating.
Hopper for the coating of ice cream.
Decorator for R200 coating machine.
Greaseproof paper (2 rolls).
Heated plexiglass cover:
AUTOMATIC TRUFFLE
Coating machine for truffles in two sections

- New concept for the production of truffles.
- Can be operated by a single user.
- Hourly production of 35 Kg of product.
- Easy to clean.

Technical data

**Hourly production**: 30 kg/h of product.
**Power consumption**: 0.6 kW 220V single phase.
**Dimensions**: H 1050 mm, W 630 mm, D 1000 mm with tray holder (720 mm without tray holder).

Two section coating belt. Dripping of chocolate aided by mechanical vibration.
Dual curtain chocolate coating hopper.
Blower with adjustable air output via inverter on truffle unit.
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.
TRUFFLE
Coating machine for truffles (Manual)

• Compatible with Plus, Futura and Top.
• Can be used to make truffles in patisseries.
• Interchangeable aluminium plates.
• Plate speed synchronised to that of the coating belt

Technical data
Tank capacity: 10 Kg.
Power consumption: 0.9 kW 220V single phase.
Dimensions: 420x700x1360H mm.

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

800 mm diameter rotating distributor plate with a speed of 3 turns per minute.
Safety clutch on the slow shaft.

Extra distributor plate (plate only) also available.
MACCHIA
Bench top filling injector

• Compact size.
• Ideal for use as a bench top in patisseries, cafes, ice cream parlours and chocolate shops.
• Used for variegation of ice cream cones and cups, chocolate flavoured marocchino coffee, hot chocolate, etc...
• Equipped with volumetric dispenser and flow control pedal

Technical data
Tank capacity: 10 Kg.
Power consumption: 0.9 kW 220V single phase.
Dimensions: 420x700x1360H mm.

Macchia, with its compact size and pleasing aesthetics, has been designed especially for use in patisseries, cafes, ice cream parlours, chocolate shops, etc… It can be used for variegation of ice cream cones and cups, chocolate flavoured marocchino coffee, hot chocolate and for the preparation and sale of small glasses of chocolate and gianduja.
It is equipped with a volumetric dispenser and flow control pedal.
COMFIT
Coating pan

• First coating pan on the market to be equipped with a cooling system.
• Production speed: 15 Kg/h of truffled product.
• Rapid change between cold and hot air.
• Can be equipped with automatic Spray System.

Technical data
- Tank capacity: 15 Kg.
- Hourly production: about 15 Kg/h.
- Power consumption: 1.8 kW 220V single phase.
- Dimensions: H 1450 mm, W 700 mm, D 900 mm

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 capable of speedily enlarging the size of the confects via the introduction of chocolate. In the following phase a resistance is used to smooth and polish the product and clean the machine. The thermo regulator on the control panel enables the adjustment of the temperature to suit the required processing.

SPRAY SYSTEM
For coating pan

Automatic spray system, unique in its kind.
(This accessory needs to be powered from a compressed air source at 4 atm with a delivery capacity of 100 lit/min).

Vacuum spray system is compatible only with Selmi coating machines, heated and thermo regulated 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. This accessory must be connected to an air compressor with an air reserve of no less than 100 litres and an applied power of about 2.5 hp.
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.
- Hourly production: 30 Kg/h
- Can be equipped with automatic Spray System, unique in its kind. (This accessory needs to be powered from a compressed air source at 4 atm with a delivery capacity of 100 lit/min).

Technical data
- Tank capacity: 50/60 Kg.
- Hourly production: 50/60 Kg/h.
- Power consumption: 2.5 kW 415 V three phase 5 pole.
- Cooling system: 1900 frigories/h.
- Dimensions: H 1620 mm, W 1060 mm, D 1500 mm
- Interchangeable air filter.
- Polishing time additional.

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 capable of speedily enlarging the size of the confects via the introduction of chocolate. In the following phase resistance heating is used to smooth and polish the product and clean the machine. The thermo regulator on the control panel enables the adjustment of the temperature to suit the required processing.
FILLER  Bench top 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.
- NEEDS TO BE CONNECTED TO A COMPRESSED AIR SOURCE

Technical data

- Tank capacity: 6 Kg.
- Power consumption: 1.4 kW 220V single phase.
- Dimensions: H 580 mm, W 950 mm, D 370 mm
  For the praline model.
- Filling speed: 6 moulds per minute, for the praline model

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 thermo regulated. 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, thus eliminating air bubbles which could compromise the shelf life of the product. The filling production of this machine can reach 360 moulds/hour
GALILEO
Rotating machine for hollow bodies

- Completely constructed in stainless steel.
- Maximum weight per arm: mould containing 3 Kg of chocolate.
- Safety clutch mechanism on orbital rotation.
- Speed controlled via inverter.

Technical data
Commands given via pedals.
Power consumption: 0.4 kW 220V single phase.
Dimensions: H 1300 mm, W (total) 600 mm, D (total) 900 mm.

This machine, which is entirely built in AISI 304 steel, allows the mould to be fixed onto double permanent magnets. It is equipped with a safety clutch mechanism. 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.
MOULD LOADER

- Used for making solid bodies (bars, Napolitaine, Gianduiotti, etc…)
- Only compatible with TUN 800/1200.
- This machine must be equipped with a TOP tempering machine with level sensor and a Tank for a pumped supply.

Technical data

**Hourly production:** 360 moulds/h.
**Power consumption:** 1.5 kW 380V three phase, 5 poles.

**MUST BE ATTACHED TO A COMPRESSOR WITH A MIN PRESSURE OF 4 BAR.**

**Dimensions:** H 1260 mm, W 930 mm, D 790 mm.

Automatic transfer loader for filling, vibrating and levelling of polycarbonate moulds (275x175 mm.). The system uses the TOP tempering machine and, with greatly reduced dimensions, performs the same automated operations reserved up to now to traditional industrial models. There are 4 mould movements and 4 workstations: filling via perforated pouring head, 1st vibrating level, pneumatic surface levelling, and 2nd vibrating level. The mould is expelled directly into the cooling tunnel for the subsequent removal of the chocolate. *Includes product detection sensor.*
**TANK**  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.
- This machine can be ordered with the pump emission point at the left or right hand sides.

**Technical data**

- **Power consumption:** 4.5 kW – three phase 5 poles.
- **Tank capacity:** 200 Kg.
- **Dimensions:** H 1260 mm, W 930 mm, D 790 mm.

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 thermo regulated. Integrated pump for the supply of the relevant machines.

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**TANK 400**  Continuous mixer

**Technical data**

- **Power consumption:** 9 kW – 380V three phase, 5 poles.
- **Tank capacity:** 400 Kg.
- **Dimensions:** 1000x1120x1400 H mm.

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 thermo regulated. Integrated pump for the supply of the relevant machines.
TUNNEL 300/400 Coating line

• Can be used with Plus, Futura and Top.
• Designed for the artisanal needs of patisseries and chocolate shops.
• Machine is entirely controlled via a touch screen.
• Heated coating area (day and night)
• A detaching belt can be connected. (recommended)

Technical data

Optimal ambient temperature: 20/25 C, max 32 C.
Power consumption: 4 kW. 3 phase
Installed power: 2.8 kW.
Cooling system: 3200 frogories/h.
Total length: 4.8 m.
Total width: 850 mm.
Useful working width: 200 mm.

The production speed of this machine ranges from 20 to 100 cm. /min.
The positioning of the tempering machine under the coating area is made easier thanks to the reference notches.
TUNNEL 800/1200 Coating line

- Designed for large workshops and small/medium industries.
- This machine can be used simultaneously for coatings and mouldings.
- A detaching belt can be connected. (Recommended)

Technical data

Optimal ambient temperature: 20/25°C max 32°C.
Power consumption: 4 kW. 3 phase
Installed power: 4 kW.
Cooling system: 3800/4000 frogories/h.
Total length: 6 m / 12 m.
Total width: 800 mm.
Useful working width: 300 mm.

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 coating section can be easily removed and washed. The positioning of the tempering machine under the coating area is made easier thanks to the reference notches.