



XDOUBLE, a linear extruder to create exquisite co-extruded products with ingredients of two different consistencies, one core and one outer. In fact, it allows the extrusion of special creams and chocolates in combination with pastes of all kinds: almond, date and protein pastes then covered and decorated or purely consumed. The possibility of combining with tempering machines to continuously temper co-extrusion fills represents an absolute new feature in the world of snacks. XDOUBLE works by combining customizable heads for processing pastes with an innovative continuous feeding system for the filling injected by means of a gear pump and a patented system of internal ducts that allow for double extrusion both at the core of the product and on the upper part of the snack. The entire production process is adjustable and customizable in terms of speed and format, as well as being temperature-controlled to prevent hardening of the compounds during work breaks. The machine works through temperature-controlled screw pumps that transport and shape the mixture into the selected format through a duct with an interchangeable head. The material to be extruded is loaded manually by inserting the compound into the upper loading hopper, and the filling is supplied continuously thanks to the tempering machine located next to the extruder. The guillotine cutter allows the operator to choose the format, size, and final weight of the co-extrusion, which, thanks to the connection with the coating and cooling tunnel, facilitates coating with chocolate and any other decoration, guaranteeing high production of approximately 100-120 kilograms per hour of co-extruded, coated, cooled, and ready-to-pack product, thanks to the Selmi Flowpack WRAP 400 PLUS.

Co-extruded products:

- Almond paste
- Ganaches, chocolate, and spreadable creams
- Gianduja paste
- Date paste, candied fruit, peanut and hazelnut paste, and any type of dried fruit
- Compounds for protein bars
- Compounds for superfood products

### Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1900x880x1580
Empty weight	[kg] 350
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
No. of pivoting wheels	4

### Cooling system characteristics

Cooling group	[Fr/h] 900
Refrigerant gas	R134A
Refrigerant gas quantity	[g] 500
Coolant	[l] 1,5
70% water, 30% phosphate-free glycol	

### Electrical characteristics

Total installed power	[kW] 2
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 3 poles

### Characteristics pneumatic system

The machine is equipped with an internal compressor.  
Possibility of connection to the compressed air network:

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 180
Air characteristics	filtered, dry and de-oiled

