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## **CLUSTERS TUNNEL**





Clusters Tunnel 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 provided with a pneumatic valve for the supply of chocolate. The machine can be used in manual or automatic mode, thanks to level sensors.

The product, poured via 6 rotors on a cooling tunnel belt 400 mm wide, can be personalised by adjusting the doses.

### **DATA SHEET**

#### **Mechanical characteristics**

Overall dimensions Empty weight Material in contact with food Gaskets Inclusions hopper capacity Mix hopper capacity N° sviwelling wheels N° rotors

#### **Electrical characteristics**

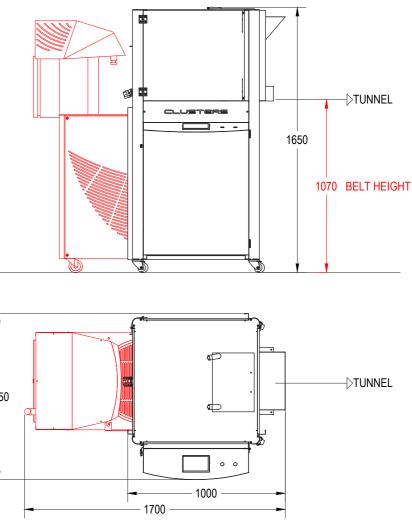
Total installed power Supply voltage Number of phases Frequency Auxiliary voltage Enclosure degree of protection Connection type: industrial plug

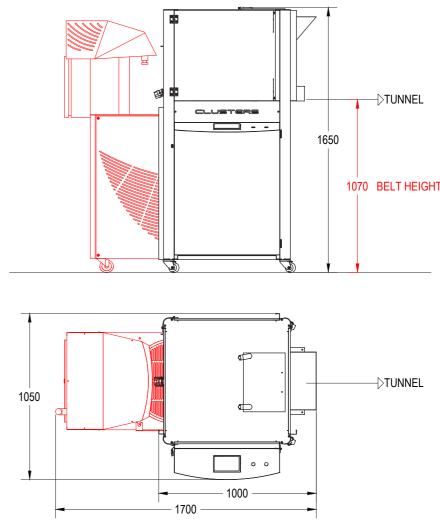
#### **Characteristics pneumatic system**

Minimum working pressure Minimum flow rate Air characteristics

#### **Process features**

Hourly production





#### SELMI chocolate machinery

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These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.

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[mm] (LxWxH) 1750x850x1600 [kg] 350 inox AISI 304 L PTFE 7 L 10 L 4 6 [kW]2,5 [VAC] 220

[Hz] 50 / 60 [Vdc] +24 IP65 16A - 3 poles

[bar]6 [l/min] 100 filtered, dry and de-oiled

[kg] 30 / 35