

CLUSTERS TRAYS





Clusters TRAYS produces chocolate-based clusters containing nuts (hazelnuts, pistachios, almonds, etc.) 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 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.

DATA SHEET

Mechanical characteristics

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

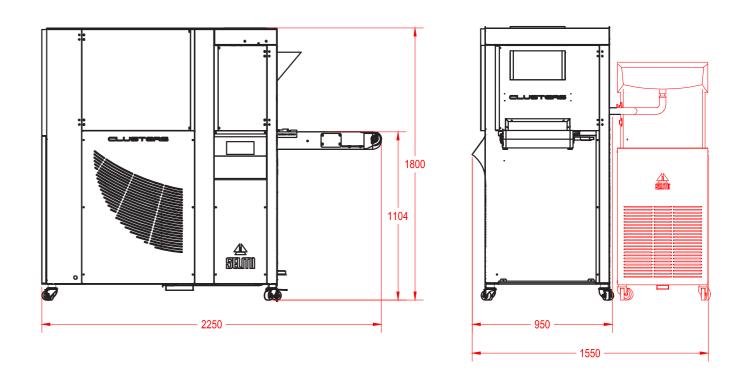
Electrical characteristics

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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[mm](LxWxH)2250x1550x1800 [kg]240 inox AISI 304 L PTFE 7 L 10 L 8 4 6 [mm] 420

[kW]3 [VAC] 220 [Hz] 50 / 60 [Vdc] +24 IP65 16A - 3 poles

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

[kg] 25 / 30