



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.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1750x850x1600
Empty weight	[kg] 350
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Inclusions hopper capacity	7 L
Mix hopper capacity	10 L
N° swivelling wheels	4
N° rotors	6

Electrical characteristics

Total installed power	[kW] 2,5
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

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 100
Air characteristics	filtered, dry and de-oiled

Process features

Hourly production	[kg] 30 / 35
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