



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.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 2250x1550x1800
Empty weight	[kg] 240
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Inclusions hopper capacity	7 L
Mix hopper capacity	10 L
N° trays	8
N° swivelling wheels	4
N° rotors	6
Belt width	[mm] 420

Electrical characteristics

Total installed power	[kW] 3
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] 25 / 30
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