

CLUSTERS TRAYS

Production of chocolate agglomerates with nuts inclusions

Cluster produces chocolate-based clusters containing nuts (hazelnuts, pistachios, almonds...) as an additional ingredient. It is equipped with a loading hopper for the additional ingredients. 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.

Technical data

Electrical specification: 220 V singlephase 50 Hz

Required power: 3 kW - 16 A - 3 poles

Dimensions: h. 1800 mm, w. 2250 mm, d. 950 mm
(1550 mm with tempering machine)

Needs to be connected to a compressed air source: 100 lt/min - minimum 6 bar - filtered, dry, deoiled

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