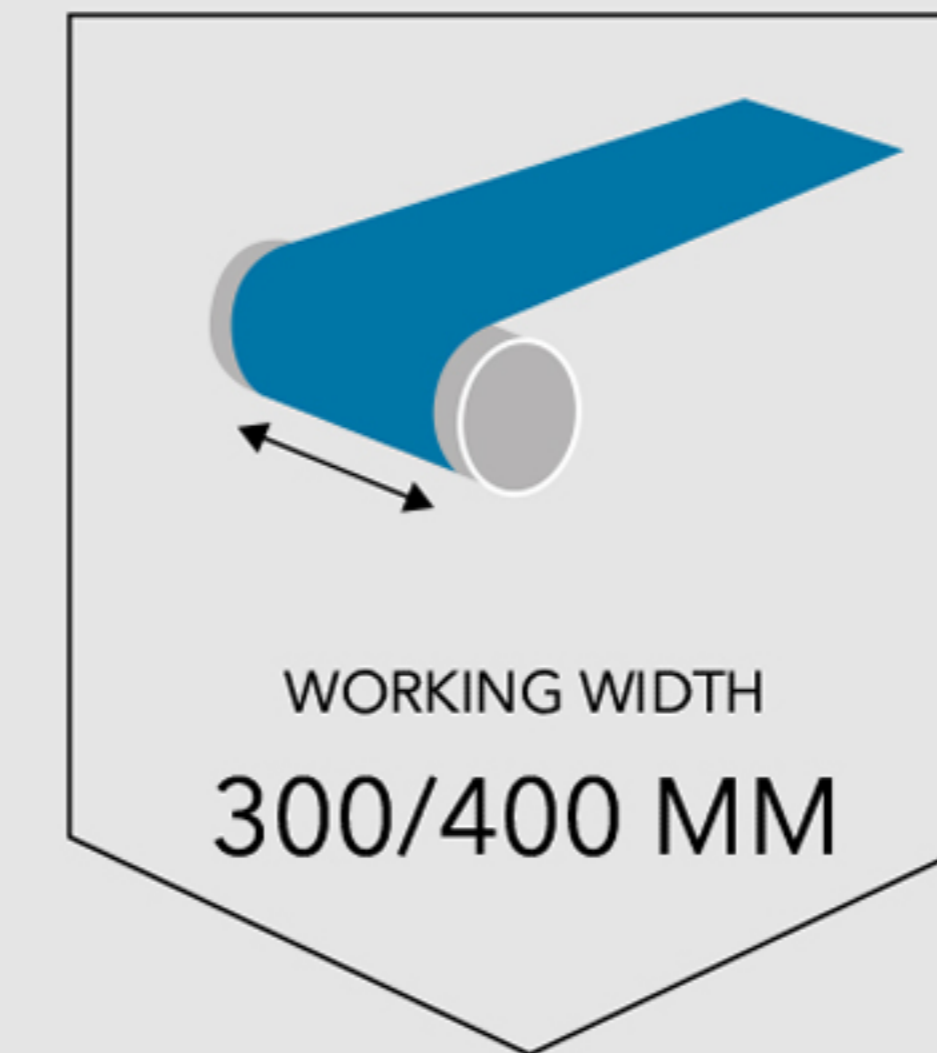


# CLUSTERS TUNNEL

Production of chocolate agglomerates with nuts inclusions

clusters



Clusters 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 for the supply of chocolate. The machine can be used in manual or automatic mode, thanks to level sensors. The product, poured via 6 screw pumps on a cooling tunnel belt 400 mm wide, can be personalised by adjusting the doses.

#### Technical data

Electrical specification: 220 V single phase 50 Hz  
 Required power: 2.5 kW - 16 A - 3 poles  
 Dimensions: h. 1650 mm, w. 1000 mm (1700 with tempering machine), d. 1050 mm  
**Needs to be connected to a compressed air source: 100 lt/min - minimum 6 bar - filtered, dry, deoiled**

