

NEW
MODEL



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: 400 V three phase 50 Hz
 Required power: 2.5 kW - 16 A - 5 poles
 Dimensions: H 1650 mm, W 980 mm, D 1030 mm
 Option to modify to: 220 V - 3 phases 50/60 Hz
Needs to be connected to a compressed air source: 80 lt/min - minimum 6 bar - filtered, dry, deoiled

