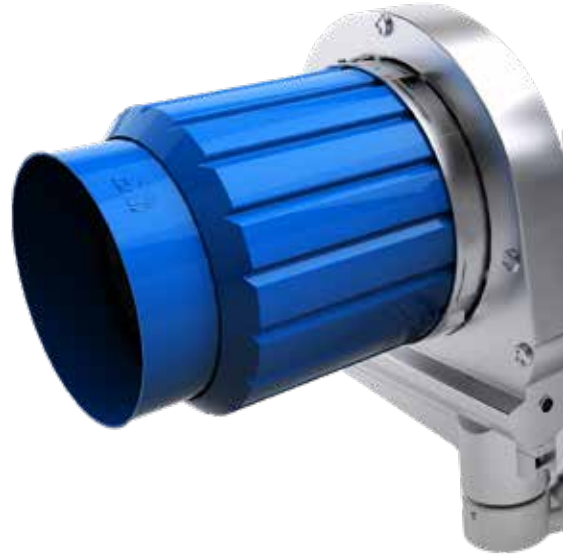


# the ultimate on-machine seasoning system





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## performance

- » The world's only seasoning system that offers wet and dry seasoning in a single drum
- » Proportionally controlled flow rates to ensure consistent coverage that minimises over and under seasoning
- » Gentle product action with optimal tumbling to minimise damage and maximise flavour coverage
- » Optimised flavour dispersion for wet, dry and slurry applications
- » Consistently delivers key quality and cost criteria of flavour, look and taste
- » Multiple feed pans for accurate mass flow control of product into the flavour drum
- » Designed to IP65 standards to facilitate maintenance and meet the highest hygiene and sanitation standards
- » A strong, high density drive for heavier load capacities (8kg, or 1600kg/hour)
- » Lowest cost of ownership and highest return on investment provides the best financial solution for your seasoning requirements

## simplicity

- » Programme parameters are stored as recipes and easily adjusted via a touch screen
- » Continuous drum movement for continuous product supply
- » Product flows freely in the drum to ensure regular flavour coverage
- » Easy-to-clean, quick wipe down surfaces
- » Minimal moving parts with no belts or chains
- » Short auger feeder that does not jam or block
- » Fully integrated heated oil circulation system used to keep hard fats, such as Palm Olein or butter, in liquid form as they travel through the machine
- » For cost and labor savings, an integrated, automated bulk fill powder seasoning system is available

## flexibility

- » Suitable for wet, dry and slurry seasoning applications
- » Easy seasoning changeover ensures minimum downtime and maximises equipment utilisation
- » Wide range of modular seasoning systems that can be easily upgraded
- » Quick release, lightweight polymer tumble drum with pivoting movement maximises consistent seasoning coverage whilst minimising product breakage

- » Highly robust stainless-steel drum to ensure superior equipment reliability when filled with high temperature product (exceeding 40°C/104°F)
- » Seamless integration into TNA's distribution systems, or can be integrated into your current setup
- » Easy product changeover with no tools required

## wet applications

Uses true mass flow control as your product throughput varies. Incorporates re-circulation and a unique purging solution for clearing pipe work during stoppages to meet the production demands.

### seasoning options

#### tna intelli-fav<sup>®</sup> CLO closed loop oil spray system

##### Features:

- » Automated atomising air
- » Continuous feed flavour injection
- » Modular design
- » Hygienic heated hose for tip temperature
- » Spray gun options 1.5mm to 3.5mm

- » tna intelli-spray guns use low pressure to atomise liquid into droplets in a spray pattern designed for food application



#### tna intelli-fav<sup>®</sup> CLS slurry mixing system

##### Features:

- » Auto oil fill
- » Auto LIW powder feed
- » Undersurface mixing
- » Hold & use tank with level measurement
- » Twin screw PD pump
- » 3 gun spray lance
- » Pneumatic clearing of blockages

- » Typical spray gun assembly inside the spray pod (access cover removed)



## dry applications

### vibratory curtain feeder

Designed specifically to address the challenging requirement of consistent powdered feeding, it features a high-polish solid finish that is non-stick for durability. Also includes a unique bias-cut design that gives a consistent curtain of seasoning to maximise flavour contact to the product.

### range of flavour auger and bulk feeders

Range of models available to suit production requirements that keep supply of flavour for extended production that reduces downtime.

## standard features

- » Suitable for wet, dry and slurry seasoning applications
- » Designed to IP65 wash down standards
- » Strong, high density drive with an increased load capacity from 5kg (11lbs) to kg (17.6lbs) or 160kg/hr (353 lbs/hr)
- » Choice of a quick release, lightweight, polymer flavour drum or highly robust stainless-steel drum - all with pivoting movement
- » Screw seasoning hopper and auger that come in a wide range of sizes and require fewer free flow agents
- » Volumetric control:
  - spice run-out detection
  - rat-holing detection
  - independent bias-cut seasoning feeder
- » tna roflo® VM 3 control and weigh conveyor

## optional features

- » Wide range of modular seasoning systems
- » Integrated, automated seasoning bulk fill system
- » Integrated heated oil circulation system used to keep hard fats in liquid form as they travel through the equipment
- » LIS module - favour liquid injection system
- » Loss-in-weight powder feeder
- » Feed conveyors
- » Integrated spray system
- » Easy integration with tna robag® and roflo® systems

# specifications

tna intelli-flav® OMS 5.1	
oil application rate kg/hr (lb/hr)	2.5 to 49 (5.5 to 108)
liquid flavour injection rate kg/hr (lb/hr)	540 to 10,800 (1.2 to 23.8)
seasoning rate kg/hr (lb/hr)	0 – 60 (0 – 132)
seasoning hopper capacity L (US gal)	20 (5.3)
power consumption W (hp)	600 (0.8) excludes any heating requirements
voltage VAC	200 – 264 single phase
length mm (in)	2887 (114)
width mm (in)	1305 (51)
height mm (in)	2305 (91)
infed height mm (in)	100 (41)
mass kg (lbs)	99 (2182)
drum capacity L (US gal)	60 (16)

\* All above specifications are subject to change and may differ according to product. Please confirm when placing your order.

