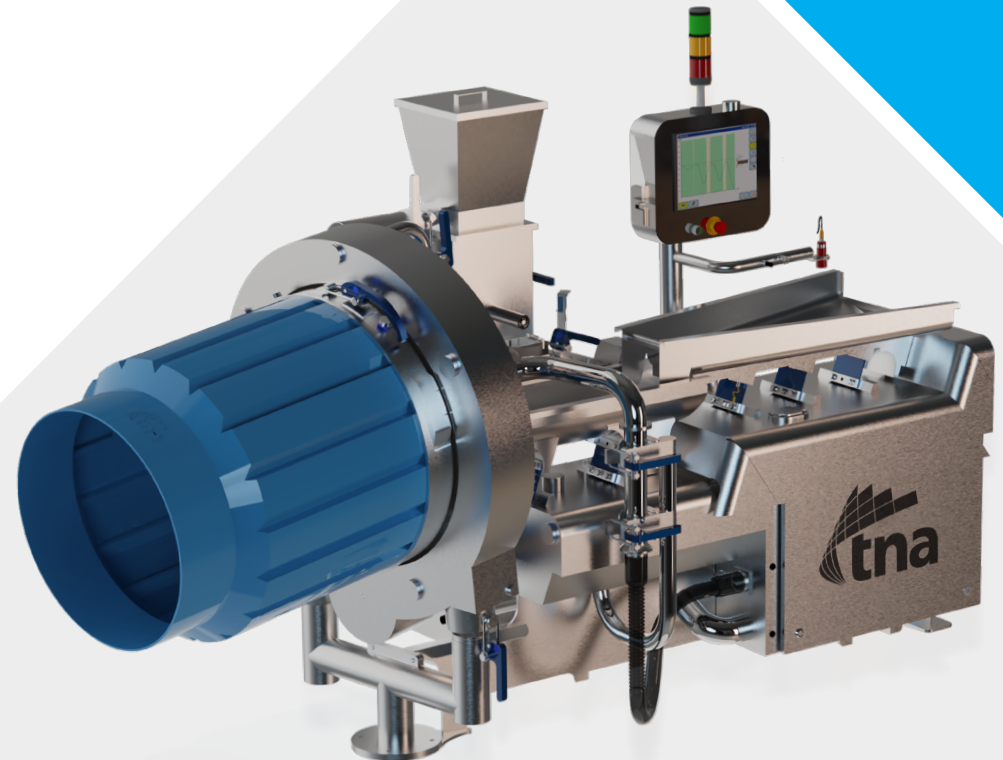


intelligent on-machine seasoning system



more precise seasoning with less waste

tna intelli-flav®

The tna intelli-flav® system delivers consistent coverage and flavour thanks to the responsive variable mass seasoning system and dynamic vibratory weigh conveyor. The built-in gravitational control minimises waste while ensuring precise seasoning application.

Handles dry, wet/oil seasonings and slurry coatings in a single drum, enhancing operational efficiency. The lightweight drum allows easy swap out and quick change in seasoning and applications. Also offers hot oil spray application to 40 degrees.



Accurate application

Can achieve standard deviations as low as 0.058 of the seasoning target, and $\pm 2\%$ of the oiling target.



Heated oil system

Integrated closed loop temperature feedback system to maintain oil at a stable setpoint for perfect coverage.



Responsive seasoning

Minimises seasoning waste and ensures precise dosing through smart volumetric controlled product application.



Wet & dry seasoning

Handles dry, wet/oil seasonings and slurry coatings in a single drum.



Weight capacity up to 1000kg/hr*

tna intelli-flav® OMS 5

*capacity subject to product type and density



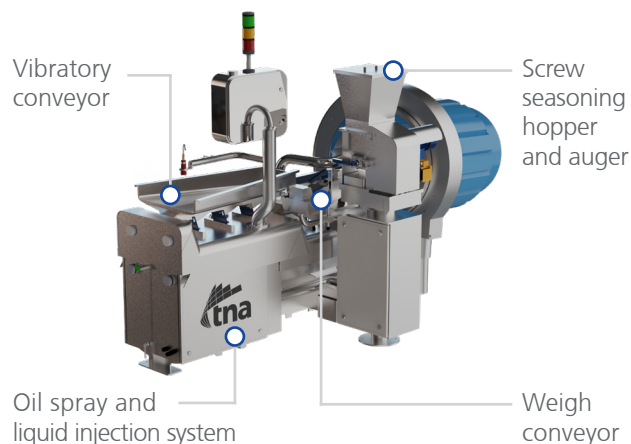
IP65 rated for fast washdown



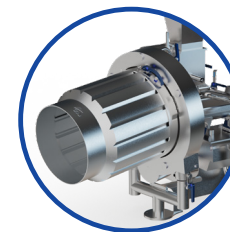
Weight capacity up to 3000kg/hr*

tna intelli-flav® OMS 5.1

*capacity subject to product type and density



Quick release lightweight polymer drum for fast application changeovers.



Optional stainless-steel drum available for high temperature applications.

OMS applications

Advanced seasoning system that delivers uniform flavouring to most product categories, including extrusions and baked.



Potato Chips



Nuts & Trail Mix



Extruded Snacks



Tortilla Chips



Other Snacks

intelligent distribution, seasoning & packaging

intelligent integration

The tna robag® and tna roflo® work together to monitor throughput (kg/hr) and maintain consistent product flow. The tna roflo® VM auto-adjusts amplitude to optimise distribution into the intelli-flav® OMS.

The tna roflo® HM Switcheroo/Lifteroo enables flavour and product changeovers on the same line - lifting up and out of the way when not in use to prevent cross-contamination.

tna robag® auto-adjusts the tna roflo® VM vibratory amplitude for optimal seasoning and product flow.

tna intelli-flav® OMS 5

On-machine seasoning.

Switcheroo/Lifteroo

Prevents cross contamination.

tna intelli-flav® MLS 3

Main-line seasoning.

Recipe selection via the tna robag® ensures accurate seasoning & product flow from the tna intelli-flav® OMS.



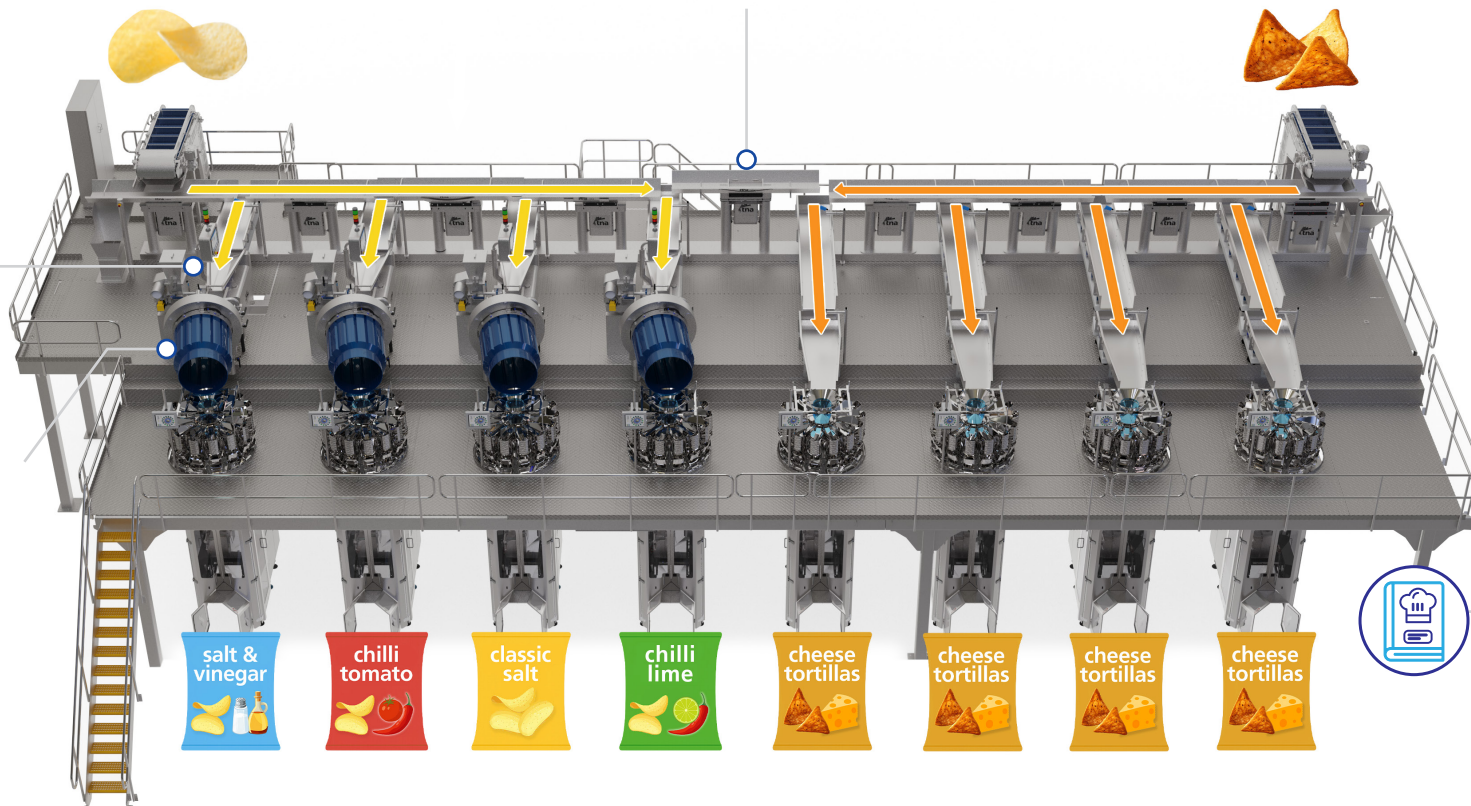
tna roflo®



tna intelli-flav®



tna robag®



specifications

tna intelli-flav® OMS 5.1	
Oil application rate kg/hr (lb/hr)	2.5 - 40 (5.5 - 88)
LIS injection rate kg/hr (lb/hr)	0.54 - 10.8 (1.2 - 24)
Seasoning rate kg/hr (lb/hr)	0 - 70 (0 - 154)**
Seasoning hopper capacity L (US gal)	19 (5)
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)	1950 (76.7)
Infed Height mm (in)	1050 (41.3)
Mass kg (lbs)	950 (2094)
Dry only machine, plastic drum	Plastic drum mass: 20 (44)
Drum volume L (US gal)	50 (13.2)

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

** The seasoning rate can be extended in special circumstances.

