



The new **tna** intelli-flav^{OMS} 5.1 is the ultimate on-machine seasoning system that can provide **both** powder flavouring and liquid oil in a single drum to deliver consistent coverage and flavour to your product. Designed to IP66 standards it meets the highest hygiene and sanitation requirements.

The **tna** intelli-flav^{OMS} 5.1 features a responsive variable mass seasoning system, with a dynamic vibratory weigh conveyor to directly control product, oil spray and flow of seasoning powder into the drum for consistent coverage and flavour dispersion. This allows an accurately proportional amount of seasoning to be evenly applied to the product according to the demand of the scale or bagger.

As an innovative new version of the **tna** intelli-flav^{OMS} 5, the **tna** intelli-flav^{OMS} 5.1 offers a range of new features including an optional high-capacity stainless-steel drum and integrated heated oil circulation system. As a result, you can accurately season an even wider range of hot or cold products, including fried, baked and puffed snacks. Our **tna** intelli-flav^{OMS} 5.1 can also handle confectionery such as gummies and even frozen food applications that require more rigorous sanitation procedures like meats and seafoods.

BENEFITS



Accurate and consistent coverage and flavour dispersion with directly controlled oil spray and flow of seasoning powder into the drum



Easy to operate from both sides



Gentle product action with optimal tumbling to minimise damage and maximise flavour coverage



Multiple feed pans for accurate mass flow control of product into the flavour drum



Programme parameters are stored as recipes and easily adjusted via a touch screen



Easy seasoning changeover ensuring minimum downtime and maximum throughput

STANDARD FEATURES

- Suitable for wet, dry and slurry seasoning applications
- Designed to IP65 washdown standards
- Strong, high density drive with an increased load capacity from 5kg (11lbs) to 8kg (17.6lbs) or 1600kg/hr (3530 lbs/hr)
- Quick release, lightweight, polymer flavour drum with pivoting movement
- Gravimetric control powder feeder:
 - spice run-out detection
 - rat-holing detection
- Independent vibratory curtain feeder
- **tna roflo**^{®VM} 3 control and weigh conveyor

OPTIONAL FEATURES

- Highly robust stainless-steel drum with pivoting movement
- Integrated **tna intelli-flav**^{®CLO} 5 spray system
- Integrated heated oil circulation system used to keep solid fats in liquid form as they travel through the equipment
- Integrated **tna intelli-flav**^{®LIS} 5 flavour liquid injection system
- Integrated **tna intelli-flav**^{®CLS} 5 slurry spray system
- Integrated, automated seasoning bulk fill system
- Feed conveyors
- Easy integration with **tna robag**[®] and **roflo**[®] systems

APPLICATIONS

- baked snacks
- confectionery
- meat & poultry
- nuts
- pet foods
- snacks

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 g/hr (oz/hr)	30 to 1,600 (1.05 to 56.4)
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)
infeed height mm (in)	1040 (41)
mass kg (lbs)	990 (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.

TO FIND OUT HOW YOU AND YOUR TEAM CAN GET THE MOST FROM YOUR TNA SOLUTIONS, CONTACT US

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