



**tna intelli-flav<sup>®</sup> CLS 5** is your ultimate slurry flavour spray system for extruded and other dry snacks. Our innovative under-surface mixing design creates a homogenous mix of slurry throughout your entire spraying process. This also means less footprint is required, using a single low-volume reservoir (50 litres/13 gal.), compared to other spray systems.

**tna's** own slurry-atomising air control technology ensures a consistent flavouring spray for your products, while preventing and clearing any blockages – without stopping production.

Designed for quick flavour changes, short production runs, and 24/7 production runs; the **tna intelli-flav<sup>CLS</sup> 5** seamlessly integrates with our world-renowned **tna intelli-flav<sup>OMS</sup> 5** and **tna intelli-flav<sup>MLS</sup> 3** seasoning systems.

## BENEFITS



Reduces slurry waste, with a continuous slurry process through a low volume reservoir



Uses one reservoir and takes up less floor space, compared to other models that use two reservoirs



Provides a homogeneous mix of slurry for the entire process through under-surface mixing



Delivers consistent and even slurry application onto product with atomising air-control slurry spray nozzles leading to a better quality product and requiring less tumble drum time



Prevent production stops from spray nozzles blockages due nozzles featuring auto-clearance technology



Downtime is minimised with easy-to-clean reservoir and lances

## STANDARD FEATURES

- Under-surface mixing design
- Adjustable mixer speed set by the recipe
- Multiple recipe storage
- Adjustable refill rate
- Single heated double wall reservoir
- Reservoir level probe
- Powder feeder with loss in weight scale
- Liquid flow meter
- Recycle valve
- Slurry spray nozzles with full atomising air control
- 3 stages air filtration
- Washdown

## OPTIONAL FEATURES

- 3 nozzle spray lance for **tna intelli-flav<sup>®</sup> OMS 5**
- 4 or 6 nozzle spray lances for **tna intelli-flav<sup>®</sup> MLS 3**
- auto-clearance 4/3 nozzles spray lance for **tna intelli-flav<sup>®</sup> MLS 3**
- Salt feeder
- Minor ingredient feeder with loss in weight
- Second oil feed, mass controlled for diverse recipes
- Bulk refill system for powder feeder

## APPLICATIONS

- baked snacks
- pet foods
- snacks

## SPECIFICATIONS

tna intelli-flav® CLS 5			
machine dimensions mm (in)	width	height	length
	1200 (47)	2400 (94)	1990 (78)
recommended slurry spray application capacity kg/hr (lbs/hr)	150 to 600 (330 to 1322) 50 to 100 per spray nozzle (110 to 220)		
powder concentration range	10% to 40% (depending upon powder specification)		
voltages & power kW (hp)	208-230V AC 3 phase or 380 – 440V AC 3 phase Neutral for power and 24V DC for control		
	max power rating 18 (24), running load 9 (12) and with heated hoses 11 (15)		
reservoir volume L (gal)	63.7 (17)		
reservoir working level volume L (gal)	min 19.1 (5) – max 50.2 (13)		
air supply pressure bar (psi)	max 4 (60)		
maximum process fluid temp °C (°F)	50 (122)		

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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