

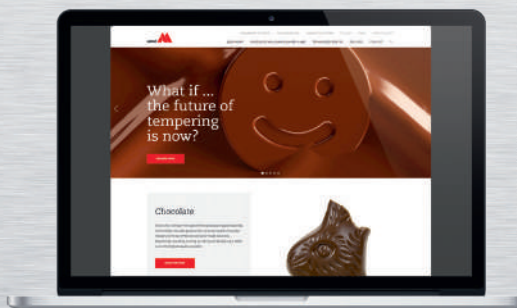


Aasted

Product program

Chocolate, Bakery & Confectionery solutions

“Aasted – solutions
that will make your sweets
and bakery come true”



Get inspired on our website

www.aasted.eu



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Knowledge, vision & innovation

The Aasted Group represents an entire century of knowledge within production lines for the chocolate, confectionery, and bakery industries. Today, substantial market shares of these products are produced on Aasted machinery, which makes us a leading manufacturer within our industry.



At Aasted, our purpose is to create customer value through unique, sustainable solutions. It is our ambition to lead the transition to more sustainable chocolate, confectionery, and bakery industries. To do this, we will continue to explore new ways of creating customer value and build on our culture of continuous improvement that has resulted in non-stop innovation and more than 400 patents over the years. We will also continue to invite our partners to participate in the co-creation of these solutions.

We believe genuinely sustainable solutions not only minimize our own and our customers' carbon footprint. They also improve our customers' productivity, enhance their finished product quality, and reduce waste throughout their product lifecycles.

We encourage you to have a look at our broad product program presented in this catalogue.

Sincerely,



Thomas Aasted

Mads Hedström

Christian Aasted

Allan Aasted

“

Our goal is always
to develop products
beyond expectation
and to provide solutions
which our customers
will find indispensable.



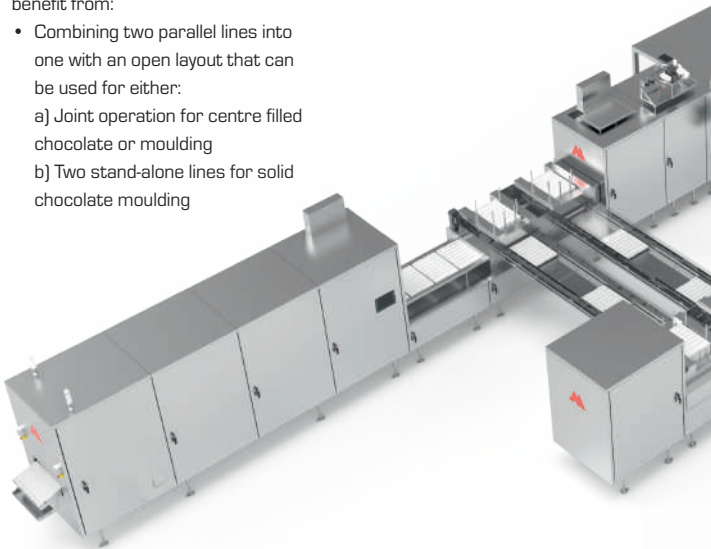
New Jensen 'High Mix' Line

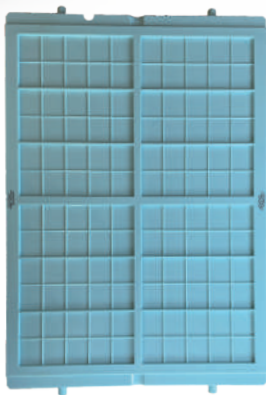
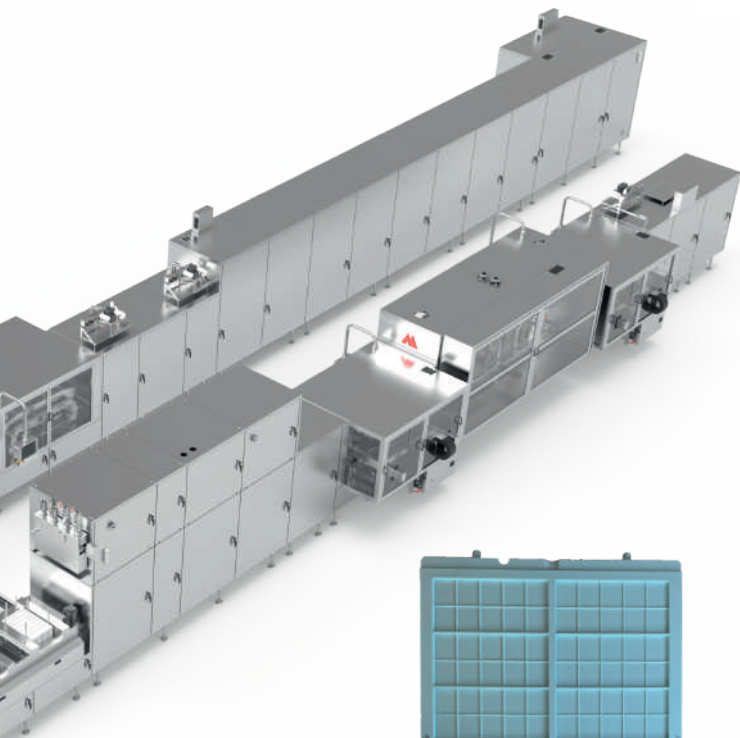
The new Jensen 'High Mix' line solutions meets the future needs for more flexible production. You can tailor your needs and produce the perfect product at your desired capacity even in a mix if wanted.

With the new high mix solution you benefit from:

- Combining two parallel lines into one with an open layout that can be used for either:
 - a) Joint operation for centre filled chocolate or moulding
 - b) Two stand-alone lines for solid chocolate moulding

- It is also possible producing on one line while cleaning, preparing next batch or conducting maintenance on the other line
- Increased output capacity with new 700 x18" moulds:
 - For tablets, up to 2100 kg/h
 - For pralines, up to 1800 kg/h





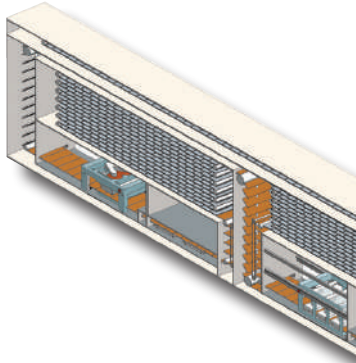
Universal moulding line

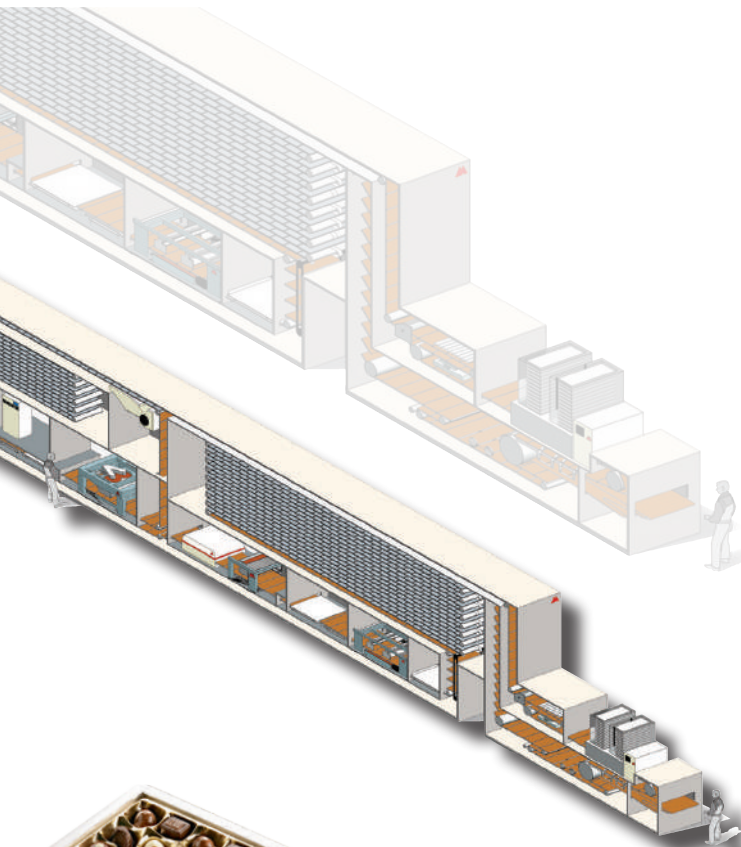
Tailor-made to meet your specific processing and product demands, such as:

- Solid moulding
- Traditional shell moulding
- FrozenCone® shell moulding
- One-shot
- Centre fillings
- Mass with inclusions
- Aeration
- Caramel

Capacity:

1,000 – 10,000 kg/hour





Jensen moulding lines



Jensen

The Jensen line is based on the well-known Aasted moulding line technology and built by a modular concept with the possibility of expansion. The Jensen lines are perfect for traditional solid moulding of tablets and similar products with or without inclusions.

Capacity: 200 – 2,200 kg/hour





Jensen Compact

The Jensen Compact moulding line with timeless design and excellent quality is built for small-scale production. A cost and timesaving piece of machinery.

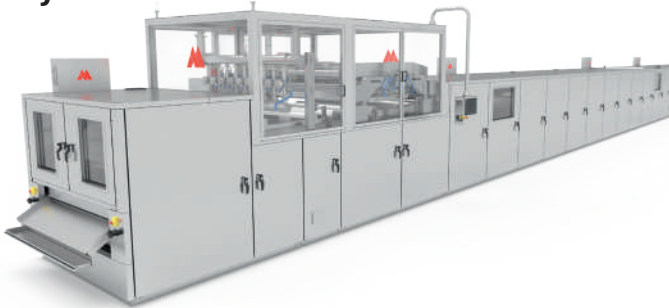
The line has a maximum production capacity of 230 kg/hour and only requires one operator.

Capacity: Up to 230 kg/hour



Aasted Belt lines.

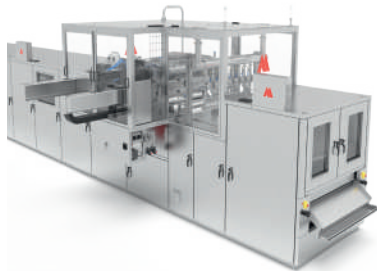
Fully automatic lines



Aasted Belt lines are fully automatic lines, which require only minimal operational supervision and deposit directly onto a cooling plastic or steel belt.

The product capabilities are among others; chips, chunks, chards, buttons/wafers etc.

Capacity: 250 – 6,600 kg/hour





Eriksen moulding line. Chocolate center production



The Eriksen line is used worldwide to produce chocolate centers for small lentils, balls, eggs and similar articles, often given a final treatment of sugar-coating or polishing.

Capacity: 90 – 2,000 kg/hour

Versions

Ø310 – width 300 mm

Ø310 – width 400 mm

Ø400 – width 600 mm

Ø400 – width 800 mm

Ø400 – width 1,000 mm



Produce unique products with an Aasted depositor

SE14

High speed depositor for solid and filled chocolates. Available with detachable hoppers.

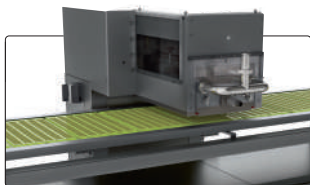
Band width: 700 – 1,500 mm



ESA

Depositor for aerated masses.

Band width: 500 – 1,500 mm



Sophus Flexible SF

Depositor for solid and filled chocolates. Stationary, vertical, horizontal and both vertical and horizontal movement possibility.

Band width: 500 – 1,200 mm





Sophus Flexible TF

Depositor with vertical pistons for caramel and toffee and for high and low-viscosity masses.

Band width: 500 – 1,200 mm



Sophus Flexible MF

Depositor for spot or long deposit/for sealing the bottom of moulded products.

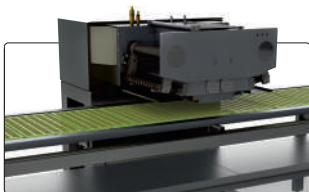
Band width: 500 – 1,200 mm



EP2 C-Frame

Depositor for solid and filled chocolates. Stationary, vertical or horizontal movement possibility.

Band width: 500 – 700 mm



ETX

Depositor for high/low-viscosity mass with vertical pistons. Extended depositing area.



Nilshot – Stand-alone

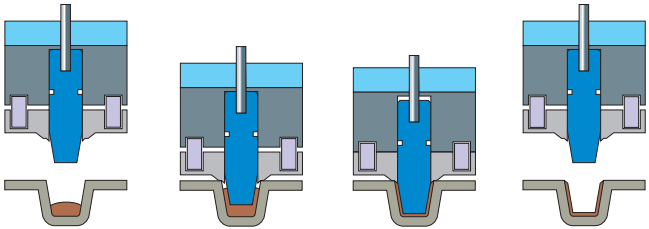
Depositor for small to medium production of solid and filled chocolate.

Band width: 440 mm





FrozenCone® – unique shells



FrozenCone® cold-pressing of chocolate. Create the perfect shells with our special seal technique.

FrozenCone® technology is the original, patented method used to cold-press chocolate.

FrozenCone® means full control of all surfaces and thickness of the shells from the design phase to the finished products.



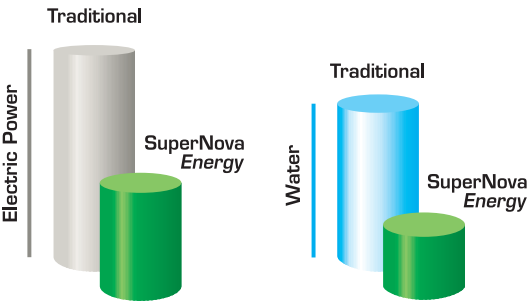
FrozenCone® gives you unlimited freedom to design exactly the shapes and the shell thickness you desire – irrespective of the viscosity of the mass. Edges are perfectly shaped in the moulding operation for subsequent welding of parts.



A green solution that revolutionizes your production

SuperNova Energy tempering machine

Groundbreaking technology and the highest standard of quality. The SuperNova Energy ensures the highest possible chocolate quality with better gloss and crispier break. The total energy consumption of the SuperNova Energy tempering machine is up to 30% lower than a traditional tempering machine. The SuperNova Energy program covers Basic, PreTreat and CTS versions.



We cover more
With less *ENERGY*



SuperNova Energy

Basic: 200 – 5,500 kg/hour

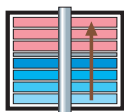
PreTreat: 200 – 5,500 kg/hour

CTS: 200 – 4,500 kg/hour

AMC SuperNova series.

Superior traditional tempering

Basic



The world's most superior traditional tempering machine with capacity up to 7,500 kg/hour. High-class technology. Designed for supplying moulding lines and enrobers with well-tempered chocolate.

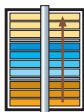
An integrated solution suitable for all types of high-fat and low-fat pumpable masses, i.e. for chocolate with or without ingredients, cocoa mass, cocoa butter and fillings ensuring a completely homogenous distribution of Beta V seeding crystals throughout the mass.

Capacity: 150 – 7,500 kg/hour

**SuperNova AMC
with a CTS module.**



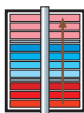
HeavyDuty



An integrated solution suitable for all types of high-fat and low-fat pumpable masses, i.e. for chocolate with or without ingredients, cocoa mass, cocoa butter and fillings ensuring a completely homogenous distribution of Beta V seeding crystals throughout the mass.

Capacity: 150 – 15,000 kg/hour

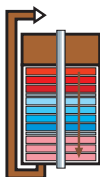
PreTreat – module



The unique PreTreat module ensures safe stabilization of varying temperatures in chocolate mass pumped from an external tank.

Capacity: 150 – 7,500 kg/hour

CTS – module



The CTS module features a built-in Compact Tempering System with a tank and pump for re-circulation of excess mass.

Capacity: 50 – 4,000 kg/hour

Superior solutions
that will make your
sweets come true



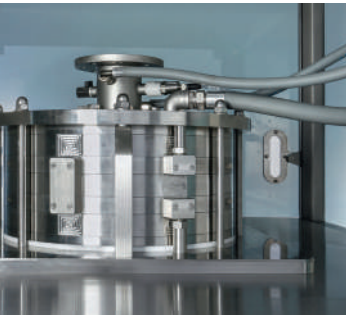


StellaNova - Introducing a new standard

The new StellaNova, like no tempering machine before, has separate cooling and shearing processes. It's now possible to set the exit temperature as low as 27°C while keeping the highest quality of crystals. The machine is built entirely in stainless steel and has a unique planet wheel design that ensures 400% more shear without creating additional shear heat and saves up to 30% of energy compared to the traditional tempering machines.

- Hygienic stainless steel design
- Contains 75% less chocolate than traditional tempering machines
- Smaller motor and no required reheat saves up to 30% of energy
- No add-ons required
- Compact design
- Easy to operate

Capacity: 200 – 6,000 kg/hour



Direct plastifying and aeration of fat based liquids

SuperNova Orbit

The SuperNova Orbit is the latest member of our fat crystallizer and aerator-family.

The SuperNova Orbit aeration system offers a unique platform for aeration of typical fat based centre masses and crème fillings.

The machine is capable of crystallizing the mass to an almost solid state which allows transfer directly to open hoppers and extruders without any pre-cooling – simply, no extra cooling or maturing time is needed.

- More homogenous product
- Compact design/
small foot print
- Crystallization close
to solid state
- No traditional mixing head
– simple design
- Supply directly to the
extruder/manifold etc.

Capacity: 600 –2,500 kg/h





Challenge your traditional setup with SuperNova Orbit

Traditional setup

1. Tank
2. Pump
3. Cooling/crystallizing
4. Gas injection
5. Mixing head
6. Residual time
7. Plastification
8. Extruder

SuperNova *ORBIT*

1. Tank
2. Pump
3. Gas injection
4. SuperNova Orbit
5. Extruder



Alice™ Extruder



SuperNova Orbit

Redefining practicality

Nielsen Baby Flex

The Baby Flex is perfect for small scale production. The Baby Flex is a universal, cost-effective enrober that handles both chocolate, bakery and confectionery production.

Band width: 320 mm



Nielsen Junior

The Junior is a versatile enrober for medium-sized production using tempered or non-tempered chocolate. The enrober is available in a choice of band widths and is suitable for all enrobing applications such as full enrobing, bottoming and a combination of bottoming and side enrobing.

Band width: 420 – 1,020 mm





Aasted Nielsen enrober

The new Aasted Nielsen enrober has a functional design and improved features that provide diverse solutions to common headaches in the production.

- Easy access to the conveyor belt
- Fast and easy changeover of enrobing band unit, pumping and tray unit
- Reduced downtime due to cleaning or maintenance
- Perfectly tempered chocolate – enabled by the StellaNova tempering machine
- Lower energy consumption
- Precise control of re-used vs. freshly tempered chocolate

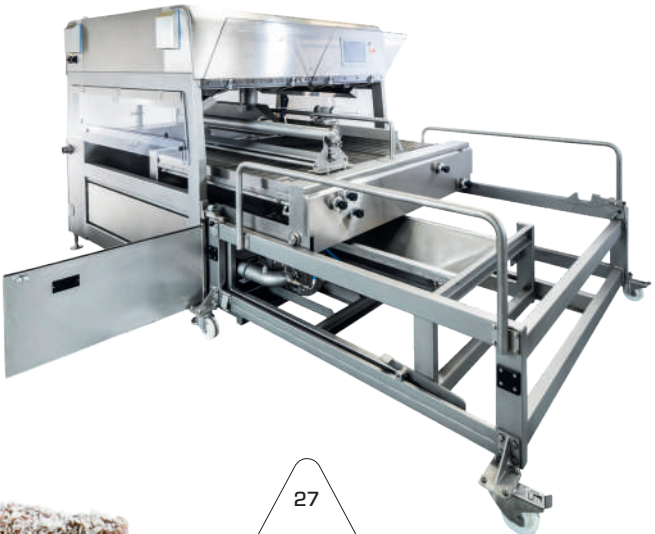
- Rail system for safe transfer of interior units to service trolley
- Swift changeover to preheated interior units with secondary mass – or fast reinstallation after complete hose-down

Band width:

850/1050/1300/1600 mm

Three configurations

- Indirect enrobing
- Energy enrobing with return system
- Direct enrobing



Nielsen Master XXL

The XXL enrober is designed for high-speed/high-quality production of a wide range of confectionery and bakery products. It is provided with two curtain boxes, two blower systems and two bottoming systems.

Perfect for large-scale production.

Band width: 850 – 2,000 mm



Nielsen Fondant

Nielsen sugar icing/fondant enrober is specially developed for enrobing bars, wafers, biscuits and other kinds of confectionery products with fondant.

The fondant enrober is designed for high – and medium volume plus long – and short-run production of a wide range of products with a large variety of quality demands.

In order to control the humidity inside the enrobing machine, to prevent the sugar icing/fondant from dry out, steam is injected into the cabinet through nozzles.

Band width: 850 – 1,600 mm



Nielsen CaraCoat

Nielsen caramel enrober, CaraCoat, is specially developed for enrobing bars, wafers, biscuits and other kinds of confectionery products with liquid caramel.

The CaraCoat is designed for high – and medium volume plus long – and short-run production of a wide range of products with a large variety of quality demands.

Band width: 850 – 1,600 mm







Cooling tunnels

With optimal lengths and standard band widths from 320 mm up to 2,000 mm, Nielsen cooling tunnels are designed for high-performance, precision cooling of a wide range of chocolate, chocolate-coated and crème products with varying cooling requirements.

Band width: 320 – 2,000 mm



Sanitary Design

The Nielsen cooling tunnel Sanitary Design is developed and designed for use in production areas and industries, with very high requirements concerning equipment design in order to ensure the highest possible degree of hygiene.

Band width: 420 – 1,600 mm

A close-up photograph of an industrial extruder machine. The machine's dark, metallic body is visible at the top, with several silver-colored nozzles arranged in a row. One nozzle is actively extruding a thick, wavy, orange-brown material that falls onto a white surface below. The material has a distinct, textured, ridged appearance. The background is blurred, showing more of the machine's structure.

Top flexible extruder
and depositor for con-
fectionery and bakery
products



Alice™ – the norm breaker



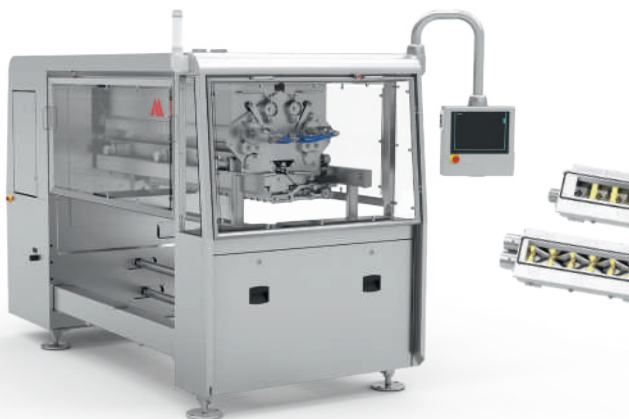
Alice™ extruder and depositor for confectionery and bakery products. Single, double and triple head versions available.

- Marzipan and almond paste
- Nougat
- Gianduja
- Centre mass for pralines
- Centre fillings
- Peanut butter
- Coconut mass
- Caramel
- Aerated fillings
- and much more ...

Band width: 600 – 1,200 mm



Next generation extruding. Meet the innovative Alice™ II



Entirely new solution

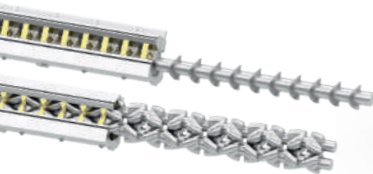
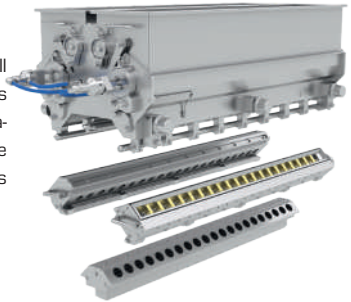
Alice™ II is the next generation depositor and extruder and brings the experience and knowledge from the renowned Alice™ launched back in 2005. The Alice™ II is an updated concept. It gives more control and flexibility for your recipes while reducing the giveaway and increasing the quality of your products.

- Stainless steel hygienic design
- The off-line function gives easy access for cleaning
- Pressure controlled feeding system for gentle mass handling
- Modular system for a quick changeover of active tools
- New pump design for masses with high amounts of inclusions.

Band width: 600 -1,500 mm

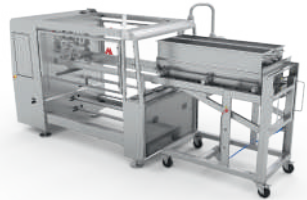


Handles a variety of masses Alice™ II is made in a way that it gently doses the mass/dough, this leads to the machine being able to handle a wider range of masses, thus extending your mass landscape.



New Alice™ II pump design

Can handle extreme amounts of inclusions, up to 50% of the mass.



Off-line function

Remove the head and continue with other forming machines.

Alice™ Classic with a high-speed wire cutter

A combination of a gentle and accurate dosing and high-speed wire cutting mechanism, for high capacity and accurate dosing of dough with high amounts of inclusions.

Band width: 1,000 – 1,500 mm





Alice™ C-Frame

The Alice™ C-Frame is the ultimate extruder/depositor with an integrated electrical cabinet. This fully flexible machine is easy to install, even on an existing production line. The C-Frame design is perfect for spot or complex deposits and extruded shapes.

Band width: 400 – 600 mm

Alice™ S

The Alice™ S is an extruder for handling sticky, dense and stringy medium to heavy masses. The Alice™ S can e.g. be the workhouse for your chocolate or protein bar line for a single or double layered product. The head is engineered for high torque with few moving parts in an all stainless steel construction.

Band width: 400 – 1,000 mm





Bertha™ – stencil depositor

Who is Bertha™?

Bertha™ is a state-of-the-art rotating stencil depositor for forming of various types of meringue masses, sponge dough, butter dough, chocolate and many more.

The machine offers a simple yet very reliable forming process based on a high precision rotating stencil drum.

Band width: 400 – 1,500 mm





Conny™ ovens.
A perfect addition
to any bakery line



Bakery tunnel ovens



Conny™ Convection oven – Heated with gas, oil or electric power

Band width: 800 – 3,000 mm

Belt types:

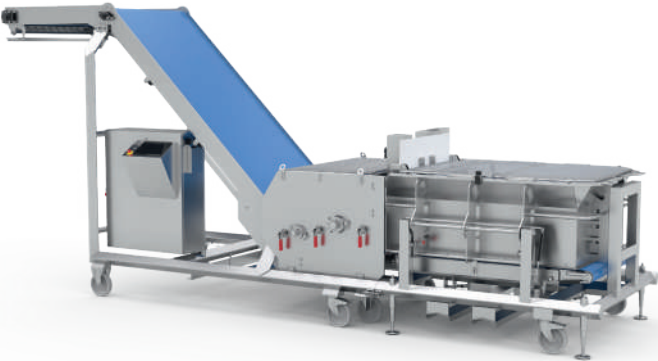
- Steel belt plain
- Steel belt perforated
- OGB/Eye-link belt
- Wire mesh
- Heavy wire mesh CB3 – 5
- Caterpillar
- Your requirements

For production of:

Biscuits, cookies, cakes, sponge cake, pies, snacks and rolls.



Aasted Dough feeder



Wash-down modular system

Aasted Dough feeder is a modular, two belt system that consists of a hopper, feeding and conveyor modules. It is the first machine of its kind that is built entirely in stainless steel and can be taken apart to get better access for cleaning. The unique two roller feeding module allows for an extremely gentle dough handling and prevents your production from shearing and smearing.

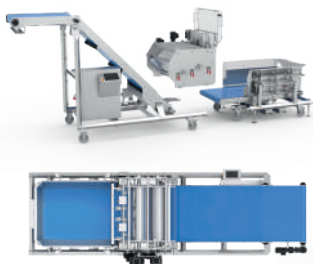
Band width: 800 - 1,500 mm

- Stainless steel completely wash down design
- Easy release system to remove or change the belt
- Full control of your capacity speed and height
- Mobile modular system for easy changeover or cleaning
- Tru-Trac® heavy-duty belt floor with a thicker belt



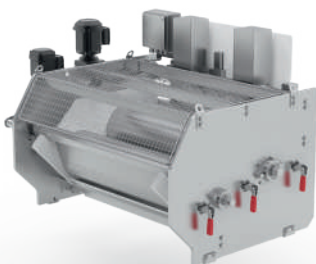
Easy cleaning of hopper

The quick release and lift of the conveyor table, makes it extremely easy to clean and service the machine.



The three modules

The modular system consists of a hopper, feeding and conveyor modules.



The feeding module

The module can be lifted to a trolley for easy cleaning, maintenance or changeover.

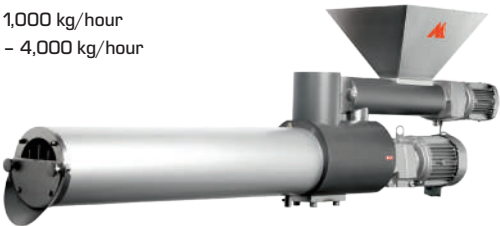
Feeder Mixer equipment

Feeding and mixing units blend ingredients into the tempered chocolate mass. They can vary the amount of ingredients in proportion to the chocolate mass before the mass is led to the depositor.

- Careful handling of inclusions
- Handles large inclusions
- Temperature-regulated
- Up to 25% by weight of ingredients

FM 1000: 100 – 1,000 kg/hour

FM 4000: 1,000 – 4,000 kg/hour



Aeration & Aroma mixing

Custom-made concept with mass tanks, mass pumps, tempering machines with built-in detempering and aeration, and aroma mixing systems with aroma tanks and necessary piping.





Filling & Weighing station

The Aasted "Filling and weighing station" operates with both tempered chocolate, cocoa butter and cocoa liquor. The mass is quickly and easily deposited and accurately weighed. It is designed with two filling heads – in two different sizes for interval filling.

Up to 2½ ton/hour

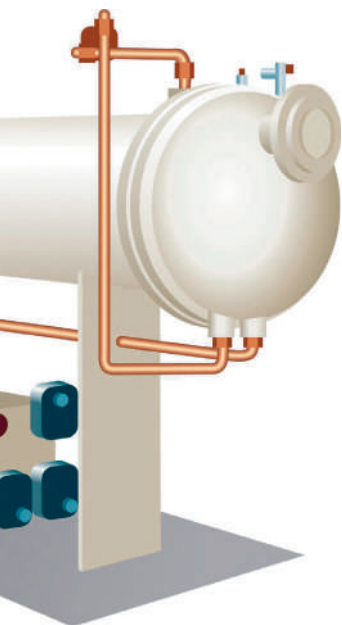




Melting tank

Heat and melt the chocolate blocks to a constant temperature of 45°C.

Capacity: 100 – 3,000 kg/hour



Compound conditioner

Cooling the compound from approx. 50°C down to 38°C.

Capacity: 250 – 10,000 kg/hour

Detemper units

Heat up any surplus chocolate mass to 45°C to melt the chocolate crystals before the mass is led back to the tempering machine.

Capacity: 250 – 10,000 kg/hour



Pumps

CP™ – Gear pump

- Pumps homogeneous masses such as cocoa butter, chocolate and other fatty confectionery masses
- The pump is supplied with electronic speed regulation

Capacity: 100 – 10,000 kg/hour

CPI™ – Ingredients pump

- Pumps chocolate mass with ingredients
- Handles all masses and viscosities

Capacity: 1,000 – 6,000 kg/hour



Chocolate stringer

The chocolate stringer provides detailed, precise and delicate decoration for a variety of products, cookies, pretzels, etc. The unit design capabilities include zigzag, curves, straight lines and loops, including single and double loop with less than 30 seconds changeover time

The unit is fully automatic and self-cleaning, which eliminates clogs in the nozzles. When buying an enrober and chocolate stringer simultaneously, the chocolate stringer will be operable from the enrobers PLC.



Next generation chocolate quality measuring





ChocoAnalyzer



Contraction

Crystal Melting Point

Line Simulator

ChocoMeter+

HDI Measurement

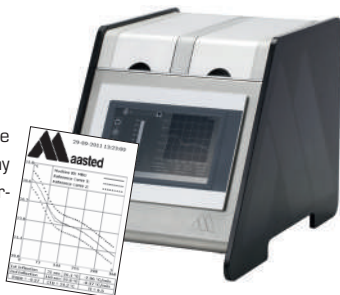
Investigates and helps you quality-assure your chocolate production. With five different measuring methods, the instrument gives you various options of determining and optimizing your production.



With integrated ChocoMeter+

ChocoMeter+

Calculates and displays the chocolate temper curve and temper index of any liquid mass. A direct result of the particular chocolate quality.



Aasted Technology Center

The 1.200 m² Aasted Technology center is an incubator of various chocolate and bakery creations. Our test laboratory has a full line of equipment to test recipes using advanced technologies. There is access to every imaginable chocolate, bakery and confectionery technology.

Technologies

- Tempering of chocolates and fillings
- Handlings of inclusions and ingredients
- Aeration and aroma
- Depositing of different masses
- FrozenCone® technology
- Traditional shell making
- Enrobing
- Chocolate cooling
- Depositing
- Extrusion
- Wire cutting
- Ultrasonic guillotine
- Slitting (standard/ ultrasonic)
- Moulding
- Baking (convection)
- Mixing
- Decoration
- DSC analysis of tempered chocolate
- Analysis of samples and process
- Product development
- and much more ...





Aftersales & Services



Professionals at your service with countless years of experience.



Customer Service

The 24/7 support is available day and night. We have a dedicated team focusing solely on operational customer issues arising primarily during or after the warranty period time.

We ensure fast response and close coordination with relevant functions in Aasted.

You can expect:

- ✓ Response time within 30 minutes when contacted by phone
- ✓ Support at breakdowns
- ✓ Online/VPN support
- ✓ Option of urgent call-out assistance within 12 hours.

Upgrade & rebuild

For more than 100 years, we have accumulated comprehensive expertise in serving the chocolate, bakery and confectionery industries. Contact us for a consultation about any upgrades and services.

Aasted authentic spare parts are of the highest possible quality. We provide rapid technical guidance and provide timely dispatch of spare parts when and where you need them.

Knowing the details of your line, we can help with assistance to manage post purchase risk and cost.





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