



Aasted

Product program

Chocolate & Bakery solutions

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



Get inspired on our website

www.aasted.eu



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Index

Knowledge, vision & innovation	4
Aasted Technology Center	6
Aftersales & Services	7
Chocolate moulding lines	8
Depositors	14
FrozenCone® technology	17
Tempering machines	18
Chocolate enrobers	24
Cooling tunnels	28
Bakery extruders & depositors	30
Confectionery & Slab lines	33
Stencil depositor	34
Bakery tunnel ovens	36
Feeder Mixer equipment	38
Aeration & Aroma mixing	38
Filling & Weighing station	39
Melting tank	40
Detemper units & Compound conditioner	40
ChocoMeter	41
Pumps	41

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.

We supply complete processing lines as well as individual machinery and equipment for the global market. Our combination of high-level service and comprehensive skills ensures our customers an efficient start up, durable machinery, and flawless productions.

The Aasted Group continuously works on refinement. We analyze the challenges among our customers, and our major focus is on innovation. Our goal is always to develop products beyond expectation and to provide solutions which our customers will find indispensable.

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

Allan Aasted

President, CEO

A handwritten signature in black ink, appearing to read 'Allan Aasted', with a stylized, flowing script.

Mads Hedstrøm

President Sales, CSO

A handwritten signature in black ink, appearing to read 'Mads Hedstrøm', with a stylized, flowing script.

“

*Our goal is always
to develop products
beyond expectation
and to provide solutions
which our customers
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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 technologies.

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
- Slab line
- 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 ...





Aftersale & Services

“ *Professionals at your service with countless years of experience.* ”

Service

- ✓ Service contract
- ✓ Access to 24 hours support
- ✓ Service engineer and parts – first flight out
- ✓ Access to engineering team out of Thailand, covering Asia
- ✓ Updates of machinery
- ✓ Optimizations of existing machinery
- ✓ Process analytics
- ✓ Engineering and consultancy
- ✓ Training covering complete process and products
- ✓ Training facilities at Aasted Technology Center
- ✓ Installation and commissioning

Upgrade & rebuild

For over 50 years we have accumulated comprehensive expertise in all major line types. Contact us for a consult about any upgrades and services.

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

Knowing the details of your line, we can help assist manage post-purchase risk and cost.



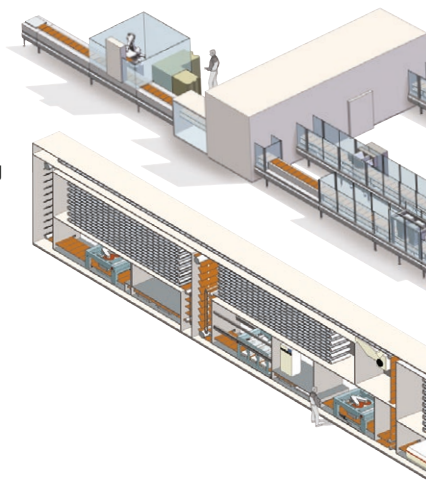
Universal moulding line

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

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

Capacity:

1,000 – 10,000 kg/hour





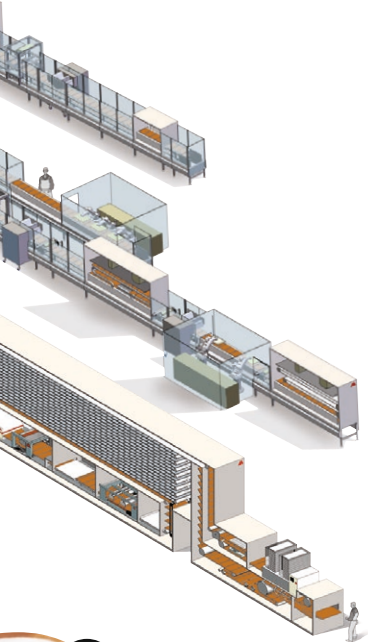
Midi/Maxi moulding line

The most flexible line on the market with quick product change-over:

- Solid moulding
- Traditional shell moulding
- FrozenCone® shell moulding
- FrozenCone® Assortment Box
- One-shot and Triple-shot
- ChocoAssort™

All the differently shaped pralines in assortment boxes are moulded in “one-go” with the unique FrozenCone® cold-pressing technique. Advanced robotics gently transfers all the cooled pralines directly into the blisters of the assortment boxes in the correct order. ChocoAssort™ is time-saving and fully automatic.

Capacity: 300 – 2,000 kg/hour



Did you know that ...

ChocoAssort™ stands for direct placing of assorted chocolate articles without lifting a finger.



Jensen moulding lines



Jensen Basic

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 Flex

The Jensen Flex is cost-effective and provides added-value for manufacturers, especially those requiring diversified production.

Capacity: 480 – 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 Jensen has a maximum production capacity of 230 kg/hour and only requires one operator.

Capacity: Up to 230 kg/hour



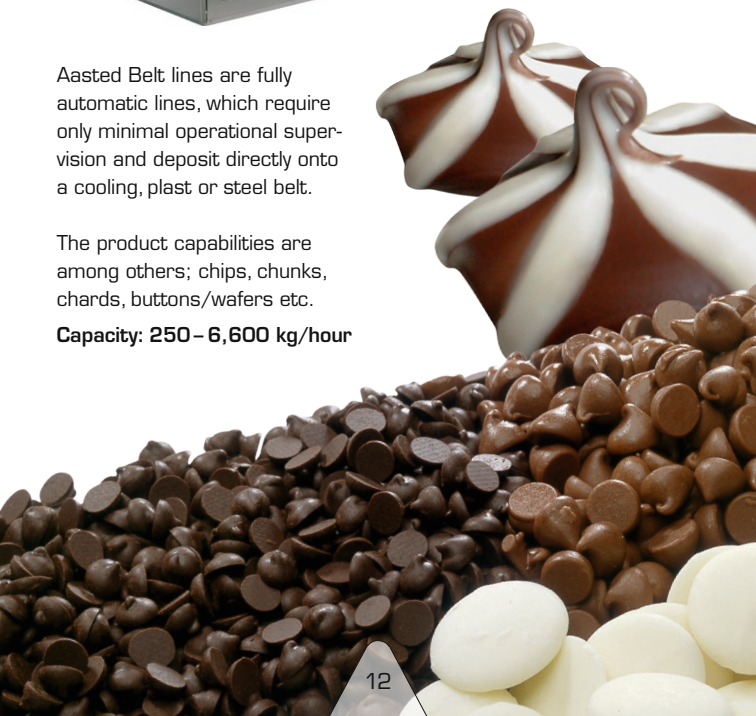
Aasted Belt lines. Fully automatic lines



Aasted Belt lines are fully automatic lines, which require only minimal operational supervision and deposit directly onto a cooling, plast 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, and often given a final treatment of sugar-coating or polishing.

Capacity: 90 – 2,000 kg/hour

Versions

Ø310 – width 300 mm

Ø400 – width 300 mm

Ø400 – width 1,000 mm



Produce unique products with an Aasted depositor

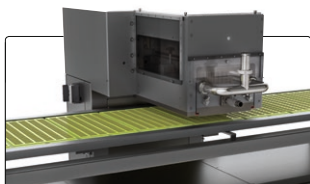
SE14

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



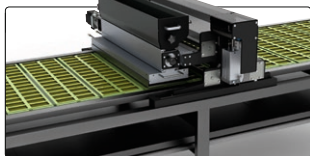
ESA

Depositor for aerated masses.



Sophus Flexible SF

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



Sophus Flexible RF

Depositor for small production lines/depositor with servo driven rotor.





Sophus Flexible TF

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



Sophus Flexible 3D

Depositor for decorations in moulds and on top of the enrobed or baked products



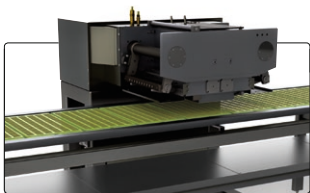
Sophus Flexible MF

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



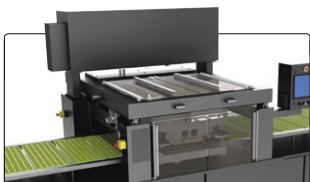
EP 2 C-Frame

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



EP 2 In-Line

Depositor for solid and filled chocolates.



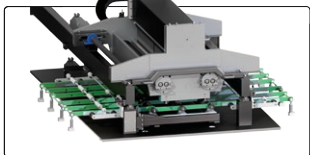
ET

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



ETX

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



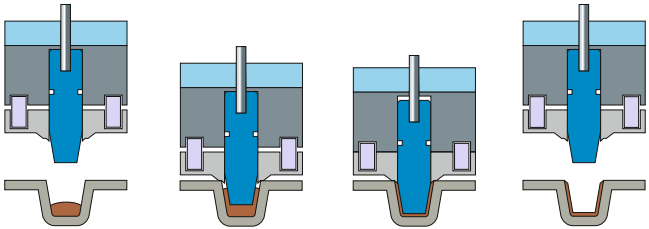
Nilshot – Stand-alone

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





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.

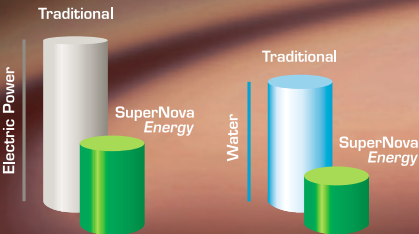
FrozenCone® gives you unlimited freedom to design exactly the shapes and the shell thickness you desire – irrespective of the viscosity of the mass. Edges are perfectly shaped in the moulding operation for subsequent welding of parts.



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 plus at least **50 – 80% reduction** in total energy consumption. The SuperNova Energy program covers Basic, PreTreat and CTS versions.



We cover more
With less *ENERGY*



SuperNova Energy

Basic: 200 – 15,000 kg/hour

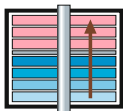
PreTreat: 200 – 8,000 kg/hour

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 15,000 kg/hour. High-class technology. Designed for supplying moulding lines and enrobers with well-tempered chocolate.

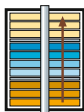
An integrated solution suitable for all types of high-fat and low-fat pumpable masses, i.e. for chocolate with or without ingredients, cocoa mass, cocoa butter and fillings ensuring a completely homogenous distribution of Beta V seeding crystals throughout the mass.

Capacity: 200 – 15,000 kg/hour



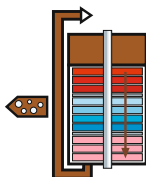


HeavyDuty



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

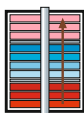


Aeration

The Aeration version will supply any kind of aerated mass to your production line.

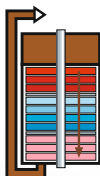
Capacity: 50 – 3,300 kg/hour

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





Easily perform a quick changeover of a detachable cylindrical rotor with SuperNova Quick Shift.

SuperNova Quick Shift

The SuperNova Quick Shift comes with features to temper chocolate with ingredients by a quick changeover of a detachable cylindrical rotor with scraping wings, making it easier for our customers to shift masses of chocolate. Easy cleaning and maintenance.

Capacity: 200 – 2,000 kg/hour



Tempa Small

The Tempa Small tempering unit is a mobile, stand-alone unit requiring only a power connection and chocolate feed. It is a compact, ready-to-use unit, which can easily be connected to smaller enrobing lines, a small chocolate moulding line or a chocolate decorator.

Capacity: 100 – 130 kg/hour

Superior enrobing with substantial *ENERGY* savings

Nielsen Energy enrober

The patented Nielsen Energy enrober ensures substantial energy savings and long-time production with superior quality. The energy enrobing concept deviates from traditional enrobing by its capability to achieve superior control over the chocolate mixture, which is enrobed onto the product.

The Energy enrober works by a direct injection of the tempered chocolate mass from the tempering machine to the consumption flow. Hereby we can ensure a homogenous tempered mass, as well as a constant tempering index and temperature in the Nielsen Energy enrober.

Band width: 420–2,600 mm





Nielsen BabyFlex

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

Band width: 320 mm



Nielsen Tempa 420

The Nielsen Tempa 420 is an integrated solution comprising an enrober and the Tempa Small. It is suitable for all kinds of enrobing such as total enrobing, partial enrobing and side – and bottom enrobing. The tempering unit requires no cooling water and the entire unit can be moved easily between production lines.

Band width: 420 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



Nielsen Master

The Master enrober is an advanced, universal enrober for chocolate and compound masses. Designed for all common enrobing tasks with tempered or non-tempered chocolate, the Master enrober is built for non-stop, quality production of a wide range of bakery, biscuits and confectionery products.

Band width: 850–2,600 mm



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: 850–2,600 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: 850–2,600 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 to dry out, steam is injected into the cabinet through nozzles.

Band width: 850–2,600 mm







Cooling tunnels



With optimal lengths and standard band widths from 220 mm up to 1,500 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: 220 – 1,500 mm



SD

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: 220 – 1,500 mm



XXL

Nielsen cooling tunnel XXL combines consistency and flexibility to ensure the highest standard of quality across a wide range of products. State-of-the-art design and engineering ensure unbeatable performance, excellence and reliability.

Band width: 1,600 – 2,600 mm

A close-up photograph of a confectionery extruder. The machine is dark-colored with metallic components. A row of conical extruder nozzles is visible, with one nozzle in the foreground actively extruding a thick, orange-brown, waffle-like product. The product has a distinct grid pattern. The background is blurred, showing more of the machine's structure.

Top flexible extruder
and depositor for
confectionery 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
- Peanutbutter
- Coconutmass
- Caramel
- Aerated fillings
- and much more ...

Band width: 400 – 1,500 mm





Alice™ Compact

The single-headed Alice™ Compact compromises all the fine capabilities of the Alice™ extruder pump system. It is a very “cost-effective” solution for making products requiring Z and X-axis motions only, such as cookies and biscuits with or without inclusions. The wide range of accessories (add-on's/ tools) from Alice™ is applicable.

Band width: 400–1,500 mm

Tools for the Alice™ Compact could be:

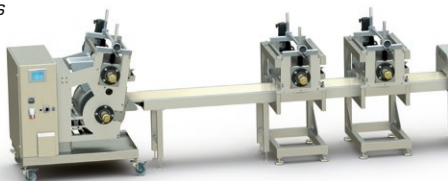
- *Nozzle plates and nozzles*
- *Wire-cutter*
- *Iris-cutter*
- *UltraSonic guillotine*
- *Twin knife*
- *and much more ...*



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





Confectionery & Slab lines tailor-made to suit you!

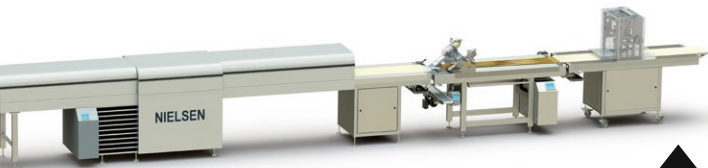


At Aasted we can produce a Confectionery line tailor-made to suit your requirements, from depositing/extruding to enrobing and cooling. We will supply the optimal line for your production.

The Aasted Slab line can be used for both granola and nougat bars. The Slab line is developed within many years of experience. Furthermore it comes with various possibilities of cutting equipment such as our Rotary-cutter or UltraSonic slitter and an UltraSonic guillotine. Possible for combining with Alice™.



Band width: 400–1,500 mm



▲
An Aasted Slab line.

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 is offering a simple yet very reliable forming process based on a high precision rotating stencil drum.

Band width: 400 –1,500 mm





Key features

- Fast changeover of drum with pneumatic release from control panel
- C-Frame design to allow fast service and cleaning of the machine offline
- Servo driven main drive for accurate synchronization to oven conveyor and maximum flexibility
- PLC and HMI with recipe control and modem for remote access
- Accurate and reproducible control of product height and shape.



Conny™ ovens.
A perfect addition
to any bakery line

Conny™ Convection oven



Conny™ DEH oven





Bakery tunnel ovens



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

Conny™ DGF oven – Direct Gas Fired oven (InfraRed module is optional)

Conny™ DEH oven – Direct Electric Heated oven

Conny™ Hybrid DGF & Convection oven

Band width: 800 – 4,000 mm

Belt types:

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

For production of:

Biscuits, cookies, cakes, crackers, sponge cake, pies, pizza, flatbread, snacks and rolls.

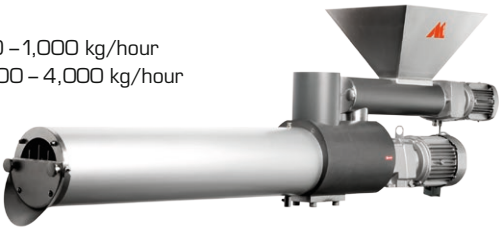


Feeder Mixer equipment

Feeding and mixing units mélange 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.



AFC 1000: Up to 1,000 kg/hour
AFC 2500: Up to 2,500 kg/hour
Aroma Tank: 20 liter



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

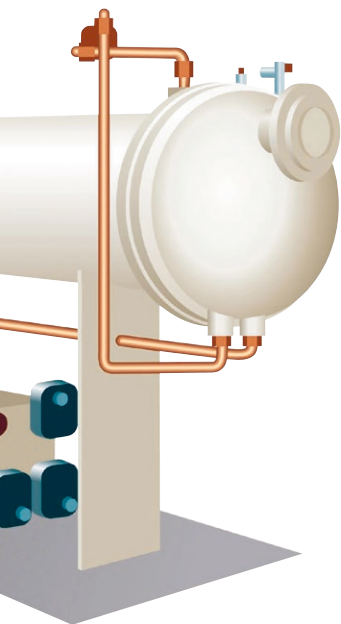




Melting tank

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

Capacity: 100 – 10,000 kg/hour



Compound conditioner

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

Capacity: 50 – 13,000 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: 50 – 13,000 kg/hour



ChocoMeter

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



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 – 1,000 kg/hour

CPI™ – Ingredients pump

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

Capacity: 1,000 – 6,000 kg/hour





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