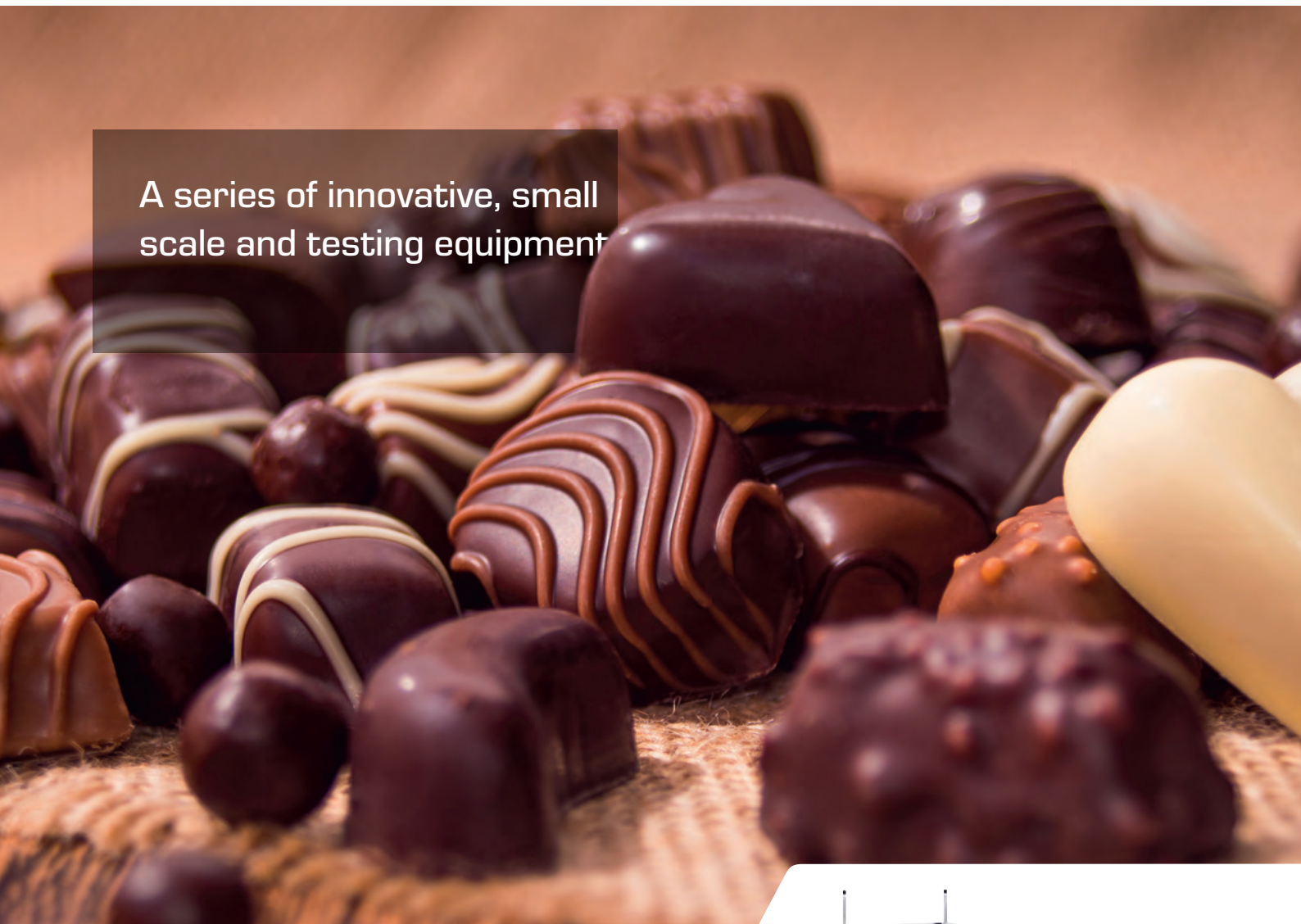


Laboratory equipment



A series of innovative, small
scale and testing equipment



Welcome to our world



Nielsen Baby Flex

A compact and flexible enrober suited for small productions. Can be disassembled without tools.



Aasted laboratory equipment

Aasted has a series of machinery suited for smaller production lines, decoration purposes or for laboratory testing. This series of equipment enables you to produce at a small scale, become creative and test out new ideas whilst working with machines of the highest quality.



ChocoMeter

An instrument for calculating the chocolate temper curve and temper index.



ChocoAnalyzer

A new and revolutionary approach for quality assuring your chocolate through four thorough scientific measurement methods.



Cooling simulator

Simulates your chocolate production and optimizes to perfection.



AMC SuperNova 50/100

A small scale tempering unit with inbuilt pump and tank. The unit can accommodate small moulding lines or be used for laboratory purposes.



Aasted FrozenCone® unit

Small-scale production and testing of cold-pressed chocolate articles production.



Alice™ C-frame

Try out new products with the movable and flexible depositor/extruder. Handles up to three different masses and is easy to handle – plug and play.



Eriksen rollers

Used for testing and product development of lentils, balls, eggs and similar products with or without inclusions.



Chip depositor

A flexible C-frame depositor on wheels for chips at a small-scale level or R&D purposes.



Nielsen Tempa 200

If you only require a small mobile stand-alone tempering unit, the Tempa 200 is the perfect solution. This tempering unit can easily be connected to small enrobing lines, a small chocolate moulding line or a chocolate decorator.

- Compact tempering unit
- Easily connected and ready for use
- Mobile unit.



Nielsen Baby Flex

The Nielsen Baby Flex enrober handles all enrobing works. Designed to be disassembled without tools, in small size and easy handling, it suits smaller productions. Supplied with a 320 mm band width and a 1,500 mm take-off table with plastic conveyor and paper roll.

The Nielsen Baby Flex handles chocolate, compound and sugar coating, with a shaking table making the enrobing smooth and uniform.

- Stainless steel design
- Disassembled without tools
- Great for smaller products due to size and flexibility
- Uniform coating.



AMC SuperNova 50/100

With a capacity of 50 and 100 kg the tempering unit provides you perfectly tempered chocolate, giving a beautiful gloss, long shelf-life and crisp break. The AMC Supernova 50/100 is a mobile unit on wheels perfectly suitable for small moulding or enrobing lines, or for decorations as well as for laboratory purposes.

Having a 3-zone tempering system that is fully adjustable, the AMC SuperNova 50/100 is suitable for tempering of any chocolate recipe and will give you the highest quality.

- Stainless steel design
- Mobile unit on wheels
- Holding tank, complete with stirrer that scrapes the tank sides clean
- Easy to handle with user friendly HMI
- Detempering unit ensuring the mass is detempered before reaching the tempering section.





Aasted FrozenCone® unit

The Aasted FrozenCone® unit is made for lab and R&D purposes. The cold pressing of chocolate articles is an Aasted patented seal technique, creating perfectly shaped shells. The lab unit is suitable for testing and development use with an intuitive user interface, fully self contained unit with cooling of the forming tools and air dryer for environment control around the forming tool. The system only needs connection to electricity and compressed air and you are ready to go.

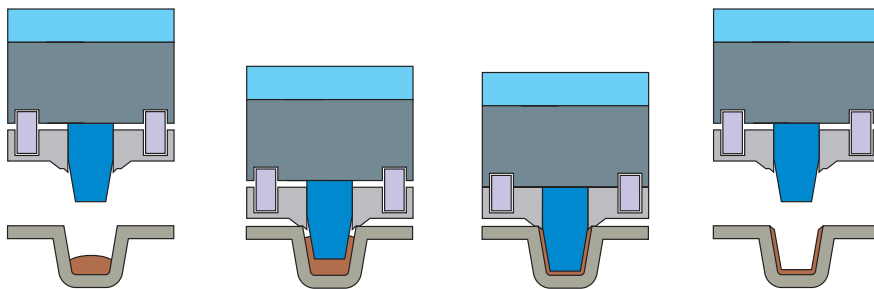
With the FrozenCone® unit you can simply plug and play, and try out different cold pressed products and experience the best quality for your consumers to enjoy.



Aasted launched the world's first cold-pressing plant in 1992 – branded as the FrozenCone®. The patented technology allows you to create perfectly customized shaped edges, having the longest shelf life possible without having any chocolate waste.



Perfectly shaped shells with any desirable print on the inside are unique FrozenCone® features. The FrozenCone® technology also allows complete freedom to design edge geometry.



The FrozenCone® technology of cold-pressing chocolate, eliminates waste, and leaves a clean mould surface.



Alice™ C-frame

The Alice™ C-frame is a gentle depositor and extruder that enable you to create products with up to 3 different masses. With a mono, double or triple head version the Alice™ C-frame enables you to create products with different colors, inclusions and in different shapes.

The unit is ready to "plug-and-play" and movable on wheels. Become creative and set your creative mind free. The Alice™ C-Frame comes with endless of optional features such as the Quickshift™ tools. These tools give you the option to create countless of different products with pivoting movements, wire cutting, two color mass extrusion or a one-shot method – to name a few.



- Moveable on wheels
- Creates products with up to 3 different masses in many shapes
- Countless of auxiliary options
- Perfectly used for experimentation purposes or for smaller bakery or enrobing lines.

Chip depositor

Small scale chip depositor with up to 10 strokes/min. The Chip depositor is designed on a C-frame with wheels, making it easy to remove and apply on a belt. Each piston has a vacuum chamber to assist the filling of mass and ensure an accurate deposit – which also applies to more difficult masses.

The Chip depositor is easy cleaned and

maintained that provides a dynamic element to your production either as small scale production or for R&D purposes.



Eriksen rollers

The Eriksen lab rollers provide you with the opportunity to produce at a small scale or for R&D purposes. The rollers are used for producing lentils, balls, eggs etc.

The changeover is easy between rollers enabling swift changeover, making the production dynamic and flexible.

The chocolate articles formed between

the two Eriksen rollers cooled with liquid of a temperature between -15 and -25°C.



ChocoAnalyzer

An innovative approach to determining the quality of chocolate during your production. The ChocoAnalyzer investigates and help you quality assure your final products. With 4 different measuring methods, the ChocoAnalyzer gives you many options of determining and quality assuring your production.



The sample reactor within the ChocoAnalyzer instrument.



The ChocoAnalyzer feature an built-in ChocoMeter.

ChocoMeter

On the basis of a liquid chocolate sample the ChocoMeter calculates and displays the chocolate temper curve and temper index. A direct result of the particular chocolate quality, fast and highly accurate measurements of tempered chocolate.

The ChocoMeter is easy to handle and instantly provides you the observation of the tempering curve on a 5" touch screen. Data and results are easily extracted on USB and is also printed directly from the unit.



Cooling simulator

An ultimate lab equipment for research and development. Simulate your chocolate production, optimize and perfect it. The Cooling simulator improves your production, increases efficiency and helps you find the optimal settings for your machines in the production.



The cooling chamber is easily accessed by an user-friendly and intuitive HMI.



Aasted laboratory equipment

The Aasted laboratory equipment series feature a wide range of machinery for small-scale production or for R&D purposes. Whether you require small scale enrobing, tempering, depositing, extruding or analyzing – the Aasted laboratory equipment covers it all.

Each and individual machine is made of the highest quality known to Aasted including our worldwide Aftersales and Service.



“

Aasted is a highly professional company. Very comprehensive in their approach. Adapting the equipment to our exact industrial need.

”

Mr. Emine Abid,
VP Corporate Investment,
Group Moulin d'Or



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