

Junior Bottomer Chocolate/Compound/ Sugar Coating

Picture coming soon

Junior Bottomer Chocolate/Compound /Sugar Coating



The Nielsen Junior Bottomer is supplied in belt widths from 420 mm up to 1020 mm and is suitable for all bottom enrobing such as doughnuts, biscuits, etc.

The Junior Bottomer is designed for medium volume and long run and short run production of a wide range of products with different quality demands.

The Junior Bottomer provides bottom enrobing of for example soft creams and caramels.

State of the art design and features ensure consistent high quality reliability and performance. All components including the frame and panels are in corrosion resistant stainless steel. Furthermore the high-quality design means operational reliability in three-shift production, seven days a week.

This enrober can either be supplied in the working direction left to right, or right to left.

The Junior Bottomer is equipped with Allen-Bradley or Siemens PLC and Touch Screen and can be supplied in working direction left to right, or right to left.

UPS/EFU

- Detachable lower section
- Stainless steel and groundbreaking design
- Documented reliability in three-shift operation
- Slow-running, temperature-neutral chocolate pumps
- Uniform coating of products
- Precision engineering


Picture coming soon

The Aasted Machinery Program

Find the technical specifications for the machine below.

	Junior Bottomer 620	Junior Bottomer 420	Junior Bottomer 820	Junior Bottomer 1020
Capacity (kg/hour)	Belt width 620	Belt width 420	Belt width 820	Belt width 1020
Length (mm)	1600	1600	1600	1600
Width (mm)	1056	856	1256	1456
Height (mm)	1835	1835	1835	1835
Power usage (KwH)	8	8	8	8
Air usage (m3)	150 l/min	150 l/min	150 l/min	150 l/min
Water usage (m3)	0	0	0	0
Weight (kg)	780	710	840	910

We have a broad portfolio of machinery and equipment

Beneath are listed products in the same category.

