

# Master Chocolate/Compound/Sugar Coating



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The Nielsen Master Enrober is supplied in belt widths from 850 mm up to 2600 mm. Detachable lower section containing the chocolate service tank, enables rapid changeover and is suitable for all enrobing works. Suitable for larger productions 24/7.

The Master Enrober provides a wide range of options for chocolate/compound/sugar/caramel coating. The Master Enrober is designed for high-volume production for an extensive assortment of products with many different quality demands. The Master enrober can execute total enrobing of for example candy bars or cake rolls, with precise adjustment of coating thickness using a combination of blowers with calibrated air nozzle and shaker. The Master enrober can do bottom enrobing of for example cereal bars or chocolate cookies. Combined bottom and side enrobing with variable heights are also possible. The Master enrober can also perform partial or edge enrobing of for example biscuits and cakes, using special accessories and by separating the chocolate curtain to include or exclude specific parts of the product. Detachable service chocolate tank provides easy access for rapid and effective cleaning, service and high-quality engineering, mean operational reliability in three-shift productions – seven days a week. The enrober is equipped with infeed table and Allen-Bradley or Siemens PLC touch screen and the master enrober can be supplied in working direction: left to right or right to left.

## UPS/EFU

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



# The Aasted Machinery Program

Find the technical specifications for the machine below.

	Master 1050	Master 2200	Master 1500	Master 1300	Master 1800	Master 850	Master 2600
<b>Capacity (kg/hour)</b>	Belt width 1050	Belt width 2200	Belt width 1500	Belt width 1300	Belt width 1800	Belt width 850	Belt width 2600
<b>Length (mm)</b>	2500	2500	2500	2500	2500	2500	2500
<b>Width (mm)</b>	1855	2855	2255	2055	2255	1685	2975
<b>Height (mm)</b>	1900	1900	1900	1900	1900	1900	1900
<b>Power usage (KwH)</b>	18	18	18	18	18	18	18
<b>Air usage (m3)</b>	875 l/min	875 l/min	875 l/min	875 l/min	875 l/min	875 l/min	875 l/min
<b>Water usage (m3)</b>	450 l/h	450 l/h	450 l/h	450 l/h	450 l/h	450 l/h	450 l/h
<b>Weight (kg)</b>	2100	2700	2220	2200	2340	1700	2820

	Master 2000
<b>Capacity (kg/hour)</b>	Belt width 2000
<b>Length (mm)</b>	2500
<b>Width (mm)</b>	2655
<b>Height (mm)</b>	1900
<b>Power usage (KwH)</b>	18
<b>Air usage (m3)</b>	875 l/min
<b>Water usage (m3)</b>	450 l/h
<b>Weight (kg)</b>	2580

We have a broad portfolio of machinery and equipment

Beneath are listed products in the same category.