

Junior Chocolate/Compound/Sugar Coating



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The Nielsen Junior Enrober is supplied in belt widths from 420 mm up to 1020 mm. Detachable lower section containing the chocolate service tank, enables rapid changeover and is suitable for all enrobing works.

The Junior enrober provides a wide range of options for chocolate/compound/sugar/caramel coating. The Junior enrober creates total enrobing of for example candy bars or cake rolls, with precise adjustment of coating thickness using the blower with calibrated air nozzle and shaker. The Junior enrober can also make bottom enrobing of for example bars or cookies. Combined bottom and side enrobing with variable height is also possible. All components including the frame and panels are in corrosion-resistant stainless steel. A detachable service chocolate tank provides easy access for rapid and effective cleaning and servicing high quality engineering and design means operational reliability in three-shift production – seven days a week. The enrober is equipped with infeed table and Allen-Bradley or Siemens PLC touch screen and the Junior enrober 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



The Aasted Machinery Program

Find the technical specifications for the machine below.

	Junior 820	Junior 420	Junior 620	Junior 1020
Capacity (kg/hour)	Belt width 820	Belt width 420	Belt width 620	Belt width 1020
Length (mm)	1800	1600	1600	1600
Width (mm)	1256	856	1056	1456
Height (mm)	1835	1835	1835	1835
Power usage (KwH)	8	8	8	8
Air usage (m3)	0	0	0	0
Water usage (m3)	150 l/h	8	150 l/h	150 l/h
Weight (kg)	870	730	800	940

We have a broad portfolio of machinery and equipment

Beneath are listed products in the same category.