

Energy Enrober Master L



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The new Energy enrobing line reduce energy waste while keeping the temperature and thickness of the layer constant, giving your products the same high Aasted quality with less energy.

Picture coming

The Nielsen Energy Enrober was born to save energy, but we further discovered that there were other very important benefits created by the new and energy friendly processing method. The Nielsen Energy enrobing concept has its chocolate mass feeding directly injected to the consumption flow to ensure a constant flow of finished tempered chocolate mass. The new and innovative energy method gives a high quality to all final products and furthermore it is the cheapest method both investment and energy wise. The Nielsen Energy Enrober has a lot of benefits compared to the traditional enrobers: With its high working temperature it only allows the existence of high quality crystals and also ensures a more liquid and equal chocolate mass which makes it easier to handle the chocolate. Furthermore, because of the chocolate's liquidity there is no build up over time which minimizes the down time. This finally results in a high-quality product produced with less energy and less cost than what has ever been possible!

UPS/EFU

- The tempering index and the temperature of the mass mixture are kept constant.
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- The thickness of the enrobed layer is always constant.
- Reduce 2/3 energy with the Nielsen Energy Enrober when combined with the SuperNova Energy tempering machine.



The Aasted Machinery Program

Find the technical specifications for the machine below.

	850	1050	1300	1500
Length (mm)	2000	2000	2000	2000
Width (mm)	1657	1857	2107	2307
Height (mm)	2025-2125	2025-2125	2025-2125	2025-2125
Weight (kg)	2650	2850	3100	3300

We have a broad portfolio of machinery and equipment

Beneath are listed products in the same category.

- Energy Enrober
- Energy Enrober Master XXL