

Aeration & Aroma mixing



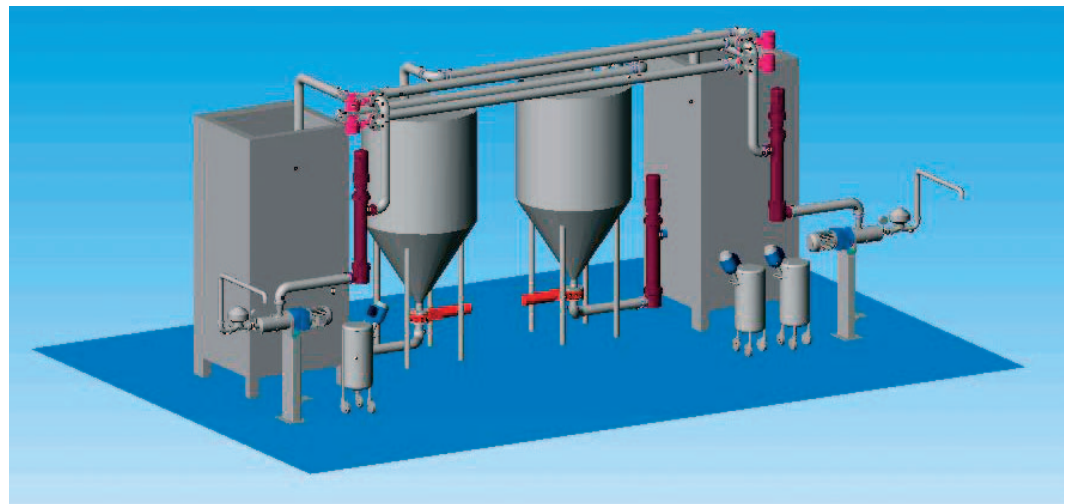
Custom-made concept
built to meet all your
requirements

Welcome to our world

Aeration and aroma mixing systems

Custom-made concept with mass tanks, mass pumps, tempering machines with built-in detempering, aeration and aroma mixing systems with aroma tanks and necessary piping. Fully integrated PLC control system for two user points with recipe handling

and advanced monitoring of the process, i.e. parameters such as storage temperatures, mass flows, tempering settings, aeration and aroma settings, gas flow and pressure, mass backpressure, etc.



Highlights

- Specially designed mixing systems for aeration of chocolate and fat-based filling masses and injection of colour or flavour.
- Capacities up to 1,000 and 2,500 kg/h.
- Aeration of masses from a density of 1.2 - 1.3 g/cm³ to approx. 0.5 - 0.7 g/cm³.
- Microaeration with invisible bubbles for reduction of density to approx. 1.0 g/cm³.
- Gas types used are normally N₂O (Dinitrogenoxide) for most applications and N₂ (Nitrogene) for microaeration.

Optional Aroma System

Aroma tank, 20 l, with stirrer, monopump and controls, made in stainless steel.



Aeration Systems

AFC 1000 - up to 1,000 kg/h

AFC 2500 - up to 2,500 kg/h

- Compact mobile stand-alone unit in stainless steel.
- Complete with built-in controls, water system etc.
- High-efficiency mixing head with variable speed control.
- Temperature monitoring and read-out for masses and for mixing head jacket water.
- Advanced gas flow control and monitoring.
- Gas pressure read-out.
- Mass backpressure read-out.
- Control and storage of up to 20 recipes.

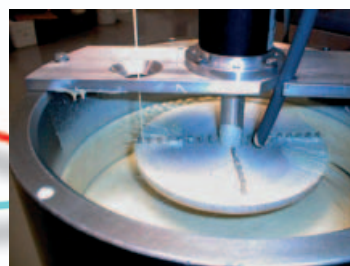


Customized servo-electrical depositor, type ESA, for a high capacity moulding line and designed for accurate dosing of aerated masses. Volumetric piston displacement under pressure in a closed manifold.

Tempering machine type AMK 50, for laboratory or production use with built-on AFC 50 aeration system.



Centrifugal de-aeration of the return mass before detempering.





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