

ChocoAssort™



Direct placing of assorted
chocolate articles without
lifting a finger



Welcome to our world



The concept and the perfect product

The **ChocoAssort™** concept is invented by Aasted-Mikroverk and tested thoroughly at various production sites around the world

The superior **FrozenCone®** cold-pressing platform comes integrated with a brilliant and simple robotsystem. We offer you a unique production system for assortment box with filled chocolate articles of the highest obtainable quality - **The ChocoAssort™** concept.



All the differently coloured and shaped articles are moulded in the same pressing operation and transferred by the robot in the same order directly from the moulds to the box.



Perfect and precise!
The box is ready for shipment.
All traditional handling and intermediate storage is superfluous!



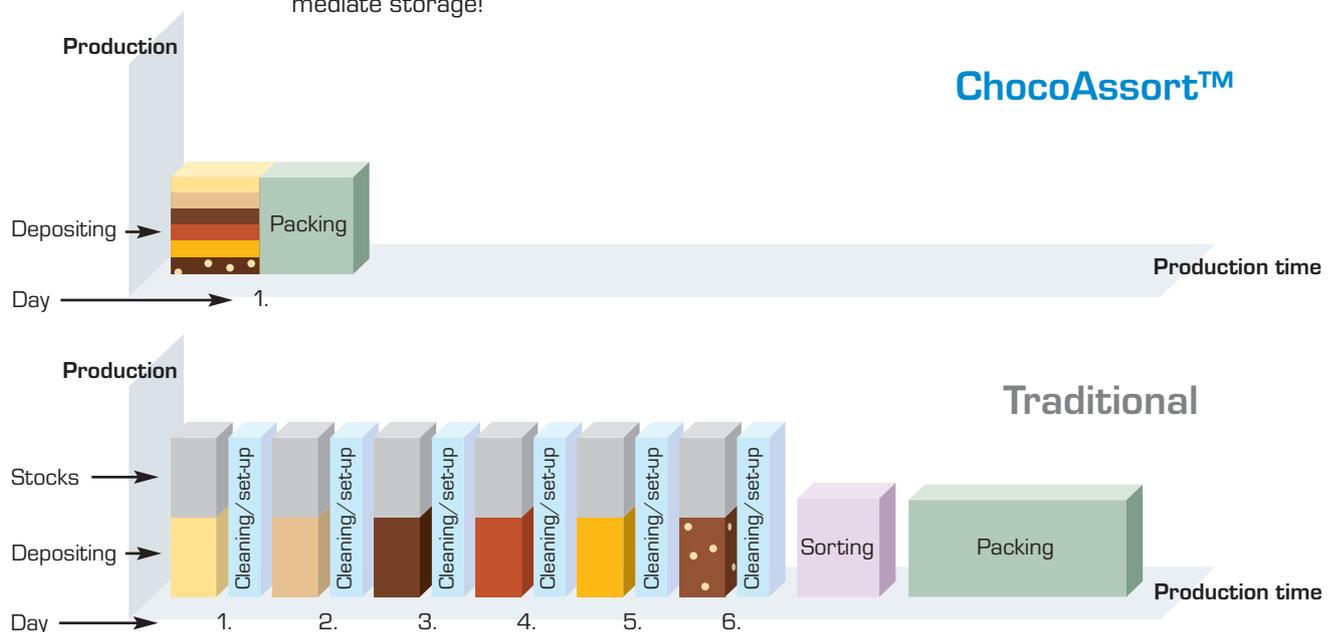
ChocoAssort™, the direct placing method

Aasted has developed a complete concept for moulding all the differently coloured and shaped articles in the same pressing operation and subsequently transferring them in the same order directly from the moulds to the boxes.

All traditional handling is superfluous.

Pure logic

The direct handling – from moulds and into the assortment boxes without intermediate storage!



The traditional method and the drawbacks

Normally, between four and ten differently composed articles makes part of a finished assortment box.

Each article in the box is a unique combination of mass type, centre-fillings, ingredients, decorations, shape etc. If six unique articles enter the assortment box six different productions must be run – intermediate storages must be available – and finally the complete production must be handled and correctly positioned in the boxes.

The drawbacks are huge and investments in repeated production set-ups, cleaning, intermediate storage and final handling and positioning are exhaustive before reaching the final product!

More drawbacks are loss of product and brand quality due to scratches and dullness caused by the repeated handling- and each more day at the intermediate storage reduces the freshness and the saleable days of the overall assortment box! All important factors that cut down the turnover of your traditional assortment box production!



The perfect product

Quick delivery and fresh products gain positive customers!

One of the great advantages of ChocoAssort™ is the possibility of making batch production and direct delivery of absolutely fresh and non-shelved products to your customers.

Economy and savings

FrozenCone® and ChocoAssort™

technology ensure fast return-of-investment. Among others due to highest achievable weight accuracy in chocolate production, significant chocolate savings and no-return of chocolate.

The great achievements are ensured by use of inventive robot technique and no need for intermediate storage, however numerous side-benefits follows:

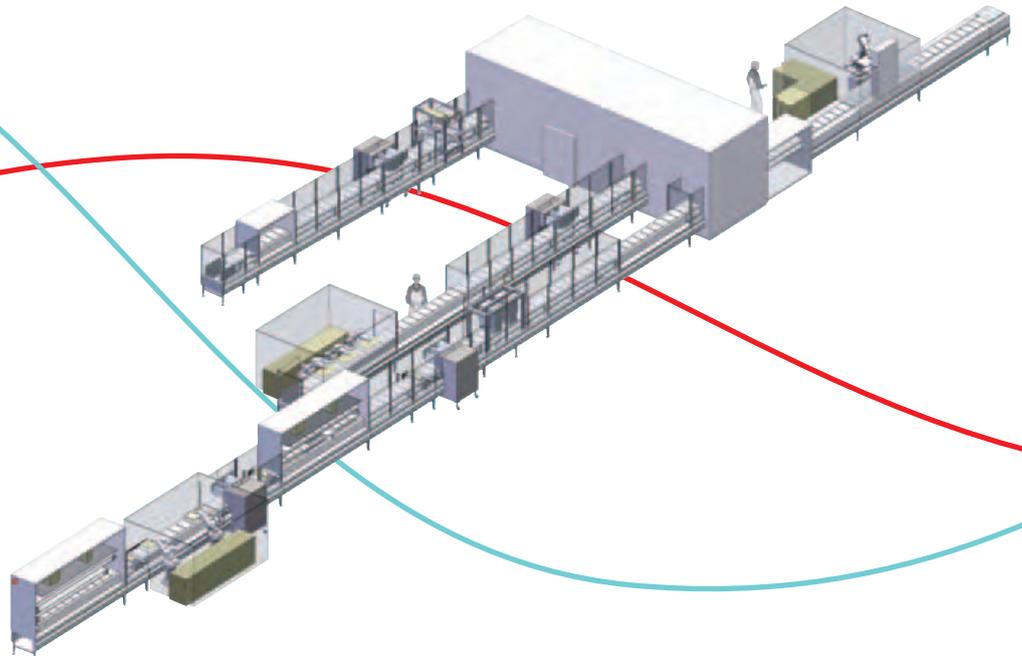
1. All the differently coloured and shaped products are moulded in one operation
2. Minimized risk of blooming
3. Zero wastage reachable
4. Less production time
5. No cleaning between traditional production set-ups
6. Fresh, non-shelved products deliverable directly to customers

Untouched by human hands

ChocoAssort™ technology is rational and fully automatic. No touch by human hand and no marks from handling.

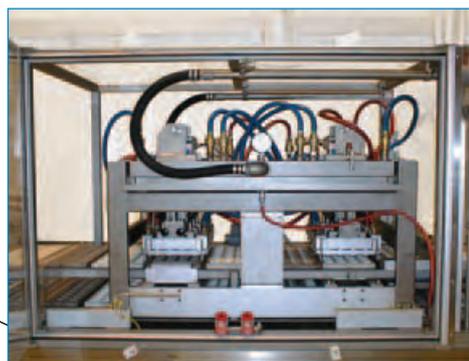
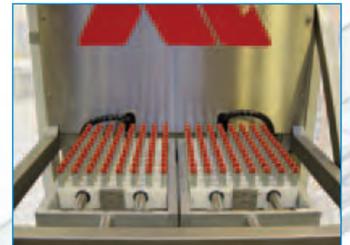
We offer the most flexible moulding lines yet seen

Achieve the advantages now for producing the products of tomorrow.



Fast and flexible

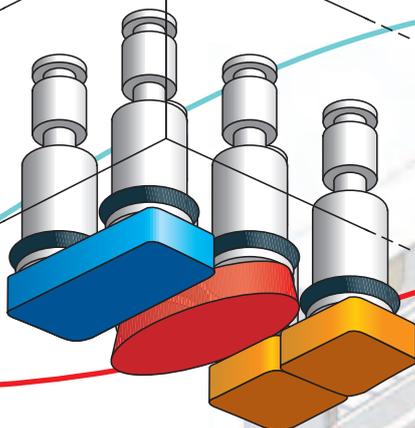
The new **ChocoAssort™** concept for assortment box production provides completely new possibilities for fast production and optimum utilization of moulding lines and production facilities.



Why **FrozenCone®**?

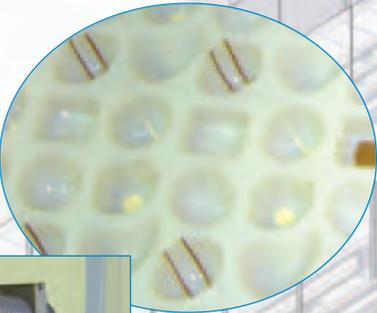
FrozenCone® is the perfect choice! The products achieve that extra quality which is necessary for convincing your customers of the high quality level of your production of the perfect product! Also, the logistic advantages of **FrozenCone®** Assortment Box system – **ChocoAssort™** provide huge achievements to gain in your production economy.

FrozenCone® technology goes back to 1992 when Aasted-Mikroverk invented the technique of cold-pressing chocolate into shape. Since then a huge number of manufacturers world-wide have invested in **FrozenCone®** and gained competitive advantages such as glossy surfaces, highest possible shelf-life, precise geometric shapes, perfect shell edges for welding, minimum risk of blooming and no return chocolate in production.



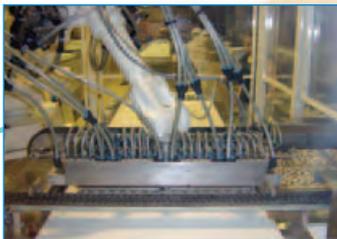
Different Multi coloured articles in the same batch

One of the unique features of the **ChocoAssort™** system is simultaneous moulding of differently coloured and shaped articles.



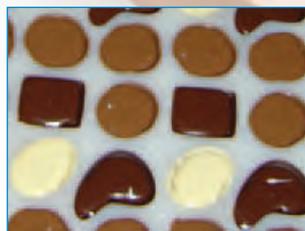
Quick and easy shift to new products

Easy shift between basic programs for handling. Aasted-Mikroverk software provides easy access to change of production. The service department is always ready to help you update for production of your future products.



Cleanliness

Moulding and handling are performed with great accuracy resulting in unforeseen low requirements for cleaning of production facilities.





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