

Bertha™ Stencil depositor



Very reliable forming
of various masses



Welcome to our world

A high precision stencil depositor

Who is Bertha™?

Bertha™ is a state-of-the-art rotating stencil depositor for forming of various types of meringue masses, sponge dough, butter dough, chocolate and many more.

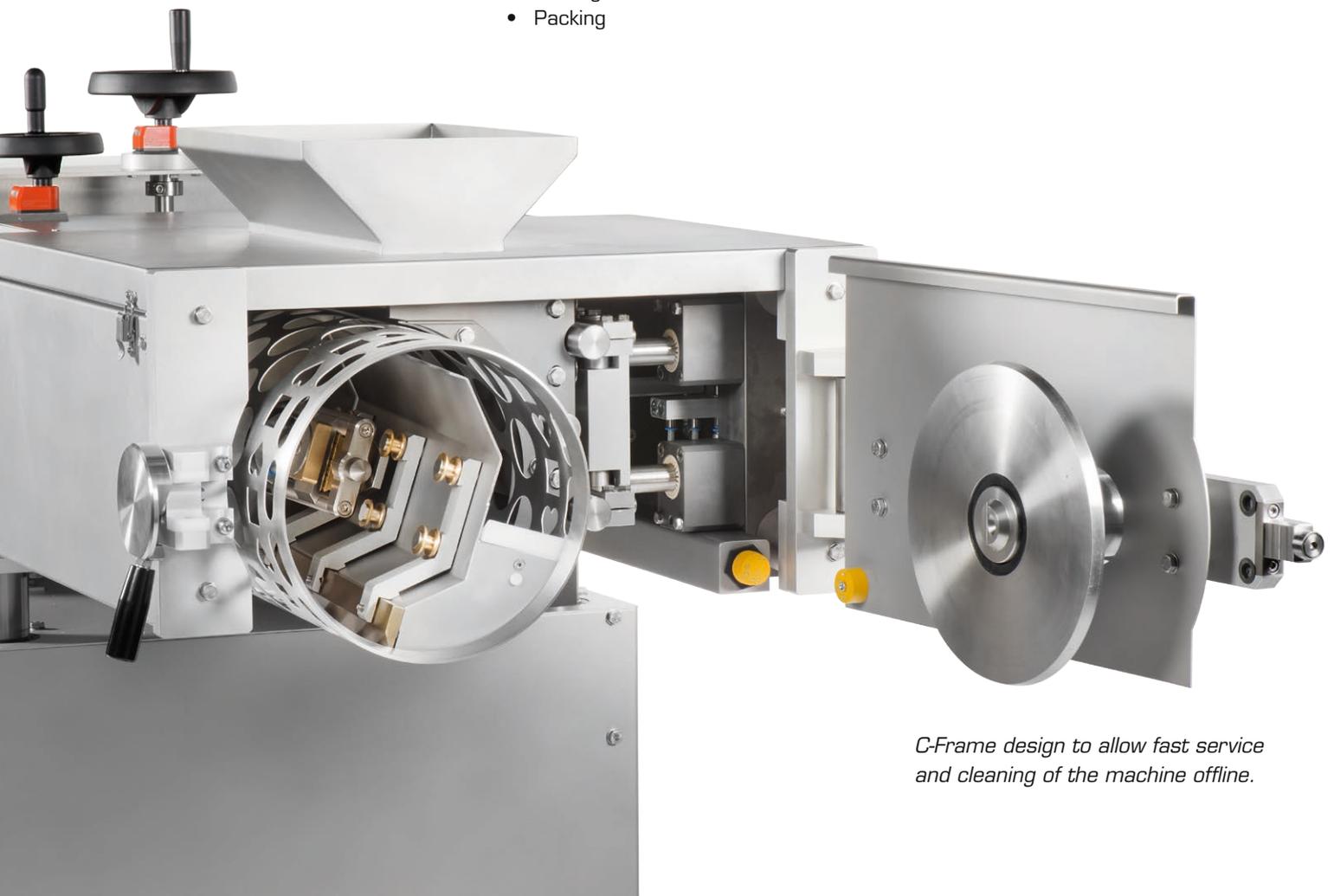
The machine is offering a simple yet very reliable forming process based on a high precision rotating stencil drum.

A test machine is available in our Technology Center for demonstration, recipe development production of marketing samples etc. All process steps to make final products like baking, chocolate enrobing, aeration of crème fillings are also available in our Technology Center.

Building complete lines with Aasted

Aasted is your partner in supplying complete lines for products made with the Bertha™ stencil depositor. Our scope of supply covers high-end equipment for:

- Mixing of dough/mixing of egg white solution
- Aeration and tempering of masses
- Blending of dry ingredients
- Stencil depositing
- Decoration
- Baking
- Fast cooling of oven belt/products
- Tempering and aeration of crème filling
- Depositing of crème filling
- Sandwiching of products
- Transfer of product from oven belt to cooling tunnel
- Cooling of product
- Spraying of barrier fat layer
- Chocolate tempering
- Chocolate enrobing
- Alternatively merging with moulded chocolate
- Decoration (sprinkling, stringing etc.)
- Cooling
- Packing



C-Frame design to allow fast service and cleaning of the machine offline.

Functions and features



How it works

The mass is placed in the hopper of the machine. As the stencil drum rotates the mass is forced into the centre of the drum.

An internal scraper forces the mass onto the conveyor belt through the cut outs in the drum – and hereby a product pattern similar to the cut-out pattern in the stencil drum is left onto the conveyor belt.

The scraper is automatically raised when the machine is stopped to ensure an easy changeover of the stencil drum. The whole machine is built into a height adjustable cantilevered stainless steel frame on wheels, fully integrated control system with HMI operator screen.

Key features

- Depositor working width: 400–600–800–1.000–1.200 mm. 1.500 mm on special request
- Fast changeover of drum with pneumatic release from control panel
- C-Frame design to allow fast service and cleaning of the machine offline
- Servo driven main drive for accurate synchronization to oven conveyor and maximum flexibility
- PLC and HMI with recipe control and modem for remote access
- Pneumatic pressure control of scraping profile
- Exactly cut-out profiles in stencil drum according to your design
- Accurate and reproducible control of product height and shape





Aasted ApS

Bygmarken 7-17
3520 Farum
Denmark

P +45 4434 8000
F +45 4434 8080

mail@aasted.eu
www.aasted.eu

Get inspired on www.aasted.eu