

# Depositors



Highly efficient depositors  
that minimize production  
time of your products



Welcome to our world

# Experience, strength and confidence

Aasted has manufactured chocolate and center depositors for more than 80 years. We invented – and successfully sold - the world's first continuously running chocolate moulding line, which was of course fitted with an auto-

matic chocolate depositor. Since then we have gathered a waste bank of experience, so that we today can offer you the broadest program available in chocolate and center depositors - to the benefit of your production.

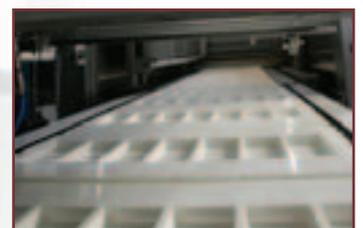
## An Aasted depositor will make every chocolate moulding line produce the unique

Built-in precision, high quality and flexibility are some of the unique features you get with Aasted depositors.

In our Technology Centre an enthusiastic group of staff is working – experienced people and young people side by side – chock-full of ideas. To them the word “impossible” does not exist. They feel an exciting challenge in finding unique cut corners for achieving the optimum result for each customer.

Before you decide on your new Aasted depositor - we insist to advice you in making the optimum decision on the configuration of the depositor based on several criteria and wishes within :

- **Product geometry**
- **Line type**
- **Precision**
- **Capacity**
- **Flexibility demand**
- **Easy cleaning**
- **Software control**



*At the following pages you find a “first” brief survey over the complete program of Aasted depositors:*

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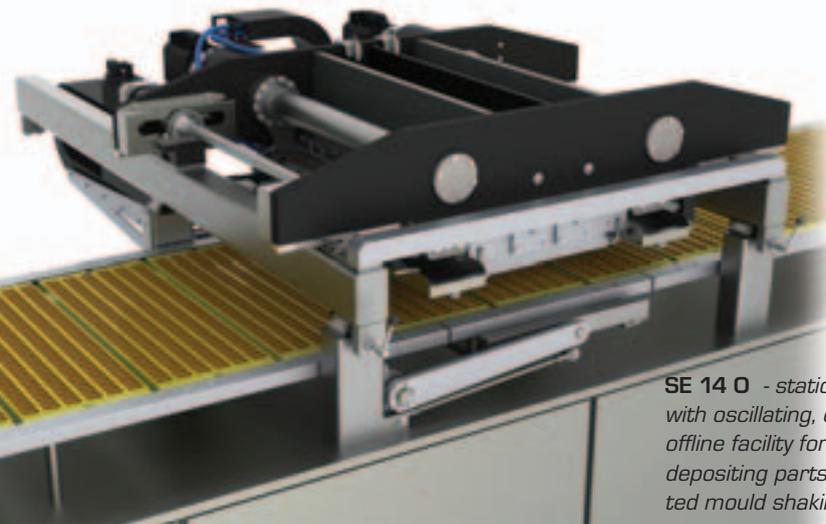
# SE 14 – the master of chocolate and center deposit

SE-14 is the new high-end depositor developed to match today's sharp requirements. Both total weight and weight of all moveable parts are reduced severely by using light weight materials and genius constructions – without leaving the famous "Aasted quality". Energetic loads and consequently size of all servos and electric motors are reduced leading to much lower power consumption than before. Handling of very big inclusions up to ø30mm is now possible and cleaning in place is made easier.

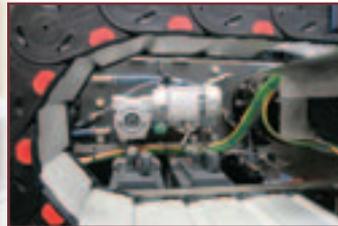
Solid moulding/FrozenCone cold-press/caramel/  
multi-color/one-shot/inclusions/fat-fillings/chips

Maximum capacity 12.000 kg/hour / 40 strokes/min

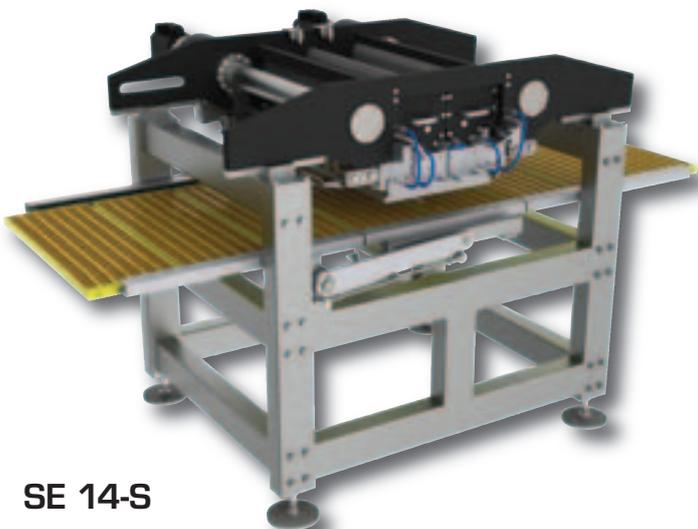
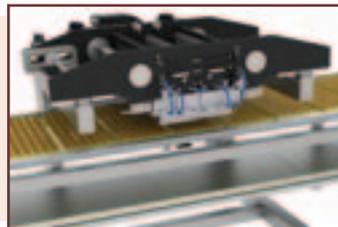
Optional versions with single, double or triple  
hoppers, build-in lifting of moulds or oscillating  
hopper movement during deposit.



**SE 14 O** - stationary mounted "In-line" depositor with oscillating, dynamic hopper movement and offline facility for easy cleaning and change of depositing parts. Build-in lifting table with integrated mould shaking.

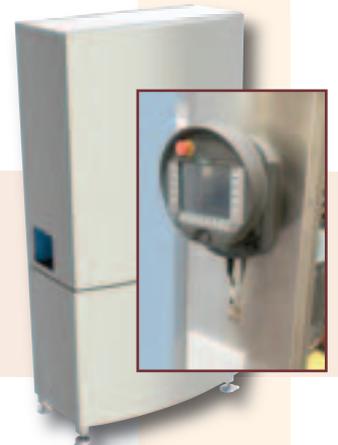
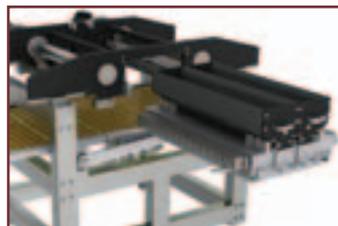


The new **SE 14-C** is also available in a very versatile and flexible C-frame version for all moulding lines. It is especially easy to move around for cleaning or placing in another position on the line. Optionally available with dynamic hopper movement particularly well suited to deposit bars in either solid or one-shot.



## SE 14-S

Detachable hopper and depositing parts are options which much enhances cleaning and shift of tools at production shift or when required.



New "wire-less" Simatic Mobile control panel from Siemens provides flexibility.



# Sophus Flexible – the new program of “cost-effective” depositors

**Sophus Flexible** is the new program of “cost-effective” chocolate and center depositor. Developed to match today’s sharp requirements for versatility, easy handling, cleaning and affordable price for “medium-and small-size” production. Both total weight and weight of all moveable parts are low. Energetic loads and consequently size of servos and electric motors are small leading to low power consumption.

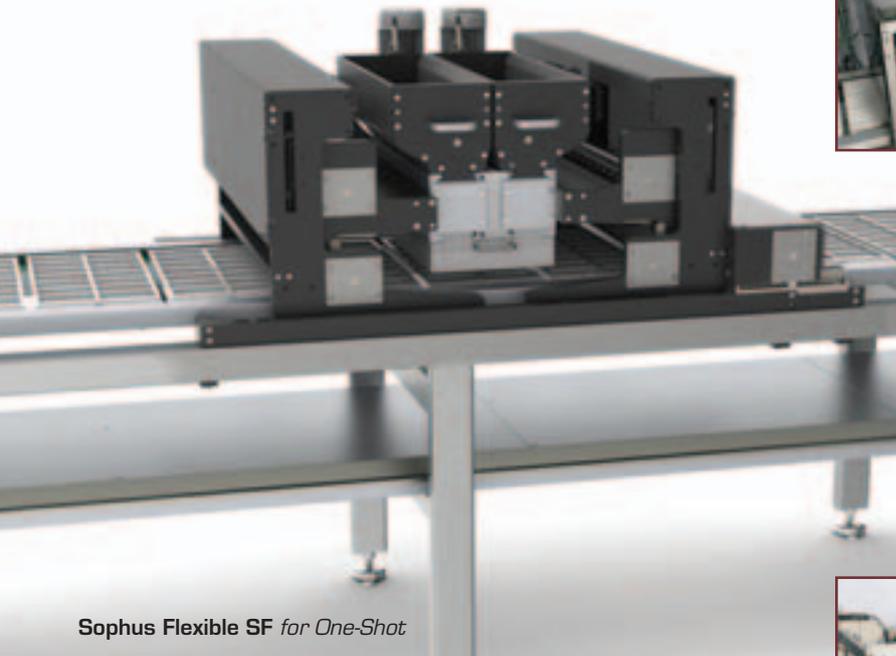
The **Sophus Flexible** depositor program features a new “clip-on” mounting system for fast and comprehensive re-positioning and on-off assembly. Re-configuration of the moulding line for different productions is then easy and fast

achievable. The result is cost-effective and value creating production for manufacturers – especially when diversified production is the topic.

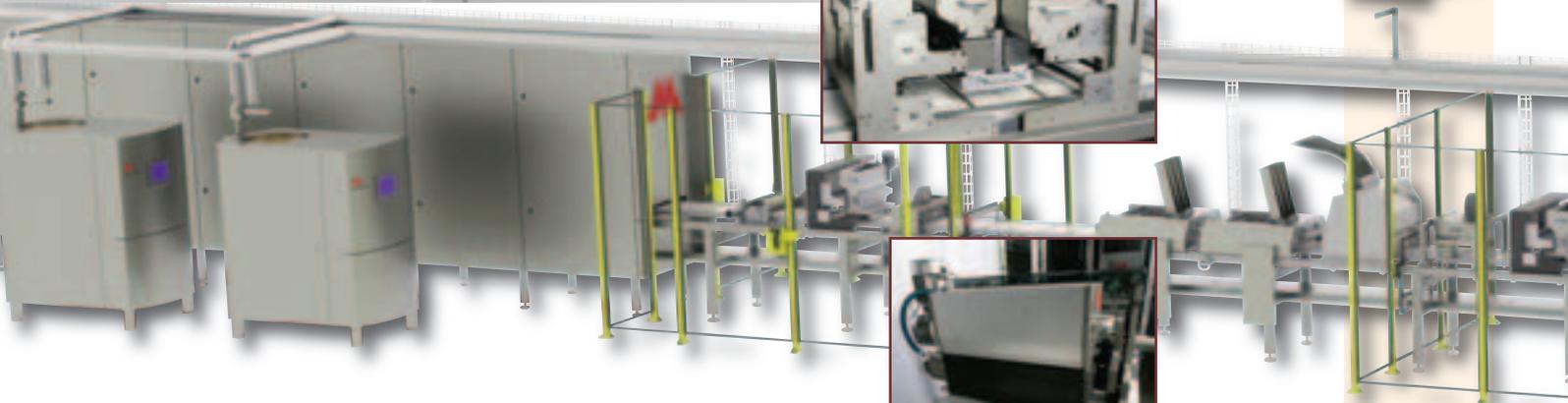
Solid moulding/FrozenCone/caramel/Multi-Shot /One-Shot/mass with inclusions/fat-fillings/chips

Maximum capacity 3.000 kg/hour / 30 strokes/min

Optional versions with single, double or triple hoppers, build-in lifting of moulds or oscillating hopper movement during deposit.



Sophus Flexible SF for One-Shot



# Sophus Flexible program covers the following versions:

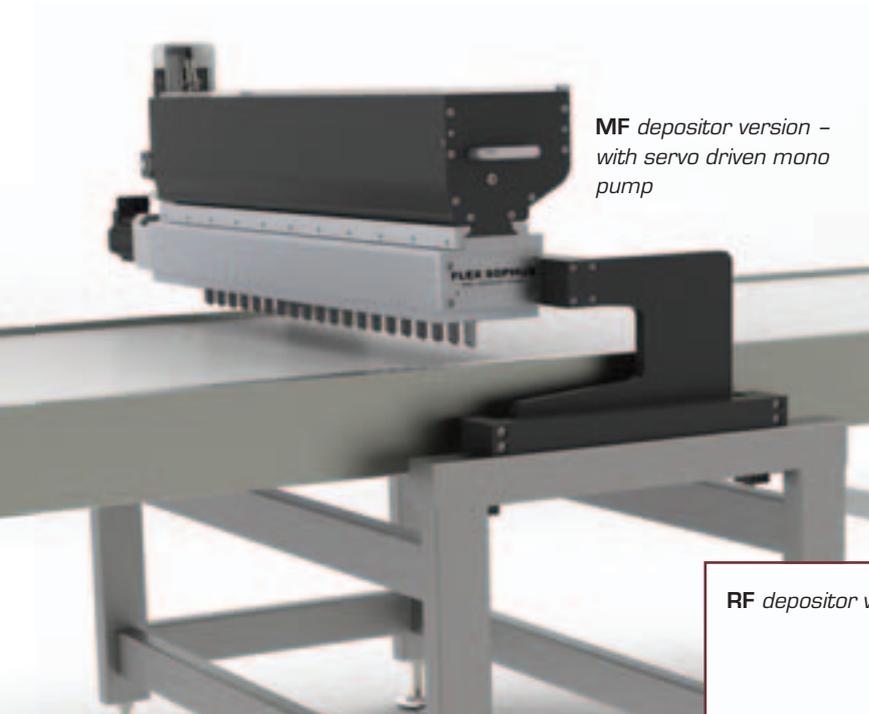
The **Sophus Flexible SF** depositor is especially advantageous for long One-Shot filled bars, truffle balls, eggs, liqueur pralines, closed products with ingredients and multi-color products.

The **Sophus Flexible MF** depositor is especially advantageous for spot or long deposit for bottoming and continuing strings. The Sophus Flexible MF depositor is easy to build into existing lines and comes with a detachable hopper for easy cleaning.

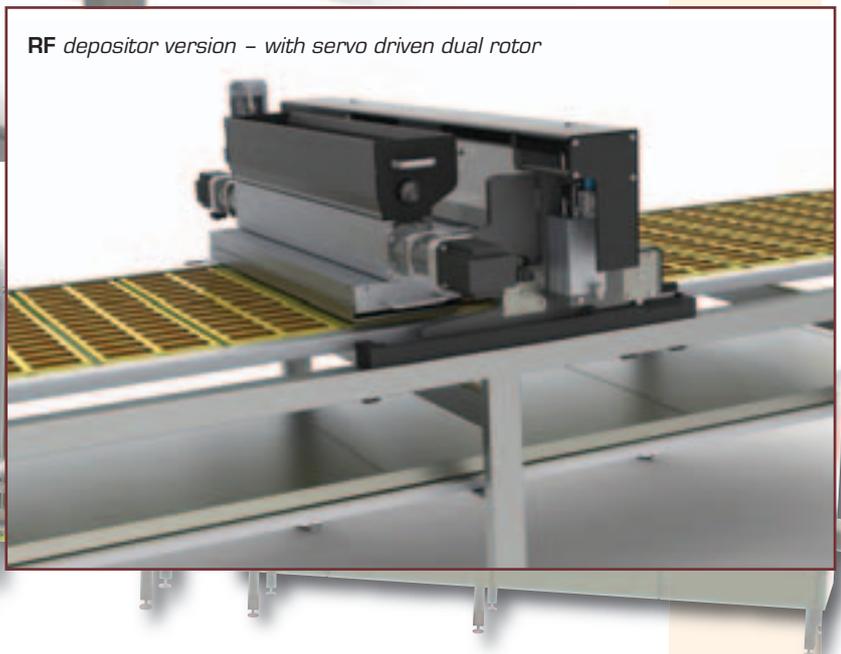
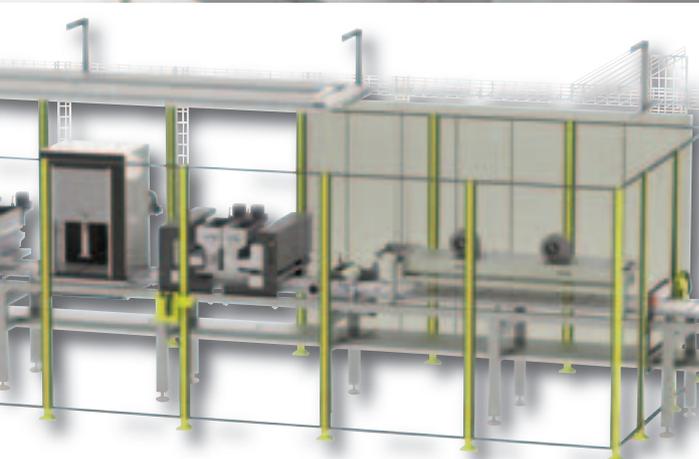
The **Sophus Flexible RF** depositor is designed for spot deposit for bottoming or fillings and small inclusions. It is especially advantageous for smaller production capacities.



*SF depositor version - with servo driven piston movement, which ensures high precision depositing*



*MF depositor version - with servo driven mono pump*



*RF depositor version - with servo driven dual rotor*



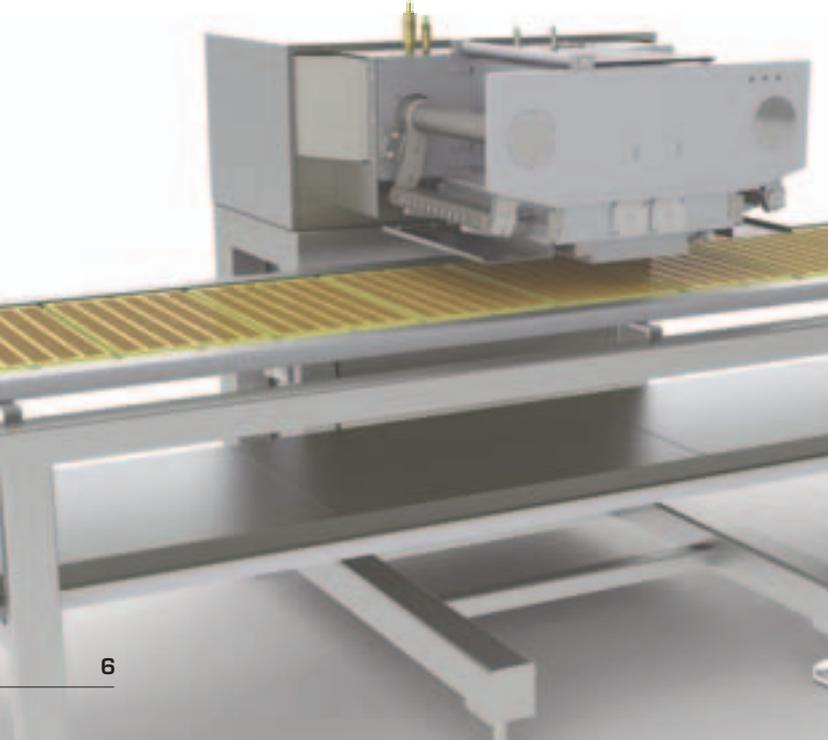
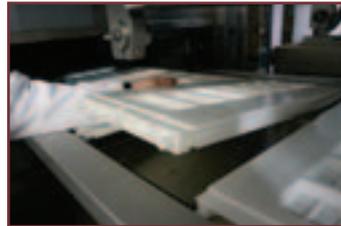
# EP 2 C-frame – the all versatile chocolate depositor for quick production shifts

The C-frame type EP 2 depositor is created for satisfying frequent production changeover and daily cleaning. It is available with sliding feet or transport wheels ensuring easy relocation to and from the production line. The machine is also the perfect choice for loose-mould lines for filled- as well as solid chocolate articles.

Solid moulding/FrozenCone/caramel/Multi-Shot/  
One-Shot/mass with inclusions/fat-fillings/chips

Maximum capacity 3.000 kg/hour / 20 strokes/min

Optional versions with single, double or triple  
hoppers, build-in lifting of moulds or oscillating  
hopper movement during deposit.



# EP 2 In-Line – the work horse built into your chocolate line

The EP2 In-Line depositor is the work horse for most kinds of confectionery mass. It is simply a versatile, ultra-flexible depositor with a full-computerized control and components from Siemens or Allan Bradley. The software program allows direct control of the geometry on computer screen. Open or closed hopper, single or double depositing head and pressure feeding of high-viscous masses. Instruction manual available directly on the computer screen. Of course it is entirely servo-controlled.

Solid moulding/FrozenCone/caramel/Multi-Shot/  
One-Shot/mass with inclusions/fat-fillings/chips

Maximum capacity 10.000 kg/hour / 35 strokes/min

Optional versions with single, double or triple  
hoppers, build-in lifting of moulds or oscillating  
hopper movement during deposit.



# SE 13 – proven performance for "high end" production

The SE 13 In-line depositor is outstanding - when the demand is precision, high speed, and 24/7-hour-production on a moulding line. It is constructed for fulfilling the demands of optimum quality and continuous high-speed production - day in and day out. Our unsurpassed heavy-duty construction solutions are the perfect choice, and the entire series is designed for medium to high-capacity production lines.

Solid moulding/FrozenCone/caramel/Multi-Shot/  
One-Shot/mass with inclusions/fat-fillings/chips

Maximum capacity 12.000 kg/hour / 40 strokes/min

Optional versions with single, double or triple  
hoppers, build-in lifting of moulds or oscillating  
hopper movement during deposit.



# ET – for high-viscosity mass

The ET depositor from Aasted is the ultimate solution for caramel centre, chocolate chips and other articles of high-viscosity mass. It features a short piston travel which is optimized for viscous mass like caramel and "dry/viscous" chocolate. It can be supplied with a booster or a traditional stirrer, and the speed control is of course full-electronic. However surprisingly also masses and liquids like liqueur and jam are handled perfectly – call our sales team for more detailed information.

Caramel centre/chocolate chips/articles of thick or high-viscosity mass/  
"dry/viscous" chocolate

Maximum capacity 10.000 kg/hour / 45 strokes/min

Optional versions with build-in lifting of moulds  
or oscillating hopper movement during deposit.



# ESA – for aerated confectionery mass

The closed construction of the hopper and depositor head makes the ESA Aasted depositor a perfect match for aerated mass. The aerated mass is pumped into the depositor head and will only be returned, if the pressure in the depositor head exceeds the specified working pressure. Together with aeration and tempering equipment from Aasted the ESA is especially value-creating for your production.

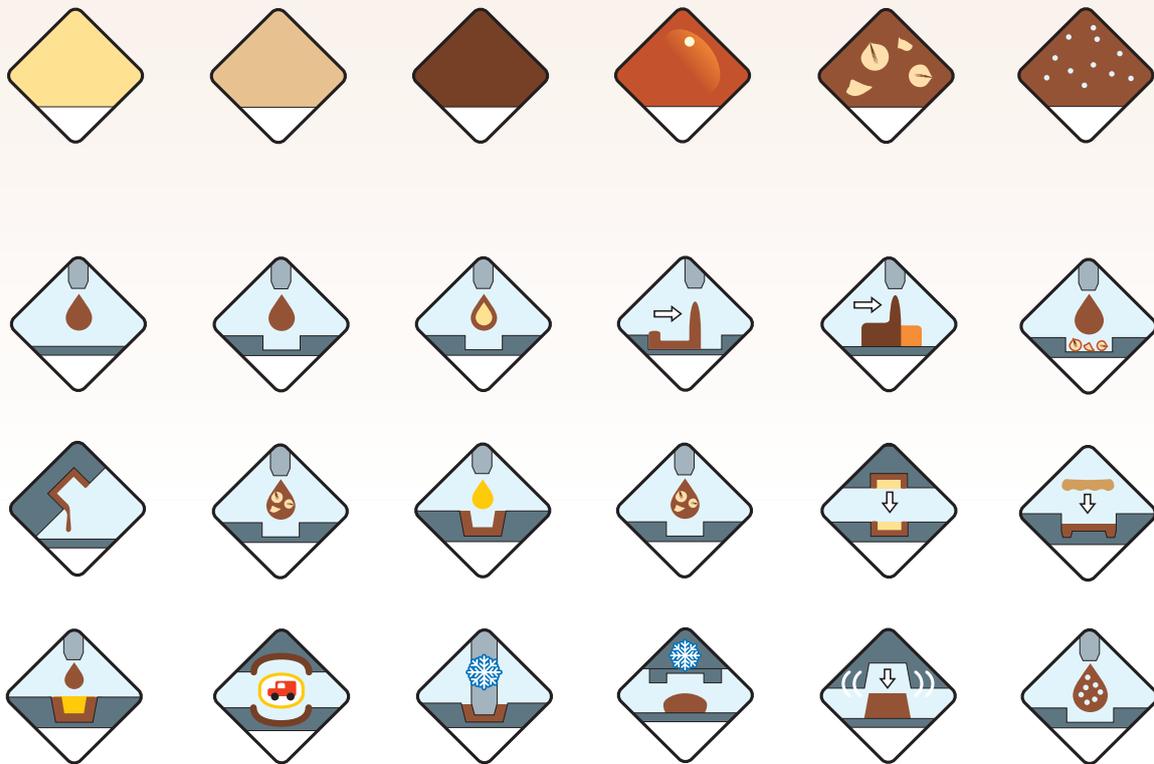
Aerated mass/fat-fillings

Maximum capacity 3.000 kg/hour / 20 strokes/min /  
viscosity 5.000-30.000 CP

Optional version with build-in lifting of moulds  
or oscillating hopper movement during deposit.



# Depositor overview:



## Aasted depositors

For all types of moulding lines

Depositor type	Maximum capacity strokes/min	Solid moulding	Aeration	Caramel	One shot	Multi Shot	Cream Centre	Mass with Inclusions
SE14	40	x	-	-	x	x	x	x
Sophus Flexible SF	30	x	x	-	x	x	x	x
Sophus Flexible MF	30	x	-	-	-	-	-	x
Sophus Flexible RF	30	x	-	-	-	-	x	x
EP2 C-frame	20	x	-	x	x	x	x	x
EP2 In-Line	35	x	-	x	x	x	x	x
SE13	40	x	-	-	x	x	x	x
ET C-frame	20	x	-	x	-	-	x	-
ET In-Line	45	x	-	x	-	-	x	-
ESA	20	-	x	-	-	-	x	-

All In-line depositors feature oscillating type hopper and off-line functionality for easy cleaning



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