

SuperNova Orbit

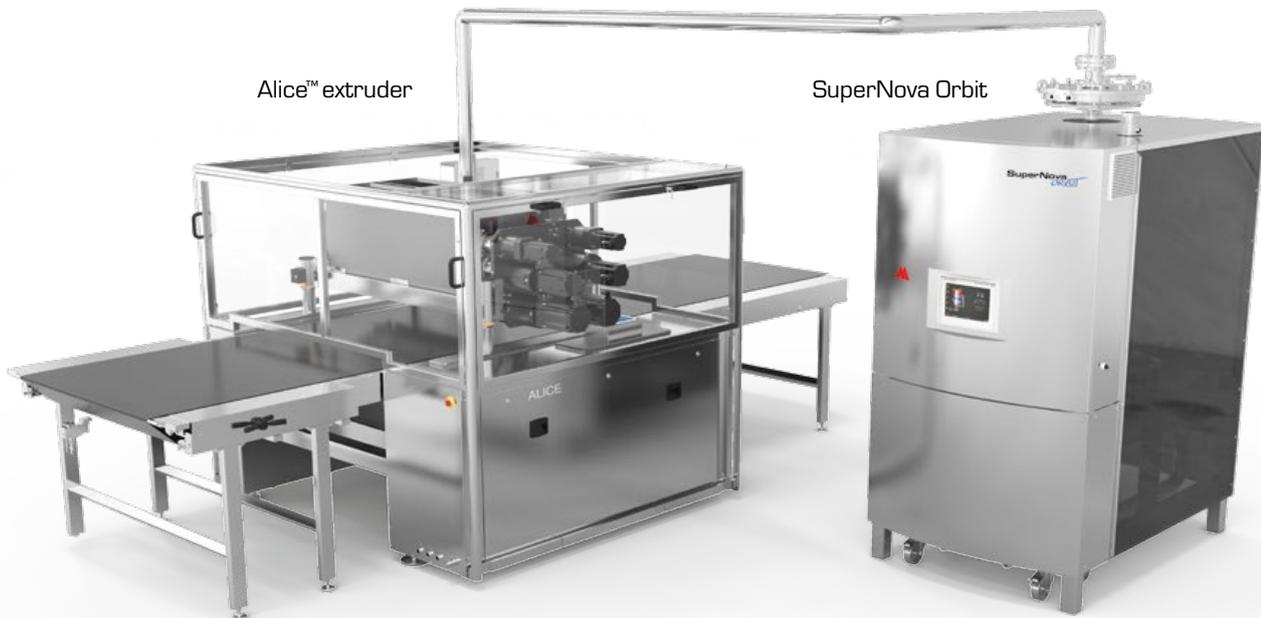


Next generation
crystallization and
aeration unit



Welcome to our world

Direct plastifying/aeration of fat based liquids



Introduction

The SuperNova Orbit is the latest member of our fat crystallizer and aerator-family.

The SuperNova Orbit aeration system offers a unique platform for aeration of typical fat based centre masses and crème fillings.

The machine is capable of crystallizing the mass to an almost solid state which allows transfer directly to open hoppers and extruders without any precooling – simply, no extra cooling or maturing time is needed.

In case the product is to be aerated, the gas is injected in the middle of the crystallization process and due to the nature of the shear adding, the gas will disperse without use of a traditional mixing head.

Key benefits

The advantages of the SuperNova Orbit:

- More homogenous product
- Compact design/small foot print
- Crystallization close to solid state
- No traditional mixing head – simple design
- Supply directly to the extruder/ manifold etc.
- Cost saving

The SuperNova Orbit is developed for this exact purpose to meet specific customer wishes and demands.

Furthermore it brings numerous benefits, such as easier product handling and pumpable and homogenous ready-to-use masses. Last but not least; the production time is minimized with less costs compared to the traditional system.

Aasted also offers a large portfolio of extruders, depositors, slab formers, ingredient mixers, pumps, tanks, de-aeration units, cutting systems etc.

SuperNova
ORBIT



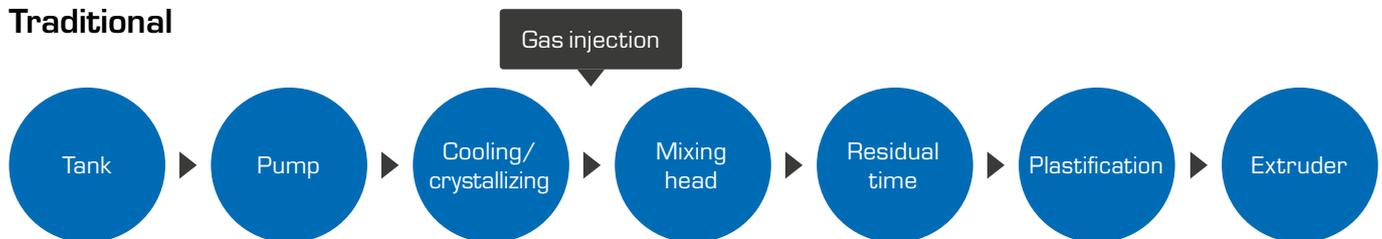
Unique SuperNova Orbit design ensures constant velocity of scrapers.



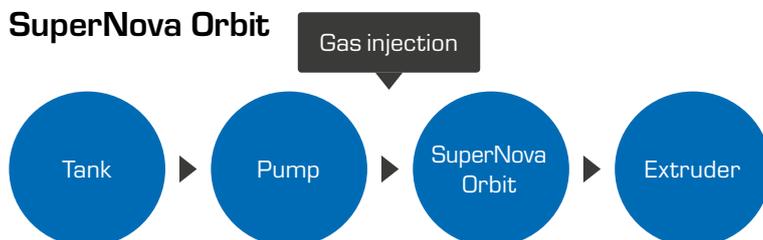
Crystallization to solid state of traditional nougat.

Challenge your traditional setup

Traditional



SuperNova Orbit



Process

The unique design of the SuperNova Orbit ensures constant velocity of the scraped surfaces and no possibility for the mass to bypass the cooling surfaces.

Thus we are able to provide both a totally homogenous crystallizing – and crystallizing to an almost solid state.

The mixing of the gas with the mass is done simultaneously with the cooling process, extended in time and via large surfaces – which ensures a much better control of the process.

Optional add-ons

- Gas injection
- Flavour injection
- Backpressure valve
- Mono pump 16 bars
- Frequency converter on main motor
- Deaerator for tank
- Piping
- Water system for piping
- Water heat exchanger

Machine versions

Cooling and aeration

Total output (kg/h)	Cooling (kg/h)	Aeration (kg/h)
600	600	400
1,200	1,200	800
1,800	1,800	1,200

Cooling

Total output (kg/h)	Cooling (kg/h)	Aeration (kg/h)
600	600	–
1,200	1,200	–
1,800	1,800	–

Capacity of the three available units is based on cooling from liquid state at 45°C.

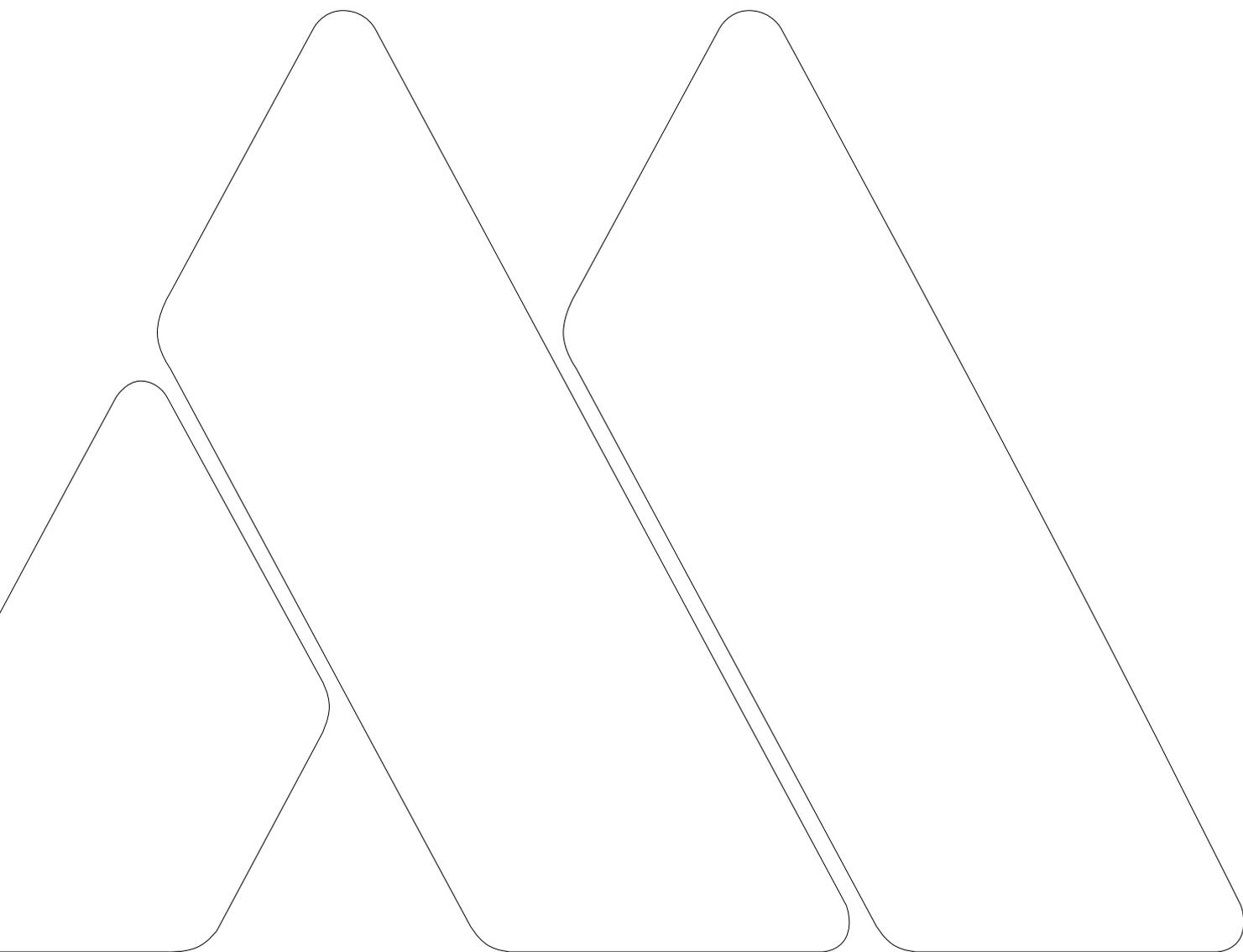
Final products

The SuperNova Orbit can be used in a large number of applications. As the gas injection can be switched on and off, it can be used for both aerated and non aerated fat based masses: Extruded, wire cut and deposited centers for dessert chocolates and bars.

SuperNova Orbit can also be used for crème preparation on our moulding lines or on our Nielsen bar lines. The options are numerous.



Microscopic photo of crystallized and aerated fat filling.



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