

The Jensen line



Surprisingly flexible
and compact solution



Welcome to our world

The Jensen Line is “Tailor-Made” for your chocolate production

The Jensen Line is built-up by pre-constructed high-quality modules, which are “tailored” together to achieve the perfect chocolate moulding line that satisfies your

requirement. The Jensen line is especially adapted to low floor-to ceiling height and “small” production facilities. In other words a “super compact” chocolate moulding line.

Optional basic modules with solid moulding

Rice puffs module



Cut and place module



Biscuit feeder module



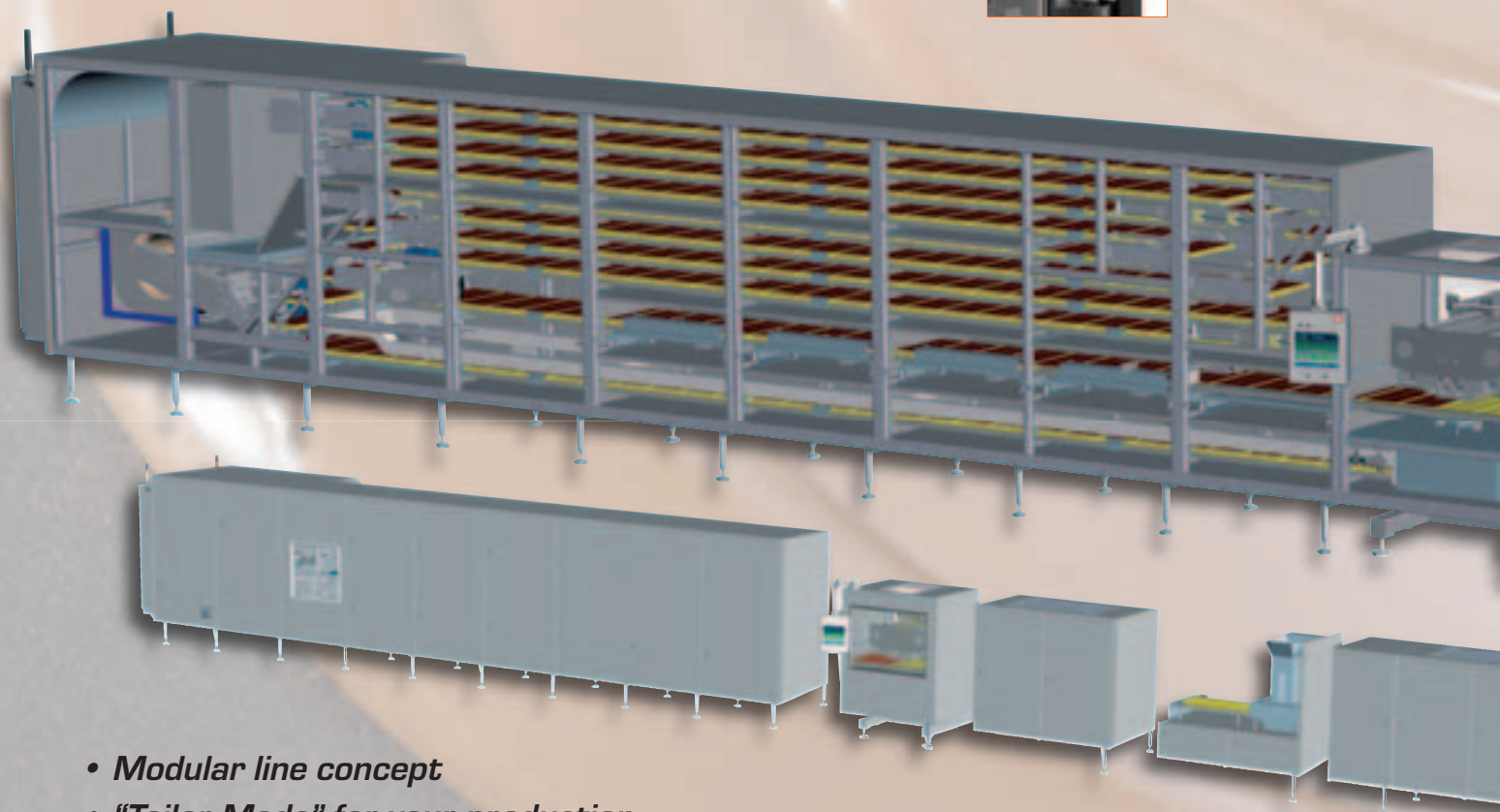
Nut feeder module



Feeder-Mixer module



External aeration module



- *Modular line concept*
- *“Tailor-Made” for your production*

Your investment

The installation time is short and the costs of maintenance and operation makes the Jensen Line highly economical to run. Quick change over to new products is possible with the unique Aasted C-frame depositor that comes with the Jensen Line.

Chocolate with rice puffs



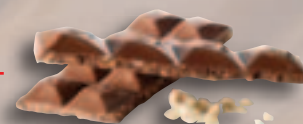
Chocolate with nuts



Chocolate with wafer



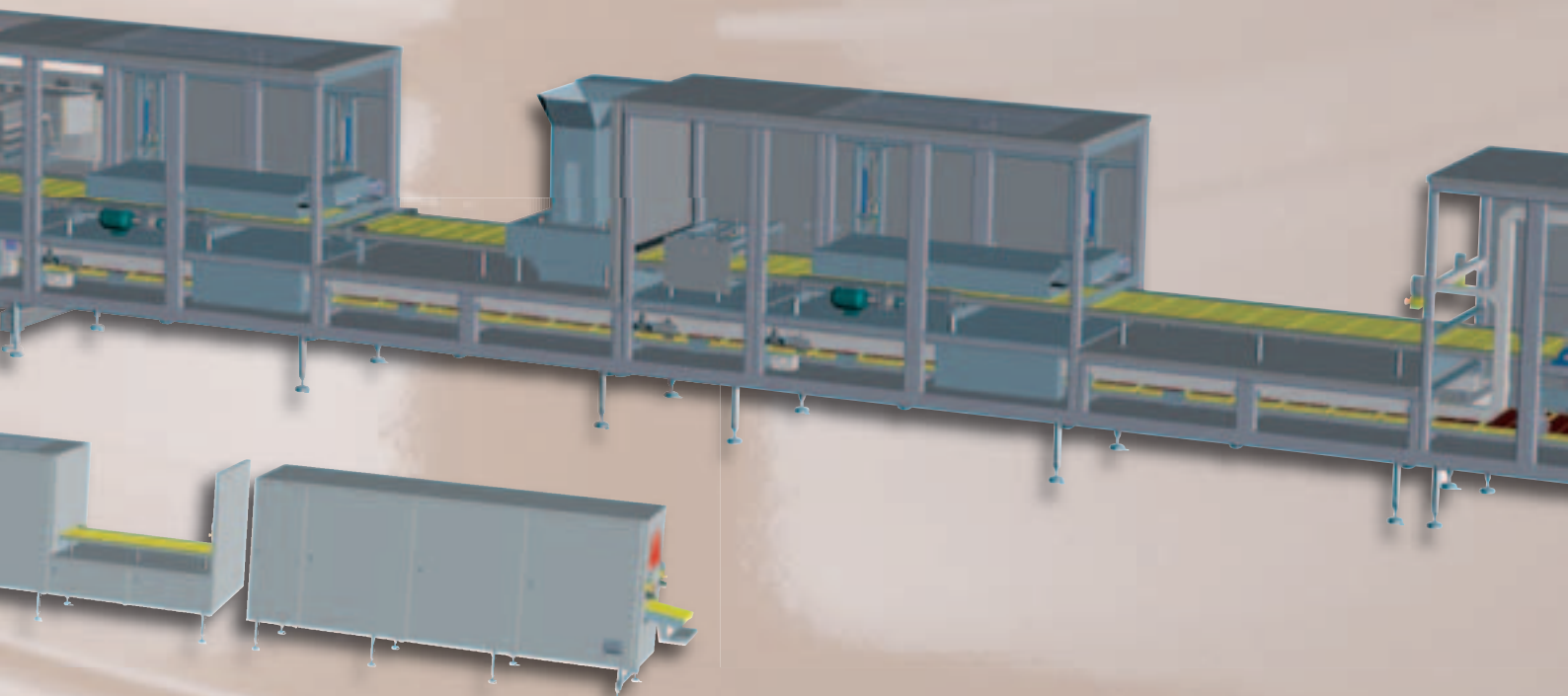
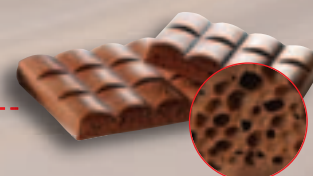
Chocolate with inclusions



Chocolate with biscuits



Aerated chocolate

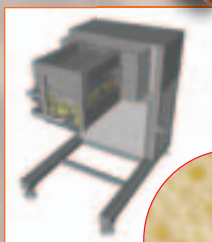


Optional extensions



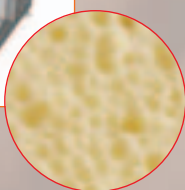
Cold-pressed shells

FrozenCone® module for making perfectly shaped cold-pressed shells for pralines, surprises eggs, tablets or any other "shell"-products.



Center fillings

Aasted ESA C-frame depositor with closed construction for depositing fat-fillings and aerated mass.



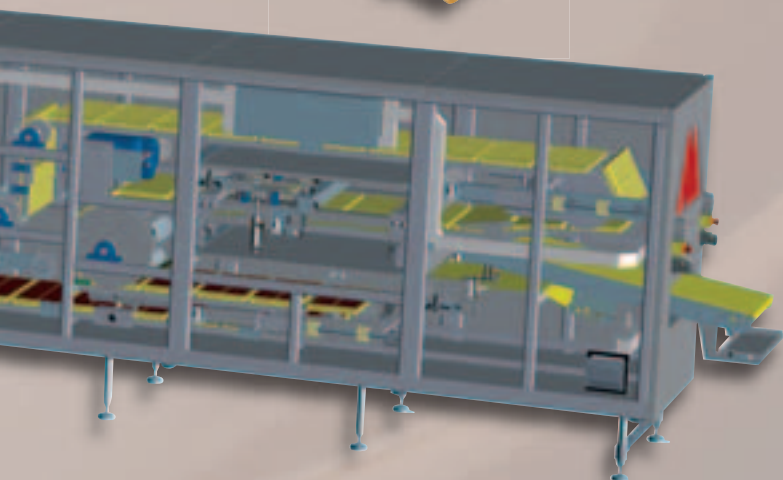
One-Shot

Aasted EP2 C-frame depositor for making One-Shot products such as pralines, tablets or eggs.



Robotic transfer

Module with robot for robotic transfer directly from moulds and into sales boxes.



Get that feeling of quality



Easy accesible control



Smooth running moulds



Low noise DriveLine



High quality materials all over

The famous Jensen Moulding Line is tailor-made to perform any kind of moulded chocolate product that you require:

Moulding of solid products

- with or without inclusions
- tablets
- couvertures
- combinations of two or more chocolate types

Moulding of products with solid centres

- wafers
- biscuit centres
- big inclusions
- bars

Traditional inverting moulding

- any kind of shell
- surprise eggs
- Easter eggs

One-Shot moulding

- centre-filled articles

FrozenCone®

- cold-pressed shells, tablets and eggs



Technical specifications:

Jensen Compact System

Capacities

| Type | 10 moulds/min. | 15 moulds/min. | 20 moulds/min. | Depositing area |
|-------------|----------------|----------------|----------------|-----------------|
| 500 x 12" | 480 kg/h | 720 kg/h | 960 kg/h | 270 x 370 mm |
| 700 x 12" | 740 kg/h | 1,100 kg/h | 1,480 kg/h | 270 x 570 mm |
| 1,000 x 12" | 1,100 kg/h | 1,700 kg/h | 2,200 kg/h | 270 x 870 mm |



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