

Aasted Nilshot



State of the art
one-shot technology



Welcome to our world



Aasted Nilshot

The Aasted Nilshot is a depositor specially designed for one-shot and easy to operate. It is designed for small production of solid and filled chocolates with a filling volume up to 60%. The Nilshot is also capable of producing 2 layered products, long filled bars, truffle balls, eggs, and liqueur pralines and one-shot with small ingredients.

The Nilshot is equipped with the latest software technology for depositing a wide range of different products can be deposited. With the Nilshot you can store up to 30 different recipes, which are easily accessed on the HMI. Designed in sanitary stainless steel and aluminum, the Nilshot is easy for you to clean and maintain.

- one-shot technology up to 60% filling volume
- Handles solid and filled chocolate
- Stainless steel and aluminum design
- Suitable for small production
- 24 pistons with a max capacity of 150 kg/hour
- 30 recipes easily accessed on the HMI



Conveyor with built-in shakers

The Nilshot features an optional conveyor with built-in combined shakers, one horizontal and one vertical. The horizontal shakes the chocolate in all corners of the mould, giving you a perfectly moulded and formed product. The vertical shaker removes entrapped air in your chocolate articles.

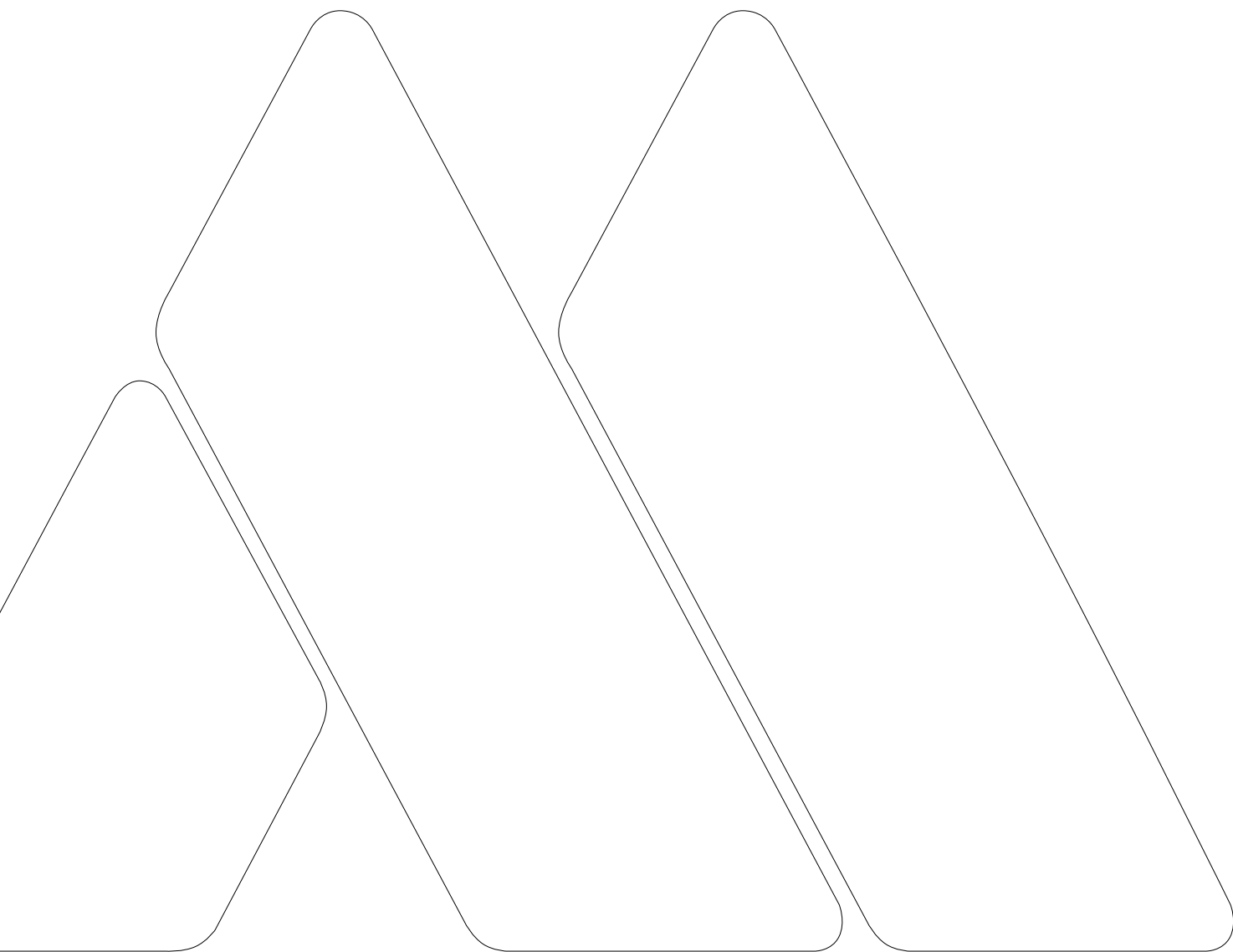
- Easy to clean and maintain
- Fast and simple to use in connection to the Nilshot
- The conveyor has an easy adjusting guiding system to ensure the best possible shaking of the mould



Pistons can easily be selected on or off, giving full flexibility of the production.



The Nilshot works with many types of moulds, and the flexibility of the pistons allows full control of the production. The turnable safety screen insures safety for the operator and allows for easy access, when it is in open position.



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