

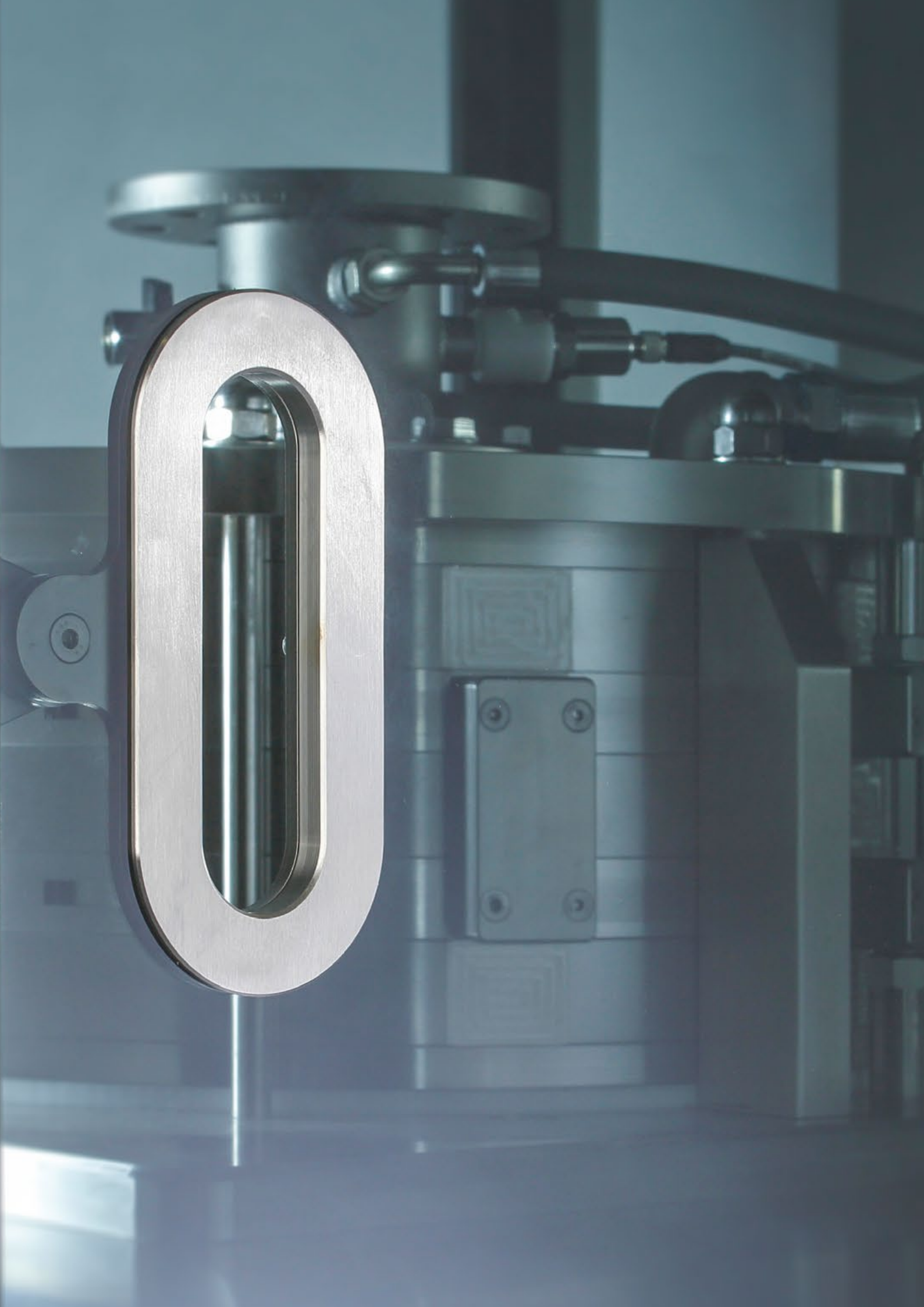
StellaNova® temper



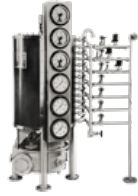
A breakthrough
in the chocolate
tempering process



Welcome to our world



Pushing boundaries in tempering since 1946



Since 1946, when Dr. Kaj Christian Sophus Aasted invented the world's first patented continuous chocolate plate temperer, Aasted has been continuously advancing and perfecting the chocolate tempering process.

With more than 100 years of experience, our tempering machines are embedded with unique know-how from dedicated and passionate engineers and chocolate specialists.

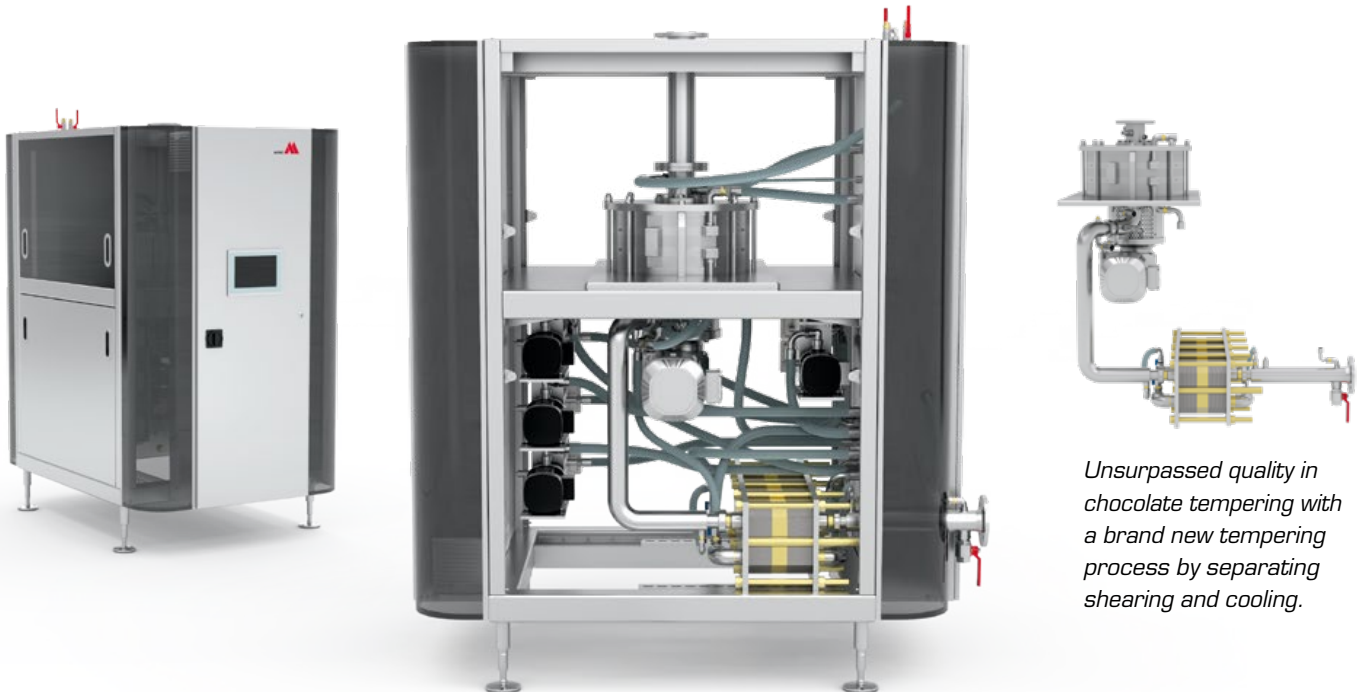
We are proud to introduce you to a new standard in the tempering process!



The StellaNova[®] temper

StellaNova covers all chocolate tempering purposes, handles all chocolate viscosities and fat contents. Developed to match our customers' desires and market demands.

A brand new tempering method



Unsurpassed quality in chocolate tempering with a brand new tempering process by separating shearing and cooling.

Solution overview

Aasted's new tempering machine StellaNova is a breakthrough in the chocolate tempering process that ensures the most excellent quality of tempered chocolate.

The new StellaNova, like no machine before, has separate cooling and shearing processes. Choose exit temperature and the temper index separately. It's now possible to set the exit temperature as low as 27°C while maintaining the highest quality of crystals, giving you the possibility to raise production line output up to 40% by needing much shorter cooling time.

The machine is built entirely in stainless steel and has a unique column design that produces 400% more shear and saves up to 30% of energy compared to the traditional tempering machine and is unprecedented in its capacity.

Key benefits

The advantages of the StellaNova:

- Hygienic stainless steel design
- Holds up to 75% less chocolate than traditional tempering machines
- The highest quality in chocolate tempering
- Does not create B4 crystals
- Shorter cooling time, hence more throughput in the production line
- Smaller motor and no required reheat saves up to 30% of energy
- Compact design
- No add-ons required
- Easy to operate

StellaNova is the only tempering machine in the market built entirely in stainless steel materials. In addition, it revolutionizes the tempering method by having a brand new tempering process.

Unique planet scraper wheel

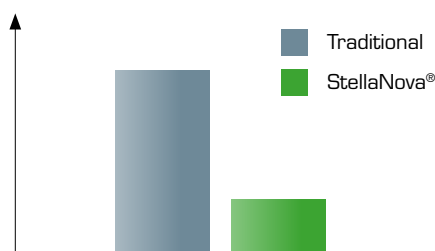
The new planet scraper wheel design, within the column, ensures a greater shear, more uniform shear velocity and no possibility for the mass to bypass the cooling surfaces.

Further, the innovative design ensures four times more shear without creating additional shear heat and significantly saves energy.



Illustrates the unique planet scraper wheel principle that can produce 400% more shear without overheating.

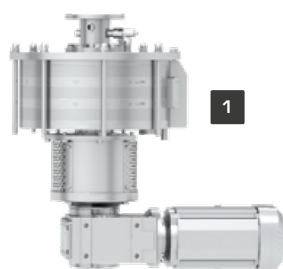
StellaNova® is built entirely in stainless steel and features a smaller motor and column.



Save up to 30% of energy compared to a traditional temper.

Comparison of StellaNova and traditional tempering machine.

1. StellaNova temper
Capacity: 3.000 kg/h
2. Traditional temper
Capacity: 3.000 kg/h



Hygienic design

StellaNova is the only temper machine in the market built entirely in stainless steel materials, from its unique planet wheels to all other elements that are in contact with chocolate.

Being stainless steel makes it significantly safe and available to use for food production, in other words, it lives up to the latest food-grade standards.

StellaNova has fewer moving parts. This and being stainless steel provides a more hygienic and longer lasting solution.

The machine has an open profile frame, making it easier to access for cleaning.

Small and efficient

The new StellaNova has a smaller motor and column. The new design holds less volume while still being extremely effective.

The inside of the machine contains up to 75% less chocolate; this means it processes the chocolate more efficiently and creates less waste when cleaning it.

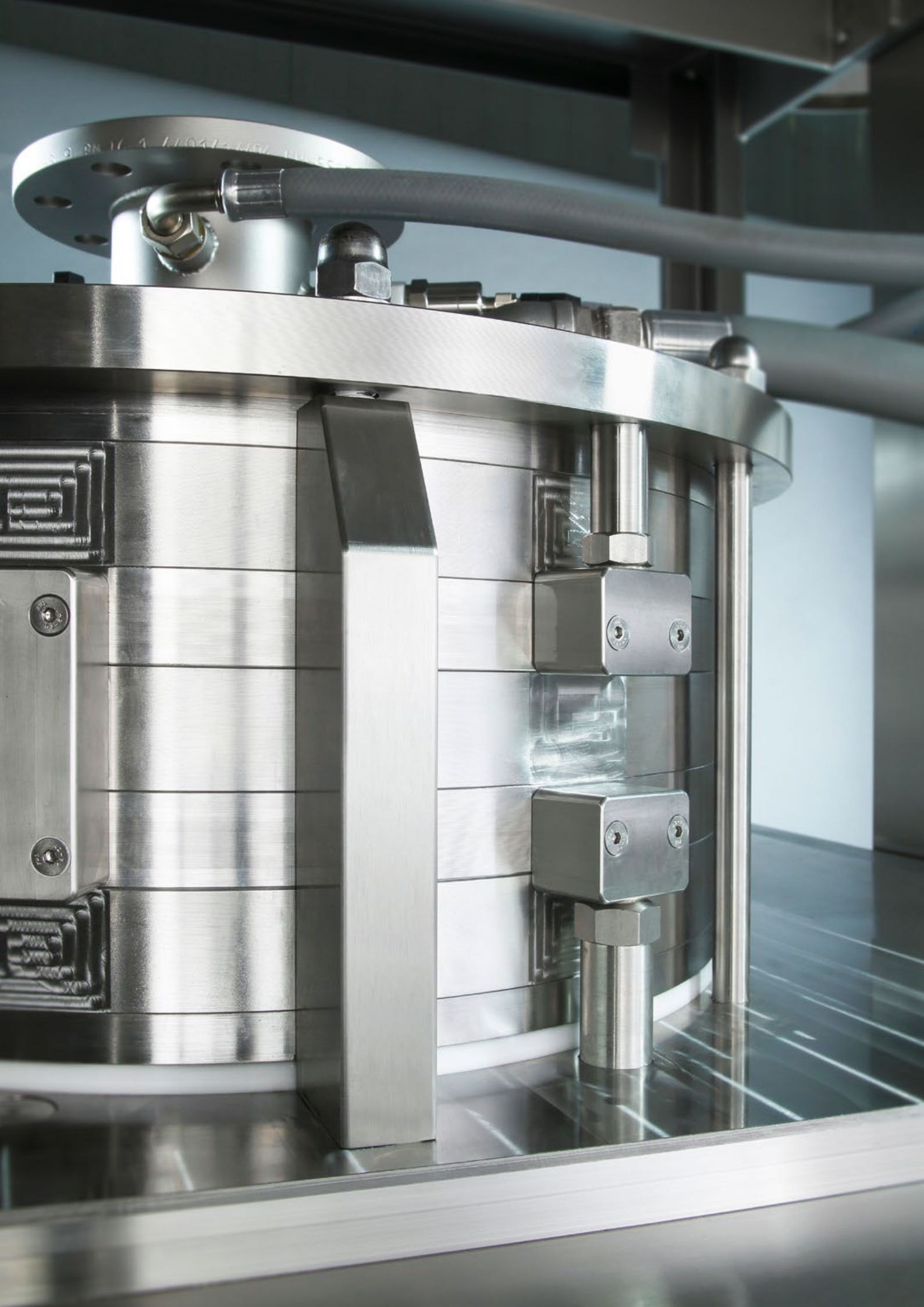
StellaNova's chocolate tempering process doesn't require a reheat. Combined, with having a smaller motor and stack, these two factors save up to 30% energy, compared to traditional tempering machines.

StellaNova is not only physically smaller but also lighter. It weighs less, meaning there is less weight stress on the foundation of the machine's location.

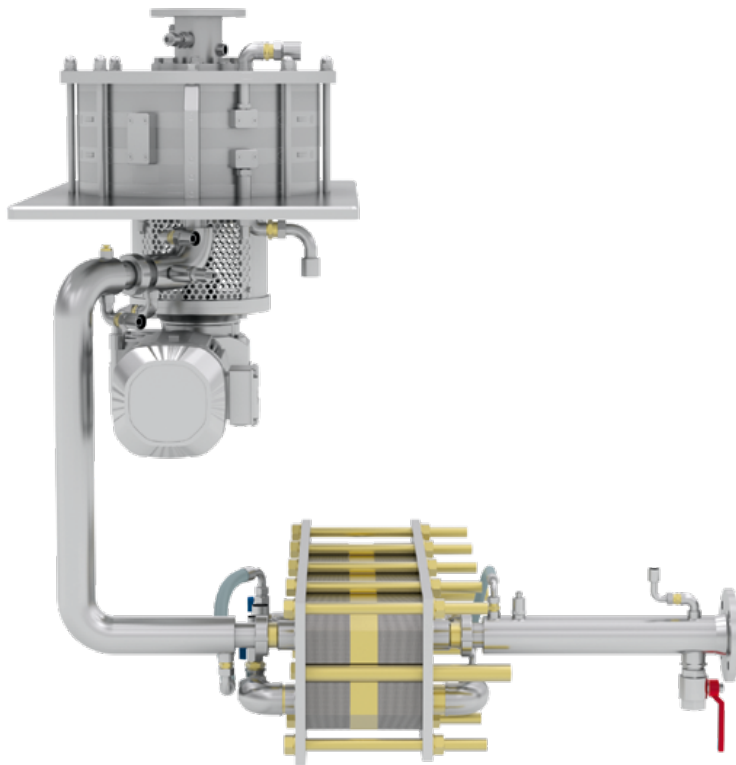
Extensive mass landscape

The brand new StellaNova is a machine that can handle all chocolate viscosities and fat contents.





Unmatched degree in crystallization

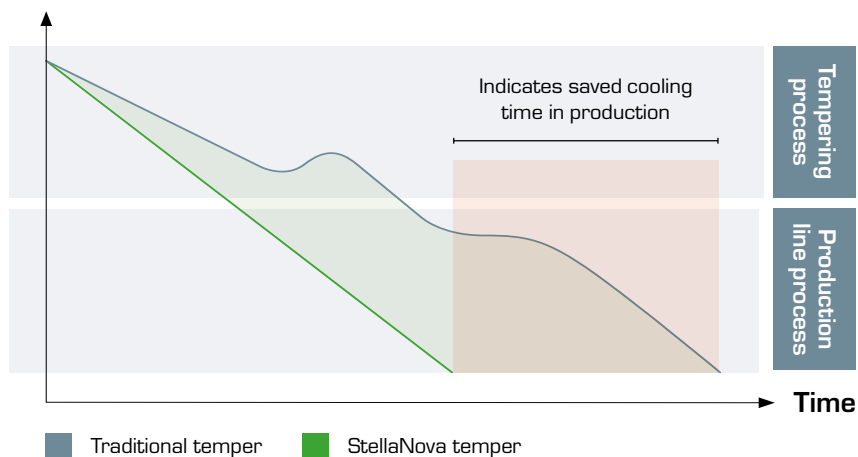


Unique tempering process

The new StellaNova is one of a kind chocolate tempering machine. It has separate cooling and shearing processes. Meaning you can cool chocolate to a remarkably low temperature while maintaining the same amount of crystals. This lets you achieve shorter cooling time and allows to raise line output up to 40% in the production line.

While before unwanted crystals were inevitable, the new StellaNova creates merely the crystals that you need. StellaNova revolutionizes the tempering method by creating crystals at a much higher temperature leaving you only with the ones that are needed for your tempered chocolate, thus improving the final product's shelf life.

Temperature



Machine versions

Pretreat – Small Scale CTS

Ranges from 10 to 200 kg/h
L. 1.455 x W. 1.000 x H. 1.220 mm.

Pretreat – CTS

Ranges from 500 to 1.500 kg/h.
L. 1.685 x W. 1.300 x H. 2.263 mm.

Pretreat – Large Scale

Ranges from 500 to 6.000 kg/h
L. 1.985 x W. 1.300 x H. 2.563 mm.

StellaNova includes:

- Downscale. Variable throughput from 25–110%
- Pretreat zone (P-zone)
- Water heat exchanger
- Stainless steel water system
- Water system for piping

You can also add:

- Isolated water system
- Hot water supply
- Uninterruptible Power Supply



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