

QUALITY OF SWITZERLAND

Empowering Chocolatiers

Your partner for chocolate machines



Teamwork

We are Nera

We are a young and enthusiastic team of engineers aiming to develop new solutions for the confectionery industry. Our focus is on a high degree of flexibility and a quick product changeover to support manual production. By combining traditional mechanical engineering and cutting edge software technologies, we build high-end solutions for our customers.



Contact Us:

www.nera-tech.com

Phone: +41 52 303 00 00

E-mail: info@nera-tech.com

Nera Technologies AG

Hubstrasse 66

CH-9500 Wil SG

Switzerland





OneShot depositor

NeraOne

With *NeraOne* we offer a flexible and compact *One-Shot* depositor which is based on the needs of our customers. Our innovative team, together with the feedback from our customers, has developed a new generation of filling machines for confectioners and chocolatiers.



Dimensions:

Length:	1200 mm
Width:	750 mm (<i>without attachments</i>) 900mm (<i>with attachments</i>)
Height:	1650 mm
Belt length:	1500 mm
Belt height:	900 mm – 1000 mm
Belt direction:	Left ▶Right Right ▶Left



NeraApp: Create and modify your recipes with the *NeraApp* on the iPad delivered with the machine or remotely on your computer. Thanks to the internet connection we can support you remotely to create the perfect product with your mould and your recipe.

One-Shot

Ball 10 g with 70% filling



4 OS Nozzles

Mouldsize: 275x175

Capacity:

- 50 kg/h or
- 5'000 products/h

9 OS Nozzles

Mouldsize: 380x295

Capacity:

- 110 kg/h or
 - 11'000 products/h
-

Freedressing

Stick 3.5 g with 50% filling



4 OS Nozzles

Beltwidth: 240mm

Capacity:

- 15 kg/h or
- 4'500 products/h

9 OS Nozzles

Beltwidth: 320mm

Capacity:

- 35 kg/h or
 - 10'000 products/h
-

Filled bar

Bar 30 g with 50% filling



4 OS Nozzles

Mouldsize: 275x175

Capacity:

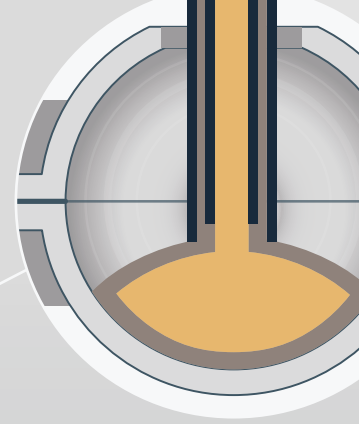
- 72 kg/h or
- 2'400 products/h

9 OS Nozzles

Mouldsize: 380x295

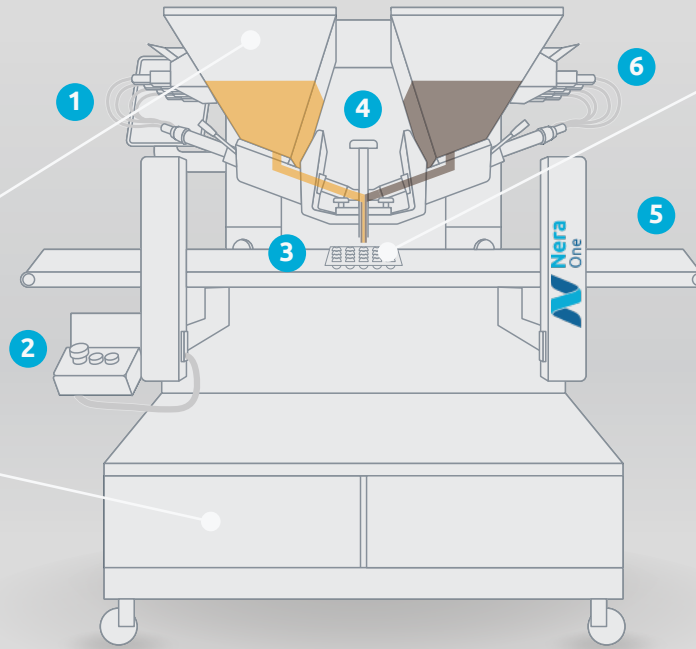
Capacity:

- 162 kg/h or
- 5'400 products/h



Hopper Volume:
100% = 18l

Connection:
CEE 16A / 400V / 50Hz



1 The desired recipe can be selected on the *Nera App* running on the iPad delivered with the machine.

2 The production can be started with the buttons on the operation panel. Before starting the production, the *Venting program* can be started to fill the system.

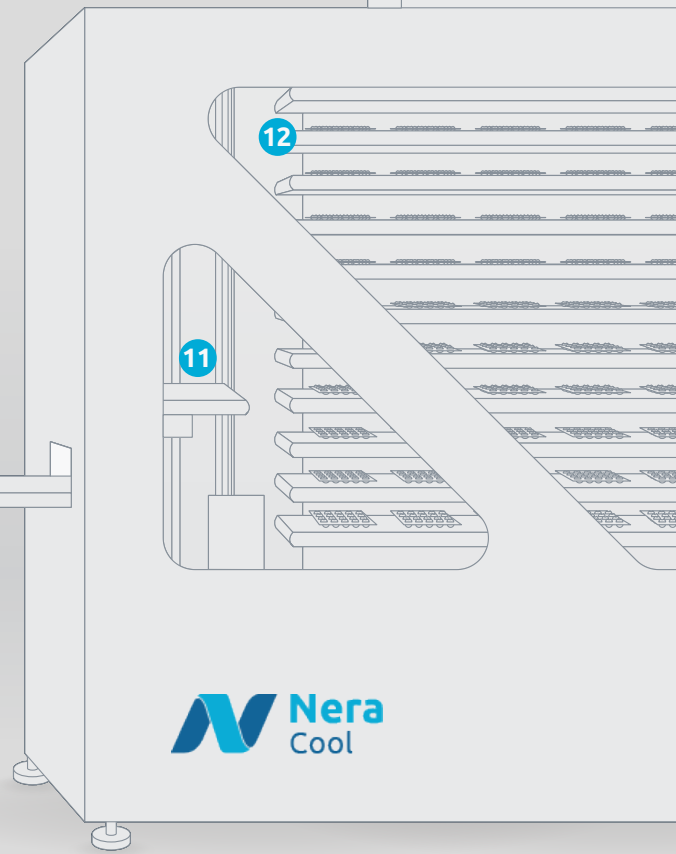
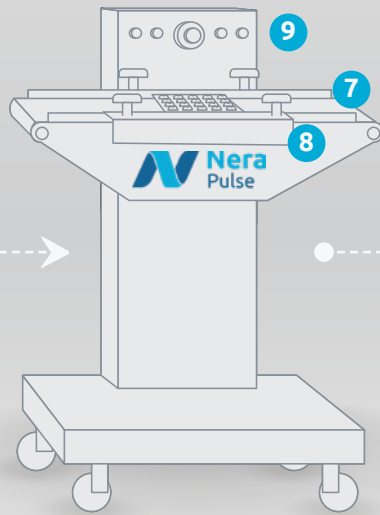
3 Moulds can be placed on the inlet of the conveyor. They are transported automatically underneath the depositor.

4 Once the mould is in position, the head will go down and the mould is filled making the outer chocolate shell and inner filling in one step.

5 The filled moulds can be picked from the belt or transferred directly to the vibration table.

6 The pumps needed for the production can be connected to the machine. For mono products all pumps can be installed on one side to increase the capacity.

The moulds are filled with the *One-Shot* process so the liquid filling and chocolate can be dosed in one step through the cocentric nozzles into the moulds.



7 Our vibration table *NeraPulse* is equipped with a plate vibration to remove air bubbles and support the distribution of the chocolate.

8 The side guides can be moved according to the mould size. The *NeraPulse* is coming with a side vibration to distribute the chocolate evenly.

9 The speed of the belt conveyor can be adjusted. To improve the product quality also the vibration speed can be adjusted.

10 Our cooling system *NeraCool* separates the moulds with the inlet conveyor to feed it into the lift system.

11 The lift system is distributing the moulds to the different layers according to cooling time and line speed.

12 Conveyorbelts transport the moulds through the cooling unit with up to 3 temperature zones. At the end of the conveyor belts a second lift transfers the moulds to the outlet belt.



Patented technology

Nera Dosing Heads

Our patented dosing unit allows a flexible positioning of the dosing heads. Due to this advantage there is no nozzle plate need to adapt the dosing points to the different mould pitches. More dosing units can be added to the machine to increase the capacity easily. Also dispensers from the filling side can be used on the chocolate side to increase capacity for mono products.

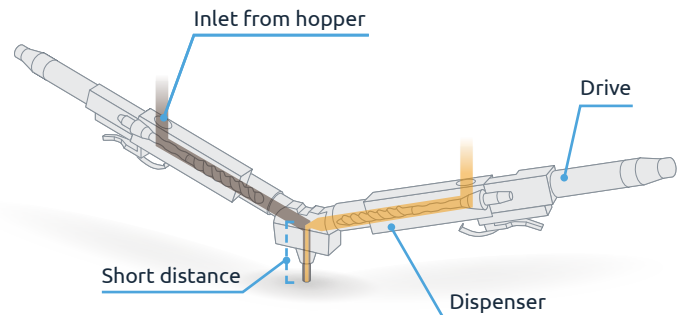
Easy to clean:

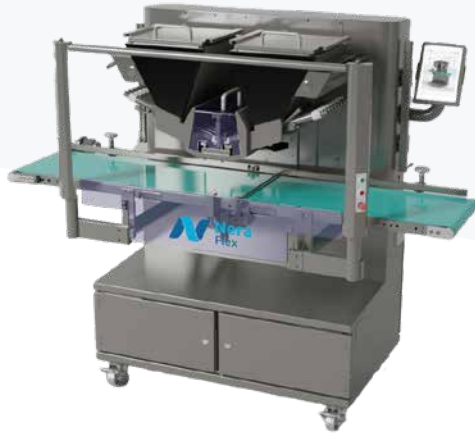
Hoppers: The inside hoppers can be removed.

Dispenser: All parts can be dismantled easily.

Nozzles: Split the nozzles apart to clean inside.

All parts are machine washable using alkaline detergent.





3D Depositor NeraFlex

The *NeraFlex* 3-axis depositor offers additional flexibility and new product possibilities thanks to the freely movable depositing head. The *NeraFlex* offers various additional functions:

- » Synchronization with cooling tunnels
- » Decorating in moulds and directly on products
- » Moulding of complex geometric shapes

Dimensions:

Axes:	Z-Axis: 100 mm
	X-Axis: 150mm
	Y-Axis: 50mm
Width:	900 mm
Belt length:	2000 mm
Belt height:	900 mm – 1000 mm
Belt direction:	Left ► Right Right ► Left



TableTop Decorator Nera OPUS

New possibilities for chocolate decorations and 3D printing of chocolate products. Thanks to the integrated tempering unit *OPUS* is the perfect tool for small decorations on pralines, tablettes or cakes as well as a new standard for 3D printing of chocolate.

Unlock the Future of Chocolate Creations with *OPUS*. Precision-crafted for professionals, *OPUS* delivers consistent, flawless results every time.

Technical Specifications:

Nozzle size:	1.0 mm
Layer resolution:	0.32 mm – 1.0 mm
Length:	550 mm
Width:	480 mm
Build volume:	250 x 280 x 160 mm (XYZ)



Upgrade your *NeraOne*: Upgrade your *NeraOne* to a *NeraFlex* 3D depositor which gives you increased flexibility.

Lessiter's Ltd.

We're pleased with how easy it is to use our NeraFlex depositor. We were able to quickly launch our products on the Nera.

*Bernard Lanzenrein
– Head of Production*



Speck Genuss AG

We appreciate the versatility of the Nera depositing machine and the possibilities it offers also outside of chocolate production.

*Peter Speck
– Owner*



Freedressing

depositing directly on
a belt or tray



One-Shot

filled products with
up to 80% filling



Dosing of Mono Products

simple depositing using only
one side of the machine

We're a machine manufacturer from Switzerland providing innovative solutions for chocolate and confectionery production. Our goal is to bring real innovation to a growing global niche market and providing an affordable, well-suited solution for our customers to help them innovate & improve their chocolate and sweets production.

Are you interesting in testing your products on our machine? Contact us and we're pleased to show you the possibilities.



www.nera-tech.com

Phone: +41 52 303 00 00

E-mail: info@nera-tech.com

After Sales:

Phone: +41 76 307 85 99 

E-mail: service@nera-tech.com

Nera Technologies AG
Hubstrasse 66
CH-9500 Wil SG
Switzerland



@neratech



@nera-technologies

