

Press release

The Swiss company Trikno AG introduces the world's first dosing technology "Tempered Nozzle Technology" (TNT)

Cologne, 27.01.2024

Trikno AG of Felben, Switzerland, the world technology leader in chocolate and praline molding machines, announces the launch of its latest innovation: Tempered Nozzle Technology (TNT). This technology is based on a scalable and temperable 3D print head, i.e. a temperable extruder unit, which will be available in various diameters.

Tempered Nozzle Technology

TNT technology is a ground-breaking development in chocolate processing. It opens up previously unattainable possibilities for extremely detailed, ultra-fine machine decorations and labeling of chocolate products with maximum repeat accuracy. The tempered extruder unit makes it possible to create three-dimensional structures with chocolate tempered directly in the nozzles, comparable to a 3D printer. The number of extruder nozzles can be adjusted as required, allowing a high degree of flexibility and adaptability to a wide range of production requirements.

Precise temperature control directly in the dosing head

A unique feature of TNT technology is the tempering of the chocolate on site, i.e. directly in the print head. This local tempering ensures precise control of the chocolate consistency and enables unprecedented fineness and detail in the decoration. By continuously dispensing tempered chocolate with uniform pressure, extremely fine, repeatable lines and dots can now be created by machine.

Detailed and creative decorations

High-quality chocolate manufacturers who place the highest value on fine and detailed decorations will benefit from TNT technology. This innovative solution supports the realization of creative chocolate ideas that were previously difficult to implement by machine. This makes TNT technology a very special example of Trikno AG's mission: "Together we make your most luxurious and creative chocolate ideas come true".

Increasing quality and energy efficiency

The direct tempering of the extruder nozzle unit in the 3D print head leads to immediate and distortion-free control over the temperature of the chocolate and can therefore increase the quality of the decorations. Tempering in the print head during the ongoing decoration process also effectively reduces the energy required for tempering - because only the chocolate required for the ongoing decoration is tempered and dispensed. Trikno's Tempered Nozzle Technology therefore makes a valuable contribution to reducing your energy costs.

Response to industry trend

Trikno has long been observing the trend and growing need among high-quality chocolate manufacturers to produce even finer, more detailed and repeatable decorations on chocolate products. The TNT technology addresses this need and sets new standards in industrial chocolate processing.

Presentation of the Tempered Nozzle Technology

The official presentation of the Tempered Nozzle Technology will take place at the ProSweets trade fair in Cologne from 28.01. to 31.01.2024. Visitors will have the opportunity to experience the technology live at the Trikno AG stand (Hall 10.1/C011) and see the impressive possibilities for themselves. The TNT technology has already reached the proof-of-concept stage, and the trade fair presentation will also serve to gauge customer interest for the first time and gather valuable customer opinions.

The future

Customer feedback gathered during the show will be incorporated into the final development process to ensure that TNT technology fully meets customer expectations and requirements. Trikno AG aims to offer the most innovative solutions now and in the future to push the boundaries of chocolate and praline production. For more information on Tempered Nozzle Technology, please visit the Trikno AG booth or the company's official website.

Short Information

Trikno – The Swiss manufacturer of Knobel® machines

We supply our machine to confectionery manufacturers around the world.

We are the Swiss experts for the highest quality chocolate machines and confectionery machines on the market: starting from small depositors to support artisan production up to complete production lines for the largest chocolate manufacturers worldwide. Our mission: Together we make the most luxurious and creative dreams of confectionery designers come true.

Swiss Trikno AG presents the world's first dosing system with "Tempered Nozzle Technology"

Cologne, 27.01.2024 - Trikno AG presents Tempered Nozzle Technology (TNT), a groundbreaking dosing innovation for chocolate processing.

Trikno AG is setting new standards in industrial chocolate processing with its Tempered Nozzle Technology and remains true to its mission of pushing the boundaries of chocolate and praline production. Further information can be found at the Trikno AG stand or on the official company website.

Important data:

- **What:** Presentation of Tempered Nozzle Technology (TNT)
- **Where:** ProSweets trade fair, Cologne, Hall 10.1/C011
- **When:** 28.01. to 31.01.2024

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