

**IBA - International Bakery Exhibition - September 15 - 20, 2018 in Munich, Germany.**

Sollich and Chocotech will be attending the forthcoming iba, and will be present on a combined stand in **Hall A6, Stand A6.331**

The following equipment will be exhibited:

- 1) A high performance enrobing machine type Enromat® **M6-1300** Magnum with 1300 mm belt width. The enrober is equipped with one curtain station and one blower unit and diverse accessories. The Enromat® **M6** Magnum incorporates high technology when enrobing difficult products with chocolate. A built-in turn shaft with following turnover table allows high performance production of bottom coated products.

Following the Enromat® **M6** Magnum is a chocolate cooling tunnel of the Thermo-Flow® plus type **KSK 1300** with telescopic infeed table.

The cooling tunnel is equipped with bottom water cooling and with new gullwing PU-covers for better accessibility of the cooling chamber.

The complete installation is equipped with the remote control system "Fast Lane".

- 2) An automatic decorating device type Decormatic® **DC4** with 820 mm installed on a decorating belt and Minitemper® **MT 100** for feeding the decorating machine. The machine will be on display with chocolate during the exhibition. The diverse decoration patterns are programmable, i.e. product change can be done very easily.
- 3) A Turbotemper® type **TE 1800** for feeding the enrobing machine type Enromat® **M6** Magnum. The Turbotemper® including an automatic Tempermeter type Tempergraph.
- 4) A Turbotemper® type **TT 100 B Airo** for small capacities. The TT 100 B Airo is equipped with a heating reservoir tank and a feed pump, especially designed for tempering smaller chocolate capacities in a superior tempering quality. The integrated aeration system allows aeration of the mass.
- 5) A chocolate coating machine type Minicoater™ **MC 420** with 420 mm belt width will be on display with chocolate, followed by a Thermo-Flow® plus cooling tunnel type **LSK 420**. This machine is running very successfully at small and medium-sized companies setting new standards in the sector of mini enrobing technology.
- 6) A special caramel enrobing machine type **CA 820** with 820 mm belt width for enrobing wafers or biscuits with caramel or – after slight machine adjustment – also with sugar icings.
- 7) A piston depositor type **KGS 1050** for depositing fat masses, jelly or caramel.
- 8) A highlight at the IBA will be the Sollcofill/Sollcocap depositing line for refining biscuits, e.g. fillings like caramel, fondant, nut paste, jelly, milk or yoghurt cream or chocolate can be deposited together with ingredients. The performance of the system has been highly increased and guarantees a high quality production of sandwiching products. Products which do not meet the quality demands, e.g. a biscuit does not match the shape, will be sorted out automatically by the machine.

- 9) The combination of the Sollich machinery together with the cooking equipment of company Chocotech for the production of sugar, jelly or caramel masses provides customers to get production responsibility from one supplier and thus also ensures an efficient and a quickest possible commissioning of the production lines.