

## ***Sollich interpack 2020 preview***

### **Design your production processes more efficient with machinery from Sollich KG**

At this year's interpack, Sollich KG will be present as one of the leading manufacturers of machines and equipment for the confectionery industry. The exhibition stand of the company (Hall 3, Stand F20) fully reflects the 100th anniversary of Sollich KG. A special focus of the research and development activities will be the optimisation of customer's production processes, which Sollich achieves through high availability and improved handling of their machines.

In order to realise high machine availabilities and to meet at the same time increasing hygiene standards, Sollich KG sets highest value on an efficient, easy cleaning of the machines. Consequently, appropriate cleaning measures for the diverse machines of the whole product range will be introduced at the show. An absolute novelty in the Thermo-Flow® cooling tunnel segment is the wheel-out heat exchanger. This function allows the operator an easy and thorough cleaning of the heat exchanger. The mobile belt washing unit with integrated hygiene washing drum guarantees practical handling when cleaning the conveyor belt and additionally ensures that no foreign particles can get onto the products during the cleaning process.

For the Turbotemper®, a machine for chocolate pre-crystallisation, Sollich KG offers a complementary cleaning device in order to allow an easy and quick mass changeover. The mobile cleaning device can be flexibly applied within the production site for different tempering machines with a throughput of up to 3600 kg/h. For Enromat® enrobing machines Sollich KG provides efficient cleaning by the "Clean in Place" system. Besides a mobile washing station and additional accessories all machines are constructed in such a way that they comply with increasing hygiene requirements.

Further improvements in research and development have been made in the scope of digitalisation regarding the information exchange between machine operator and the Sollich KG. The "Fast Lane" remote maintenance system data from the application process can be transferred to the Sollich KG, in order to optimize service features and to reduce machine downtimes. Referring to the subject "artificial intelligence", Sollich will introduce for the first time an approach to self-analysis of its tempering machines. In the future the self-analysis of the machine shall be combined with an automatic adjustment of the temperature values in order to reduce dependence on human working capacities and to increase the quality of the tempered chocolate at the same time.

A further solution to improve the quality of chocolate during the handling process is represented by the Sollich Tempergraph®. This device allows automatic measuring of the degree of temper in the chocolate. The Tempergraph® can also be installed within the enrobing machine. In this constellation an adequate determination of the tempering degree can be achieved – namely directly before enrobing.

The variety of equipment features of each machine has been increased and contributes to an improved quality. This also includes, for example, the dew point display within the cooling tunnel. This instrument helps to prevent errors when cooling down products and, thus, ensures perfect product quality after the cooling process.

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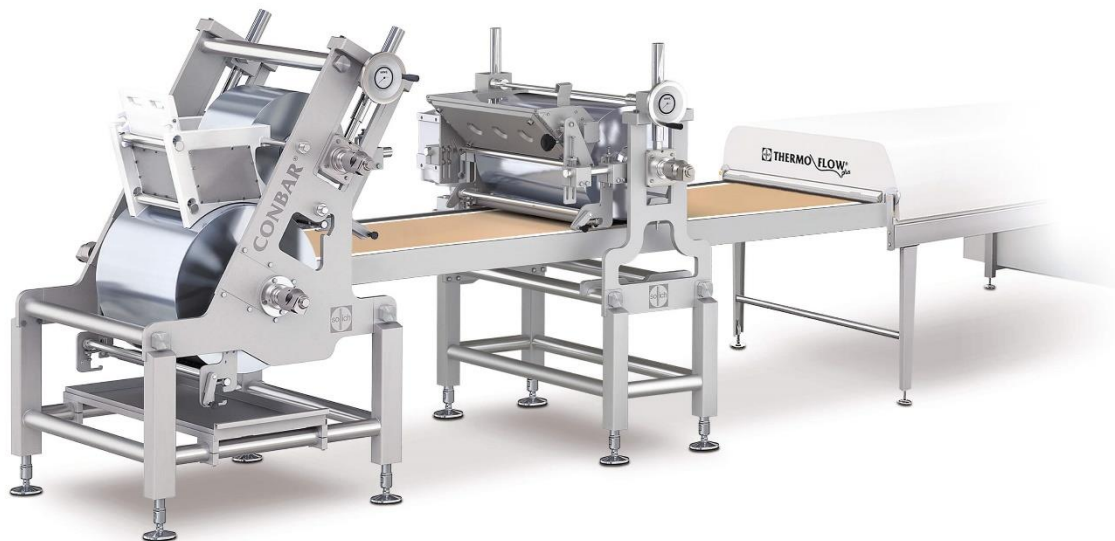
For the production of bar products Sollich KG will present the new Miniconbar® system. With this version of the Conbar bar line Sollich adapts to the demand in the bar product industry and also offers a version for smaller production capacities. Also with this alternative Sollich KG likes to meet customers' individual needs. The same applies to the production of sandwich products. In this segment Sollich KG will exhibit the Sollcocap® sandwich system. Furthermore, Sollich KG will present a new solution for tempering and aerating of masses with ingredients and/or flavors.

All interested parties are warmly invited to have a have a look at these novelties on the Sollich stand.

This year Sollich KG will celebrate its 100<sup>th</sup> anniversary. The company proudly refers to its successful history, being a small enterprise at the time - having developed to be an industry leader today. Therefore, visitors also have the chance to look at a few old machines next to the current machines and to see the large development Sollich KG has made in the past century.

Together with its sister company Chocotech GmbH, Sollich KG offers its customers the possibility to get the whole manufacturing process at one stop shopping. In this way machines for the complete process including cooking, forming and enrobing can be offered.

Bad Salzuflen, 08.01.2020



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