SOLLICH Conbar lines have become worldwide market leaders in modern muesli bar, candy bar, fruit and health bar manufacturing, based on over 30 years of experience. Key to this success is that Sollich are constantly updating their bar forming technology with emphasis on the reliability, user-friendliness and enormous flexibility of Conbar equipment. Features such as ease of use, cleanliness, a high degree of sanitation, and quick changeover between different products have helped make Sollich’s bar forming equipment the success it is today.

SOLLICH Conbar is manufactured in Germany in Sollich’s modern design and engineering facilities located in Bad Salzuflen. Integral to their facilities is a fully equipped R&D and test laboratory, using full scale equipment. This where your products are tested under proper operating conditions. And this is where Sollich train your specialist staff. And this is where Sollich can help you with product testing and development.

Fields of application
Conbar bar manufacturing lines are suitable for almost all bar line products which are made from fatty masses (nougats, caramels, and so on), soft and hard boiled sugar materials, aerated fatty and sugar masses, plus a wide variety of mixtures containing nuts, fruits and cereals (muesli and health bar style products) including the more traditional confectionery bar products.

Sollich, through the close association with their wholly owned subsidiary company, CHOCOTECH (whose manufacturing facility is in Wernigerode, Germany) are also able to supply a complete range of cooking equipment for any application, both in batch and continuous production, in order to compliment Sollich’s bar forming equipment.

Sollich’s Conbar roller formers are used for:

- direct feed from the cooker or the mixer without the need for any intermediate cooling
- cooling and forming done in a single machine
- gentle bar forming without pressure, without changing the weight or structure of the mass
- easy changeover between products or changes to the product materials
- forming a thicker single layer of caramel or fudge which can be mixed with raisins, nuts, cereals, and so on.
Alternative Conbar roller formers

The following Conbar roller formers are available for manufacturing cereal bars:
(Different product applications can be easily handled by a change in the configuration of the forming drums)

- **Type WEB Conbar** roller former for pre-forming the first layer of any cereal bar, located in front of the infeed table
- **Conbar Type WE**, similar to **Type WEB**, but now positioned above the infeed table

- **Type WET Conbar roller former** for forming a thin (2-5mm) layer of caramel, fudge or agar jelly on top of the cereal slab as a second layer, in order to add mouth feel and flavour interest or to help meet specific nutritional claims.

- **Conbar roller former Type WEZK**
  caramel or fudge mixed with nuts, raisins, cereals and so on, are often formed into single or double layer bars.

The Conbar bar manufacturing lines can be completed or complemented with mixers, guillotine cutting, cooling tunnels and chocolate refining equipment. For all of these many applications, the cooking equipment is available from CHOCOTECH - Sollich’s sister company.
As worldwide market leader, the SOLLICH Conbar line is the most outstanding in cereal bar manufacturing thanks to its legendary flexibility. Multi layer and single layer bar products topped with an additional layer of a yoghurt or cream, caramel, fruit paste or other fillings can be produced to exacting quality and hygiene standards. Sollich’s patented technology can also offer you continuous inline bar weight control for the precise management of the production conditions. In addition to the standard oblong bars, Sollich lines can also produce bars with a variety of different cross sections by the use of special cutting techniques.

Conbar roller formers deliver:

- direct feeding from the cooking plant and/or mixer without the need for any intermediate cooling
- cooling and forming done in a single machine
- gentle forming of bars without pressure, and without changing the weight or structure of the bar ingredients
- the easiest and simplest changeover between products or changes to the ingredients

Conbar slab former - options

For production of cereal bars the following special Conbar slab formers are available:

- **Conbar Type WEB** roller former for pre-forming a first layer of cereals, located in front of the infeed table
- **Conbar** sizing rollers for calibrating the preformed cereal slab to the required width and thickness, positioned above the infeed table
- **Conbar** profiling roller for making a profile of the calibrated slab into differently shaped or semi-circular cross section
Conbar roller former Type WET for forming a thin (2 to 5mm) layer of caramel, fudge, jam or agar jelly on top of the cereal slab.

These Conbar cereal bar lines can be complemented with mixers, cooling tunnels, and guillotine cutters up to the infeed to the packaging system. For all of these many applications, the appropriate cooking equipment is available from Sollich’s sister company CHOCOTECH.

Conbar® lines for Fruit bars and Fruit Products

The modern trendy style of fruit and cereal bars increasingly includes high vitamin, protein, mineral and fibre contents to satisfy the nutritional requirements of customers. This trend has a real impact on the nature of the bar itself and the cost of ingredients, and it is therefore important that the entire manufacturing process – especially the cooking, forming and cutting equipment all must perform to exacting standards of consistency and of course, the utmost hygiene.

Once again, SOLLICH can supply the right equipment for this job – Conbar lines for fruit bars, fruit strips and bars made from pure fruit purée. SOLLICH can offer a turn key solution for everything you need when producing these products, from cooking the jelly or fruit mass to forming, shaping and cutting into the finished, cooled bar.

Conbar roller formers deliver features such as:

- direct feed from the cooker and/or the mixer without need for intermediate cooling
- forming and cooling done in a single machine
- gentlest forming of the bars without pressure, without changing the weight or structure of the ingredients
- super easy changeover between different products or for changes to the product mass
Alternative Conbar roller formers

Other types of Conbar roller formers are available for manufacture of fruit bars, fruit strips or real fruit bars made from fruit purée:

- **Conbar roller former - Type WEB (Special)** combining a paper unrolling device and a unique design of worm style extruder for manufacture of fruit rollups, located at the front of the infeed table
- **Conbar roller former - WE** for forming a fruit sandwich between two layers of rice paper (when making fruit slices). The roller is positioned over the infeed table
- **Conbar roller former - WEZK** similar setup to the WE, but this is additionally used for pre-cooling the fruit paste. This is very useful when dealing with particularly sticky materials or with product with high input temperatures.

The **Conbar fruit** bar manufacturing lines can be complemented with mixers, cooling tunnels, and also guillotine cutting, right up to the infeed to the packaging system. For all of these many and varied applications, the cooking equipment is available from CHOCOTECH - Sollich’s sister company.
Sollich’s range of guillotines and cutting systems have been especially developed to meet the requirements of modern praline or bar manufacturing lines and differ fundamentally in concept and execution when compared to traditional, old fashioned designs of cutting equipment.

The key features of Sollich’s modern design are ease of cleaning and maintenance, reliability, super hygienic design, extremely accurate cutting and easy changeover between product sizes.

**Other versions**

**Slitters**
Sollich’s wide range of slitters are used to cut slabs of praline, as well as slabs of other types of materials used for manufacturing bars. Versions with fixed knives for bars with high fat content, or large circular knives using variable speed and especially designed for bars made from cereal or sugar materials are all available from Sollich.

**Spreaders**
The specially design of spreading tables from Sollich are used to space out sticky and tacky products or to position products prior to being chocolate enrobed.
Guillotine cutters Type SGU
The Sollich SGU is a guillotine with an overhead mechanical drive which offers ease of maintenance and simple, thorough cleaning. Features include a digital display of the cut length, with the cutting length itself continuously synchronised to the belt speed. The speed of the knife can be easily adjusted to suit different product characteristics. Any bars over 30mm in length are cut on a rotating anvil roller. Shorter bars and products are cut on a special design of cutting anvil (another Sollich innovation).

High-performance guillotine Type SGH
The fastest guillotine cutter in SOLLICH’s range, the SGH is indeed capable of up to 800 cuts per minute. And the cut length can be done as short as 4mm. The SGH can also be supplied in a double guillotine version which allows for cutting on two levels in order to double the output.

High-performance guillotine Type SGS
The SGS guillotine from Sollich gives you modern cutting technology together with extremely easy operation. The design incorporates a servo-driven cutting knife or reciprocating knives. Features are fully computerised control of all movements, and an output of up to 160 cuts per minute (with reciprocating knives). Depending on the required cut length, the product is either cut on a reciprocating cutting anvil or on a special design of anvil roller.

Ultrasonic cutting systems
Sollich’s ultrasonic guillotine is suitable for those products which are difficult to cut using standard mechanical knives, such as small cakes with fillings, or very fragile soft products. Ultrasonic sonotrodes can be fitted to both the SGU guillotine and the servo-driven SGS, with knives available in the 20kHz to 40kHz range depending on the application.
The SOLLICH Miniconbar® is the small machine for R&D laboratories, or for growing companies. It is simple to operate, and can easily be hand fed from a batch cooking system. Like the full scale Conbar line, this mini has a very wide flexibility in application. The system can be used for almost all cereal and muesli bars, fat based products, soft and high boiled sugar materials, aerated fat and sugar masses, as well as special mixtures of cereals, nuts and fruit bars. It is the ideal production for those manufacturers who want to graduate from manual cooling table operation.

**The Miniconbar allows:**
- direct feed from the cooking plant or the mixer without the need for intermediate cooling, so no cold tables required.
- cooling and forming of bars in a single machine
- gentle forming without pressure, without changing the weight or structure of the mass
- easy cleaning and easy changeover between products

**Miniconbar – the ideal solution for cereals**

When forming slabs of cereal bars, the Miniconbar shows its real strength. Precise adjustment of the slab thickness and the associated calibration of the cereal slab will ensure there is minimum weight variation in the finished bars (a real reduction of product loss and product give-away).

You can also produce multi layer bars with the addition, for instance, of a yogurt layer, a caramel or fruit material. The line can also be used to produce a half round profile bar with a profiling roller.

**Accessories**

These bar manufacturing lines can be complemented with mixers, cooling tunnels, cutting systems and chocolate equipment. The appropriate cooking equipment is available in the wide range of products supplied by CHOCOTECH - Sollich’s sister company.