

SOLLICH

NORTH AMERICA

Enromat[®] M5 CIP

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Sollich KG introduces the Enromat[®] M5 CIP Enrober to North American customers.

Sollich successfully conceived designed and built a new Clean-In-Place (CIP) Chocolate Enrober which was shown at Interpack last year in Germany. After several installations already in the USA it will now be shown at the Process Expo / Pack Expo (www.fpsa.org) in Chicago this fall.

The **Enromat[®] M5 CIP** on display has a belt width of 1000 mm (39"). This Enrober can be viewed on the Sollich North America booth #6632 at the Process Expo.

This washdown Enrober enables the producer to successfully transition between coating types and colors, with no danger of or cross contamination between products. This is a very important feature in today's manufacturing environment where flexibility and quick change-over have to be built into production lines capabilities. Also, the risks associated with allergen transmission are drastically reduced by this enrobers' active cleaning system.

The **Enromat[®] M5 CIP** machine is truly automatic when it comes to cleaning; the whole cycle can be completed in as little as two hours from start to finish, including the drying time. The Enrober operators have very little manual intervention in the cleaning cycle. Operators will only spend 10 minutes making connections before the washing begins and the same time at the end of the wash to ready the Enrober again for production. A complete description of the CIP Enrober operation is as follows:-

- Wash cart, which includes the CIP pump is hooked up to feed and return water connections at the base of the enrober.
- Spray nozzle bars are set in place above the enrober pan and below the wire mesh belt on the infeed side of the enrober.
- The Mobile wash trolley is placed above the belt; this trolley is driven back and forth during the wash cycle, spraying water above and below. This trolley is positively located on tracks by gear wheels so there is no danger of slippage.
- The wash cycle from now on is fully automatic, wash times are all controlled from pre-set parameters in the software package.
- Even the Chocolate circulation pump is cleaned, by means of a spray nozzle internal to the pump body to clean the pump rotor and pawl.
- At the end of the wash cycle all of the water is automatically drained from the machine and a heated drying cycle starts.
- After the drying the wash bars and trolley are removed by the operator and the Enrober can again be filled with Chocolate for production.

