

SOLLICH

NORTH AMERICA

Sollich Turbotemper®

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Sollich North America will be showing the Sollich **Turbotemper®** at the Process Expo (Pack Expo) (www.fpsa.org) in Chicago this fall. This chocolate tempering machine can be viewed on the Sollich North America booth #6632 at the Process Expo.

The well proven Turbo tempering process ensures that seed crystals in the stable form and with a high melting temperature range and a high number of the smallest crystal agglomerates homogeneously distributed in the chocolate mass. This high-shear tempering principal involves intensive mixing of the chocolate mass to ensure great results 24 hours per day, 7 days a week.



This picture shows the mixing and shearing elements (patented) which are the key to the **Turbotemper®** continued success.

The optimized heat-exchange of the **Turbotemper®** TC leads to a reduction of the mass content of approximately 30%, when compared to conventional disc-type tempering machines; this means faster chocolate change-over and higher availability.

This machine is equipped with a double jacketed chocolate reservoir tank and integrated de-crystallization zone for ensuring that the chocolate is fully detempered before the cooling phase begins.

The **Turbotemper®** TCB 350 is rated up to 350 Kg/hr (770 pounds/hr) of tempered chocolate.

Sollich's **Turbotemper®** TCB range is available in various sizes up to 1600 kg/hr (3520 #/hr). The TCN range, without the included tank, is available for outputs up to 12,000 Kg/hr, also for smaller outputs the TF range of Minitemper machines can temper at 80 to 250 kg/hr.