

DUSSELDORF FINE DINING

HOW TO TOAST IN GERMAN

TOP GERMAN
RESTAURANTS &
BREWERIES

LIVE MUSIC &
NIGHTCLUBS

SPECIAL INVITE
FROM THE NCA &
MANUFACTURING
CONFECTIONER

FAIR INFORMATION

Advance Tickets:

€49/day or €99 for a 3 day ticket.
Available from www.interpack.com

Tickets at the show:

€60/day or €120 for a 3 day ticket.

Local Transportation:

The admission ticket doubles as your ticket on subway and busses. Subway (U-Bahn) U78 & U79 and bus lines 722 and 896 service the fairgrounds.

Emergency phone #: 112

Area Code for Düsseldorf: (0) 211

interpack 

PROCESSES AND PACKAGING
LEADING TRADE FAIR

SURVIVAL GUIDE

DUSSELDORF, GERMANY
MAY 08-14 2014
10AM-6PM

SOLLICH:
HALL 3, B07/C08

CHOCOTECH:
HALL 3, A07/B08

DUMOULIN:
HALL 1, B17

DÜSSELDORF

Düsseldorf is the capital city of the German Federal State of North Rhine-Westphalia and one of the economic centers of Germany.

Düsseldorf is located at the confluence of the Düssel and Rhine Rivers. Home to 575,000 people, Düsseldorf extends along both banks of the world-famous Rhine River.

Walk along the Rhine, and then go exploring in the Altstadt (Old City), with its narrow, winding cobblestone streets and numerous shops, churches, restaurants, and bars. The Altstadt, which plays host to thousands of locals and tourists who flock to the "world's biggest bar", as there are more than 260 bars, restaurants and nightclubs that line the cobbled streets.

The local beer is a dark malty brew called Altbier or simply "Alt". It is served in tiny 1/4 pint glasses. If upscale shopping interests you, don't miss the fashionable Königsallee (also known simply as the "Kö").



A FEW USEFUL GERMAN PHRASES

Hello	Hallo
Thank you (very much)	Danke (schön)
Yes/No	Ja/Nein
Please/You're welcome	Bitte (for both)
Good morning	Guten Morgen
How are you?	Wie geht es Ihnen?
Good day	Guten Tag
Good evening	Guten Abend
Very (good)	Sehr (gut)
Good night	Gute Nacht
Excellent	Ausgezeichnet
Cheers! (toast)	Prost!
Sorry!	Entschuldigung!
See you later/tomorrow	Bis später/Morgen
Open/Closed	Offen/Geschlossen
Good bye	Wiedersehen / Tschüß
Small/Big	Klein/Groß
Do you speak English?	Sprechen Sie Englisch?
I don't speak German	Ich spreche kein Deutsch
What is your name?	Wie heißen Sie?
My name is John	Ich heiße John
Pleased to meet you	Angenehm
The menu please!	Die Speisekarte, bitte!
Could we please pay?	Können wir bitte zahlen?
Where are the toilets?	Wo sind die Toiletten?
Men / Women	Herrn / Damen
Two beers please	Zwei Bier bitte
Where do I sign the PO?	Wo unterschreibe ich den Auftrag?

Düsseldorf Dining Guide / Fine Dining

Im Schiffchen

Kaiserswerther Markt 9, Kaiserswerth
+49 211 401050. 3-star Michelin restaurant is well worth a try if you can get a reservation and can afford the check. It is rated as one of the top eateries in the area. Located north of the city in Kaiserswerth, Im Schiffchen features an excellent dining menu and world-class ambience.

Schorn

Martinstrasse 46a, +49 211 3981972. Top-grade seasonal food, you should have a three to five-course meal. Call them beforehand, as the restaurant is super small.

Victorian

Königstrasse 3a, +49 211 8655022. One of the city's best addresses for international haute cuisine with 1 Michelin star. Situated in a side-street close to the "Kö" in the city center.



Tante Anne

Andreastrasse 2, +49 211 131163. Full menu of traditional favorites and an extensive wine list. The restaurant dates back to the 16th century.

Tafelspitz 1876

Grunerstrasse 42a, +49 211 1717361. Hidden gem with a Michelin-Star and only 7 tables inside.

German Restaurants & Breweries

Block House

Kurze Strasse 1, +49 211 56659465. A very reliable German chain restaurant serving steaks in the Altstadt.

Brauerei Zum Schiffchen

Hafenstrasse 5, +49 211 132421. Düsseldorf's oldest surviving restaurant and brewery pub. Try 'Schweinschaxe' (knuckle of pork) and Altbier at this local institution. Customers share tables. You should visit at least once during Interpack.

Brauerei im Füchschchen

Ratinger Strasse 28, +49 211 137470. This traditional Rhine family restaurant has been in the same family for almost 100 years and is still going strong. Offering great regional fare and good local beers. Locals say no visit to Düsseldorf is complete without a full meal here.

Curry

Moltkestrasse 115, +49 211 5143256. With a full and delicious menu, this restaurant features curry sausage made by a star chef.

Eigelstein

Hammer Strasse 17, +49 211 6027477. Brewery-Restaurant in the Hafen district, unusual as it serves light Koelsch beer from Cologne. The food is highly rated for casual dining.

Frankenheim

Wielandstrasse 14-16, +49 211351447. This traditional beer house and German eatery in Pempelfort is a good choice to get a flavor of the local cuisine and some of the best brewed beers in the region.

Im Goldenen Ring

Burgplatz 21, +49 211 2005145. This is known as the most traditional restaurant in Düsseldorf! An ideal place for people who love hearty food and great Frankenheim "Alt" beer.

Brauerei Schumacher

Oststrasse 123, +49 211 8289020. Considered by many to have the best traditional cooking in the city.

Zum Schlüssel

Bolkerstrasse 43-47, +49 211 8289550. This traditional German beer house has been producing the delicious local brand Alt for many years.



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International Cuisine

Buttershaker

Worringer Strasse 142, +49 211 3694188. Large American style restaurant and cocktail bar serving a variety of food including Mexican.

Günnewig Rheinturm Restaurant

Stromstrasse 20, +49 211 8632000. The Top 180 restaurant provides fine dining 180 meters up this impressive tower. The views from the rotating restaurant are the best in the city.

Monkey's West

Graf-Adolf-Platz 15, +49 211 64963726. French-German themed "fine art dining" from chef Christian Penzhorn.

Nagaya

Klosterstrasse 42, +49 211 8639636. Yoshizumi Nagaya is the first Asian Chef in Germany who is awarded with a Michelin Star (2010).

Da Capo

Kanonierstrasse 14, +49 211 4543204. Incredible food served by friendly staff in an excellent atmosphere.

Silahn Thai

Bahnstrasse 76, +49 211 860 4427. Reportedly best Thai food in the city.

Taj Mahal

Oststrasse 143, +49 211 56942393. Great spot for the fans of Indian food.

Bocconcino

Kaistrasse 4-6, +49 211 56681482. This Italian eatery is an excellent choice for regional dining and seafood.

The Bull Steak Expert

Taubenstrasse 14, +49 211 26104401. This place undoubtedly serves very good Argentinian steaks and wines.

Tapas Restaurants

La Copita

Nordstrasse 52, +49 211 490331. Offering 60 different types of Tapas.

Tapasbar Frida

Bilker Allee 4, +49 211 15929975. Late night tapas hangout in Bilk.

El Amigo

Schneider-Wibbel-Gasse 9, +49 211 323203. Various Spanish dishes.

El-Ömmes

Wielandstrasse 37, +49 211 571914. True Spanish hospitality and cuisine.

Beer & Cocktails

Bar Alexander

Düsselstrasse 71, +49 211 876 3759. Classic bar with excellent cocktails including a range of molecular drinks.

Bar fifty nine

Königsallee 59, +49 211 82850. 5-star international bar.

McLaughlin's Irish Pub

Kurze Strasse 11, +49 211 32411. This traditional Irish bar is a good choice for serious drinkers.

Schlösser Quartier Bohème

Ratinger Strasse 25, +49 211 15976150. The successful mixture of restaurant, bar, lounge and club is very popular with the locals.

Seafood Restaurants

Benders Marie Muschelhaus

Andreasstrasse 13, +49 211 131161. This is the oldest shellfish restaurant in Düsseldorf. Located in the Altstadt.

El Pescador

Grafenberger Alle 67, +49 211 211-2519153. Enjoy fresh fish and seafood in this casual, relaxed setting.

Fischhaus

Berger Strasse 3-7, +49 211 8549864. This large restaurant in the Altstadt is all about fresh fish, shell fish and crustaceans.

Cafe de Bretagne

Benratherstrasse 7, +49 211 56940775. A very nice simple cafe with perfectly fresh fish.

Special Invitation

The NCA
Supplier Members and
MC/Manufacturing Confectioner
cordially invite you to a
reception during Interpack 2014,
Friday, 9 May 2014 6 to 8 PM
at the Messe Düsseldorf
Congress Center Düsseldorf
South, 1st Floor.
RSVP: interpack@gomc.com



Media Harbor (Medienhafen) Restaurants

Breuer's

Hammer Strasse 38, +49 21115795120. First-rate French cuisine and the feel of Paris in the heart of Düsseldorf.

Bug

Zollhof 13, +49 211 3020770. Great ambience and innovative cuisine ideas. Traditional, international dishes with fresh ingredients from all over the world are on the menu.

Gehry's

Neuer Zollhof 3, +49 211 15799373. Large, up-market steakhouse in the famous Frank O. Gehry building.

Hafenbar

Hammer Strasse 26, +49 0178 6661970. The über-cool address for the trendy set, serving new, unusual and regional dishes.

La Donna Cannone

Hammer Strasse 28, +49 211 396005. Mediterranean cuisine and the trendy atmosphere are the special ingredients for this trattoria.

Lido

Am Handelshafen 15, +49 21115768730. Lido is located in the center of the harbor surrounded by water. Florian Ohlmann and his young team create authentic dishes with a French touch.

Meerbar

Neuer Zollhof 1, +49 211 3398410. Hidden behind the Gehry building this seafood restaurant is one of the most fashionable in the city. The exclusive bar also keeps this place busy until the early hours.

Patrick's Seafood

Kaistrasse 17, +49 211 6179988. Serving the freshest and best quality oysters and the finest fish.

Roberts Bistro

Wupperstrasse 2, +49 211 304821. Unusual dishes, French atmosphere and shortage of space makes it difficult to snag a table here and they do not accept reservations. The food does justify the waiting time.



Live Music

Dä Spiegel

Bolkerstrasse 22, +49 211 3237490. Dä Spiegel serves up a mixture of rock and other music upstairs at weekends.

Jazzim Knoten

Kurze Strasse 1a, +49 211 133220. This great jazz spot draws from a full line-up of local and regional live performers.

Miles Smiles

Akademiestrasse 6, +49 211 329601. A pleasant jazz bar that also serves up tasty dishes late into the night. Close to Karlplatz.

Nightclubs

Nachtresidenz

Bahnstrasse 13-15, +49 2111365755. A multilevel nightclub located in the old Residenz Theater which dates back to 1910.

Pretty Vacant

Mertensgasse 8, +49 211 6008208. This a very small hip nightclub in the heart of old town.

Stahlwerk

Ronsdorfer Strasse 134, +49 2117303-8681. This sprawling disco is a dancing hotspot on weekends.

SOLLICH

Sollich's exhibit this year will again prove their commitment to excellence, intensive R&D and long history of innovation is the backbone to consistently manufacturing top-of-the-line equipment for the industry. The Turbotemper® Top will be exhibited in multiple versions and sizes with popular options including the automatic Tempergraph®, sieving, mixing and flavor dosing systems. The Turbotemper® Top Flex will be shown with a special cleaning device - allowing for minimal waste and optimal use of the machine when using different chocolate and filling masses. In addition to the Caramat® 1050mm caramel enrober a selection of chocolate enrobers will be on display with working widths of 320 mm to 1800 mm. For smaller production runs the Temperstatic TTS and TEM 520/620 will be available and the Sollcotop® machine, suitable

for most fluid enrobing materials such as chocolate, compound or hot and cold icings will also be on exhibit.

The Conbar® bar forming line will be shown in both cereal and candy bar executions. A range of Thermoflow® cooling tunnels with PU and stainless steel covers will be on display with forming and enrobing lines. The Sollcofill® is designed to deposit caramel, fondant and jelly onto cookies and will be displayed with the Sollcocap® cookie sandwiching line. A variety of forming machines including the Sollcoform® SFP 800 and a chocolate Cluster Former CF 1050 will complete the lineup. Sollich equipment on exhibit will highlight advances in sanitary design, hygiene and energy savings.

CHOCOTECH: HALL 3, A07/B08

CHOCOTECH

Chocotech, an important member of the Sollich Group of companies, will exhibit their complete production program for Candy manufacturing. For Jelly there's the Jellymaster® and Jellymix™, a continuous production system for chewy candies. Caramel cookers will include the Carastar®, YPP® and Sucrofilm® cookers. The new Sucrofilm® 2000 can handle up to 3,000 kg/hr depending on the recipe. The new Caraflex™ with redesigned hygienic agitator produces a variable color range of milk-white to dark brown caramel. High quality fondant and fudge can be manufactured on the Micron®. For hard candy, the SUCROMASTER®, complete with two dynamic mixers for two colors/flavors and the newly designed hygienic tempering belt will be on display. Chocotech's partner for forming will also be integrated here - a complete hard candy forming line from

EUROMECC. The universal continuous cooker Sucrotwist® will be displayed along with the Tornado® for continuous aeration and the Turbowhip™ for batch aeration requirements.

Laboratory equipment will include the Princess® Candy/Turbowhip and the Princess® Ecograv. Chocotech's green initiative will be featured with its highly acclaimed energy saving dissolving system, the ECOGRAV™. This patented process allows a 90% dry solid start saving up to 50% on steam costs. Chocolate equipment exhibited will include the Frozenshell® system in operation with a Pralimat® depositor, and the PSL lentil forming system allowing quick exchange of the drop rolls.

Dumoulin

Dumoulin will exhibit their latest product developments which include the IDA 750 Classic (a new revisited model) and the technologically advanced IDA 1002X, both for sugar and sugar-free coating. Also on display will be the impressive IDA 3002CV, the largest and fastest equipment for chocolate coating, polishing and varnishing on the market today.

The IDA and IDA-X are Dumoulin's brand of coating machines. The IDA line is mainly used for chocolate and soft sugar panning where the IDA-X line is designed for hard sugar and sugar-free coating as they both use a perforated drum. Another exhibit will be the new Mini Coater LogiC with a batch size up to 250 kg providing for a fully automated process of chocolate coating, polishing, and varnishing. All Dumoulin equipment is designed with the lowest product bed depth of any comparable machine. This is very important because:

- it is gentle on difficult and delicate centers,
- it increases the amount of surface area in contact with freshly conditioned air, reducing processing time, and
- allows the coating to be distributed very quickly and evenly over all the centers.

Take note that Dumoulin also supplies equipment to the pharmaceutical, nutraceutical & seed industries.

About Sollich North America

Sollich North America represents three select equipment manufacturers - Sollich, Chocotech, and Dumoulin. The combined capabilities of these three companies provide for most all major applications including chocolate, confectionery, gum, snack and bakery. Systems included are enrobing, tempering, cooling, bar forming, chocolate and sugar panning, bar forming, as well as candy kitchens for production of caramel, fondant, jelly, aerated and fruit masses, hard candy, and binders. Specialized systems for the pharmaceutical and pet food industries are also addressed.

Our mission is to provide our clients with the best sales, service and project planning available. Our customer base is located in the United States and Canada and Sollich N.A. is headquartered in Florida with satellite offices throughout the United States.

SOLLICH NORTH AMERICA



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