



PACK EXPO International  
November 2 – 5, 2014  
Chicago, Illinois USA  
ADVANCING PROCESSING & PACKAGING

Please plan to visit us at booth # **S-2585** during Pack Expo 2014 being held at McCormick Place in Chicago, IL.

**Sollich North America** will present solutions for chocolate and confectionery production with use of equipment from industry leaders Sollich, Chocotech and Dumoulin. As representative to this select group of manufacturers, Sollich North America offers a wide range of equipment for the chocolate, confectionery, gum, snack and bakery industries. Solutions for other key industries such as pharmaceutical and pet food will also be addressed. Various applications include confectionery cooking, enrobing, tempering, cooling and bar forming as well as chocolate and sugar panning.

For Complimentary Registration go to [www.packexpo.com](http://www.packexpo.com), click "Register" and proceed with the Registration. In the "Complimentary Code" section enter code **93E71**. Your registration fee will be waived prior to checkout. Please feel free to share this with your colleagues but please note that registration must be completed online before October 20, 2013.



**Sollich KG** of Germany is a leading global supplier of enrobers, tempering systems, cooling tunnels and bar forming equipment with a complete line of optional auxiliary equipment.

One of the highlights of Sollich's exhibit this year is the **Reworktemper®** with a new capacity of 125 kg/h. The RWT, also available in 250 kg/h and 450 kg/h, guarantees exact traceability of raw materials due to direct processing of the rework (chocolate with ingredients like nuts, raisins, etc.). The RWT 125 offers an economical efficient solution to operators of smaller moulding plants.

### Register for free!

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### Arrange an appointment!

Contact us in advance to arrange an appointment:

- John Holland
- Bob Limburg
- Danila Daniloff

### Get a brochure!

- Sollich Product Range
- Chocotech Product Range
- Dumoulin Product Range

### Stay in touch!

- [info@sollichna.com](mailto:info@sollichna.com)
- [www.sollichna.com](http://www.sollichna.com)
- 813-345-4710





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Sollich will also exhibit the redesigned **Thermo-Flow VA** stainless steel cooling tunnel with Gull-wing cover design. The Thermo-Flow VA is engineered with a focus on hygiene and easy cleaning. All stainless steel cooling tunnels come in wash down execution for hot water cleaning and can be equipped with optional, patented “roof shaped” bottom insulation plates to optimize water drain. The tunnel’s full wash-down capability provides an environment for better wipe cleaning results which reduces potential bacterial growth. The Thermo-Flow VA also features fewer critical control points by reducing the amount of components in direct and indirect contact with the product and at the same time has easy access to all critical points along the product path.



Another exciting highlight is Sollich’s presentation of their new **Sollcoater® SC 820** medium range enrober which inherited the best characteristics of Sollich’s Enromat high output enrobbers. The Sollcoater® is available in belt widths of 520 to 820 mm; it is a 1.35 meter long enrober that can be supplied with or without an integrated tempering unit. Options include the SCT with an integrated turbo-tempering unit or the SC version with an external Type TT turbo-tempering unit. The Sollcoater® can also be used to process compound coatings. The new Sollcoater® provides an outstanding alternative between small enrobing machines and high output production lines.





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## CHOCOTECH

**Chocotech GmbH**, the sister company of Sollich KG, offers state of the art solutions for confectionery kitchens producing caramel, fondant, aerated products, jelly, hard candy, fruit snacks, binders, brittle, and Halwa. In response to today's worldwide demand for energy saving solutions, Chocotech has brought to market a new patent-pending technology. This innovative solution, the ECOGRAV® (first introduced at Interpack 2011) has shown up to 50% in energy savings for confectionery manufacturers producing hard candy, chewy candy, aerated candy, and fondants.

Chocotech will exhibit the **Princess ECOGRAV®** designed for pilot plant use. It consists of a gravimetric weighing unit for sugar and corn syrup with an integrated dissolver. The dissolver takes into account the water content of the corn syrup enabling a stable and clear solution. Up to 90% of dry solids can be metered to the cooker without adding water to the premix. This results in an impressive increase in dry solids when compared to conventional industry practices (metering 75% dry solids to the cooker). With the ECOGRAV®'s higher solid content, fewer vapors are formed causing less condensate and directly improving energy requirements.



## Dumoulin

**Dumoulin** of France will be featuring the **LogiCX 252** Automatic Coating Pan - a multipurpose machine used for chocolate and soft panning as well as hard sugar or sugar-free panning. The concept started with the LogiX machine, an automatic mini coating pan for batch capacities up to 550 lbs. It has a perforated pan and is side-vented for efficient drying during sugar and sugar-free coating cycles. Now add the capabilities of Dumoulin's LogiC machine, which is similar in design. A solid pan used for chocolate engrossing and polishing as well as soft sugar panning. To provide the best of both worlds Dumoulin has engineered a special drum re-configuration system whereby the perforated pan is converted into a solid pan by adding special plates covering the perforations. LogiX + LogiC = LogiCX 252, an innovative design with unlimited production flexibility.



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Dumoulin manufactures a complete range of automatic high capacity panning systems in batch sizes up to 6,600 lbs. One important advantage of a Dumoulin machine is their innovative design resulting in the smallest bed depth of any similar unit. This in turn means that all Dumoulin drums are gentle on delicate centers. Shallow bed depth also increases the amount of surface area in contact with freshly conditioned air. This reduces the processing time that allows the coating to be distributed very quickly and evenly over all centers.

Booth # S-2585 will be staffed by **Bob Limburg**, **John Holland** and **Danila Daniloff** of Sollich North America, **Peter Koch** and **Manfred Katthoefer** of Sollich KG, **Martin McDermott** of Chocotech GmbH, **François Adele** of Dumoulin, and **Tony Puchtinger** representing Sollich KG's service department.

