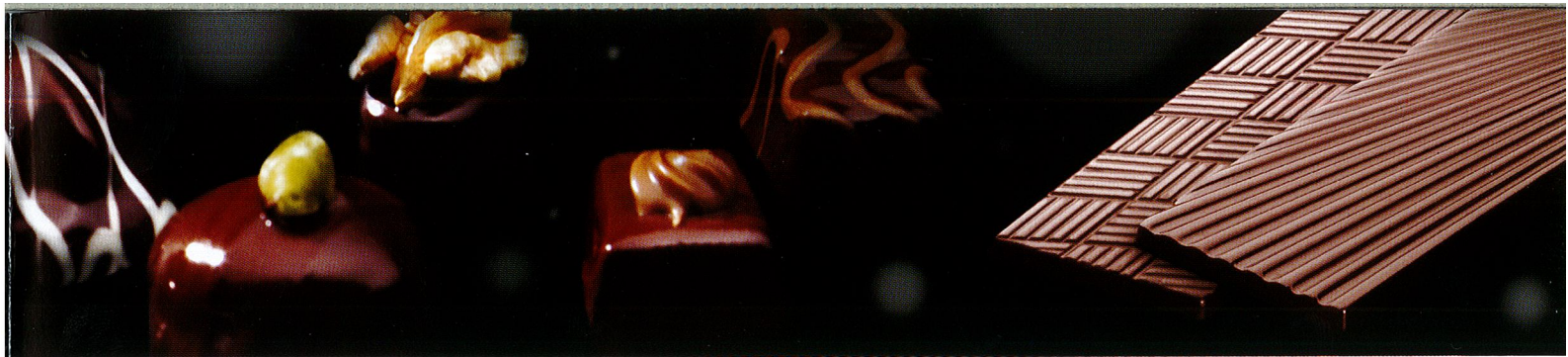




» Minicoater™ MC 320 + MC 420 – The best Mini ever

As leading global manufacturer in this segment Sollich has completely renewed its Mini programme. The new Minitemper® Turbo type MT and the new Minicoater™ type MC are the result of more than 40 years experience in this field and a development period of more than 3 years.

The Minicoater™ MC 320 is fitted with a MinitemperR Turbo MT 100 with 80 kg/h tempering capacity while the Minicoater™ MC 420 is fitted with a MT 150 with 120 kg/h tempering capacity.

It allows the many specialists within the industry to manufacture their products automatically and at a higher quality than ever before.

The range includes:

1 The Minitemper® Turbo type MT with the patented Turbo tempering system, presenting the latest status quo in tempering technology.

2 The Minicoater™ MC 320 and MC 420 with 320 mm and 420 mm working width, based on several patents including:

- » Stainless steel frame and cladding in new developed sanitary design (smooth surface – no gap)
- » Optimum reproducibility of the enrobing results by improved adjustment possibilities with exact scaling
- » Integrated sieving station with better accessibility

» Integrated Minitemper® Turbo type MT

» A new developed control system with colour touch panel

3 Thermo-Flow® Plus cooling tunnel of the new LSK design concept

Cooling

Multizone contact cooling at the base with radiant cooling combined with direct air cooling

Cooling unit

Cooling compressor with air-cooled condenser completely installed and ready for immediate use

Tunnel covers

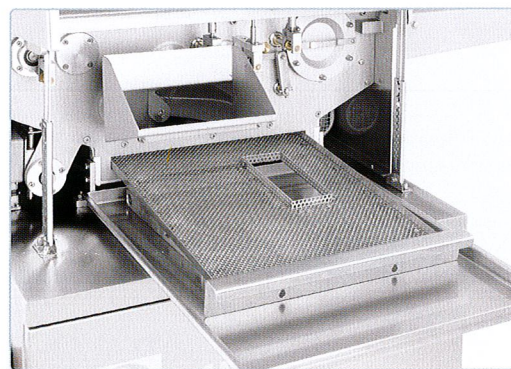
New "peripheral insulation" by means of accurately fitted high-pressure polyurethane components increases cooling efficiency

Cleaning

Very easy! The cover can be removed completely or tilted without tools (patented).

Cooling conveyor

Infinitely adjustable belt drive, automatic belt tracking control, belt tensioning device and belt separation to release the centers



Herausnehmbares Schokoladen-Sieb
Removeable chocolate sieve

Typ MC 420
Type MC 420

Minicoater™

Zubehör | Accessoires

» Trüffel geigelt bzw. gestachelt

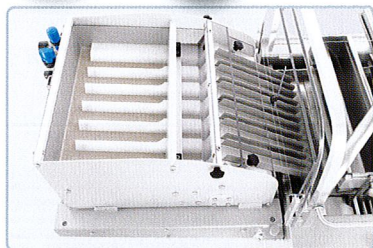
Trüffel gehören zu den beliebtesten Qualitätspralinen. Dafür hat Sollich automatische Systeme entwickelt, die jederzeit in eine Linie eingefügt werden können. Die „Igelvorrichtung“ besteht aus:

- » Dem automatischen Trüffelkugel-Aufleger
- » Einem fahrbaren Gitterbandtransport mit beheizter Schokolade-Tropfwanne
- » Der Trüffel-Rollvorrichtung

» Spiked truffles

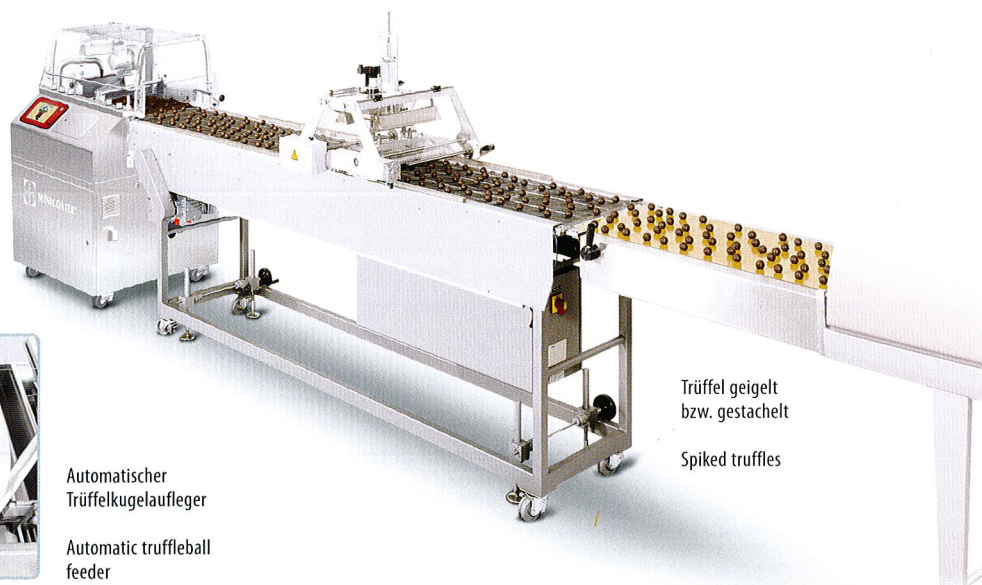
Truffles are among the best loved quality pralines and Sollich has developed automatic systems which can be integrated into a line at any time. The “Spiking Device” consists of:

- » The automatic truffle ball feeder
- » A mobile wire belt conveyor with heated chocolate collection trough
- » The truffle rolling device



Automatischer Trüffelkugelaufleger

Automatic truffleball feeder



Trüffel geigelt bzw. gestachelt

Spiked truffles

» Trüffel gepudert oder gezuckert

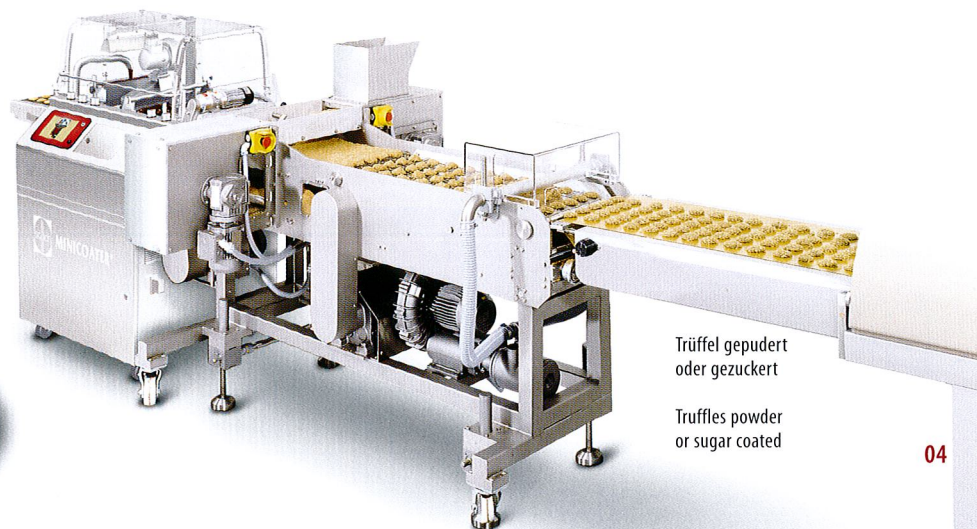
Nach dem Schokoladeüberzug können Trüffel allseitig mit Kakaopulver, Staubzucker oder Kristallzucker umhüllt werden.

Diese „Pudervorrichtung“ lässt sich leicht gegen eine „Igelvorrichtung“ auswechseln. Dieses allseitige Bestreusystem ist auch für andere Produkte geeignet.

» Truffles powder or sugar coated

After chocolate coating the truffles can be completely covered with cocoa powder, fine ground or granulated sugar.

This “Powdering Device” can easily be exchanged for a “Spiking Device”. This all around sprinkling system is suitable for all kinds of products.



Trüffel gepudert oder gezuckert

Truffles powder or sugar coated