



MF Hamburg, specializes in chocolate enrobing equipment, tempering machines and cooling tunnels, for the full range of chocolate coating applications in the confectionery, bakery, snack foods and nutrition bar industries. Systems are flexible and can be customized to include special process features and/or special (allergen) cleaning requirements. There will be an enrober on display for you to scrutinize.



Starcoat easy-clean enrober



AERATING-EXTRUDING-DEPOSITING

Aeros Company, designs and builds aerating, extrusion and depositing systems for confectionery, such as marshmallows, nougats, chocolate, creams, fillings, etc. Also utilized for aerating cake batters, the production of fat creams, and aerated yogurt drinks. Aeros delivers turn key production systems for the production of marbits, and other specialty confections and will have a lab version of their aerator on display..



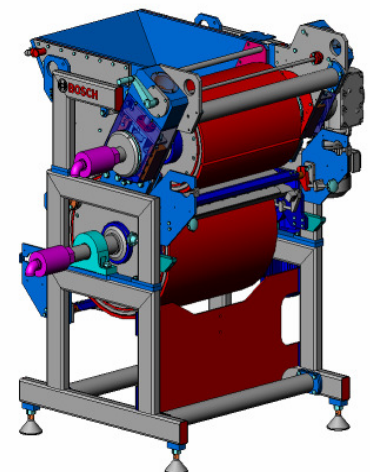
BOSCH

Invented for life

NEW: BOSCH BAR LINE DIVISION

Turbo Systems can now offer complete bar manufacturing systems for cereal & granola, confectionery, and protein/nutrition products. These new systems have been designed in cooperation with actual bar manufacturers to include exactly those features that make their production system run efficiently under various circumstances such as: New Product Startup, Change-Overs, and long production runs. Great attention was given to easy cleaning and allowing operators access and adjustments without the need for special tools or maintenance personnel.

Bosch new bar manufacturing systems are modular and include: dry and liquid ingredient weighing & mixing, precision slab forming, compression, sizing & shaping, cooling & drying, slitting, spreading, guillotining, etc. And....all of this is available at attractive investment cost and comes with good old fashioned Bosch service and technical support.



Our technicians at the Contiline Tech-center in Viersen Germany are ready for your visit and take on your unique processing challenges.





Döinghaus GmbH



DOEINGHAUS Robotic Ultra-Sonic Cutting & Positioning Systems, high speed cutting, also inside baking trays.

NEW: Patented Horizontal Ultrasonic slicing of buns and cakes without crumbs, and special programmable Round Cake cutting.

DOEINGHAUS, (Germany) specializing in the design of multi-purpose cutting machines utilizing Ultrasonic Technology for candy bars, cookies and other applications. The systems are freely programmable to cut different lengths, widths and angles making it ideally suitable for cutting trim and cutting various angles. There will be a working multi-purpose cutting machine on display in our booth and we would be happy to cut any food product you bring along.



NEW: Protein, Cereal, Granola & Fruit Bar Molding Systems

These new systems allow for more interesting 3-dimensional product shapes, full grain granola products, and eliminate the need for long cooling tunnels and other equipment, such as slitters and cutters that are generally required for typical cereal bar production lines.



KRUEGER & SALECKER specializes in forming machines and rolling systems for the production of cookies, nutrition and granola bars, assorted centers for boxed chocolates, rolling and coating systems for producing spherical products. Systems are available for rent to do in-house product development. You can also run trials and visit the lab at K&S in quaint Luebeck, Germany. A spheres rolling system and rotary molding system will be demonstrated with real product at our booth.



Turbo Systems . Specializes in equipment for the chocolate, confectionery, bakery and nutrition bar industries. We have over 40 years of experience in developing manufacturing solutions.



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