



N Sweet News

INFORMATION
01.2010

COME AND VISIT US!

Dear Sirs,

we are glad to invite you to our booth at ProSweets 2010!



Pro Sweets 2010 / Köln, Deutschland
31.01. – 03.02.2010

Hall 10.1 / Booth No. E/038 - D/039

Exhibited items:

Rotamat® 3609 Rotor Cooker / JellyStar®:

In combination with a vacuum system it is also possible for the continuous laboratory cooker Rotamat® 3609 to cook candy masses under vacuum. The cooker is used as bypass cooker for milk recipes in e. g. development departments or capacious industrial facilities. At ProSweets, it is exhibited in combination with the Jelly cooker JellyStar®.

LSK-5 Laboratory Batch Cooker:

This laboratory cooker is universally applicable and can be used for the production of fillings, caramel, toffees, chewy candies, jelly, hard candy and other masses. The equipment with vacuum pump and scrapers in cooking vessel offers a broad field of application. The cooker with batch size of approx. 5 kgs is applied in R&D departments as well as in small companies.

Interested in getting to know the details? Visit us on our booth – we are very much looking forward to seeing you!

Best Regards,

Yours,

Frank Temme
Managing Director



**ROTAMAT 3609 Laboratory
Cooker / JELLY STAR®**



**LSK-5
Laboratory Batch Cooker**

KLOCKNER
HÄNSEL PROCESSING