

# *Latini*®

Excellence Thru Innovation



Hohberger Continuous  
Fondant Systems.

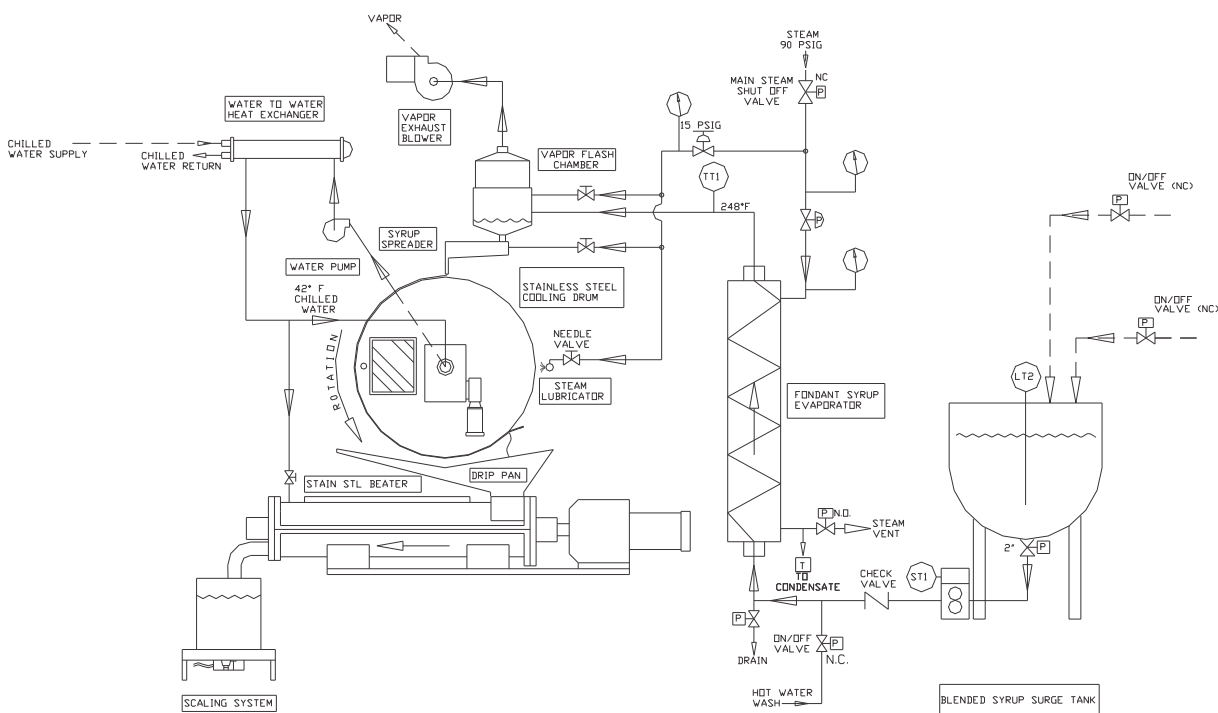


# FONDANT CRÈME SYSTEM

For decades confectioners have used dependable Hohberger plants to produce outstanding fondant and crèmes. Hohberger fondant machines produce base fondant for extruded or continuously deposited crèmes. The introduction to the fondant of bob syrup, inverters, flavor, color, and inclusions is carefully controlled to assure that a homogenous mass at the exact temperature and brix is continuously provided to the mogul depositors. "Tails" and inconsistent crème are virtually eliminated. Choose our precision machines for crème, thin mints, cherry cordial centers, fudge base, mellow crème, or any of the many other places fondant is used in your products.



# FONDANT CRÈME SYSTEM



### TYPICAL 100 GALLON FONDANT FORMULATION

SUGAR	300Kg
GLUCOSE (42 D.E.)	75Kg
WATER	175Kg

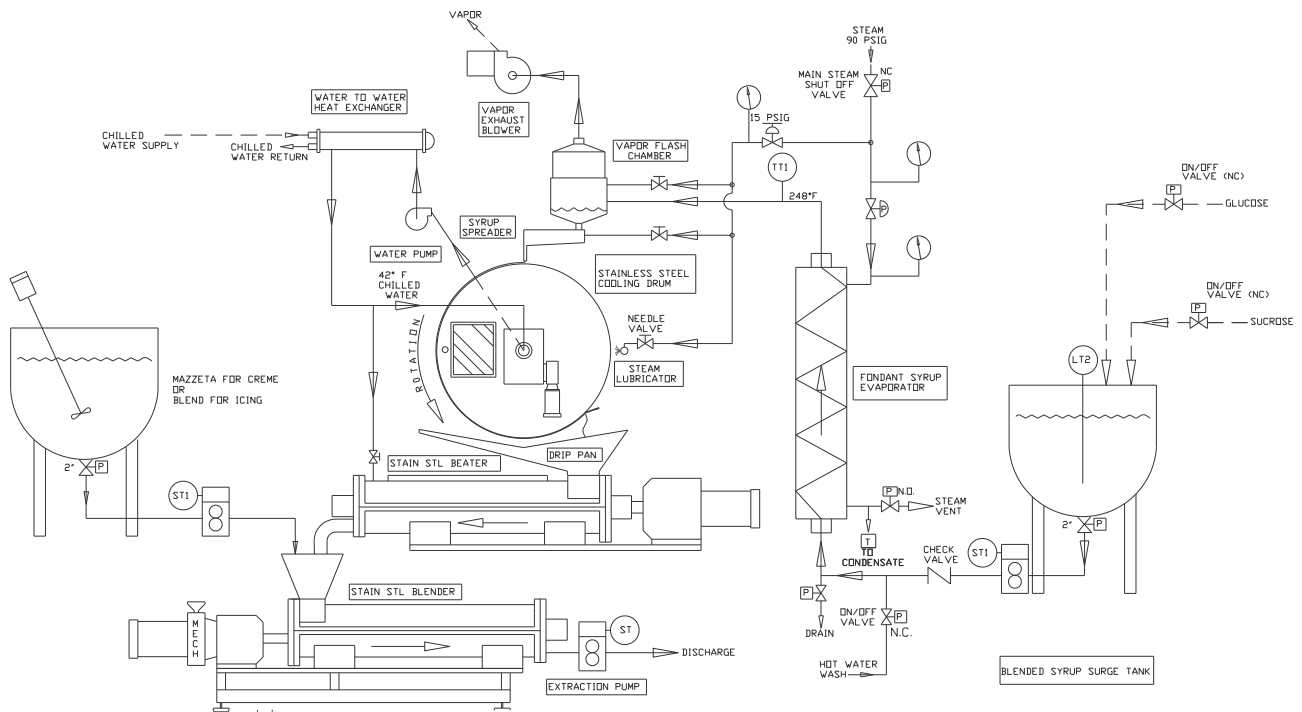
# HIGH VOLUME FONDANT CREME OR ICING SYSTEM WITH SYRUP BLENDING OPTION

## SALIENT FEATURES

- Production Sizes Available of 200-3000 kg/hr. (400 to 7000 lbs/hr.)
- All stainless steel construction
- Advanced electrical or PLC control
- Snowy-White Fondant
- Upto 9-12 micron average Sugar Crystal Size\*.
- Suitable for 24 hour continuous operation.
- Advanced cooking/Evaporation system
- Machines in operation throughout the world
- Custom installation
- Unerring production
- Nearly maintenance free components.



## FLOW DIAGRAM FONDANT CRÈME OR ICINGS



TYPICAL 100 GALLON FONDANT FORMULATION

SUGAR	300Kg
GLUCOSE (42 D.E.)	75Kg
WATER	175Kg



## HOHBERGER CONTINUOUS FONDANT PLANTS

Designed to produce outstanding fondant crème, icing, or frosting. Rugged construction ensures years of low-maintenance operation. All major components are fabricated from 304 or 316 stainless steel with dairy standard, sanitary welds. Only the most reliable motors, bearings and drives are engineered into these systems. The critical final syrup pumping, cooking and evaporation are accomplished using a single pass, high efficiency, stainless steel heat exchanger. This proven design evaporator exposes syrup to elevated temperatures for less than 60 seconds, achieving a consistent end syrup temperature at the exact solids required.

This low residence time reduces inversion and sugar crystal browning. A water-clear, super-saturated solution exits the cooker and is gravity fed into the flash chamber and onto the drum for still cooling before entering the horizontal water-jacketed beater. The still drum cooling does not agitate the super-saturated syrup and inhibits crystal development before the syrup enters the beater.

The cooled syrup undergoes continuous controlled agitation within a horizontal paddle blade mixer. Each blade's large, pitched surface area provides a uniform folding action. The solution is grained out creating a snowy-white mass with a uniform crystal size of 9-12 microns.

## BAKERY / BAKERY SUPPLIER

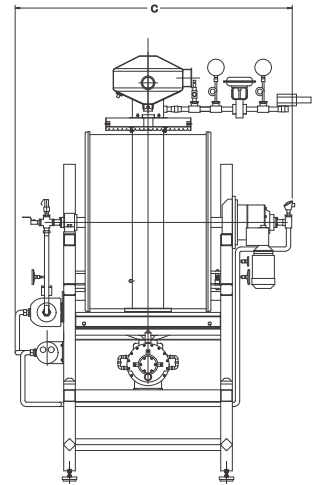
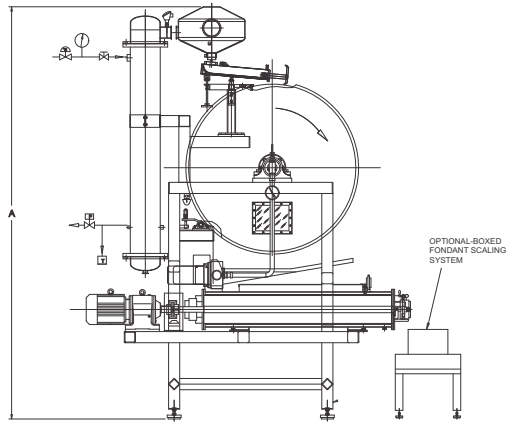
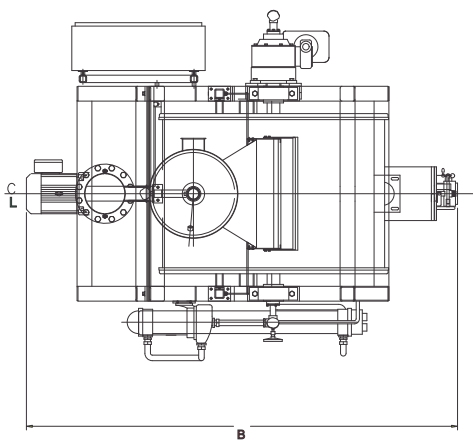
For many years bakers and bakery supply companies have successfully and confidently produced high quality boxed fondants, RTU icings, icing bases and flat icing using Hohberger fondant machinery.

Whether you need to produce base fondant in your bakery for a variety of uses, or you are a producer of high quality bakers supplies requiring both boxed fondant and RTU icing; Hohberger systems provide ruggedly built and technically correct processing.

In typical 80% sucrose, 20% glucose formulation Hohberger Fondant Plants produce finished fondant that is stable, and snowy white with an end brix of 89% and a crystal size uniformly distributed throughout the mass of upto 9-12 microns. The absence of any appreciably large crystals accounts for the smoothness and superb mouth feel.

With Hohberger systems your innovative formulations are all you will need to add to produce the most visually appealing and delicious icings.





MODEL	LFS-1000	LFS-2000	LFS-3000
CAPACITY	1100 LB/HR	2200 LB/HR	4400 LB/HR
	500 KG/HR	1000 KG/HR	2000 KG/HR
A	142"/3600mm	148"/3800mm	176"/4470mm
B	116"/2940mm	117"/2970mm	130"/3300mm
C	85"/2160mm	85"/2160mm	110"/2794mm

## FONDANT ICINGS / CHOCOLATE FONDANT IN PAIL



## CEREAL FROSTINGS

Pure sugar frostings for cereal topping are continuously produced on Hohberger Fondant Machinery at rates of up to 1,000 pounds per hour.

Because frosting is usually produced from pure sucrose, innovative design techniques are incorporated into this process to assure that the highly unstable super saturated solution exiting the evaporator does not pregrain and stays water-clear prior to drum cooling and controlled crystallization in the fondant beater.

Exacting control of this extremely shear and heat sensitive solution at every stage of the process assures you of a consistent snowy-white frosting that is stable and lacking any appreciably large crystals. This ruggedly engineered, sanitary, all stainless steel machinery is designed for 24 hours continuous operation.



## ENGINEERING

Our experienced engineering staff will provide you with machinery and plant layouts, P & ID, control design, and all necessary engineering data needed to prepare for your installation. Our staff works in a contemporary engineering environment utilizing continuously upgraded CAD stations with a variety of state - of - the - art communication systems.

## KNOW-HOW

Our 80 plus years of providing fondant plants to many of the best know bakers, bakery suppliers, confectioners, and cereal companies in the world has given us the necessary experience and expertise to assist you in selecting the proper equipment for your application. Assistance in the installation, start-up, and training of your operators is naturally part of our program.

Informed customer service and factory support are always available.



HOHBERGER FONDANT SYSTEM IN 1930

## Latini Hohberger Dhimantec Inc.

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- Notes : (1) Out put of Machines depends upon the size and shape of products, packaging materials used and operating conditions.  
(2) Accessories shown in the picture may not be part of standard equipment.  
(3) We reserve the right to change the design of machines without notice.  
(4) Subject to law of Illinois jurisdiction.