

Infused Confectionery Systems

A flexible range of production equipment and systems for all types of functional confectionery products, including infused, nutraceutical and OTC pharmaceuticals such as vitamin supplements and cough drops. The range includes flexible unit machines, batch systems and efficient continuous systems for cooking and depositing all types of infused and standard confectionery, with outputs up to 60kg/hr.



JellyCook™
Cooker

ServoForm™ Mini
Batch Depositor



ServoForm™ Mini
Continuous System

Flexible Production

Gelatin or pectin gummies, hard candies and other products can be produced with the ServoForm Mini depositor. Other equipment can be added as needed to produce desired products in a complete system. A range of mould materials are available to optimize setting times and facilitate ejection.

Consistent and Accurate

Precise control over the recipe, cooking process and addition of colors, flavors and active ingredients to the syrup is followed by accurate metering by the depositor into solid moulds. This produces consistent shape and piece weight as well as precisely controlled dosing of active ingredients. Products have a high quality appearance and long shelf life.

Simple to operate, clean and maintain

All the units in the range have clear, simple controls that help operators achieve full production quickly, reliably and with minimum waste. Hygienic design, stainless steel construction and programmed washout cycles allow quick and thorough cleaning for fast changeover, and there is easy access for maintenance.

For more information please see www.infusent.com

Typical Installation Includes:



Batch Equipment and Systems

The range includes cooking and depositing machines and an automatic stacking system to reduce the labor needed to transfer filled moulds to the cooling and demoulding operations. Systems can start with a single depositor and manual cooking system and be built up into a modular semi-automatic production line.

COOKING



JellyCook™ Batch Cooker

A flexible batch weighing and cooking system for pectin and gelatin syrups.

An intelligent, adaptive control system guides the operator through preparing a batch. Active ingredients are added at the end of cooking to ensure accurate dosing control.

- Outputs up to 50kg/hr (10-30kg batches)
- Even cook temperature
- Duo version with twin cookers for two-color operation
- Variable speed mixer/stirrer
- Intuitive HMI with guided cooking prompts
- Suitable for floor or mezzanine installation with manual, pumped or gravity transfer to the depositor

DEPOSITING



ServoForm™ Mini Depositor

A semi-automatic depositor suitable for either production operations or development work.

Metal moulds or silicone mats are loaded manually then automatically synchronized with the depositing head for precise and efficient filling of the cavities. The low retention hopper ensures minimum waste at the end of each run.

- Outputs up to 440pcs/min (60kg/hr)
- 2g to 16g product weights
- Suitable for all types of confectionery
- Simple operation and quick product changes
- No mould/no deposit reduces waste
- Hygienic design is easy to clean
- Optional second hopper for two-color or center-filled products

MOULD STACKING



Mould Stacking & Cooling Cart System

Integrates with ServoForm Mini depositors to eliminate the labor needed to manually handle filled moulds.

Moulds are loaded automatically onto compact racks for transfer to a cooler. Labor is reduced and floor space optimized, while throughput and efficiency are increased. Product is cooled/set in the racks then transferred to a demoulding unit.

- Each rack has 10 tiers with a total capacity of 20 to 100 moulds (depending on size)
- Touchscreen HMI controls and full integration with ServoForm Mini
- Automatic pausing of ServoForm Mini during cart change

DEMouldING



Vacuum Demoulding Unit

Bench-top demoulder quickly and easily removes product from moulds.

Suitable for use with Baker Perkins aluminum moulds, which are proven to reduce product set times significantly in comparison to silicone. Vacuum system with flexible suction cups lifts product from cavities and releases onto a tray once the mould is removed

- Adjustable vacuum for reliable demoulding
- Positive release using compressed air
- FDA approved food contact parts
- Suitable for 11x14 Baker Perkins aluminum moulds
- 30 seconds cycle time
- Easily disassembled for thorough cleaning

Continuous Systems

Integrated automatic systems that are ideal for products with short setting times, such as hard candies and pectin jellies. Batches of raw ingredients are added manually to a weigh-in dissolving vessel but thereafter the process of cooking, depositing, cooling and ejecting finished products ready for packing is fully automatic. Output up to 60kg/hr

/// Cooking

Precision and speed are the keys to successful confectionery cooking. Exactly the right moisture content is required if the candies are to have the required appearance, texture and shelf life, while cooking quickly and under vacuum is necessary to avoid inversion and burning. Continuous cooking produces less waste and is more consistent than batch.

Hygiene

- Fully stainless steel construction - food contact parts in 316 stainless steel
- International Dairy Federation (IDF) pipe connections
- Self-draining vessels



/// DISSOLVING VESSEL

Accurately weighs and partially dissolves dry and viscous ingredients to produce batches of sugar syrup slurry

/// TURBOFILM COOKER

Transforms batches of sugar syrup slurry into a continuous feed of partially-cooked syrup for final cooking in the Microfilm

/// MINI MICROFILM COOKER

Final cooking using a thin swept film process reduces cook time to a few seconds for consistency and to prevent inversion. Cooking under vacuum lowers the temperature, reduces energy consumption and prevents burning

/// CFA SYSTEM

A dynamic mixer in the pipe feeding syrup to the depositor incorporates, colors, flavors, acid and active ingredients. Accurate dosing and low system volume reduce giveaway and waste.

/// Depositing

The depositor comprises depositing head; indexing mould circuit with inbuilt ejection system; and cooling tunnel with take-off conveyor. It is easy to operate, clean and maintain and requires very little manual supervision.



/// CONTROLS

Integrated PLC control system with intuitive touchscreen HMI. Full process visualization with recipe control, trending and alarms

/// CONTINUOUS COOLING TUNNEL

Depositing is at final solids so, after cooling and ejection, the product is ready for wrapping with no additional setting or drying time required

/// DEPOSITING HEAD

Servo controls provide precision in depositing and mould circuit functions while having the flexibility to be easily set up for a wide range of different operating conditions using a recipe control system

/// EJECTION SYSTEM

Configured to suit the moulds being used for reliable ejection

Innovation Center

Baker Perkins' Innovation Center in the US is where established manufacturers and start-ups alike come to develop new products and processes, produce samples for test marketing, conduct feasibility trials and train their staff. All work in the Innovation Center is carried out in conditions of complete confidentiality.

Equipment is available to cook, deposit, cool and finish all types of products. Everything is done in small batches to maximize the number of tests that can be run in a day, but every process can be upscaled as required.

The Innovation Center is about much more than just equipment. The center is staffed by experienced process engineers who work closely with our customers to turn concepts into successful products that can be made efficiently at production scale.



innovation
center

Laboratory Depositing Equipment

An invaluable tool in the labs of confectionery manufacturers and ingredient suppliers undertaking product development and test marketing, The lab depositors replicate Baker Perkins production scale depositors precisely so results are reliably scaled up. A full range of products from soft gummies and jellies to hard candy and lollipops may be produced.

MECHANICAL RESEARCH DEPOSITOR



Reliable performance and repeatable results. Ideal for applications where the emphasis is on the infusion, not the confectionery.

ELECTRONIC RESEARCH DEPOSITOR



An infinite variety of depositing profiles available at the touch of a button. The right machine for multi-color, center fills and difficult materials.

