

Silicone Demoulder Mini

Infusents' Silicone Demoulder Mini is a gummy demolding device suited for 11-row silicone molds of both gellan and pectin confectionary products developed specifically to work with ServoForm Mini Depositors. The Silicone Demoulder Mini expands your line capabilities to include cooking, depositing, demoulding and sanding to streamline production while reducing manufacturing costs without sacrificing quality.



Benefits

- Automated demolding of gummies/edibles from silicone molds
- Increases demolding output levels with reduced labor
- Capable of demolding a variety of shapes/sizes
- Small Footprint
- "Plug and play" electrical system

Features

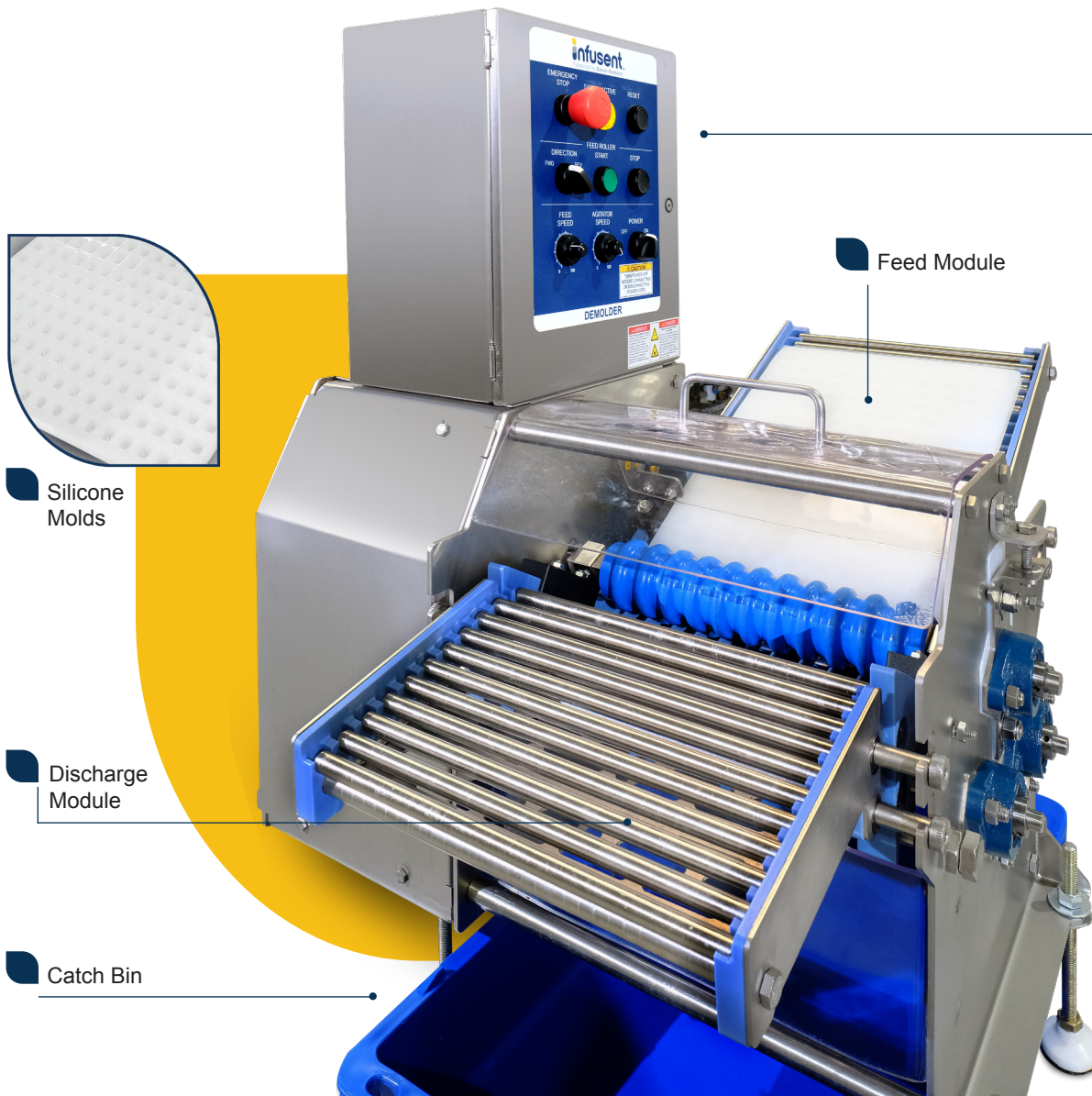
- Variable speed drives on the feed roller and agitators
- Mold centering features
- Sanitary design and all products contact components are FDA compliant
- Easy disassembly for cleaning
- Simple start/stop push buttons, speed toggle switches and emergency stop button provide safety and easy-to-use control systems
- Electrical supply: 115VAC, 1 phase, 60Hz

innovation
center



The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Center. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

Silicone Demoulder Mini

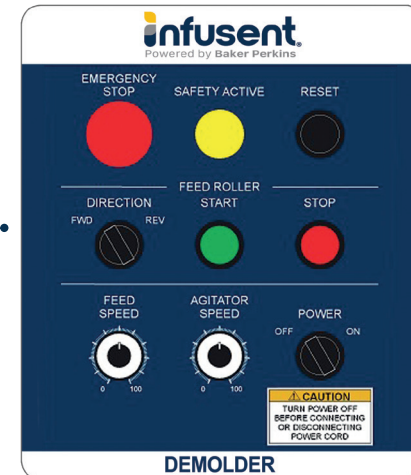


Silicone
Molds

Discharge
Module

Catch Bin

Feed Module



Simple start/stop pushbuttons, a speed potentiometer, a safety switch, and emergency stop button provide safety and an easy-to-use controls system.

Specifications

- **Output:** 250+ molds/hour, 38,500+ gummies/hour (product dependent)
- **Electrical Supply:** 15VAC, 1 Phase, 60Hz, 6A FLC
- **Overall Dimensions:** (L x W x H) 31" x 28" x 37" (mm)
- **Weight:** 186lbs (kg)
- **Materials of Construction:** 304SS, FDA-compliant polyurethane and polyethylene (product contact surfaces)