



Sugar Sander Mini

Specifically designed to continuously coat gummies or edibles following the demolding process. Gummies or edibles are introduced manually at the inlet chute and gently tumble in the sugar or granular medium stream over three revolutions, then exit the inner drum with consistent coating coverage. The excess sugar or granular medium is continuously recycled between the outer, closed drum and the inner, semi-perforated drum.



Benefits

- Consistent sugar or granular medium coverage on gummies or edibles
- Full immersion and gentle tumbling of product
- Small footprint and highly portable for easy movement within confined spaces and to washing area

Features

- “Plug and play” electrical system
- Variable speed drive
- Sanitary design and FDA-compliant components
- Easy disassembly for cleaning

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.

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Specifications

- Output: 100+ kg/hr, 20,000+ edibles/hr (product dependent)
- Drum Speed Range: 2 - 11.5 rpm
- Electrical Supply: 115VAC, 1 phase, 60Hz
- Overall Dimensions (L x W x H): 40" x 29" x 48" (1245 x 740 x 1220mm)
- Weight: 255lbs (115kg)
- Materials of Construction: 304SS, FDA-compliant polyethylene



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