

# 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.



## 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.

# Batch Equipment and Systems

The range includes cooking, depositing, demolding and sugar sanding machines. You can start with a single depositor and manual cooking system and build up to a modular semi-automatic production line.

## JellyCook™ Batch Cooking Range

Infusent's JellyCook™ Batch Cooker Systems are flexible batch mixing and cooking systems for pectin and gelatin confectionery syrups capable of up to 120kg/hour.

- Even Cooking - Scrapers mounted on the mixing assembly ensure product is moved away from the cooking vessel walls, ensuring even cooking and preventing burn-on
- Oil-Heated Stainless Steel Tank - Holds the cooked product at a specified temperature to ensure it is easily transferred to the depositor
- Adaptive Control System - Intelligent, adaptive control system uses on-screen prompts to guide the operator through the batch cooking process



## 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 30,000+ gummies per hour
- 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



## Silicone Demolder Mini

Infusent's Silicone Demolder Mini addresses one of the most challenging bottlenecks, demolding gummies.

It is designed to continuously demold gummies or edibles from silicone molds, increasing the demolding output levels with reduced labor requirements without sacrificing quality. In addition, its small footprint and "plug and play" electrical system provides flexibility, especially in smaller production facilities.

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



## 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.

- 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
- "Plug and play" electrical system



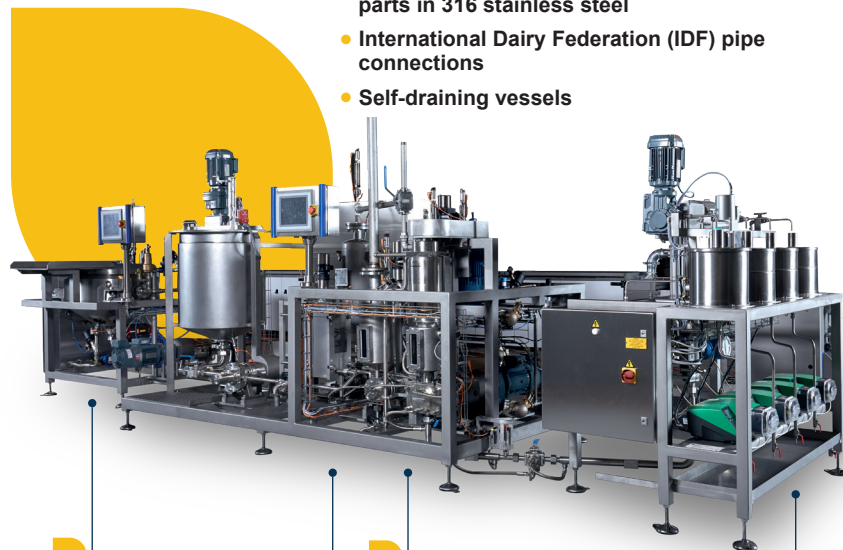
# Continuous Systems

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.

- 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

**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

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

**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

**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 molds being used for reliable ejection

**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

## 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.

