

ServoForm™ Mini Small Batch Depositor

Baker Perkins' ServoForm™ Mini depositor sits at the heart of a manually operated production line capable of producing deposited candies, gummies, jellies, toffees and lollipops at piece weights ranging from 2g to 16g. The hygienic nature of the ServoForm™ Mini makes it especially ideal for production to validation standards for healthcare products.



Consistent high quality and accuracy

The ServoForm™ Mini is a servo-driven, short run depositing system designed for entry-level operations or experimental and development work in larger operations. Based on Baker Perkins' proven ServoForm™ confectionery depositing technology, the ServoForm™ Mini deposits high quality, smooth products with a consistent size and shape, and high piece weight accuracy.

Production to validation standards

Baker Perkins' starchless depositing technology is particularly suitable for healthcare products, where validation of the process is required: dosing is consistent and repeatable, there is no recycling of starch and the equipment is hygienic and easily cleaned.

High quality, low cost alternative to traditional methods

The small footprint, low energy costs and elimination of starch significantly reduce production costs compared with traditional starch moulding processes. Low scrap rate, quick product changeovers and continuous processing mean a rapid payback is assured.

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.

ServoForm™ Mini Small Batch Depositor



Manual Operation

Moulds are manually loaded onto a indexing mould conveyor; the moulds then pass through the depositor and are manually unloaded for cooling and demoulding



Functional and Medicated Applications

All Baker Perkins' ServoForm™ depositors enable the starch-free production of confectionery for the healthcare and supplement markets, allowing manufacturers to create value-added end products that appeal to health conscious consumers. The hygienic, starch-free process is ideal for pharmaceutical products where validation is required. Vitamins, minerals, CBD, fiber and energy supplements can be incorporated to hard or soft products that can be sugar-free and less than 1% fat

PLC Controls

Incorporating full process visualization, recipe management and alarm handling, providing complete control of the depositing process



Electrically Heated Hopper

The ServoForm™ Mini features an electrically heated hopper suitable for single color products; a second hopper can also be incorporated for two color or center-filled products



Suitable for all Mould Types

Pin ejection moulds, book moulds, silicone moulds, 3D moulds, and even third party moulds can all be used

Features

- Servo-driven depositing system
- Indexing mould conveyor
- Electric heated hopper
- Single hopper for one color products
- Optional second hopper for two color or center-filled products
- Optional mould lift for center fillings or viscous products
- Full PLC controls
- Quick product changeover

Typical Examples

- Typical example: 4.5g jelly sweets
40 strokes per minute
440 jellies/min
26,400 jellies/hr
118.8 kg/hr
- Typical example: 3.5g hard candy sweets
21.7 strokes per minute
238.1 pieces/min
14,285.7 pieces/hr
50 kg/hr
- Typical example: 10g lollipops
8.3 strokes per minute
83.3 lollipops/min
5,000 lollipops/hr
50 kg/hr



Full Servo Control

Provides sustained control of product dimensions and weights, with negligible scrap rates and accurate dosing of active ingredients



Mold Lift

The ServoForm™ Mini+ features a mold lift, ideal for center fillings or reducing tailing on particularly viscous products