

JELLY PROCESSING EQUIPMENT



JELLY DEPOSITING PRODUCTION LINE

SUITABLE FOR THE MANUFACTURE OF PECTIN, GELATIN AND CARRAGEENAN GUMMY CANDIES

The gummy candy cooking system is designed with cutting-edge technology to precisely manage the syrup cooking process, ensuring the production of high-quality gummy candies. It includes weighing, feeding, ingredient management, and real-time monitoring of temperature and syrup concentration. The system includes a control system for continuous adjustment of critical parameters, guaranteeing syrup stability and consistency.

The depositing and cooling equipment is servo controlled, enabling accurate control over syrup depositing quantity and speed, which ensures uniform filling and consistent product quality. The cooling tunnel utilizes refrigerated air cooling technology for rapid temperature reduction, facilitating quicker product solidification. This tunnel is managed by an automated control system capable of adjusting temperature and speed to maintain stable cooling.

The system includes molds that can be either metal with a non-stick coating or silicone rubber, featuring mechanical or air ejection for quick release.



FEATURES

- Cooking Tank
- Cooling & Heating Tank
- Storage Tank
- Static Inline Mixing
- Oil Spraying System
- Servo Depositor
- Temperature and Humidity Control
- Demoulding System
- Sugar / Oil Coating System

OPTIONS

- 1 Lane (150kg per hour)
- 2 Lane (300kg per hour)
- 3 Lane (450kg per hour)
- 4 Lane (600kg per hour)



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SPECIFICATIONS

Total Length

150kg per hour – 18m
300kg per hour – 20m
450kg per hour – 20m
600kg per hour – 22m

Material

Stainless Steel

Capacity

1 Lane – 150kg per hour
2 Lane – 300kg per hour
3 Lane – 450kg per hour
4 Lane – 600kg per hour

Products

Pectin, Gelatin, Carrageenan

Power

150kg per hour – 16Kw
300kg per hour – 26Kw
450kg per hour – 32Kw
600kg per hour – 36Kw

Weight

150kg per hour – 3000kg
300kg per hour – 4500kg
450kg per hour – 5000kg
600kg per hour – 6000kg

