

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, caramels, 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.

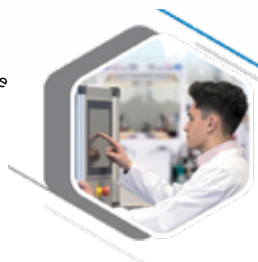
Production to validation standards

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

Typical Installation Includes:



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.



Manual operation

Molds are manually loaded onto a indexing mold conveyor; the molds then pass through the depositor and are manually unloaded for cooling and demolding.



Full servo control

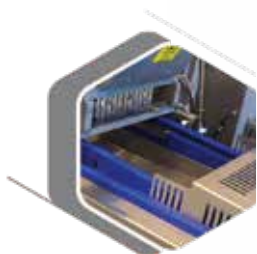
Provides sustained control of product dimensions and weights, with negligible scrap rates and accurate dosing of active ingredients.

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.



Mold Lift

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



Functional & 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.



Suitable for all mold types

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

Features

- Servo-driven depositing system
- Indexing mold conveyor
- Electric heated hopper
- Single hopper for one color products
- Optional second hopper for two color or center-filled products
- Optional mold lift for center fillings or viscous products
- Full PLC controls
- Quick product changeover
- Up to 40 strokes/min
- 2g to 16g product weight

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