

OTC 400S non-starch

—o Complete line



400S NS

This line is specifically designed for optimal gums and jelly products with starchless moulds.



Up to 25.000 pc/h



150m² / 1600 ft²



Kitchen

OTC 400S NS



Introduction

The kitchen is specifically designed for optimal gums and jelly preparation.

USP

- > Continuous cooking.
- > 1 person operation.
- > Optimal product control, short holding time (ABS) and no pre gelling.
- > Vacuumizer for cooling down, removing air bubbles and removing moisture.

Specifications



Mixingvessel	80 liter
Capacity	Up to 100 kg/h
Ingredients	Manual dosing
Cooking	Continuous coil
Controls	Equipped with touchscreen controls

Benefits

- Optimized pre-blending vessel to ensure homogenous mixture.
- Continuous cooking process, with excellent temperature control to prevent burning.
- Integrated vacuumizer to remove air bubbles, flash off moisture and quick reduction of temperature.
- The ABS (Additive Blending System) ensures accurate weighing of the gummy mass before pre-weighed color, flavor, acid, actives and such are added. The mixing system then ensures homogeneous mixing.
- Easy to clean.



Moulding

OTC 400S NS



Introduction

The Starchless depositor is specifically designed for the purpose of producing gums and jelly products with starchless moulds. This unit also includes the specifically designed, accurate depositing pump.

USP

- > Closed pump design, the dosing is independent of static pressure.
- > Accuracy over total mould of 0.1 grams.
- > Manual infeed and outfeed, automatic indexing of moulds.
- > Hygienic rigid plastic moulds.

Specifications



Capacity	3 moulds/minute
Pump configuration	2 x 13 pistons
	156 pieces/mould
	100 kg/h / 220 lbs/h
Mould supply	Manual
Jacket heating	40–120°C / 104–248F
Controls	PLC automatic program

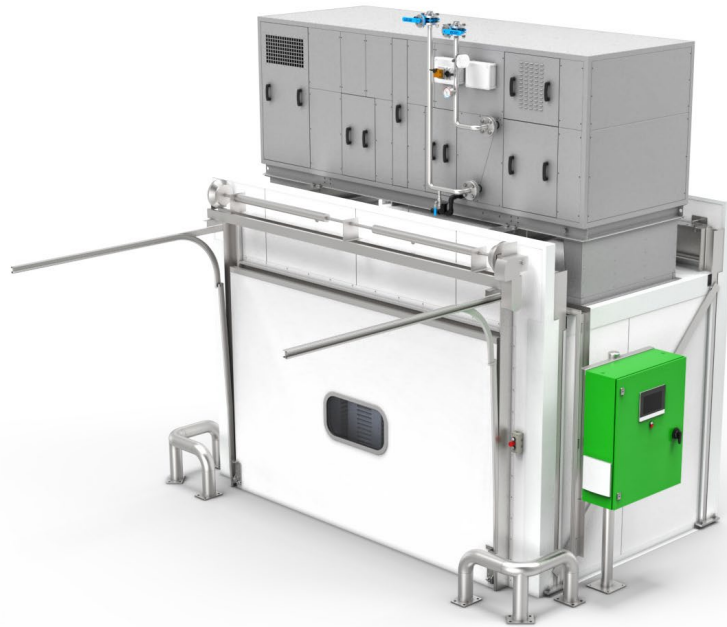
Benefits

- Hygienic and rigid plastic moulds.
- Manual infeed.
- To minimize the risk of pre-gelling, all surfaces in contact with the product mass are heated.
- High dosing accuracy.
- Closed jacketed pump housing, piston parameter like stroke length, suck back, piston speeds can be set on the HMI.



Conditioning

OTC 400S NS



Introduction

This is a modular room with an integrated air handler that delivers a consistent and equal amount of air flow across the room.

The conditioning room is also equipped with desiccant dryers, to further support in the conditioning process.

Specifications



Room	3rows of 4 pallets
Pallet	2stacks of 35 moulds
Moulds	840 mould/room
Chilled water	8m3/h 35GPM
Drying principle	Desiccant
Controls	PLC automatic program

Benefits

- Ensures equal, horizontal airflow between trays, which creates an equal drying process as a result. Air Handling Units have a universal design to meet any product related conditioning requirements.
- The completely closed system eliminates any external influences.
- All parameters in the conditioning room are adjustable and controllable to suit the specific batch of products.
- Accurate control of the internal environment shortens the conditioning time and improves reproducibility of the product.



Demoulding

OTC 400M NS



Introduction

The automated demoulding system allows for fast and efficient removal of the gummies from the moulds using sanitary compressed air. To do this, the moulds are manually introduced on a conveyor, face down, and exposed to a compressed jet-airflow. The products then drop on a conveyor. The moulds are manually taken out of the machine and re-stacked for re-use in the depositor.



Specifications

Capacity	Up to 8 moulds/minute
Mould supply	Manual

Benefits

- Easy two person operation.
- Automated indexing of moulds through the system.
- During this process, the candy will not be physically touched
- Ergonomic design which relieves operators of strains.