

Starch Free processing for **Pectin** or **Gelatin** formulations

GT1200



COOK



Sugar and glucose **Dissolving Tank** & **Storage Tank** with **Control Panel**.

- DEPOSIT



Dual Hoppers with **Servo Drive Controlled Dosators** (40). Automatic adjustment for easy fill volume changes. Fill volume range 1-5g.

- COOL



3 Level Cooling Tunnel with **15hp Chilling System** & 0–20°C controls. Food grade final cooling belt.

■ The GT1200 Automatic Gummy Production System is a stand-alone system capable of full production duties. With speeds up to 120,000 gummies per hour, it is perfect for large production runs. This equipment can produce gummies in one or two colors.





Long Cooling Tunnel with 15hp Chiller and Food Grade Belt.

Optional Equipment







Automatic Tray Washer

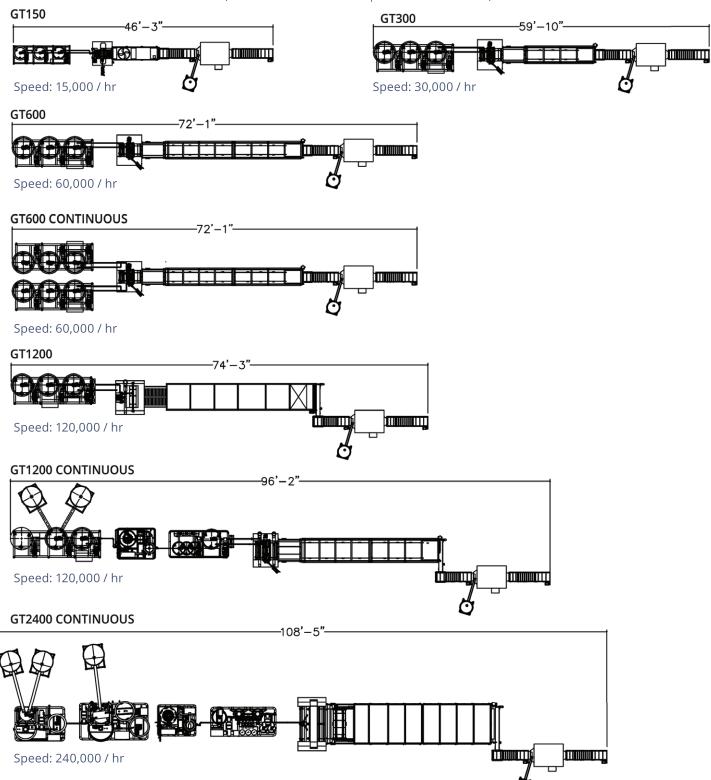
MODEL: GT1200 Compressed Air P Production Capacity: Maximum Gummy Speed: Electric Power Needed: Chiller (optional): Compressed Air Consumption: 1. Temperature (°C) 2. Relative Humidity Approx. Length of w / Automatic Coate

Compressed Air Pressure:	0.4-0.6 Mpa
Room Conditions:	
1. Temperature (°C)	22~25
2. Relative Humidity (%)	55 or Bellow
Approx. Length of the Line w / Automatic Coater:	96.2ft



Top View Configurations of Popular Models*

(Models Pictured are Set Up for Pectin Gummies)



*Ultimate output per hour depends on several factors, such as; tank size, cleaning time and depositor speed.

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