

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

GT600



- COOK



Pectin Warming Cooking & Storage Tanks with Control Panel.

- DEPOSIT



Hopper with **Servo Drive Controlled Dosators** (20). Automatic adjustment for easy fill volume changes. Fill volume range 1-15g.

- COOL



3 Level Cooling Tunnel with **two 5hp Chilling Systems** & 0-20°C controls. Food grade final cooling belt.

■ The GT600 Automatic Gummy Production System is a stand-alone system capable of full production duties. With depositor speeds up to 60,000 gummies per hour, it is perfect for medium production runs. It is available in "Batch" or "Semi-continuous" formats.





Option for HARD CANDY COOKING "KITCHEN"

Continuous Kitchen Cooker





Automatic Tray Washer

AUXILIARY EQUIPMENT

- COATER TRAY WASHER
- TRAYS & DOLLIES

LAB EQUIPMENT

- W.A.M. (Water Activity Meter)
- BRIX / SOLIDS SUGAR METER
- THERMOMETER

TECHNICAL SPECIFICATIONS

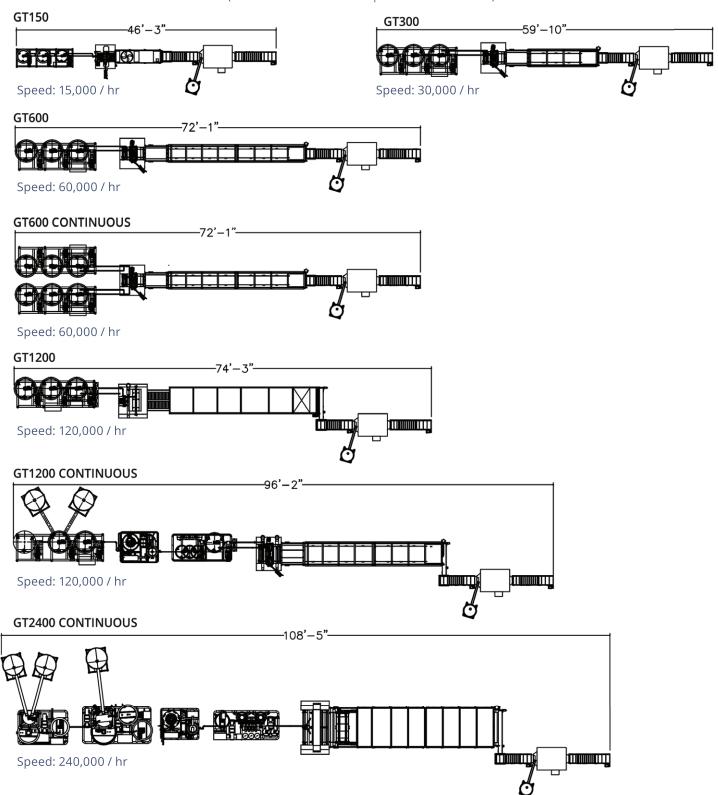
MODEL	GT600
Production Capacity:	150kg / hr
Maximum Gummy Speed: (2.5g Size)	60,000 / hr
Electric Power Needed:	220V / 3hp / 60Hz
Chiller (optional):	10hp
Compressed Air Consumption:	1.2m³/ min
Compressed Air Pressure:	0.4-0.6 Mpa

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Room Conditions:	
1. Room Temperature (°C)	22~25
2. Relative Humidity (%)	50 or Bellow
Approx. Length of the Line w / Elevating Conveyor:	72.1 ft
Gross Weight (Kg):	Approx. 7500



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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