

ServoForm™ Mini Depositor

Baker Perkins' ServoForm™ Mini depositor sits at the heart of a manually operated production line capable of producing deposited candies, jellies, toffees and lollipops – including high-value medicated or functional products – at piece weights ranging from 2g to 16g.

The ServoForm™ Mini is a servo-driven, short run confectionery depositing system designed for entry-level operations or experimental and development work in larger operations. Based on Baker Perkins' proven ServoForm™ depositing technology, the ServoForm™ Mini deposits a high quality, smooth product with a consistent size and shape, and high piece weight accuracy.



Typical Example: 5g sweets

30 strokes per minute
= 180 pieces /min
= 10,800 pieces /hr
= 54Kg /hr



Typical Example: 10g lollipops

15 strokes per minute
= 90 lollipops /min
= 5,400 lollipops /hr
= 54Kg /hr



Features

- Servo-driven depositing system
- Continuous indexing mould conveyor
- Electric heated hopper
- Single hopper for one colour products
- Optional second hopper for two colour or centre-filled products
- Full PLC controls
- Quick product changeover
- 2g to 16g product weight

Manual Operation

Moulds are manually loaded onto a continuous indexing mould conveyor; the moulds then pass through the depositor and are manually unloaded for cooling and demoulding. The ServoForm™ Mini features an electrically heated hopper suitable for single colour products; a second hopper can also be incorporated for two colour or centre-filled products. PLC controls incorporating full process visualization, recipe management and alarm handling provide complete control of the depositing process.

Production to Validation Standards

The hygienic nature of the ServoForm™ Mini makes it ideal for production to validation standards for healthcare products. As well as being capable of validation, Baker Perkins' starchless depositing technology brings high standards of quality, convenience and hygiene to healthcare confectionery production, eliminating the time and cost penalty of the traditional starch process. Low scrap rate, quick product changeovers and continuous processing mean a rapid payback is assured.

Consultancy and Process Support

 innovation
centre

Baker Perkins offers all customers the facilities to develop new products and processes. The Innovation Centre at Peterborough in the UK contains a wide range of production and laboratory scale equipment. Customers are guaranteed total confidentiality, working with or without the help of Baker Perkins' experienced food technologists. The wide variety of process technologies available under one roof enables us to cross conventional process boundaries, and to offer a variety of process solutions for a single product.

