700kg/h Stainless Steel Gummy Bear Candy Machine For Making Gummy Bear

Specifications :

Payment Terms	L/C T/T Western Union
Keyword	gummy bear candy machine,gummy bear candy maker,commercial gummy candy maker

Detail Introduction :

Gummy Bear Candy Machine

Gummy Manufacturing Equipment's fully automatic PLC controlled gummy bear pouring and molding line is the most advanced gummy bear pouring and molding Gummy Machine in China for continuous production of gummy bears of various shapes, piped production process, reducing problems caused by human factors, and stable quality.

Gummy Bear Manufacturing production process requirements.

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selection of gelatin	The selection of gelatin for food is divided into many types of freezing power models. To make good quality gummy bears, we need to choose gelatin with a freezing power of 220g or more.
Pectin dissolution	Pectin is easy to agglomerate when it meets water, so putting it into water directly will cause the pectin in the recipe can not be used effectively, so we should mix the pectin and five times more sugar in the recipe evenly in advance, add the water in the recipe in the mixer and stir, use the high shear power to break up the pectin group that is not completely dispersed, and form a uniform emulsion pectin liquid.
Boiling	Boiling sugar temperature to 110-120? stop heating. The specific situation varies.

Strainer	Strainer uses 80 mesh strainers to filter out impurities and foreign matter.
Pouring	The starch is dried until the moisture is below 7.5%, and the temperature of the powder mold cannot exceed 35? when pouring to ensure the production of good quality gummy bears. The temperature of the storage hopper is set below 80? to avoid destroying the gelatin freezing power and affecting the quality of gummy bears.
Drying of semi-finished products	The temperature is below 25? and the relative humidity is below 55%.
Finished product moisture	The finished product of gummy bears has the best taste at 15-18% moisture.

Gummy Candy Machine: The Ultimate DIY Gummy Candy Maker

Types of Gummy Bear Candy Machine components.

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The structure of the **Gummy Bear Candy Machine** includes boiling, molding, drying, sanding, packaging, etc.	
Types	There are intermittent vacuum boiling, continuous vacuum boiling, and continuous vacuum film boiling.
	The continuous injection molding process is a combination of a system mechanism, mold, and instrument.
	Drying is essential to the production process of gummy bears, and there are cabinet ovens, drying rooms as well as tunnel ovens.
	Packaging Gummy bears are mainly wrapped in the form of folding, twisting, and seam wrapping.

Gummy Manufacturing Machine features.

1. It can automatically control boiling sugar temperature, time, heat preservation temperature, and pouring speed.
2. Easy to operate and master.
3. Strong production capacity, up to 150-600kg/h.
4. Frequency conversion speed control to control the accurate flow of sugar liquid.
5. Complete the quantitative filling and mixing of flavor, color, and acid online.
6. Conveyor chain belt, cooling system, and double demoulding mechanism ensure demoulding.

7. Different molds for different gummy bears shapes.
8. Increase part of boiling and device and mold, also can produce candy other than gummy bears.
Gummy Bear Candy Maker continues to carry forward and inherit the spirit of "diligence, enterprise, innovation, and honesty". We have a strong technical force, advanced technology, and all kinds of testing means are strictly complete. This ensures that **Commercial Gummy Candy Maker** enjoys a good reputation among customers at home and abroad. We will manufacture the most suitable **Gummy Bear Candy Machine** according to your needs, you can contact us at any time!

What Are The Best Gummy Candy Machines?

Why You Should Buy A Gummy Candy Machine?