

# High Efficiency 600-800kg/h Easy Operating Gummy Bear Candy Maker

## Specifications :

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

## Detail Introduction :

### Gummy Bear Candy Maker

**Gummy Bear Candy Maker** specializes in the production of food machinery. The main products are **Gummy Bear Candy Machine**, which is loved by customers at home and abroad because of its reasonable and compact design, automation and high production efficiency, and the production of gummy bears with different shapes, colors, tastes, and styles, which are safe and hygienic.



### The composition structure of Gummy Manufacturing Machine.

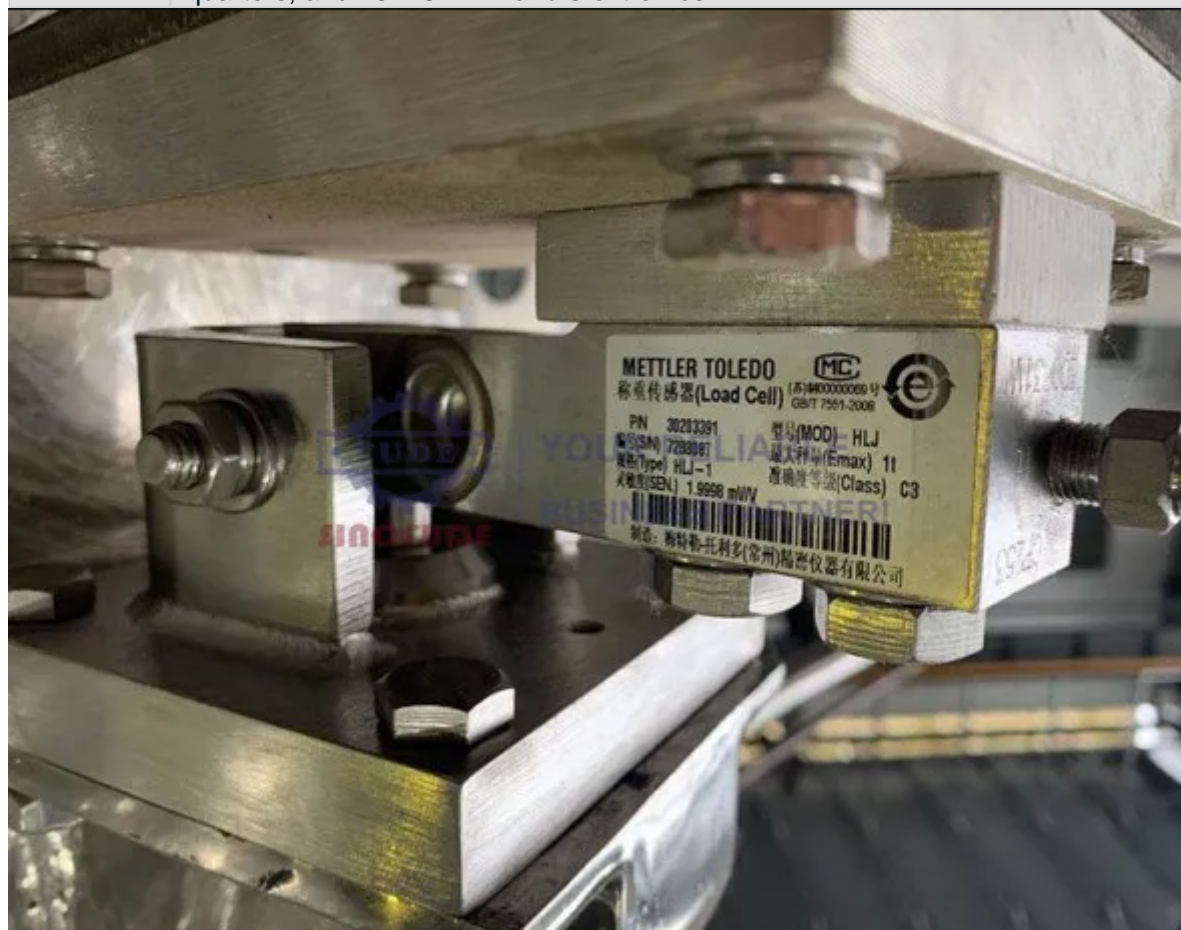
1. The pipes are all forged with 304 stainless steel, high-precision CNC machining, and laser welding.
2. The stove adopts three layers of the jacket, the insulation effect is more, and the third layer can be heat insulation to prevent workers from scalding.
3. The steaming and storage design is suitable for the steaming of gummy bears and other candy materials of any shape.
4. The syrup conveying all adopts high precision impeller pump.
5. There is an independent control cabinet to control the cooking process.

### Features of Gummy Machine.

1. Gummy Bear Manufacturing is the ideal machine for producing gummy bears, crystal gummy candies, and other candies, and the whole is made of stainless steel.
2. Electric and pneumatic as well as anti-cam system, compact structure, reasonable design, and a high degree of automation.
3. It can produce not only gummy bears but also hard candies, as well as single-color, two-color, two-flavor and striped candies of various shapes and types, which are favored by domestic and foreign customers.

#### Notes on the operation of Gummy Manufacturing Equipment.

Precautions for the operation of Gummy Manufacturing Equipment.	
1	Mix powdered gummy with 5 times of granulated sugar and soak it with water 12 hours before use.
2	Melt and filter the sugar, starch syrup, and gum according to the sugar melting process of gummy bears.
3	The boiling temperature should not be too high, generally controlled at 106~107?.
4	Place the gummy bear granules on the sieve tray and move them to the drying room, the drying temperature is 55~58?, the drying time is about 40h.
5	According to the season, the water content of gummy bears is controlled at 16~18? in 1 and 4 quarters, and 13~15? in 2 and 3 extremes.



#### Information data of Gummy Manufacturing Machine.

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Parameter	Name	Gummy Manufacturing Machine	
	Model	Capacity (kg/h)	Length
	TG-200	30-50	10
	TG-300	150	15
	TG-400	300	15
	TG-500	600	18
Cooperation	OEM	Yes	



	Logo Design	Yes
	Customized	Yes
	Packing	Wooden box with three layers cover
	Shipment way	Sea freight, air freight

**Commercial Gummy Candy Maker** has a perfect service system, with the continuous progress of technology, we also provide upgrade service to users, installation and commissioning guidance, and provide process recipes. We match your needs with advanced technology and excellent service, welcome to contact us anytime!