Baker Perkins

# ServoForm™ Lollipop Depositor

www.bakerperkinsgroup.com

**ServoForm™ depositors combine the benefits of continuous production with a starch-free process to deliver the highest levels of quality, output and efficiency. One-shot depositing of up to four colours/components enables a vast array of visually appealing lollipops with exciting taste and texture combinations to be created.**

Ball Lollipops

Double Ball Lollipops

Flat Lollipops

Shaped Lollipops


## High Quality Lollipops

Superior quality, crystal clear lollipops with a smooth surface finish, no air bubbles and no flashing. The automatic insertion system places sticks accurately and consistently and ensure they remain perpendicular until the lollipop has set.

## Versatile One-Shot Depositing Process

Up to four colours and components can be combined to enable a virtually unlimited variety of appearance, taste and texture combinations. Multiple depositing heads can be combined on the same line for added versatility and output. Multi-purpose plants can be specified for additional production of hard or soft confectionery.

## Efficient, Low Cost Production

High output, continuous production with rapid changeover, low scrap rates and minimal labour requirements. Consistent size, shape and weight contribute to improved wrapping efficiency, especially for flat lollipops where a direct link to wrapping machines may be provided.

For more information on the ServoForm™ lollipop depositor please click on the link:
**www.bakerperkinsgroup.com/SFLP**

## innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

## Typical Installation Includes:

**Mixing & Cooking System** → **ServoForm™ Lollipop Depositor** → **Wrapping System**

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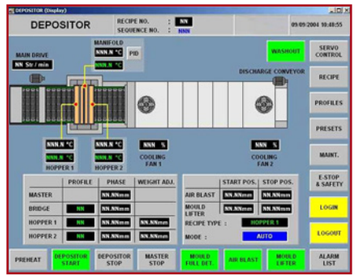
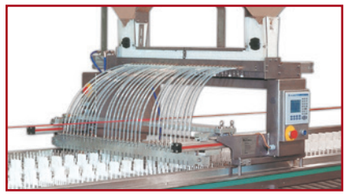


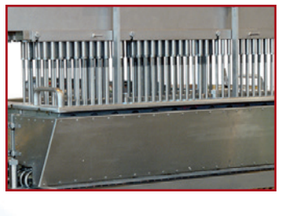

## Control of the complete cooking and depositing process

Full process visualisation, recipe management and alarm handling.



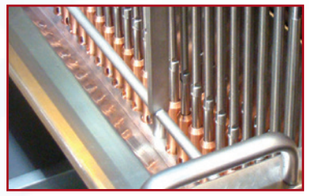
## Fully automatic stick placement

Sticks are automatically inserted accurately and consistently. Full control is retained by the insertion system until the candy has set.

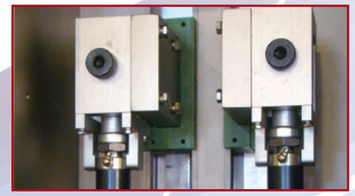
## Temperature controlled twin hoppers

Evenly heated and fully self-draining to improve product flow, minimise waste and reduce cleaning time. Low retention time minimises process inversion.



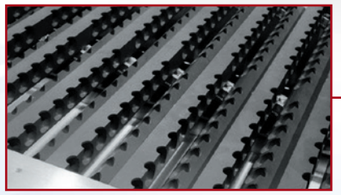
## Interchangeable manifolds & high accuracy volumetric pumps

Minimise product tailing to allow multi-colour or multi-component products.



## Servo control for easy adjustment, quick changeovers & minimum waste

Precise, high-output depositing with sustainable accuracy. Recipe control system enables depositor profile to be set for each product.



## Solid mould construction for optimum cooling and dimensional stability

Mould assemblies open fully for trouble-free ejection. Detection system prevents mould damage by ensuring 100% ejection has been achieved before moulds close.

## Cost effective ambient cooling

Minimises floor space requirements and reduces operating costs by avoiding the need for refrigeration.

## Output

Nominal plant width - 250mm, 600mm, 950mm
Max speed - 55 strokes/min (110 rows/min)
Max output - 840 kg/hr

## Materials of Construction

Hoppers and Manifolds - 316 Stainless steel
Depositing Head Covers - 304 Stainless steel
Frames - Mild steel painted and nickel plated
Cooler Covers - Polyurethane
Moulds - Aluminium with special PTFE coating

## Options

Extra sets of interchangeable carrier moulds
Spare hoppers for rapid changeover
Hopper removal carriage
Hopper agitators for viscous masses
Refrigerated cooling
Four-pass cooling tunnel
Servo-controlled mould lift
Powder addition feeder

## Enhanced Cleaning & Hygiene Features

Fully programmed washout cycle requires no operator intervention
Drain components are easily removed without tools for periodic cleaning
Quick-release mould retainers enable rapid clean down and changeover of mould sets
Good access for cleaning underneath
Cross shafts eliminated
Sloping covers
No exposed screw threads
Hygienic feet
Hygienic locks
FDA approved mould coatings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