

# GPE9

## Tabletop Gummy Depositor

Controlled depositing. Flexible mold setup. A compact production footprint.

**10**

ADJUSTABLE NOZZLES

**12 L**

HEATED HOPPER

**30-60**

DEPOSITS / MINUTE\*

### Control each deposit

Dual servo motors and PLC control with an HMI let operators set depositing parameters and save recipes for repeat production.

### Match the mold layout

Ten adjustable, removable nozzles and a mold support tray accommodate silicone and other soft molds.

### Heat where it matters

Separate electric heating for the hopper and nozzles supports product flow, with a maximum rated temperature of 266°F (130°C).

APPLICATIONS Gummies, jellies, chocolate, caramel, hard candy and soft candy. Suitability depends on formulation, viscosity and operating temperature.

# Plan your production setup.

GPE9 | Single-color tabletop confectionery depositing

|                          |                                              |
|--------------------------|----------------------------------------------|
| Depositing rate*         | 30-60 deposits/min                           |
| Deposit weight*          | 1-4.5 g/shot                                 |
| Rated productivity*      | 2-4 molds/min; 44-66 lb/h (20-30 kg/h)       |
| Hopper capacity          | 12 L / approx. 3.2 US gal (water capacity)   |
| Nozzles / pistons        | 10; adjustable and removable nozzles         |
| Nozzle spacing           | 1.38 in (35 mm)                              |
| Drive and controls       | 2 servo motors (2 x 200 W); PLC + HMI        |
| Recipe setup             | Adjustable parameters with recipe saving     |
| Heating                  | Electric; separate hopper and nozzle heating |
| Maximum temperature      | 266°F (130°C)                                |
| Construction             | 304 stainless steel                          |
| Electrical input         | 110-240 V AC, 50-60 Hz                       |
| Total rated power        | 3 kW                                         |
| Machine size (L x W x H) | 24.4 x 21.7 x 25.6 in (620 x 550 x 650 mm)   |
| Machine weight           | 132 lb (60 kg)                               |
| Packed size (L x W x H)  | 27.6 x 27.6 x 34.3 in (700 x 700 x 870 mm)   |
| Packed weight            | 163 lb (74 kg)                               |

\*Rated values are not guaranteed production output. Actual deposit weight and throughput depend on recipe, viscosity, temperature, mold layout and operator workflow. US customary values are approximate.

## A straightforward setup sequence

1. Power on and select the interface language. 2. Set mold parameters and save the recipe. 3. Bring the machine to the required temperature. 4. Position the mold and align the nozzles. 5. Start depositing and adjust the deposit amount and spacing.

BEFORE ORDERING Confirm recipe and mold compatibility, the supplied electrical configuration and installation requirements with Gummy More.