



## ServoForm™ Mini Small Batch Depositor

Baker Perkins' ServoForm™ Mini depositor sits at the heart of a manually operated production line capable of producing deposited candies, gummies, jellies, toffees and lollipops at piece weights ranging from 2g to 16g. The hygienic nature of the ServoForm™ Mini makes it especially ideal for production to validation standards for healthcare products.



### Consistent high quality and accuracy

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

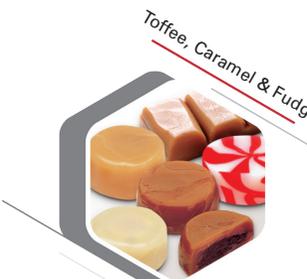
### Production to validation standards

Baker Perkins' starchless depositing technology is particularly suitable for healthcare products, where validation of the process is required: dosing is consistent and repeatable, there is no recycling of starch and the equipment is hygienic and easily cleaned.

### High quality, low cost alternative to traditional methods

The small footprint, low energy costs and elimination of starch significantly reduce production costs compared with traditional starch moulding processes. Low scrap rate, quick product changeovers and continuous processing mean a rapid payback is assured.

For more information on the ServoForm™ Mini please see [www.bakerperkins.com/SFM](http://www.bakerperkins.com/SFM)



### 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:

Cooking →



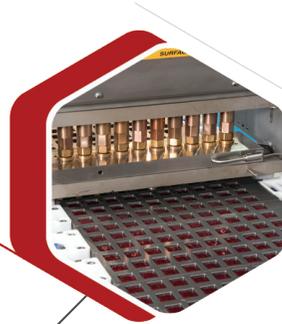
→ Cooling

ServoForm™ Mini



### Electrically heated hopper

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.



### Full servo control

Provides sustained control of product dimensions and weights, with negligible scrap rates and accurate dosing of active ingredients.



### PLC controls

Incorporating full process visualisation, recipe management and alarm handling, providing complete control of the depositing process.



### Manual operation

Moulds are manually loaded onto a indexing mould conveyor; the moulds then pass through the depositor and are manually unloaded for cooling and demoulding.



### Functional & medicated applications

All Baker Perkins' ServoForm™ depositors enable the starch-free production of confectionery for the healthcare and supplement markets, allowing manufacturers to create value-added end products that appeal to health conscious consumers. The hygienic, starch-free process is ideal for pharmaceutical products where validation is required. Vitamins, minerals, CBD, fibre and energy supplements can be incorporated to hard or soft products that can be sugar-free and less than 1% fat.

### Features

- Servo-driven depositing system
- 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
- Up to 35 strokes/min
- 2g to 16g product weight

### Typical Examples

- **Typical example: 4g sweets**  
**18 strokes per minute**  
 = 198 pieces /min  
 = 11,880 pieces /hr  
 = 47.5Kg /hr
- **Typical example: 10g lollipops**  
**15 strokes per minute**  
 = 90 lollipops /min  
 = 5,400 lollipops /hr  
 = 54Kg /hr

