

T-HANDY®



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Craftsmanship & design

Making dreams come true. That's the mission of our staff at Tanis Confectionery. But without losing sight of reality. Knowing what can be done and what can't. State of the art Dutch craftsmanship. Delivering plug & play solutions without loose ends, combined with a uniquely eye for detail, finishing, design and practicality.

All is part of the unique Tanis approach, Support from start to finish. Providing full supervision and turnkey delivery, together with support for recipe development and quality control. By working in close cooperation with the customer, Tanis provides a range of specially developed systems from basic to fully integrated. Systems that are designed and made for producing sugar confectionery masses such as caramel, jelly, nougat, extruded and deposited marshmallow, granola bars, hard candy, chewy products, praline centres, and fondants.



Tanis Confectionery also provides full supervision and turnkey delivery including support for recipe development and quality control. As our client, you deal with our local agent directly. This agent not only speaks your language but also knows your local market. He will promote your interests at The Tanis Group.

Each system delivered by Tanis Confectionery is custom-made on the basis of modules. As our client, you decide the production volume, which raw materials, flavours and other additives to use. You decide the end result, because you know your market. We advise and translate all this information into a concept and working plan, because we have the experience and advanced expertise.

The Tanis Team

Candy Innovation Centre[®]

In the Tanis “Candy Innivation Centre” it is possible to test your recipe on Tanis designed and produced machines. For this we can choose equipment (connected) as a standard solution; which may be the best way to produce your candy. Also it is possible to combine equipment in new configurations to create NEW solutions for NEW products with NEW flavours, combinations and shapes.



By using auxiliary processes such as hard- and soft panning, sanding, oiling and enrobing we can give the product that little extra; making it more appealing, easier to pack, increase shelf life, etc...

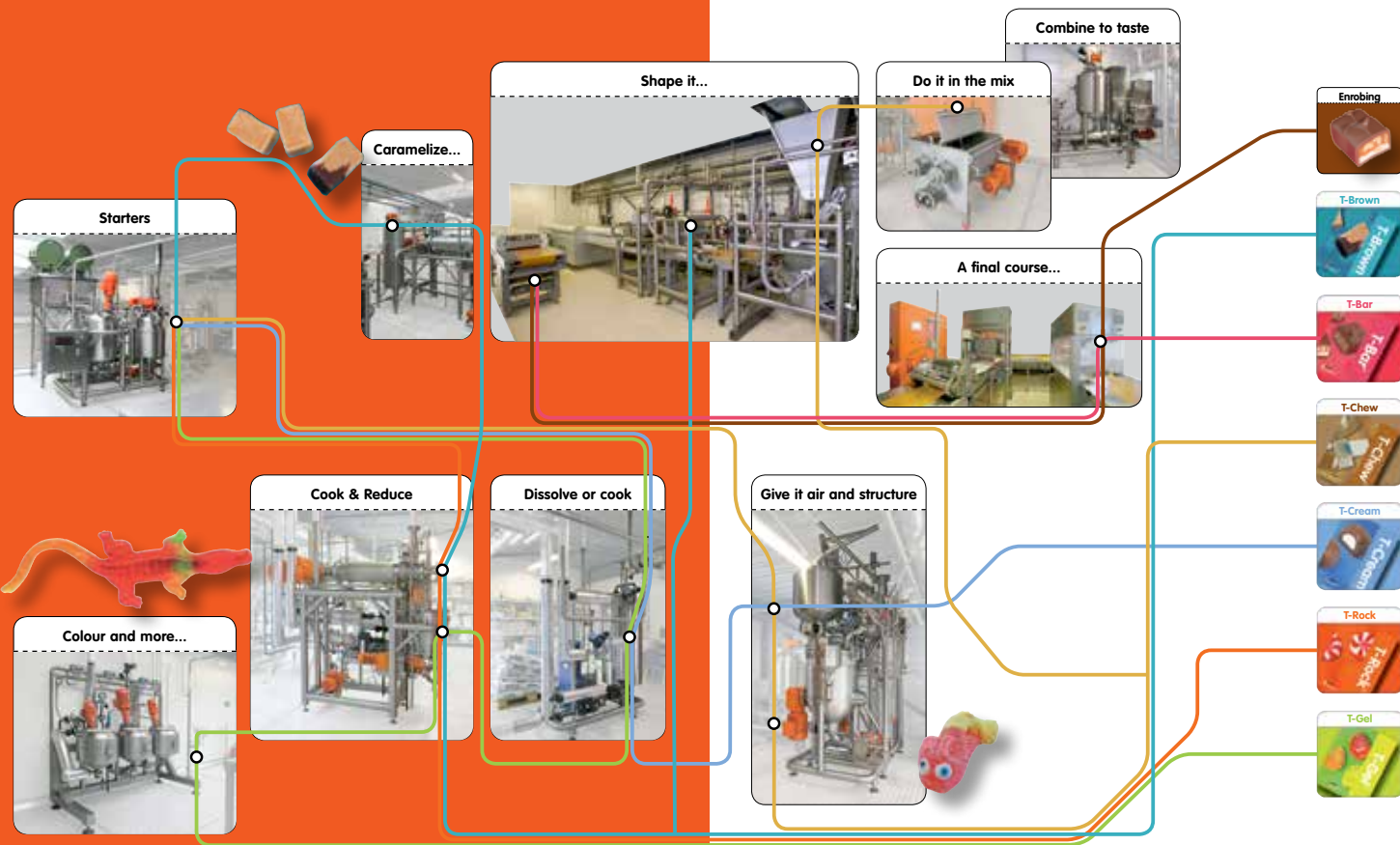
The above are only some of the standard processes. Of course - with the flexibility we have incorporated in our Kitchen - any other combination can be made possible. Challenge us to make the impossible possible and prove that we can indeed make “Sweet Dreams Come True”.



Candy Innovation Centre[®]

Customers are able to book the Tanis Candy Innovation Centre for several days, or even weeks to develop their concepts and recipes without disturbing their own production. Secrecy is ensured as the complete Centre is dedicated to that one customer.

Nowadays more often full line testing and training is done in a separate part of the Centre. Newly developed machines or complete factory lines can be tested in the Centre before shipping. Often client operators come over to be trained to run the line.



T-Gel[®] KITCHEN

Development of complete plants including drying rooms, recipe support and finishing of products (cooling, oiling, sugar sanding) is one of the fields of the confectionery industry in which Tanis Confectionery can assist you, with overall experience and detailed engineering of your complete production plant.

Preparation



T-Gel Capacities*

Capacity from 500 kg/hr till 4.500 kg/hr

** actual capacities vary with recipes*

Cooking



Blending



T-Gel[®] MOULDING

Features:

- Robots for stacking and de-stacking of mould boards
- Tipping station with linear sieve system
- Coarse and fine starch filling station
- A double full tray printing station
- Double full tray pump system also suitable for centre in shell depositing
- Double layer depositing
- Automatic on demand tray eject function with (optional) vision system

Advantages:

- Increased plant output of 40-44 trays/min.
- Reduced starch contamination.
- High depositing accuracy
- Increased efficiency of stacker/feeder stations due to the use of proven (automotive/packaging) robot technology
- Lower Total Costs of Operation (TCO) through energy savings and high utilization efficiencies
- Easier to clean and maintain through ergonomic design

Options:

- Empty and filled tray weighing system to detect mould board weight and depositing discrepancies.
- Vision system to detect printed shape anomalies before depositing
- Manual tray eject/infeed station
- CIP vessels instead of hoppers



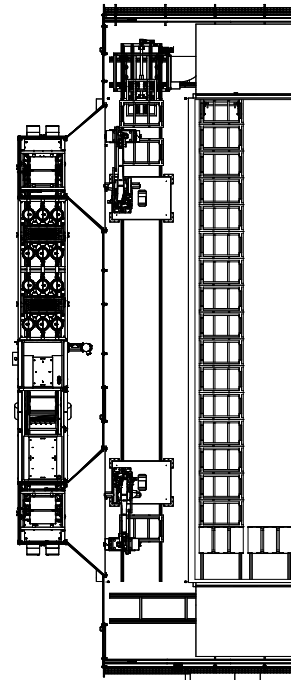
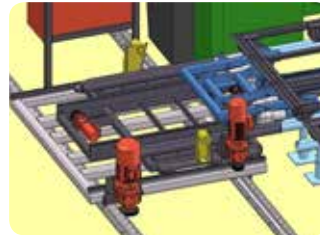
 **TANIS**
Confectionery



T-Gel[®] CONDITIONING

The heart of the system is a modular build room with an air handler per 3 meters delivering air flow across the room. The physical dimensions of the room are determined by the air distribution, logistic demands and the building confinements.

The amount of trays in one room is the result of the operation, a large variety of products usually ask for smaller rooms. Obviously the chosen optimum size has to fit into the building. The modular system makes it easy to adapt the design to the requirements.



Loading and unloading

Tanis Track



T-Chew[®]

Chewy, you have to make a choice between the two types of chewy candy. The '2 phase' type which is form stable with a longer structure and shelflife. The aerated type which is less form and structure stable and has a lower density (more pieces per weight unit). Both types are supported by the know-how of the Tanis Team.

Tower of Chewy



Complete Line



Cooking and Aeration



Capacities

Standard : 400 kg/hr
High : 1.000 kg/hr

T-Cream[®]

The well proven - totally enclosed- combination of: weighing, cooking, crystallizing and mixing for fondants, creams and icings.
The masses do not have to mature before being used. Extra storage and handling is no longer required. The process is equipped with or without in-line dosing if colours and flavours or

Cooking



Capacities*

Standard > 500 kg/hr
High > 1.000 kg/hr

** actual capacities vary
with recipes*



Complete kitchen



Tanis AMS



Cooling



T-Rock[®]

Shiny, transparent, smooth and consistent flavour and colour... the secret of hard candy is in the production process. The trick is heating up and cooling the ingredients as quickly as possible in order to keep process inversion low and colouring to a minimum.

Capacities

Standard:

Milk 420 kg/hr

Hard Candy 600 kg/hr

High:

Milk 700 kg/hr

Hard Candy 1000 kg/hr

!! Larger capacities available on demand



Cooling



Cooking



Complete line



T-Brown[®]

Tanis has developed systems with several functions, required for the continuous and batchwise processing of protein masses with varying capacities. The Tanis BatchCookers for the batch-process are designed for over-and under pressure. The continuous process with the Tanis FilmCooker has a short cooking time, so less process inversion.



Cooking & Cooling



Blending



Cooking



T-Bar[®]

Cookers, mixers - batchwise and continuous - Slabformers, Slitting and (Ultrasonic) cutting. All Tanis machines are designed to fit your product requirements. Flexible and easy to modify for any type of bar whether to be cooled, heated or baked.
For products based on sugar, fat or caramel binder, nougat ...

Kitchen



*Capacities in kg depending on bar size and weight.
Available slab widths : 400 - 600 - 800 - 1.000mm*



Blending



Slabbing

