



Gabler confectionery solutions. **Equipment and systems** for efficient and reliable production.



»» Gabler specializes in gum production lines such as cut & wrap, rolling & scoring and ball forming lines to produce and form all kind of viscous masses. **We offer both laboratory models and fully automatic production lines.**

For over 115 years, Gabler Engineering has represented the perfect combination of experience and innovation, offering machines and systems for the development, construction and manufacture of complex, tailor-made processing systems for the confectionery, food and pharma industries. We develop new

machine designs and technically update existing machines and equipment to comply with international standards and regulations. Gabler machines and systems fulfill the highest hygienic requirements of the food industry.

#### YOUR ADVANTAGES

##### » Customized solutions

All machines and systems are customized and individually designed to meet customers requirements and to ensure best possible end product quality.

##### » Reliable systems

All Gabler machines and equipment are certified to meet all specifications in terms of high quality, safety and security, functionality as well as sustainability.

##### » Easy access and maintenance

Designs with smooth surfaces, removable and modular parts that make the machines easy to access, clean and maintain.

##### » Expertise

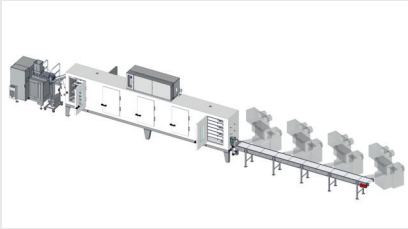
Global recognition for long service life, precision and tailoring to customer specifications.

#### APPLICATIONS

- » Stick gum in one color or two colors with co-extruder
- » Tab gum
- » Dragees
- » Balls: powder filled, liquid filled or hollow
- » Bubble gum
- » Special gum: layered gum (2- 3), cube gum and center filled (liquid and powder)

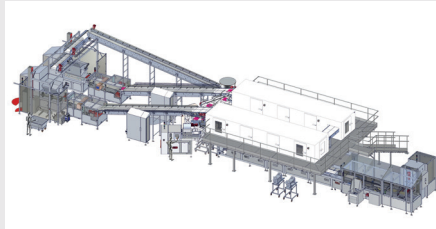


## › PRODUCTION LINES



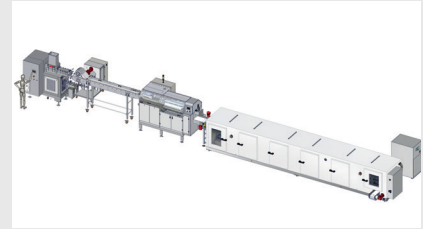
### **Cut & Wrap Line**

For bubble gum, layers, center filled gum or similar pieces. Wide range of combinations, up to 1,500kg/h.



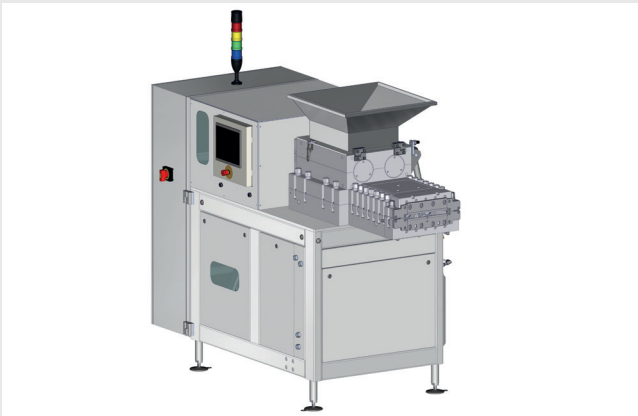
### **Rolling & Scoring Line**

For tabs, sticks, mini sticks, and dragees. Sheet widths from 7" to 24" and up to 4,500 kg/h.



### **Ball Forming Line**

For hollow balls, powder or liquid-filled balls, spherical or similar shapes. Up to 900kg/h.



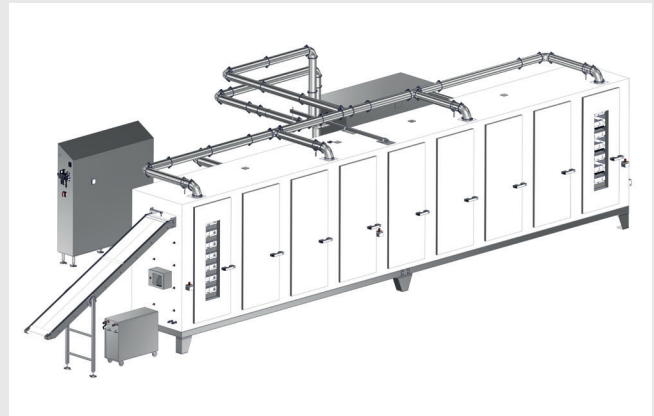
### **Extruders:**

Extruders with independent heating zones according to user requirements deliver the necessary accuracy for each confectionery product. Our process parts can be opened manually or automatically for cleaning, allowing quick product changeover and flexible screw handling. Depending on the application, the machines can be integrated into a complete line or act as a stand-alone machine.

### **Capacity & options:**

- › From 200 to 5000kg/h
- › From laboratory size to 24" product width

Different versions available



### **Cooling tunnels**

Our cooling tunnels are well insulated all around using the "sandwich system". The modular design allows numerous configurations according to customer requirements and space constraints.

### **Capacity:**

Up to 2500 kg/h

### **Versions:** (Depending on the line or application)

- › Pre-cooling tunnel / Pre-heating tunnel
- › Intercooling tunnel
- › Cooling tunnel / heating tunnel

## **FULL SERVICE:**

Gabler can assist you in all aspects of product development and production:

- › Process integration, optimization and automation
- › Technical assistance
- › Product information
- › Formulation development
- › Tests in our lab or in your facilities
- › Production guidelines
- › Fluid service simulation
- › Process validation and documentation

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Since 2022, Gabler Engineering is  
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