LET’S CREATE TOGETHER

T-HANDY
At Tanis, we don’t just develop machines. We design solutions! Creative and effective solutions that improve and enhance your production process, the colour and flavour of your confectionery. In short, solutions that shape the final product. Your product!

All this requires broad expertise and close cooperation. After all, we can only generate synergies if we can leverage each another’s knowledge and experience.

To do this, we work from question to answer. From doubt to certainty. From concept to reality. Everything we do is directed at coming up with the best possible solution for your question, your objective and your product. That’s how we deliver the best installations for the very best sweets in the world.

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**Why Tanis Confectionery?**

- Total solutions from concept to final product.
- Craftsmanship & Quality.
- More than 20 years of experience in the confectionery industry all over the world.
- The Tanis Candy Innovation Centre.
- Highly qualified, enthusiastic, and professional personnel.
The Tanis Candy Innovation Centre offers a high-tech test lab where Tanis works together with customers to come up with creative solutions and innovations.

The centre has been an enormous success since it opened, welcoming a wide variety of confectionery producers to the facility in Made, the Netherlands. Our lab staff have an opportunity mindset and boast plenty of expert know-how when it comes to the latest industry techniques and trends. They'll gladly share their knowledge to create the best candy together with our customers.

The Tanis Candy Innovation Centre makes it possible to develop and test your recipes using Tanis-designed and produced machines. We can use equipment from our standard set-up, but equipment can also be combined in new configurations to create new products with new flavours, compositions and shapes, tailored to your particular requirements.

The Tanis Candy Innovation Centre can also help make the start-up, commissioning and instruction process of your new plant as quick and efficient as possible. In the centre, customers can run tests with supervisors and operators to become familiar with the equipment.

With auxiliary processes such as sanding, oiling and enrobing, we can give the product that little extra; improving its appeal, making it easier to pack, increasing shelf life, etc. With the flexibility we have incorporated in our Candy Innovation Centre, the possibilities for combinations are endless.

**Challenge us to make the impossible possible!**
Tanis in Control

Besides the standard features of T-Control, each module of your Tanis production line has its own detailed graphic process view on the HMI. In automatic mode, this graphic view gives you details on the status of the running process. In manual mode, this same graphic view shows you the actual status of the process equipment and lets you control it manually.

The field components in each module of your Tanis production line are wired directly to a control panel on the module’s frame. All modules are interconnected to each other by an industrial fieldbus such as Ethernet/IP or Profinet.

When centralized supervisory control, recipe management, extended reporting, extended trending or change logs are required, an additional SCADA system can be supplied to provide these features.

Tanis Confectionery uses its Tanis in Control concept on all its equipment. Regardless of whether you need an Allen Bradley or a Siemens control platform or UL or CE-certification, the Tanis in Control concept guarantees an intuitive, modular and user friendly interface to every module of your Tanis production line.

At the heart of the T-control concept is an intuitive and consistent HMI layout with standard features like detailed alarm handling, recipe handling, machine status and system settings in combination with a well-structured and documented PLC program. Remote maintenance from the Tanis Confectionery head office is available by means of a built-in VPN router.
Clear, fresh, consistent flavour, colour and structure: the trick is to use the properties of all the ingredients to optimally develop the structure.

The preparation and conditioning plants for Gum and Jelly masses are suitable for all hydrocolloids whether of vegetable (agar, pectin, starch, carrageenan, gum arabic) or animal (gelatin) origin.

Tanis Confectionery has been developing ideas to make its T-Gel line more effective, efficient, flexible and durable.

**Capacities of T-Gel lines**
Pilot - 750 – 2000 - 4000 - 5000kg/hr

The KITCHEN is the heart of a T-Gel system; a production line for continuously making jellies and marshmallow masses. Wet and dry ingredients are combined and mixed according to a recipe and then cooked. Colours and flavours are then added.
**T-Gel MOULDING**

The TANIS approach to starch based Gums and Jelly depositing incorporated in T-Gel Moulding is a culmination of innovative concepts resulting in increased line productivity and improved dosing accuracy.

**Features:**
- Robots for stacking and de-stacking (R-models)
- Tipping station with linear sieve system
- Coarse and fine starch filling station
- A double full tray printing station (HC-models)
- Double full tray pump system also suitable for centre in shell depositing (HC-models)
- Double layer depositing (HC-models)
- Automatic on demand tray eject function with (optional) vision system
- Transport underneath machine (Compact models)

**Advantages:**
- Increased plant output.
- 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

**Executions of T-Gel MOULDING lines**
- 1200R-HC / 1200R / 1200 Compact
- 800R-HC / 800R / 800 Compact
- 400 Compact
T-Gel CONDITIONING

T-GEL CONDITIONING ROOMS
The Tanis Conditioning Rooms system is a modular built room with multiply Air Handler Units that delivers an air flow across the room. Tanis Confectionery works with multiple Air Handling Units (AHU’s) instead of one large AHU on each room to divide the room in several; ‘air sections’.

The construction and size of the room and air handler makes it easy to transport and install. The rooms can be extended relatively easy.

T-Gel CONDITIONING TRACKS
Tanis also offers pallet transportation between the T-Gel MOULDING starch line or existing installation and the T-Gel Conditioning room. This system provides a seamless integration of all the components.

The usage of tracks reduces the requirement of manual labour and makes it safe as there is no risk of falling stacks of trays. Furthermore, the stack height can be higher (up to 60 trays), making it possible to reduce the necessary number of conditioning rooms, resulting in a smaller footprint of the production line in your facility.
**T-Bar**

Cookers, Mixers - batchwise or continuous - Slabformers, Slitting and (Ultrasonic) Cutting. All Tanis equipment is designed to fit your product and production 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, etc...

Capacity in kg depending on bar size and weight.
Available slab widths:
300 - 600 - 800 - 1.000mm
T-Chew

We differentiate between two types of chewy candy: The so called ‘2 phase’ type which is form stable with a longer structure and longer shelf life. The second aerated type, which is less form and structure stable, has a lower density (more pieces per weight unit). Both types are supported by the Tanis process equipment.

Capacity range between 400 - 1000kg/hr
T-Cream

The T Cream equipment fully incorporates the 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. T Cream can be executed with or without in-line dosing of colors and flavors or ..... 

Capacity range between 500 - 1000kg/hr
T-Rock

Shiny, transparent, smooth and consistent flavor and color... 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 reduce coloring to a minimum.

Capacity (Standard):
- Milk: 420 kg/hr
- Hard Candy: 600 kg/hr

Capacity (High):
- Milk: 700 kg/hr
- Hard Candy: 1000 kg/hr

Larger capacities are available on demand.
Tanis has developed systems with several functions, required for the continuous and batch-wise processing of protein masses with varying capacities. The Tanis Batch Cookers for batch processing are designed for over-and under pressure. The continuous process with the Tanis Film Cooker has a short cooking time, so less process inversion.