# BUBBLE/CHEWING GUM EXTRUDERS

## Pillow Cutter for Chewing Gum

To pull/size & form Rectalgular pillow shapes from rope sheet.
2.2 Kw Pulling motor/1.5 Kw cutting motor.
Cap upto 600 Kg per shift*

Manufacturers:


## MALIK ENGINEERS

Unit No.1, Shailesh Ind. Estate-1, Navghar, Vasai Road (E), Palghar, Maharshtra, India.
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# MALIK'S BUBBLE/CHEWING GUM EXTRUDERS

**PRODUCTION PROCESS:**

SUGAR MILLING→GUM BASE HEATING→ MIXING MATERIALS→ EXTRUDING→

→CUT AND FORMING→COOLING→COATING→FINISHED GUMS FOR PACKING

**Machinery Required to produce Bubble Gum/Chewing Gum**

SUGAR POWDER MACHINE→GUM BASE

OVEN→200L MIXER→EXTRUDER→BALL BUBBLE GUM FORMING MACHINE OR CHICLET CHEWING GUM PRESSING/ROLLER RECTAGULAR CUTTER→COOLING TUNNEL→COATING PAN

This **ball bubble gum machine** consists of Sugar Grinding machine, Oven (Gum base), Sigma mixer, Ropes Extruder, Forming/Cutting machine, Cooling Tunnel, and Coating/ Polishing machine. The ball machine makes rope of pliable paste delivered from the extruder to Teflon conveyor belt, cuts it into the correct length and shapes it according to the forming cylinder. Temperature control system ensures the confectionery is fresh and sugar strip identical. It is an ideal device for producing bubble gum in different shapes, such as sphere, ellipse, watermelon, dinosaur egg, flagon, bottle, Lemon shape etc. With reliable performance, the plant can be operated and maintained easily.

For producing Chewing Gum, we need a special Former and Cutter like pressing rollers and roller cutter to form rectangular shape with regular Cooling tunnel and Wrapping and Bagging machines, in addition to other regular machines needed for Bubble Gum production. The Polishing machine may be used for applying gloss & polished surface on Gums with beeswax.

Bubble gum-making machines make gum that can blow and stretch, enabling the Chewer to make the bubble. These machines also differ in the formula of Raw materials. The base material used in Chewing Gum manufacture is chicle. It also uses softeners, Vegetable oil/Glycerin which keeps the product soft. Besides, you add powdered sugar or corn syrup to make it sweet, emulsifier, pigment for colour with some added flavour. Some starch is added with polymers to get good elastic properties and blowing.

In the manufacture of Chewing or Bubble Gum, the process starts by preparation of powdered materials on Grinding Mill like powdered sugar and other Dry materials. The along with other materials, these are mixed on Sigma Mixer which is provided with some Heating for efficient and easy mixing of high viscous materials. After mixing to pliable Dough, it will be shifted to the Ropes Extruder for which we get single/multiple ropes which are cooled and formed suitably before final packing for sale.

Bubble gum is made by mixing softened gum base (synthetic rubbers or polymers) with sweeteners like corn syrup and powdered sugar, and then adding flavorings and colorants. This mixture is kneaded into a pliable dough on Sigma Mixer, which is then extruded through

# BUBBLE/CHEWING GUM EXTRUDERS

the Rope Extruder.

The Rope is further transported through a long Conveyor to provide adequate cooling before it goes through the Forming and Cutting Apparatus. Still hot, the gums go through a Cooling Tunnel maintained around 7-10 ℃ before being wrapped individually and then bagged for sale.

The Chewing Gum will need a special Forming & Cutting Apparatus to cut the Rectangular Pillow shape typical to the Chewing Gum.

The Coating pan is used for providing uniform coating of vitamins, etc. on the balls and has electric heater and blower to give constant hot air on balls without overheating the products.

**Producing Center Filling in Confectionery:**

Center filling like Fruit paste, Jelly, Jam and such other can be incorporated into Gums as center layer by pumping the center filling ingredient of high viscous mass inside the Gum hollow structure.

**Tech Specification:**

| Name | Install Power(kw) | Overall Dimension(mm) | Gross Weight(kg) |
|---|---|---|---|
| Blender | 22 | 2250*890*1200 | 2000 |
| Ropes Extruder(single | 7.5 | 2300*1000*1750 | 1200 |
| Forming Machine | 1.5 | 1800*600*1500 | 800 |
| Cooling Machine | 1.1 | 2000*1400*820 | 400 |
| Polishing Machine | 2.2 | 1100*1000*1600 | 400 |
| Capacity | 75~150kg/h* will depend on product and Raw materials used | | |





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# Chewing & Bubble Gum Plant Components

High Speed Sugar/Dry Material Grinder. Stainless steel contact parts.
Motor power: 3.7/5.5 Kw
Cap (100/150 Kg/hour)

To Grind Sugar & other Dry Material in Gum production to fine powder

Sigma Z-Blades Mixer.
11.2/15 Kw Motor. Stainless steel contact parts for good hygeine.
Cap 300/500 Kg/h Cap

Heating jacket with Electrical/Water Heating For preparation of Gum Base

## Rope Extruder

With Twin Stainless steel screws & heavy Motor 5.6 Kw with Inverter control. Split Barrel for easy cleaning & access to screws.
Automatic Dough Feeder with variable speed Motor control.
Single colour or 2 colour Ropes from die. Possible single/multiple Ropes.
Electrical/Water Heated Barrel & Die with PID controller.
Output 150/200 Kg/h*

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# Chewing & Bubble Gum Plant Components

## Bubble Gum Former Cutter

(For Round balls)
2.2 Kw motor for Pulling/sizing.
1.5 Kw ball former Rollers. Cutting motor 1.5 Kw.
(Cap 150-200kg/hour depends on size of balls)

## Stainless steel Coating Pan

used for applying uniform coating on gums. With Electric heater and Blower with temperature control.
Dia of Pan 900/1200mm.
Motor: 1.5 Kw. Heater 2 Kw/3Kw

Other Ancillaries viz. Wrapping machine and Bagging machines also available.

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