

Crazy about candy production

General Brochure [↗](#)



—o 2 generations of Tanis

Family owned



For over 30 years, Tanis has been a global pioneer in providing comprehensive production lines tailored specifically for crafting candy, with a focus on gums and jellies.

Throughout this time, Tanis has developed an intimate understanding of the hurdles that customers encounter, as well as the aspirations they want to achieve. In their philosophy, they focus on solving the biggest bottlenecks in the customers' operations through machinery and convenience. This results in high-tech machinery and taking full responsibility for the total production process. Delivering full production lines for candy manufacturers, from kitchen to depositing and from conditioning to demoulding and finishing,

Tanis offers one integrated gummy and jelly production process.

Tanis operates as a family-owned enterprise, and that ethos extends to relationships with its customers. In choosing Tanis, customers are not only gaining access to state-of-the-art technology, they also join a community that values relationships as much as results. Valuing customer success, Tanis ensures a journey that is met with the highest level of expertise, reliability, and care.

The process of making candy

Taking candy producers by the hand on an innovative journey to make their products

Laying the foundations

Mapping your requirements

We start by getting to know you. Your market, goals and individual circumstances and the products you want to make. At the Tanis Innovation Center we'll explore possibilities and test them out in our Pilot Plant including production technique matching.



Building the production line

Your live preview

Your full production line is assembled in our factory and you will be invited to check and test your equipment prior to shipment.

The support you expect from a family business

Tanis Support

We know how to make candy, and for us, you are now part of the family. To help you achieve your short- and long-term goals, we deliver the best equipment. Whenever you need support or when we have new developments that can assist you further, we stay by your side.



Discover more!
Scan the QR code to watch the video explaining how we work.



Tailoring the solution

Designing your ideal production line

In the engineering phase, we tailor our complete production line solution to meet your business requirements. Not just in terms of output capacity and fit within your facility's layout, but also for safety, compliance and hygiene.

Installation and on-site checks

Guaranteeing you're good to go

Once that gets the thumbs up, we'll ship everything to your facility where our experienced installation crew will install and commission the line and will assist you in connecting all the required utilities. And they won't leave until you confirm the end-product specifications are being met and the required capacity is being reached.



Our applications



Confectionery

We are crazy about candy production! Tanis has all the knowledge and equipment needed to create gums and jellies, chewies, caramel, nougat, candy bars, and much more. Whatever shape, texture, flavour and special ingredients you want for your candy, Tanis provides the equipment, know-how, guidance, and inspiration.



Nutraceuticals

The popularity of vitamins and other nutraceuticals in sweet gummy form has surged significantly in recent years. Examples of these active ingredients include calcium, Omega-3, melatonin, cranberry, and various vitamins. We are proud to have taken a market-leading position in this growing industry by focusing on and building extensive experience in the process and machinery.





One

integrated gummy & jelly
production process

Complete production lines, tailor-made.

We believe in the power of One. With one common goal and one integrated total solution, we build a lasting relationship and create a shared future together. By integrating the four production stages of gummy and jelly candy into one comprehensive solution we achieve your goal of producing candy even more efficiently. As a family business, we understand the importance of involvement and loyalty. These values run deep in our company, and we believe that by working together towards a common goal, we can accomplish great things.

Let's embrace the power of One.

One goal. **One** solution. **One** family.

Kitchen



Preparation



Cooking



Blending

Moulding



(De)Moulding

Conditioning



Optimal product and
or starch conditioning

Finishing



Oiling & sanding

Preparation

For preparing your pre-cooked candy mass, we ensure proper mixing of your main ingredients, whether manually or automatically, according to your needs. Our unique design and customization ensure that all ingredients are handled appropriately, while maintaining efficiency, sustainability, and accuracy.





Cooking

Understanding your requirements, we will ensure that you receive the most suitable cooking method for your products. For gums and jellies, we typically prefer continuous cooking under pressure to keep cooking times short and maintain high product quality. After cooking, we use a vacuum chamber to evaporate water, remove air bubbles, and efficiently lower the temperature to prepare for the final step.

We have different kitchens for every production size. These range from entry-level production lines to robust, high-capacity lines that redefine industry standards.



Middle & high-capacity production: 400C, 800C, 800R HC & 1200R HC



Batch or Continuous Cooking?

Tanis offers two distinct methods for cooking gummies, each with its own advantages and characteristics: batch cooking and continuous cooking. Depending on your quantity and type of candy, we will advise you on the best method.

Batch cooking is better suited for small-scale production, offering flexibility and individual batch quality control. It is ideal for artisanal or experimental gummy production.

And **continuous cooking** is designed for optimal energy usage and better quality control as this closed system contains very precise temperature control.

Batch Cooking

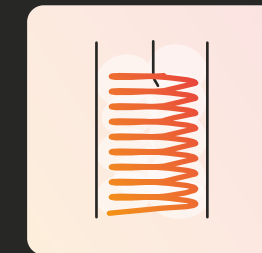


Batch

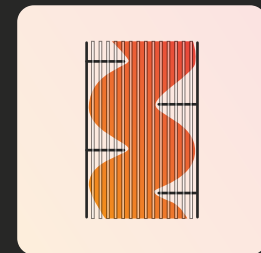


Thermosyphon

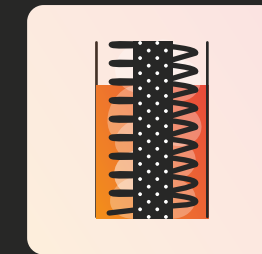
Continuous Cooking



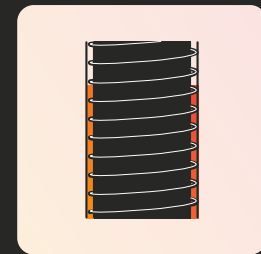
Coil cooker



Tis cooker



Jet cooker



Film cooker

Blending

To blend in the post cook ingredients like colour, flavour, acid and heat sensitive supplements we make use of our ABS or AMS skids with optional preparation skids to mix in special ingredients. In these skids we make sure accurate dosing and homegenous mixing are top priority.



Optional: Vitamin Preparation



ABS skid



Lab & Entry-level kitchens

These kitchens are ideal for your R&D centers or small-scale production sites. Despite their compact design, they can be outfitted with the same advanced technology as high-volume production lines. This allows you to test and develop new or existing recipes without disrupting your main production line, while also making it easy to scale successful tests to larger operations. Share your end-product goals with us, and we'll equip your lab-scale kitchen with the best technology to seamlessly integrate with your larger production processes and support your future aspirations.

When used for full production, these kitchens deliver the same high-quality output, thanks to their advanced features. They also offer the flexibility of quick and efficient changeovers, making them ideal for the nutraceutical space, where lower capacities and greater flexibility are essential. Let us know your needs, and we'll customize your lab or entry-level kitchen to meet your highest standards.



Lab & entry-level production: 400S & 400M



Pick your shape

There are not many candy categories as versatile as gums and jellies. A true crowd-pleaser that is popular worldwide. From a pure sweet treat to a delivery system for nutraceuticals and edibles, gums and jellies are multi-functional. There are also many possibilities in terms of shapes and textures. Here we list the most common and innovative forms for you.



Single colour

The most iconic gummy in a single colour with countless colour, taste and finishing variations.



Double layer

Give your gummy an extra dimension with two layers combining different flavours and textures, for instance a vegan aerated bottom layer.



Aerated (vegan)

An aerated gummy has a light, fluffy appearance with a chewy bite and a unique gummy texture. Vegan options are available.



Side by side

Create fruit shapes with realistic looks by combining a feast of colours through side-by-side technology.



Center-in-shell

Combine two flavours or textures in one delicious gummy. With a center-in-shell filling you can surprise consumers.



Starlight

A well-known shape in hard candy is the starlight technology, but this is certainly also applicable to gums and jellies. Create an eye-popping effect.



3D gummies

Discover the endless possibilities of shapes and figures with 3D gummies, no variation is too crazy if you ask us. Combine this with one of the other technologies and you have a bestseller in your hands.



100% Fruit

Gummies made entirely from natural fruit ingredients, available in many playful shapes.



Moulding

Tanis offers two methods for moulding your gummies: starch and non-starch. We don't favor one over the other but can recommend the solution that best meets your needs. In both methods, we strive for the highest efficiency and flexibility, ensuring you have enough options for the capacities you require.

The main differences lie in the handling and characteristics of each moulding method. Starch moulding provides the advantage of higher output due to a faster demolding step, while also maintaining optimal product flexibility. This is achieved by offering more recipe flexibility, as the starch can absorb

moisture from the candy. The starch offers flexibility in both shape, with quick print board changes, and recipe, as it absorbs moisture from the candies, allowing for varied curing conditions and times.

In contrast, non-starch moulding is suitable for smaller and medium capacities and allows for easy and complete cleaning of the entire system, while also eliminating the need for starch conditioning. However, this method is limited by the predetermined shape of the mould and lacks the ability to absorb moisture from the candy.



Starch: 400C, 800C, 800R, 800R HC & 1200R HC



Non-Starch: 400S, 400M, 400R, 800C & 800R



Starch

- + Higher output and tray speed
- + More flexibility in recipes
- + More flexibility in shapes
- + Easier, quicker and low cost change over
- + Complete Turn key solution:
1,000kg/hr to 8,000kg/hr

Non-Starch

- + Full cleanable process to prevent cross contamination
- + Clean environment without starch dust.
- + Smaller footprint
- + Smaller starting investment
- + Smaller semi-automatic capacities possible
- + Complete turn key solution:
30,000 to 580,000 pieces/hr

Starch



Non-Starch





Our **Compact** lines with Gantry Feeder and Stacker Solution

5th generation **Gantry Systems** Proven & perfected.



Our Compact moulding system utilizes a **Gantry robot** for infeed and outfeed instead of chains. This choice reduces the number of moving parts, decreases wear and tear, and utilizes servo-driven mechanisms. Unlike chains, Gantry robots eliminate the need for alignment adjustments, as uneven wear of individual chains can be an issue. Additionally, our moulding system features one large walking beam and numerous options to enhance product diversity, decrease possible downtime, automate cleaning, and supply production data.

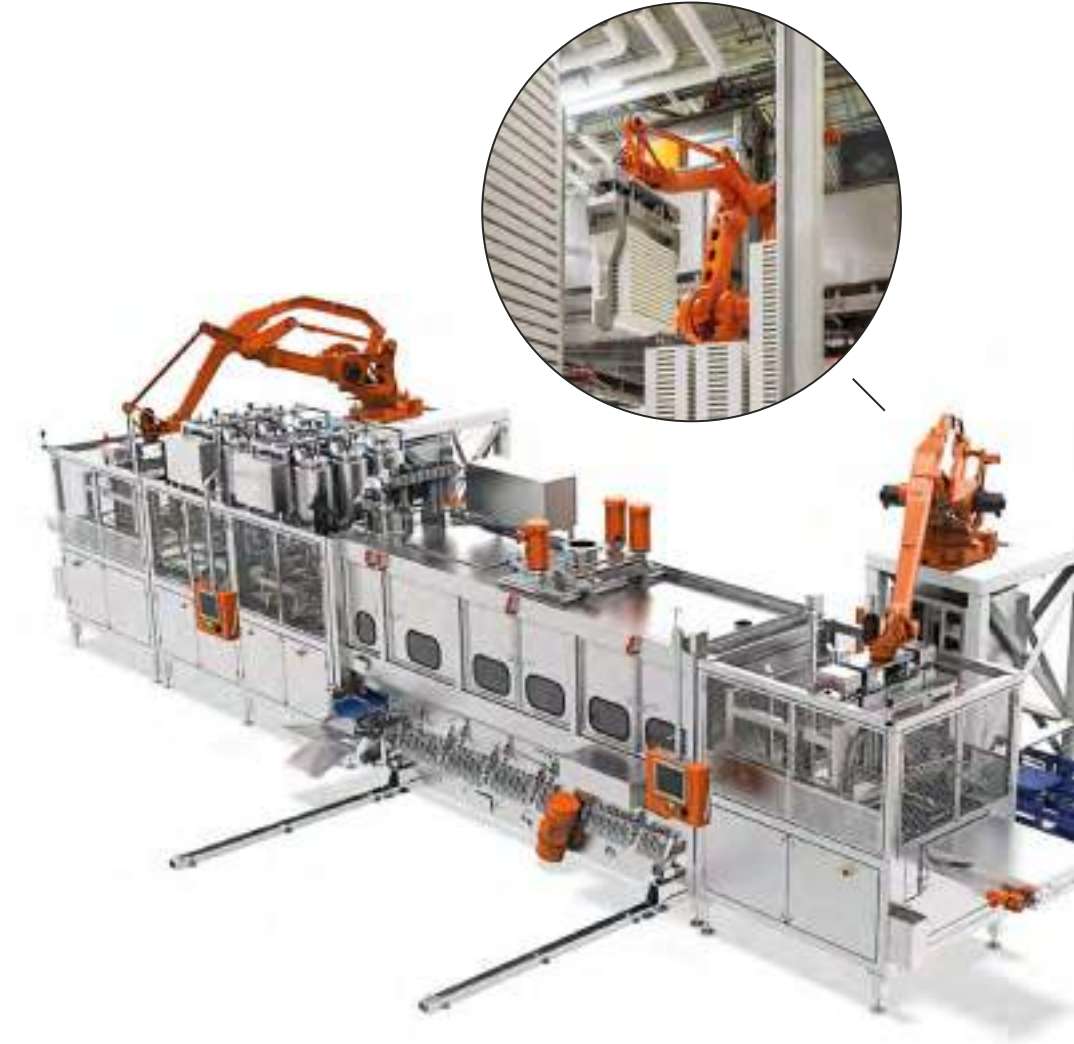


Also ideal for upgrades/replacements

The combination of a **compact footprint** designed to industry standard with **improved efficiency**, reliability and various applicable options makes this line a real winner to upgrade production processes by replacing current existing moulding lines.

Our unique High Capacity **Robotic** lines are breaking world record capacities

This moulding line offers the highest capacity while maintaining a slow speed tray transport, because of our unique double tray movement design. The servo-driven double tray transportation and positioning ensure trouble-free demoulding, starch filling, and printing. Combined with the functionality of the eye-catching robots handling the trays, this system guarantees a consistently high yield.



Lab lines

These low and mid-capacity, semi-automatic moulding lines are the perfect entry-level or lab moulding solution for manufacturing gums and jellies containing functional ingredients. Unlike other lines, these feature separate skids for moulding and demoulding, ensuring efficient production.

Both lines come with manual in- and outfeed. To minimize the risk of pre-gelling, all surfaces in contact with the product mass

are heated. The high dosing accuracy makes them suitable for gummies with active ingredients. The closed jacketed pump housing and piston parameters, such as stroke length, suck back, and piston speeds, can be set on the HMI.

For demoulding, you have two choices suitable for both lines: the blow-out or vacuum demoulder. Both can reach up to 8 moulds per minute. Both options have manual in- and outfeed.



Moulding lines of the 400S and 400M NS



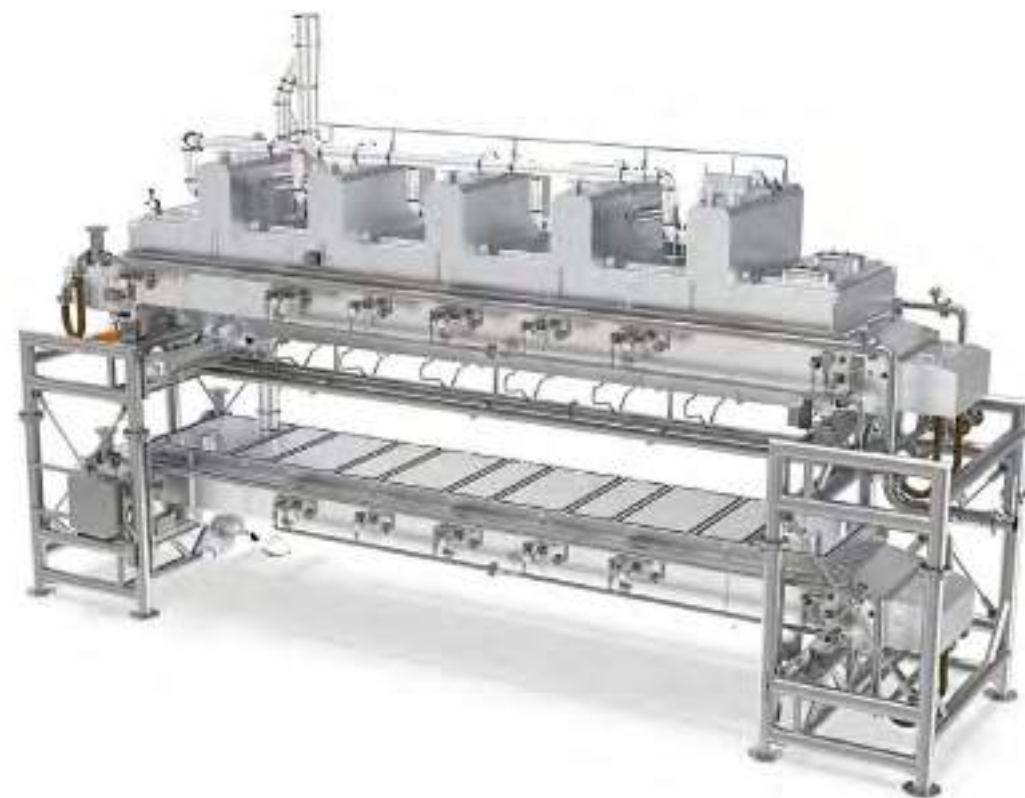
Demoulding lines suitable for 400S and 400M NS production lines



Starch conditioning, sifting & transport

Our comprehensive starch management solutions ensure your starch is conditioned, clean, and efficiently transported according to your specific needs. We condition your starch to meet your precise requirements, and our sifting process guarantees that your starch is clean and ready to be re-used in the system. We provide guidance and equipment for efficient starch transport throughout your layout, ensuring all dust and starch are recirculated and not lost within the factory.

With our advanced drying technology we are able to remove the starch conditioning from scope! See our conditioning rooms on the next page >>



Optimal drying

Tanis conditioning rooms are built to a proven modular concept which incorporates an controlled airflow, integrated air handler with dessicant dryer. This ensures a consistent, evenly dispersed conditioned airflow though the stacks of trays.

- Air Handling Units have a **universal design** and are customized to meet any product related conditioning requirement.
- The completely **closed system** eliminates external influences.
- All parameters in the conditioning room are **adjustable** and **controllable** for optimal curing of the specific batch of products.
- Accurate control of the internal environment **shortens** the conditioning **time** and **improves reproducibility** of the product.



Sustainable Addition

Efficient energy recovery with our HX Regeneration system.



Modular System suitable for both Starch & Non-Starch



Conditioning rooms not only dry the gummies but also **expedite the drying of starch**, allowing processing without starch conditioning. Saving costs, floorspace and risk!

Optimizing floor space due to multiple levels of automatic drying rooms



In addition to manual infeed, our conditioning rooms can also be offered with an ATS (Automated Track System) or an AGV system (Automated guided vehicle).



Sanding

For coating your gummy's, the design of the sanding line will make sure your gummy's are coated to the highest quality.

The candy will be divided into a single layer by the vibratory conveyor, and fed onto the steam conveyor. By usage of dry steam the outer layer of the candy pieces will melt, making the sugar stick to the surface. The sticky candy pieces will be launched through a sugar curtain into the coating drum, where it will be covered with an equal layer of sugar. Due to the doublewall, and perforated inner surface of the drum the excessive sugar will remain inside the drum, and the coated pieces of candy will exit the drum for further processing.

The equipment is able to run fully automated and can be placed either stand alone, or in line with other T-Gel equipment.

Available for small, medium and high capacities



Oiling

The oiling drum is for automatic adding of a polishing agent layer on to a jelly or similar product. Specifically designed to polish your gummies and jellies to perfection, while also ensuring they don't stick together.

Advantages:

- All-stainless steel
- Hygienic execution
- Inclination adjustment to control residence time
- Automatic dosing of the required amount of glazing agent



Available for small, medium and high capacities



Finishing possibilities

Sugar or sour layer, ..



..shiny or matte look, ..

..and many more playful coatings



Getting everything right, for you

Our Starch production lines

At Tanis, we make sure your Tanis confectionery equipment is designed to meet your standards and requirements. This starts with getting to know you, your products and your market. Which unique recipes do you use? What are your specific circumstances? We take all of these factors into consideration when designing your production line. Trust Tanis to find your sweet spot and design the perfect solution for your needs.



1200 Robotic HC

Handling unrivalled capacity, the Tanis 1200 Robotic High Capacity is recipe driven and self-adjusts for optimal, synchronized operation. Double tray movement enables more gummies, jellies and nutraceuticals to be produced from low machine speeds with high output.

This fully-integrated automatic production line with Automated Track System (ATS) or Automated Guided Vehicle (AGV) offers high versatility. Kitchen configuration options make the best use of available space and fast changeover between recipes delivers high productivity. Requires just three operators.

Capacity

Up to 8,000 kg/h
depending on product
shape & recipe

Number of colours/flavours:

6 to 12 colours

Colloids:

**Gelatine, Pectin, Starch
and combinations of these**

Optional:

**> Vitamins
> Minerals**

Operators (continuous):

5-6 people

Candy:

**> Center-in-shell
> Double layer
> Side by side
> Starlight**



800 Robotic HC

Featuring double tray movement which enables high capacity from low machine speeds, the Tanis 800 Robotic High Capacity is a versatile solution for manufacturing gummies, jellies and nutraceuticals. This recipe driven, fully-integrated automatic production line with Automated Track System (ATS) or Automated Guided Vehicle (AGV) automatically adjusts for optimal, synchronized operation. Kitchen configuration options make the best use of available space and the line requires just three operators.

Capacity

Up to 5,000 kg/h
depending on product
shape & recipe

Number of colours/flavours:

6 to 12 colours

Colloids:

**Gelatine, Pectin, Starch
and combinations of these**

Optional:

**> Vitamins
> Minerals**

Operators (continuous):

5-6 people

Candy:

**> Center-in-shell
> Double layer
> Side by side
> Starlight**





800 Robotic

This fully-integrated automatic production line with Automated Track System (ATS) or Automated Guided Vehicle (AGV) is a highly versatile solution for manufacturing gummies, jellies and nutraceuticals. Requiring just three operators, the Tanis 800 Robotic is recipe driven and its components automatically adjust as necessary for optimal, synchronized operation. Various kitchen configuration options enable it to fit available space.

Capacity	Up to 3,000 kg/h depending on product shape & recipe
Number of colours/flavours:	6 to 12 colours
Colloids:	Gelatine, Pectin, Starch and combinations of these
Optional:	> Vitamins > Minerals
Operators (continuous):	3 people
Candy:	> Center-in-shell > Double layer > Side by side > Starlight





800 Compact

The Tanis 800 Compact is a recipe-driven, fully integrated automatic production line that can be equipped with the latest technology to ensure the highest levels of efficiency, automation, and variability.

It handles the most common capacities in the market, making it a good fit for everyone, while also being an excellent replacement model for your existing line. The combination of a compact footprint, versatile kitchen configuration, fast recipe changeover, and high capacity per square meter/foot makes it a real winner for those who want to produce a wide range of gummies, jellies, and nutraceuticals within a limited production space.

Capacity	Up to 3,000 kg/h depending on product shape & recipe
Number of colours/flavours:	6 to 12 colours
Colloids:	Gelatine, Pectin, Starch and combinations of these
Optional:	> Vitamins > Minerals
Operators (continuous):	4 people
Candy:	> Center-in-shell > Double layer > Side by side > Starlight



400 Compact

The Tanis 400 Compact is a fully integrated automatic production line that combines a compact footprint with impressive versatility and high capacity per square meter/foot.

Designed with a recipe-driven system and a configurable kitchen, it allows for fast changeovers between different recipes, making it ideal for those with limited space who want to produce a wide range of gummies, jellies, and nutraceuticals while maintaining a high level of automation. There is no equivalent on the market that matches its capacity and automation level.

Capacity

Up to 1,000 kg/h
depending on product
shape & recipe

Number of colours/flavours:

6 to 12 colours

Colloids:

**Gelatine, Pectin, Starch
and combinations of these**

Optional:

**> Vitamins
> Minerals**

Operators (continuous):

4 people

Candy:

**> Center-in-shell
> Double layer
> Side by side
> Starlight**





Getting everything right, for you

Our Non-Starch production lines

We understand that delivering quality candy products with active substances needs a different approach. Nutraceutical gummies require a very specific balance that maintains active ingredient efficacy, ensures accurate dosing and meets the require cleaning procedure for this industry.

We design and develop creative and effective solutions for the production of active candy by supplying custom-made production equipment. We are a process equipment supplier that focuses on the supplements, vitamins and OTC (over-the-counter) market. We design and supply plants for the production of active candy, multi vitamins and botanicals with health benefits.





800 Robotic NS

In a world-first for manufacturing gummies and jellies with functional ingredients, this state-of-the-art production line handles higher capacity than any other non-starch system. The fully-integrated automatic line with Automated Track System (ATS) is recipe driven, requires just three operators and self-adjusts for optimal, synchronized operation. Kitchen configuration options enable the best fit to space. Fast changeover between recipes delivers high productivity.

Capacity	Up to 580,000 pieces p/h depending on product shape & recipe
Number of colours/flavours:	6 to 12 colours
Colloids:	Gelatine, Pectin, Starch and combinations of these
Optional:	> Vitamins > Minerals
Operators (continuous):	3 people





400 Robotic NS

The Tanis 400R NS is our smallest fully-automatic Non-Starch line. It can run recipes that use pectin, gelatin and other gelling agents without any reduction in production capacity. This line operates with cleanable polycarbonate moulds, which can easily be changed out to create your chosen shapes and sizes. Product preparation is recipe-driven, and a minimal number of operators are required along the line.

Capacity

Up to 150,000 pieces p/h
depending on product
shape & recipe

Number of
colours/flavours:

Up to 4 colours

Colloids:

Gelatine, Pectin, Starch
and combinations of these

Optional:

> Vitamins
> Minerals

Operators
(continuous):

3 people





400M NS

The Tanis 400M NS is a mid-capacity solution for streamlined manufacture of gummies and jellies containing functional ingredients. Offering a significantly higher level of automation and integration compared to the 400S NS, the 400M NS also delivers highly accurate dosing and thorough blending for consistent results every time.

Capacity	Up to 90,000 pieces p/h depending on product shape & recipe
Number of colours/flavours:	Up to 4 colours
Colloids:	Gelatine, Pectin, Starch and combinations of these
Optional:	> Vitamins > Minerals
Operators (continuous):	4-5 people



400S NS

This low-capacity, semi-automatic production line is a perfect (entry level) solution for manufacturing gummies and jellies containing functional ingredients. Comprised of the highest quality equipment, the Tanis 400S NS achieves accurately dosed, consistently homogenized ingredient mixtures while streamlining candy manufacturing.

Capacity	Up to 30,000 pieces p/h depending on product shape & recipe
Number of colours/flavours:	Single colour, up to 2 colours
Colloids:	Gelatine, Pectin, Starch and combinations of these
Optional:	> Vitamins > Minerals
Operators:	2-3 people (lab) 3-4 people (small volume full production)





Our Kitchen Equipment solutions

Where things start boiling

At Tanis, we understand the importance of good kitchen equipment. Our knowledge in this area is extremely extensive, in fact: it's our legacy. Nees Tanis, the father of our founder Leo Tanis and Owner and CEO of Former Kitchen Supplier Ter Braak (Est. 1946) gained worldwide fame in this field. This knowledge has been passed down from generation to generation. That is why we still deliver kitchen skids of the highest quality to our global clientele.



Chewy Candy

T-Chew

Smoothness, 'chewability' and structure, that's the key for chewy candy. Controlled heating, mixing and cooling of the candymass is very important.

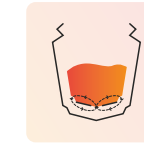


Two types

Before selecting the necessary equipment, a choice must be made between the two types of chewy candy available on the market:

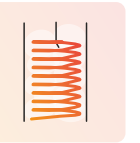
- **High density chewies**, known for their stable form, long shelf life, and consistent chewability.
- **Low density chewies**, which are more challenging in stability and have a lower density (yielding more pieces per weight unit), but are known for their highly liked texture.

After vacuumizing the mass in the cooker, it is discharged into the aerating vessel, in which a pre-determined amount of aerating / whipping agent is added by pump from a mixing / holding vessel and mixed into the cooked mass at low speed.



Thermosyphon Cooker

This layout makes optimal use of gravity. The production process is all about the controlled and quick heating of the solution in order to obtain a homogeneous solution.



Complete kitchen with Coil cooker

The continuous heat exchanger(s) is (are) fed from the buffer vessel(s). Each heat exchanger is electronically controlled to ascertain accurate cooking temperatures. Where required, the solution can be quickly cooled by vacuum after heating to fix the dry substance.

Caramels

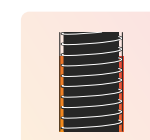
T-Brown

Processing caramel means mixing the ingredients to an emulsion and heating it such that its colour and flavour develop optimally. The possibilities for the application of caramel are endless.



Tanis Batch Cooker

When there are frequent changes in recipe and/or capacity batch cooking is a good option.



Continuous cooking skid with film cooker

To cook the caramel mass to the desired dry matter content, Tanis has designed an all-stainless steel dynamic heat exchanger which is able to reach the cooking temperature in a very short time even with high viscosities.

This film cooker, paired with a Maillard reactor, ensures your caramel achieves the perfect brownish colour and rich flavour. It maintains the required temperature for the ideal duration, delivering consistent, high-quality results every time.



Candy bars & Nougat

T-Bar

With our state-of-the-art T-Bar processing machinery Tanis can develop efficient and cost-effective production lines for all kinds of candy bars, from nougat and nougat/caramel to brittles, cereal bars and protein bars.



Aeration Nougat

For the continuous production of Nougat, the Tanis kitchen provides the semi-finished ingredients for a two-phase system aerator; one mixing head prepares the 'whipping agent' at a very low density which is then mixed with sugar mass in a second head. This results in a low density mass wherein additives such as fat, powdered sugar, milk and cocoa powder can be mixed.



Single or Double Roll Slab Former

The Roll Slab Former includes a heated infeed hopper and one or two hard-chromed steel drums with adjustable speed and temperature control, ensuring precise nougat layers without compression.



Conditioning

The cooling tunnel cools slabbed products before they are slit and cut. Slabs are discharged onto cooled bottom plates and then moved through the tunnel, where circulating cooled air completes the process.



Slitting and Spreading

The Tanis Slitter uses a nose bar to transfer the slab from the conveyor and slit it into ropes. It features rotary discs and built-in scrapers and fingers to clean the discs and hold the product down. The amount of ropes can be adjusted to the slab width and required output of the line.

To prevent sticking, the product ropes are spread using independent Teflon ropes with linked speed control, suitable for various conveyor setups. Tanis offers both flat and high-low versions, depending on the product.

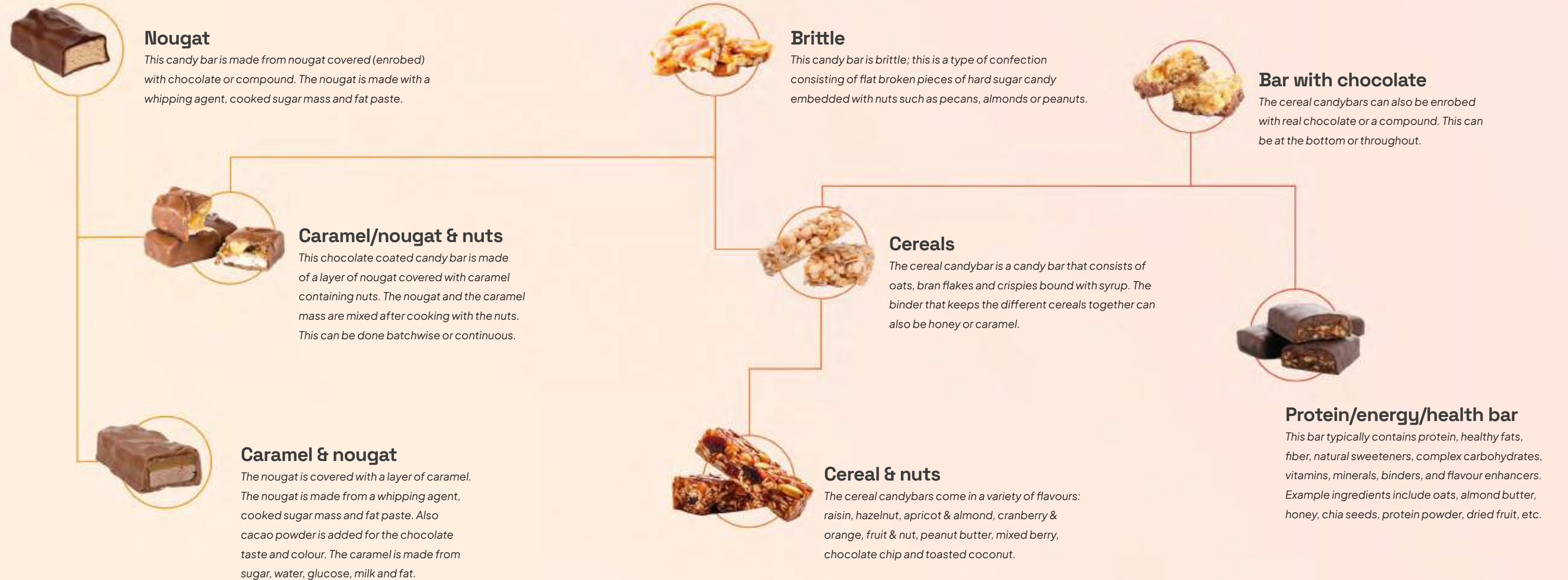
Cutting

The product ropes move to the Ultrasonic knife, which cuts them to the required length with clean, straight edges. The Ultrasonic technology prevents the product from sticking to the knives. You only have to add your desired finishing, such as enrobing with chocolate.



T-Bar variants

Tanis offers a range of different cookers, depending both on the kind of product to be produced, but also on the method of production: batch or semi continuous. The method of production can be determined by the customer's requirements, but also depends on the capacity of the production line and the product type.



Creams & Fondants

T-Cream

The secret of good fondant is in the consistency of the production process. Processing the ingredients to a good clear supersaturated solution is key and then cooling it down and applying mechanical force to crystallize the fondant to a smooth texture.



TIS cooker

The continuous cooker is fed from the buffer which contains the sugar-syrup-water mixture. The cooked mass is pumped to the flash off vessel and flows directly into the crystallizer.



Tanis Crystallizer

The special design of the crystallizer enables continuous cooling and crystallisation of the fondant. The fondant no longer needs to be 'matured' before it can be processed further, so that in-between storage and extra handling are unnecessary. The fondant is now ready for the last additives and can be packed. The process is completely accurate temperature controlled eliminating the formation of unwanted crystals resulting in a

quality defect. The rotor is specially designed with a special pitch for correct transfer. The sugar syrup is transported with the rotor and pushed against the wall. The wall is jacketed and insulated. The cooling water flows with high speed through the jacket. In the jacket a coil fitted to direct the water to guarantee the maximum usage of the cooling surface.

Additive mixing skid

For some products additional additive mixing is required, this skid is designed with:

- Extraction pump fitted to and placed next to the flash-off with variable drive
- Flow meter
- Piping to the blending vessel



Hard Candy

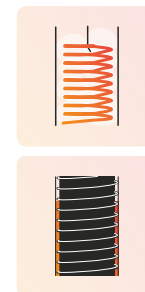
T-Rock

To make hard candy with a shiny, transparent appearance and consistent flavour, the key is to rapidly heat and cool the ingredients to minimize sugar inversion and coloration.



Coil and Film cooker with vacuum vessel

After mixing and dissolving all the ingredients with a coil cooker, we perform the first evaporation in a flash-off vessel. The final evaporation to reach the required dry solids is completed using a film cooker and vacuum vessel.



Tanis Vacumizer combi

This combination of the 2 chambers is used to expand the mass to atmospheric and evaporate excess water in combination with lowering the temperature. As and when required – depending on type of final product- a vacuum can be applied to both sections to cook under lower temperatures and so avoids sugar inversion and colour development. One or more extraction units can be fitted to divide the mass and make multiple colours and flavours.

Advantages

- Cooking with vacuum
- Large range in capacities
- CIP-prepared
- Skid built for easy installation
- Pre-wired and pre-tested



Other candy solutions

Challenge us for your next sweet concept



At Tanis, we specialize in
developing customized
candy production solutions in
collaboration with our clients

Our technical capabilities include designing and manufacturing specialized kitchen equipment tailored to specific confectionery needs. We address the challenges of producing non-standard candies by leveraging our expertise in creating precise, efficient, and reliable confectionery machinery.

To support this, our team includes food technologists who assist with recipe development and a R&D department for new equipment, ensuring optimal results for every unique candy production requirement.

For example:

*We engineered and supplied
equipment for high capacity
halawa production.*



*We have designed/engineered a
continuous process for a toffee brand
that previously made their candy
manually, ensuring that their unique
recipe remains unchanged.*





Tanis Knowledge Center

Much more than an equipment supplier

- Tanis has multi-disciplinary experts in all sugar confectionery manufacturing, and provide a range of services to share that expertise and knowledge.

We provide standard and customized online and on-site training courses through the **Tanis Academy** and have the availability of the **Innovation Center** (in the Netherlands), where a team of experts works one-on-one with customers to explore opportunities and make your team ready for producing on your new Tanis line.

Whatever your gummy and jelly manufacturing requirements are, from active ingredients to low sugar, unique flavours, special finishes or anything else, they are here to enable your success.

Tanis Innovation Center

—○ Making your confectionery dreams come true

At Tanis, we understand that crafting the perfect gummy, jelly or any other candy requires more than just a recipe — it demands innovation, precision, and expertise. That's why we've established the Tanis Innovation Centre in Oosterhout, the Netherlands — a state-of-the-art facility dedicated to helping you bring your confectionery visions to life.

Design your ideal production line

Work alongside our team to assemble, demonstrate, and test configurations until you find the perfect fit for your production goals.

Master the art of candy production

Engage in comprehensive training sessions tailored for supervisors and operators, ensuring your team is equipped with the knowledge to excel in confectionery manufacturing.

Whether you're an established manufacturer aiming to refine your processes or a newcomer eager to explore the world of gums and jellies, our Innovation Centre offers personalised support. Collaborate with our seasoned experts to:

Innovate and experiment with confidence

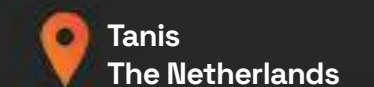
Experiment with new recipes and processes in a confidential setting, utilising our cutting-edge equipment to test and refine your products.



Plan Your Visit

Book exclusive access to the Tanis Innovation Centre for up to two weeks and develop your ideas with our experts. During your stay, our dedicated food technologists and process engineers will provide hands-on assistance, ensuring you leave with customised solutions tailored to your unique needs.

Ready to elevate your confectionery production? Reach out to us to schedule your visit or learn more about how the Tanis Innovation Centre can support your ambitions.



Tanis Support

From the moment your installation is operational, we are there for you.

We know how to make candy and supplements. To meet your short- and long-term goals, we provide high-performance equipment—and our support doesn't stop there. Our Support department leverages field data and technical insights to keep you ahead of the curve. We continuously optimize both equipment and processes, ensuring minimal disruption and rapid response in case of unplanned downtime. **Support is structured into four key areas:**



TSA



Spare parts



Support projects



Consultancy

Each is designed to maximize uptime, extend equipment life, and align operations with your business objectives. To support future growth and sustainability, we also **offer upgrades and retrofits tailored** to your Tanis systems.



Tanis Support Agreements (TSA)

Tanis' TSA is **tailor-made**, ensuring that the combination of services is precisely aligned with the customer's operational needs through close collaboration

TSA is determined by:

In-house capabilities

Budget

Risk level

Strategies



Service Spare Parts

We support defining Spares Strategy during the Sales Phase, including budgeting. Our services include delivering spares packages and managing on-site spares organization. We handle replenishment of consumed parts and consumables, offer substitutes and alternative parts when necessary, and provide kits for Preventive Maintenance visits.



Tanis Support Projects

We are always looking for opportunities with existing equipment. For instance, to develop new products, add functionality, increase capacity and deliver efficient overhauls.



Consultancy / Tanis Academy

Tanis Academy empowers your team with the knowledge and skills needed for reliable, efficient operations. We offer structured training programs—both online and on-site—tailored for maintenance and process teams. Our hands-on methods ensure practical understanding, while all training is backed by Standard Operating Procedures (SOPs) for consistency, safety, and quality.

To further optimize performance, we offer expert site assessments to identify improvement opportunities and align training with your operational needs.

Preventive maintenance

To prevent any downtime we can schedule preventive maintenance such as inspection and maintenance visits. We even have our own academy to fully immerse you into our world of gums and jellies.



The support you expect from a family business

Corrective Maintenance from three continents

Our 24/7 hotline offers remote support and we offer worldwide support on-site. Our spare parts department is ready to upgrade the total lifetime of our equipment.





Tanis & Sustainability

One planet. One goal.

With a legacy of precision and innovation, Tanis combines cutting-edge technology with sustainability, empowering confectioners to create treats that exceed expectations. Our ESG (Environmental, Social, and Governance) principles drive everything we do, aiming to improve lives, strengthen communities, and protect the planet by embedding sustainability into our strategies and operations.

We have a dedicated multidisciplinary team within Tanis actively working on projects.

Environmental: Our Commitment to the Planet

Focusing on SDGs 6, 9, and 12, our team works on projects like reusing water for FAT (Factory Acceptance Testing), minimizing waste, and adopting eco-friendly packaging. Initiatives like “One planet. One tree. One goal.” underscore our commitment to sustainability.

Social: Building Stronger Communities

Aligned with SDGs 8, 9, and 12, our social initiatives include the Tanis Vital program, offering an on-site gym and various wellbeing events, fostering a healthy, engaged workforce.

Governance: Leading with Integrity and Transparency

Following SDG 17, we prioritize integrity and transparency, building partnerships that drive sustainable development.

We are making progress but remain committed to continuous improvement. At Tanis, ESG principles define who we are and guide our journey toward a sustainable future, leading the confectionery industry in innovation and sustainability while positively impacting our communities and the planet.



○ Crazy about candy production



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