Advantages

- The repeatable accuracy of each line proportioning system ensures precise control of expensive ingredients, resulting in a superior product with uniform quality and composition.
- Once a desired recipe is set, the metering system requires no labor.
- Rapid recipe change-over results in minimal waste.
- Pumpheads are sized to fit all recipe and production requirements.
- Reduction of production costs.

Who Would Benefit?

- All candy manufacturers, especially those producing seasonal and promotional products.

Simplified Process Diagram
System Operation

- Each lane on the filler line is fed by a four-headed Bran+Luebbe metering pump driven by a common motor.
- The capacity of each pumphead is individually adjustable, either manually, or by remote PLC control.
- Formulation changes can be made on any of the six products without stopping the filler line.

What technology might the customer have in place?

A good percentage of all candy manufacturers are using a “Ter-Braak” system (see drawing below). Though this Dutch system does incorporate Bran+Luebbe metering pumps, the pumps are not used to their full potential. The configuration of the 13-head pump does not permit individual control of each product. Bran+Luebbe is able to modify these systems by utilizing the color and flavor pumpheads.

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