

# CandyWorx

Experts in Confectionery, Chocolate, & Cannabis

## Demolder



An efficient and consistent way to demold your product.



The CandyWorx demolder is designed to gently remove confectionery items from flexible molds. A pneumatic cylinder is used to invert the mold cavities and eject the pieces. All product contact materials are 304 SS or UHMW. The standard demolder unit has a cavity count of 160 and will be customized to your mold. The demolder is only compatible with injection style molds, and a mold release agent is required for a successful demolding.

### APPLICATIONS

- Nutraceutical Gummies
- Cannabis Gummies
- CBD Gummies
- Product Development

### FEATURES



Sanitary design for complete wash down with all stainless-steel construction.



Create consistent confectionery pieces with ease. Easy set-up only requires 100 psig of clean, dry air and will not consume more than 1 CFM.



Demold a full tray in seconds. Press two buttons to extend the cylinder and demold your product.



Fully customizable to meet any mold design.



### THE COMPLETE SOLUTION

As a brand of Spec Engineering, CandyWorx offers a complete solution to its customers by pairing the expertise in process design and engineering along with quality custom confectionery equipment based in the United States.