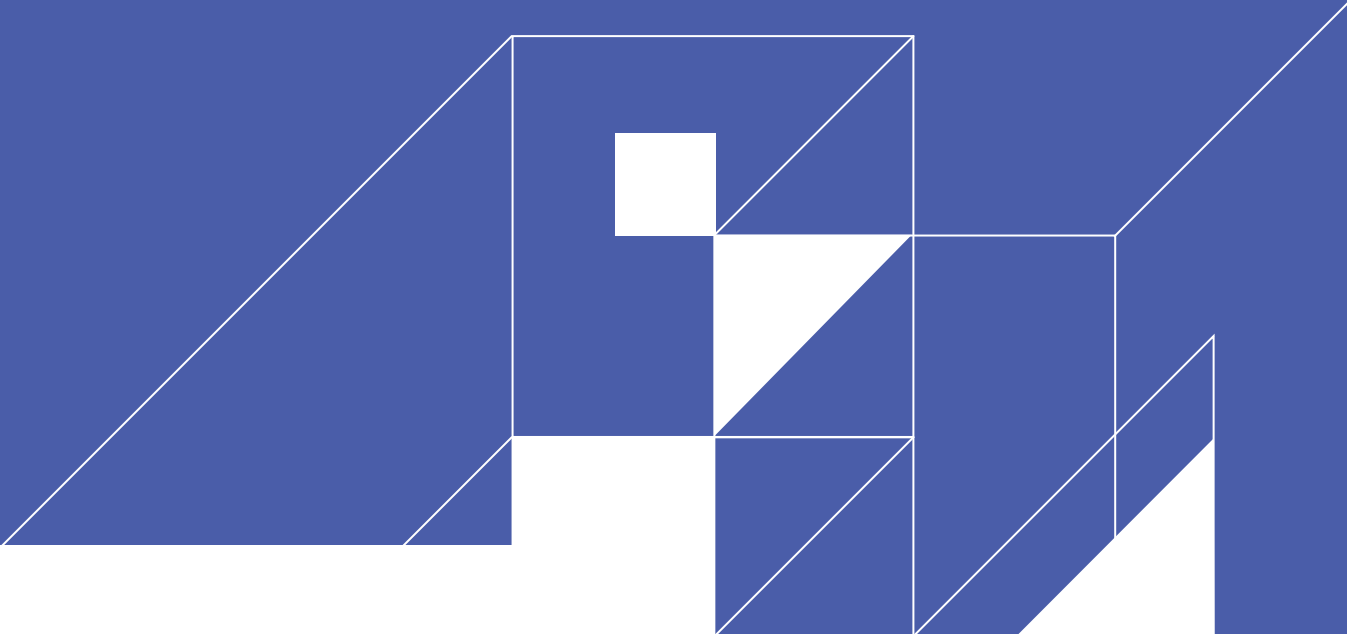


# EXPERTS IN CONFECTIONERY, CHOCOLATE, & CANNABIS





Confectionery



Chocolate



Cannabis



Benchtop

# WHO WE ARE

## At Our Core

CandyWorx is a trusted brand of custom equipment and engineering solutions provider for the confectionery, bakery, cereal, and cannabis industries. Our high-quality and technically correct machinery is designed and assembled in the United States and serviced throughout the world.

## Our Connections

CandyWorx is a brand of Spec Engineering, a Gray company. With plentiful engineering resources, each piece of equipment or system can be customized for ideal production. CandyWorx is a member of NCA, AACT, PMCA, as well as other confectionery organizations.

## Specialty Equipment

From benchtop to full-scale equipment, CandyWorx offers custom solutions for your confectionery products, including the Cacao Cucina® bean to bar line, DepositMore™ depositors, and REVOLV™ belt coaters.

## Company History

In 1914, John T. Hohberger started HMC Manufacturing, a small machine company in Chicago to manufacture various machines for the confectionery manufacturer. Roger Hohberger, grandson of John T. Hohberger and co-founder of the CandyWorx brand, ensures that all machinery is still produced with the same quality and craftsmanship as it has been since 1914.

**Contact CandyWorx today for more information.**

815.676.5006 | [info@candy-worx.com](mailto:info@candy-worx.com) | [candy-worx.com](http://candy-worx.com)



## COMPLETE SOLUTIONS

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. Our capabilities include:

### Front-End Loading (FEL)

Identify risks, problems, and scope to explore project feasibility and assist in building your business case to justify your capital investment.

### Complete Systems

Modular skid systems can fast track project schedules, minimize time to market, as well as reduce installation and commissioning time.

### Automation & Controls

Automating your process and equipment can help lower labor costs, increase food safety and repeatability, all while driving down cost per piece.

## OUR CORE EXPERTISE

### Confectionery Equipment for:

Fondant	Nougat
Hard Candy	RTU Icing
Chewy Candy	Chocolate
Caramel	Gummies

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Benchtop Equipment

SmartBatch

Continuous Processing

Cooling Conveyors

Custom Tanks

Coating Pans

Brittle Cooking

Repurposed Equipment

Modular Skid Systems

Clean-in-Place (CIP) Sanitation

PLC and HMI Programming

CandyWorx Product Lines	Confectionery	Chocolate	Cannabis	Benchtop
Continuous Candy Cooker with Vacuum Option	✓		✓	✓
Continuous Cooling Wheel	✓		✓	
Continuous Fondant Machine	✓			
Continuous Starch Cooker	✓		✓	
Demolder	✓	✓	✓	✓
DepositMore™	✓	✓	✓	
DepositMore™ Jr.	✓	✓	✓	✓
Modular Skid Systems	✓	✓	✓	
Polishing Pans	✓	✓	✓	✓
Pure Sugar Cooker	✓			
REVOLV™ Belt Coater	✓	✓	✓	
Mini REVOLV™	✓	✓	✓	✓
Vacuum Batch Cooker	✓		✓	✓