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gabler · kemutec · shaffer · shick esteve

Processing solutions for confectionery excellence



coperion.com/fhn

Unifying technologies

Unlocking possibilities

With the collective brands of Coperion we bring the expertise of a global solutions leader focused on confectionery processes.

For decades, we've delivered what matters: end-to-end solutions across all spectrums including engineered technologies, expert services and support. As we move forward, we continue to look for what's next – new solutions that help to shape a stronger future for our world.

Customers around the world have relied on our team to deliver the quality, reliability, safety and performance they need. Today we're more capable than ever: a team with access to a broad portfolio of world-class technologies, powered by the experts you know and turn to for turn-key and standalone processing solutions. Collaborative. Adaptive. And most of all, committed.





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Confidence through partnership

Coperion and its brands, with over 200 years of expertise, proudly deliver solutions that help shape how the world eats, nourishes, and heals.

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End product capability at a glance

End product capabilities cover a wide range of confectionery applications – including gummies, chews, hard candies, toffees, chocolates, and gum – delivering the flexibility needed to meet diverse market demands.

Our integrated systems and solutions deliver end-to-end process automation - from raw ingredients to perfectly finished confectionery products. By utilizing advanced equipment designed to handle a wide variety of shapes, sizes, and fillings, we achieve exceptional precision and efficiency - ensuring consistent quality across every production run.

Jellies, gummies & pastilles



Customized gummies | **Dome center fill** | **Medicated gummies and jellies** | **Gelatin chews & pastels** | **Pectin & carrageenan** | **Three-dimensional jellies & gummies** | **Jellies with inclusions** | **Two color gummies** | **People gummies**

3D and novel shapes



Multi-color 3D gummies

3D center-fill gummies | **Intricate gummies**

Hard candy



Filled Soft center | **Filled** High volume center | **Filled** Hard center | **Filled** High volume center | **Filled** Stripe with solid center | **Filled** Two color center fill | **Layered** Three color long-term layered | **Layered** Two color long-term layered | **Medicated** Center-filled candy

Above are just a selection of the products our technologies can produce – we can also create custom solutions tailored to your needs.

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Flat lollipops



Embossed character design | **Filled** Hard center | **Filled** Soft center with inclusions | **Shaped** 3D | **Shaped** Character designs | **Shaped** Profiles | **Solid** Single color | **Solid** With inclusions | **Striped** four colors

Single-ball lollipops



Single-ball Filled | **Single-ball** Short-term layered | **Single-ball** Solid color | **Single-ball** Solid with inclusions

Double-ball lollipops



Double-ball Solid with inclusions | **Double-ball** Striped & solid | **Double-ball** Striped two colors | **Double-ball** Striped three color | **Double-ball** Striped four color

Chewing gum



Tab gum | **Stick gum** | **Dragée gum** | **Layered gum**

Chewy candy



Round chews | **Rectangular chews** | **Square chews**

Toffee & caramels



Chocolate panned Small toffees and fondant | **Caramel** Bars | **Caramel** Chocolate filled | **Toffee** Enrobed with nut inclusion | **Toffee** Filled stripes | **Caramel** Flavored | **Caramel** Solid | **Toffee** With large inclusions | **Toffee** With small inclusions

Fondant & fondant crème



Base Fondant for confectioners | **Chocolate panned** Small toffees and fondant | **Enrobed** Caramelized fondant | **Enrobed** Fondant bars | **Enrobed** Fondant creams | **Enrobed** Fruit cordials | **Enrobed** Fudge bars | **Enrobed** Milk fondant | **Enrobed** Soft fondant

Above are just a selection of the products our technologies can produce – we can also create custom solutions tailored to your needs.

Our test & innovation centers

Turn ideas into factory-ready sweets faster and with less risk at Coperion's Test & Innovation Centers, where you can trial new designs before investing and leave with data and a trusted scale-up plan.

What you can do here?

Trial new recipes and formats
(e.g., hard candy, gummies, jellies, toffees/ caramels, fondants, lollipops-starch-free or filled concepts), validate process windows, and benchmark quality.

Optimize batch and throughput rates
from lab-scale to medium production scale with proven scale-up methods, so your plant start up meets yield and quality targets.

De-risk equipment selections
by testing proposed feeders, cookers, depositors, extruders and more with your own ingredients.

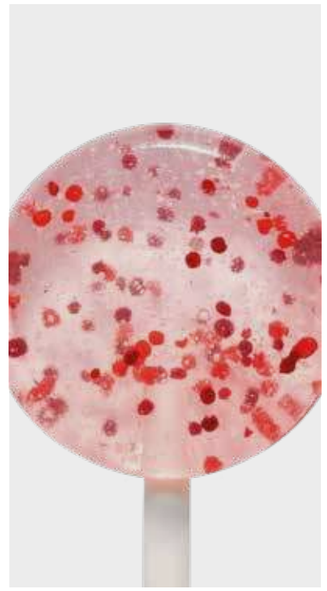
Bring your team
for hands-on sessions, safety and operator training, and live reviews with our engineers, confidentially and securely.

See the full range of Coperion confectionery technologies in action
Our experts can demonstrate how our equipment integrates seamlessly into your production process.

Ingredient handling & preparation
Accurate, gentle handling of sugar, syrups, gelatins/pectins, inclusions, and micro-ingredients.











Cooking, depositing & cooling
Prove out depositing for gummies, hard candies, lollipops, caramels and toffees including multi-color and center-filled formats that increase value while cutting waste and sanitation time.

Specialty extrusion (e.g., licorice, chewing/bubble gum, filled confectionery)
Validate flavor dispersion and texture development on hygienic candy extruders - from lab to production-scale machines.

Controls, data & service

Trial our Connect Advisor platform capabilities to monitor performance, build predictive maintenance routines, and turn test data into production KPIs. Continue with aftermarket packages tailored to your line.

Why confectionery teams choose Coperion test centers

Speed to certainty:
Answer formulation and process questions in days-not months of plant trials

Process and equipment expertise:
Direct access to specialists in feeding, extrusion, cooking, depositing, conveying, and automation – working as one team

Real-world proof:
Test on hygienic, production-representative assets with verified scale-up

Confidential by design:
Controlled access, secure handling of proprietary formulations, and a clear data custody process

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Ready to see your next confectionery win before it hits the line?

Tell us what you want to make. We'll assemble the right process, run the trials with your team, and hand you a validated path to scale. Book a trial today, **email:** fhn-info@coperion.com

Ingredient handling

Coperion specializes in material handling and process equipment systems for producing a wide range of confectionery products.

Our products include hard and soft candies, gummies, lollipops, fondant and medicated confectionery with additional expertise in upstream sugar handling.

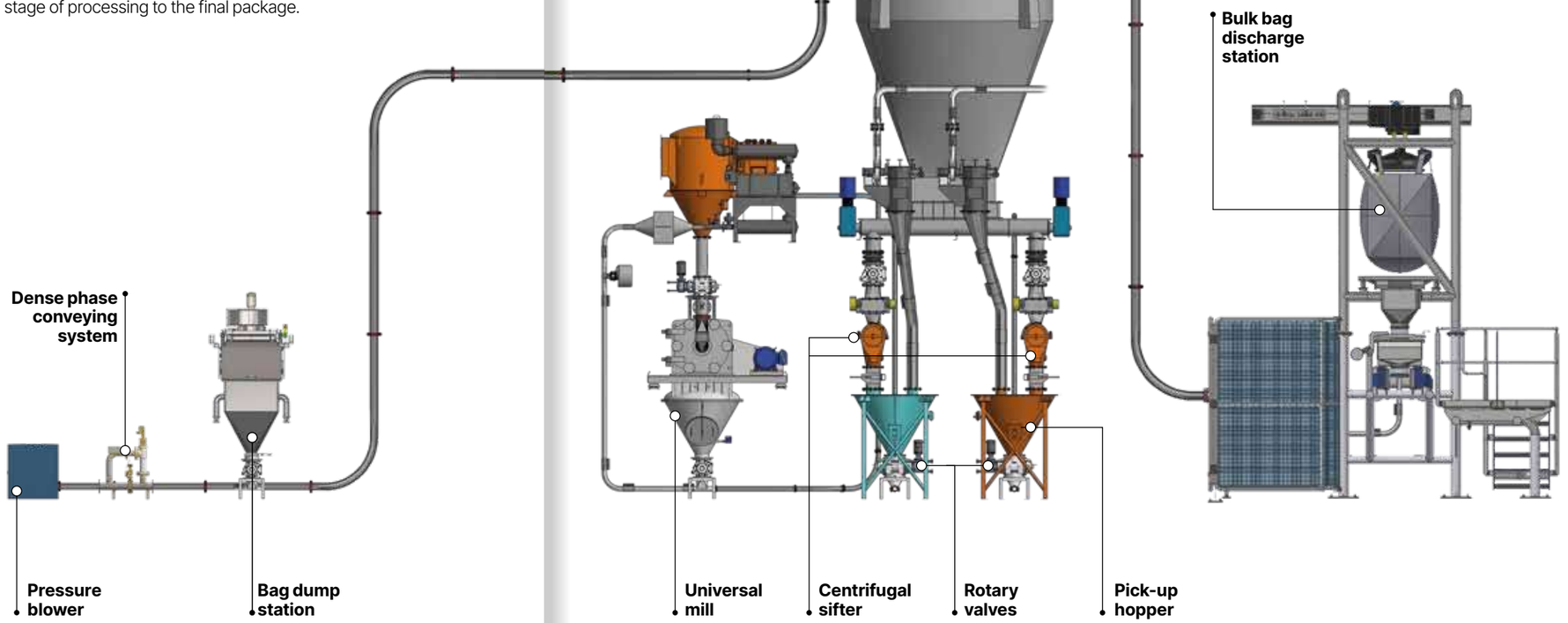
Equipment solutions include silos, mills, sifters, bag dump stations, feeders, valves, bulk bag unloaders, extruders and pneumatic conveying systems which enable seamless production of a wide range of products.

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Upstream sugar and chocolate powder handling

Coperion delivers advanced material handling solutions designed specifically for upstream sugar processing lines. From raw sugar intake to precise conveying, storage, and dosing, our systems ensure smooth, reliable, and hygienic material flow throughout the entire production process. Every component is engineered to handle the unique challenges of sugar – from dust control to product crystallization – ensuring consistent quality and maximum efficiency.

Our expertise extends seamlessly through to packaging, integrating automation and intelligent control systems that enhance production accuracy and minimize downtime. With decades of experience in bulk material handling and process engineering, Coperion provides a complete, turnkey approach to sugar conveying – optimizing performance, safety, and product integrity from the first stage of processing to the final package.



Upstream sugar handling (continued)

Storage | **Intake & handling** | **Sifting** | **Milling** | **Filtration** | **Output**

Bulk storage

Raw materials are stored in silos, totes, bins or hoppers.



Key benefits:

- Silo inventory systems that provide accurate raw material weight
- Controlled discharge improves flow control
- Minimizes spillage and environmental exposure reducing material loss

Liquid handling

Intermediate bulk container (IBC) system enables sanitary, uninterrupted liquid handling.



Key benefits:

- Sanitary, hygienic transfer with reduced contamination risk
- Uninterrupted production with seamless tote changeovers and consistent flow
- Ideal for key liquid ingredients including oils, sweeteners, and yeast

Dense phase conveying

Systems for continuous, gentle conveying for fragile materials.



Key benefits:

- Gentle handling, protecting sugar from degradation during transport
- Continuous operation, providing uninterrupted flow of sugar
- Efficiently convey sugar with minimal energy use

Bulk bag unloaders

Modular system for dry bulk materials unloading and feeding.



Key benefits:

- Reduce manual handling
- Minimize sugar dust during discharge
- Customizable to fit different production environments and easily scalable

Processing solutions for confectionery excellence

Centrifugal sifter

Versatile sifting for consistent particle size separation.



Key benefits:

- Consistent particle size separation for uniform sugar granules
- Handle large volumes of sugar efficiently for high-throughput production
- Quick screen changes and simple to clean

Universal mill

High-speed, one-pass fine grinding mill.



Key benefits:

- Achieve fine particle sizes in a single pass
- Accommodate various sugar types and grinds to fit multiple specifications
- Easy access for cleaning and maintenance

Dust filtration system

Compact and easy-to-clean dust extraction system.



Key benefits:

- Compact design, ideal for facilities with limited room for additional equipment
- Simple to clean and maintain
- Effective dust control, improving air quality and workplace safety

Feeding

Accurate handling of bulk materials



Key benefits:

- Feed screws can be quickly and easily changed
- Feeder is easy to disassemble
- Wide range of confectionery ingredients handled

Mixing

Engineered for high-viscosity confectionery applications, our mixers deliver consistent shear, temperature control, and uniformity - every time.

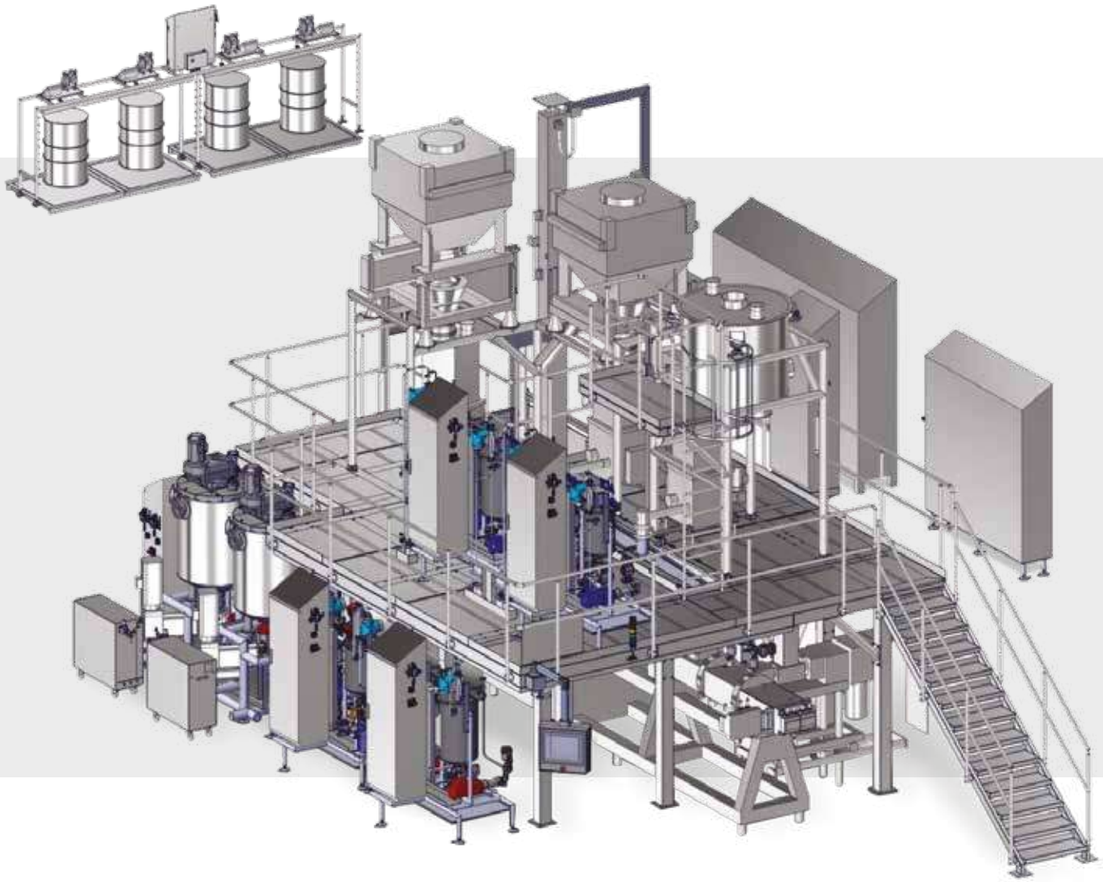
coperion | shaffer diosna gabler

Continuous Mixing System

The Gabler continuous mixing system is designed for efficient, large-scale production of chewing gum.

Using high-precision metering units, the system automatically feeds both liquid and solid ingredients into a mixing extruder. This continuous mixing process ensures consistent ingredient distribution, resulting in a highly uniform, superior-quality product.

With production capacities of up to 2,500 kg (5,511 lbs) per hour, the system offers both high output and reliable process control, making it well suited for chewing gum manufacturing.







Double Sigma Arm Mixers

The Shaffer® Double Sigma Arm Mixers are designed for precise, uniform mixing of cream for chocolate candies. Its agitators work in a thorough, uniform motion supplying a center of the bowl mix while creating high shear and a back-and-forth product movement. This ensures consistent distribution of inclusions like nuts, chocolate chips, and fruit.

This inclusion mixer also features an optional reverse bowl tilt, allowing for easy addition of small ingredients by hand and efficient cleaning access.

The Double Sigma Arm Mixer is ideal for:

- Cream filling
- Confectionery cream
- Icing mixing.

DIOSNA Wendel Mixers

The hygienic DIOSNA Wendel Mixer is engineered with an open-frame construction using stainless steel profiles, ensuring maximum accessibility and significantly reducing cleaning time. This optimized design minimizes product deposits and allows for fast, thorough sanitation between production runs.

All surfaces are hygienically optimized to prevent microbial growth and particulate contamination, supporting the highest food safety standards in confectionery manufacturing. The smooth, easy-to-clean construction enhances operational reliability while safeguarding product quality and compliance with hygiene regulations.

The result is a mixing solution that combines efficient performance with superior hygienic design, ideal for modern confectionery production environments.

Weighing & feeding







Precise dry ingredient feeding is crucial in food and confectionery production, ensuring consistent quality and hygiene. Coperion's hygienic feeders deliver dependable accuracy.



Accurately feeding dry ingredients – ranging from ultra-fine milled sugars and concentrated flavorings to fragile inclusions and NDF (non-fat dried milk) is fundamental for maintaining consistent, high-quality results across today's sophisticated food production processes.

In confectionery manufacturing, where precise ratios of sugars, powders, and specialty particulates directly influence product structure and sweetness, dependable ingredient delivery is critical to achieving the desired chew, snap, or melt-in-the-mouth texture.

Coperion's hygienic feeders are purpose-built to manage these sensitive, often challenging materials with exceptional precision, stability, and reliability.

Engineered for seamless, contamination-free transfer into mixers, extruders, and other downstream systems, they uphold rigorous sanitation requirements while ensuring a smooth, controlled, and uniform flow.

This advanced hygienic design – paired with consistent metering performance – makes Coperion feeders ideally suited for demanding applications where even minor variations can affect product texture, flavor release, visual uniformity, and overall consumer enjoyment. From fine chocolate centers and aerated candies to coated confections and premium bakery inclusions, Coperion's range of feeders are designed to help confectionery manufacturers achieve repeatable, high-quality results batch after batch.

Confectionery re-work







Our Cone Mills deliver gentle, efficient size reduction with consistent particle control, ensuring high-quality processing for diverse industrial applications.

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Kemutec Cone Mills

- Achieve fine particle sizes in a single pass, enhancing sugar quality and consistency
- Accommodate various sugar types and grinds to different specifications
- Easy access for cleaning and maintenance

Grinds reject or scrap product and recycles those materials back into the original process as a small percentage of the total volume. The mills are perfect for grinding cream cookies, chocolate bars in rework applications or grinding cookies used for dessert bases.

Processing solutions for confectionery excellence

Centrifugal Sifters offer reliable, efficient material screening for a wide range of applications.

Kemutec Centrifugal Sifters

- Ensure consistent particle size separation, crucial for producing uniform sugar granules.
- Screen, separate and remove material of different sizes, at high rates and very efficiently.
- Handle large volumes of sugar efficiently, supporting high-throughput production lines.
- Quick screen changes and easy cleaning processes

They are effective for size classification and can also be used to de-risk a process by screening materials and separating out contaminants for in-line confectionery processes.







Dust collection solutions

Coperion provides a comprehensive range of industrial air filtration solutions designed to meet diverse technical and process requirements.

With over 50 years of experience in dust removal, the company offers an extensive portfolio that includes both bag and cartridge filtration systems, suitable for a wide variety of airflows and applications.

The air filtration product range is designed to provide customers with exceptional flexibility. Access to the filter housings for media replacement can be configured from either the top or the side of the unit, allowing adaptation to specific process and site requirements.

Most products in the Coperion filtration range are available in the following four configurations:

- Clean air plenum only
- Clean air plenum with filter body
- Clean air plenum with filter body and bottom hopper
- Clean air plenum with filter body and bottom product receiver hopper for conveying applications









Explosion protection

Coperion has extensive experience in controlling dust within process areas, helping to significantly reduce the risk of explosion.

When handling explosive dusts, the filtration systems can be equipped with a range of explosion protection technologies. These include explosion venting, flameless venting, and suppression systems, all of which can be tailored to meet specific site conditions and material characteristics.

Cooking and depositing



Baker Perkins hard and soft candy systems facilitate the production of an extensive range of attractive, high quality and colorful confectionery products that cover both sugar and sugar-free recipes.

coperion | baker perkins

Autofeed

Weighs and mixes up to 16 dry and liquid confectionery ingredients into a homogeneous slurry. Individual ingredients are fed via a weigh hopper into the mixer and mixed during the fill cycle to produce a consistent slurry. Batches are fed from the Autofeed mixing tank to two reservoir tanks to facilitate a continuous feed to the cooker.



Microfilm Cooker

The sugar slurry is dissolved and partially cooked in a plate heat exchanger in the first step. Next, cooking to final moisture takes place in the Microfilm™ rotor. This creates a thin film of syrup which cooks rapidly without process inversion or burning of dairy ingredients.











Color/Flavor Addition

Incorporates colors and flavors into the cooked syrup via a gravity split feed system. Each coloring and flavoring system is specified to match the level of automation required by the customer and the characteristics of the depositing system.



Hard Candy Depositor

Baker Perkins ServoForm™ continuously deposits syrup at final moisture into moulds. The one-shot depositing action can combine up to four colors and components in a single product to produce a wide range of attractive candies that have exciting taste and texture combinations.



Starch-free Jelly and Gummy Depositor

Baker Perkins' starch-free ServoForm™ jelly depositors deliver the highest levels of jelly and gummy quality and consistency, while its capability to produce solid, multi-colored, layered and center-filled confectionery in either 2D or full-form 3D formats opens up new avenues for creative product development.

Lab-scale and small batch systems

Baker Perkins offers a range of batch or continuous confectionery cooking and depositing systems with outputs up to 150 kg/hr (331 lb/hr).

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Built on Baker Perkins' proven cooking and ServoForm™ depositing technology, these units match production-scale specifications for accurate scale-up. They handle the full range of high-output depositor products, including jellies and gummies, hard candies, lollipops, toffees, and caramels.

Fast changeovers, consistent quality, and precise recipe control—especially for active ingredients—make them ideal for confectionery manufacturers. Advanced process control ensures uniform weight, shape, and color in every batch, while the hygienic, low-maintenance design reduces cleaning and wear for uninterrupted production. Rapid, repeatable changeovers minimize downtime, maximizing flexibility and throughput.





Processing solutions for confectionery excellence



ServoForm™ Mini Continuous Line

A fully integrated, precision-engineered low-output system designed for continuous automated production. The ServoForm™ Mini combines advanced depositing technology with a servo-driven indexing mold circuit, complete with an inbuilt ejection system for smooth, reliable release.

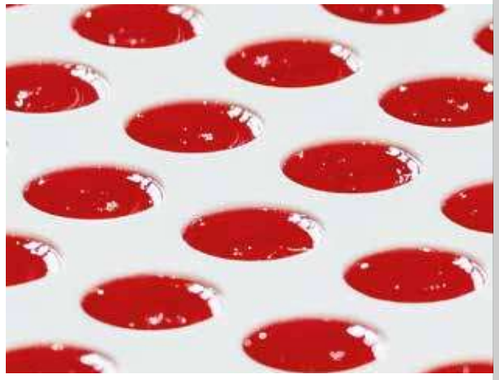
With a capacity of up to 150 kg/hr (331 lb/hr), the system ensures precise, consistent small-scale production.

A controlled cooling tunnel and take-off conveyor ensure uniform setting and efficient transfer. Compact yet capable, the ServoForm™ Mini delivers dependable performance, repeatable quality, and streamlined production within a small footprint.



Lab-scale and small batch systems (continued)









Our lab-scale and small batch output solutions combine precision, flexibility, and efficiency for confectionery production and development.

JellyCook™ Batch Cooker range

A flexible batch weighing, mixing and cooking system for pectin and gelatin confectionery syrups in a range of sizes depending on the application.

ServoForm™ Mini Depositor

A semi-automatic depositing system suitable for either production operations or experimental and development work.



Processing solutions for confectionery excellence

Our continuous solutions bring precision, consistency, and efficiency to small-scale confectionery production.



Turbofilm™ Mini Cooker

A compact unit for the continuous cooking of syrups for soft confectionery (pectin or blends) or hard candy. Combining continuous dissolving and cooking into a compact, portable module brings the benefits of high efficiency, low energy use and simplicity of operation.

Silicone Demolder Mini and Sugar Sander Mini

The Silicone Demolder Mini automatically removes gummies from silicone molds, significantly reducing manual labor and increasing production efficiency. It is designed to handle a wide variety of gummy shapes and sizes, ensuring gentle yet reliable demolding while maintaining product integrity and shape consistency.

Following the demolding step, the Sugar Sander Mini continuously coats the gummies with sugar. The system features a rotating drum that provides full immersion and gentle tumbling, ensuring even sugar distribution across the entire product surface. This controlled process delivers consistent coating quality while protecting the texture and appearance of the gummies. Together, these systems create a streamlined post-depositing process that improves efficiency, consistency, and overall product quality in gummy production.



High-output depositors

The ServoForm™ Flexi extends the ServoForm™ depositing range by combining the benefits of Baker Perkins' hygienic starch-free depositing.

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The starch-free process is ideal for producing gummies and jellies for the rapidly growing functional, nutraceutical and healthcare markets. Starch-free depositing is more hygienic and economic than traditional starch mogul production for the lower throughputs that are typically required for these industries.

With outputs up to 1,000 kg/hr (2,205 lbs/hr) the Flexi is ideal for manufacturers looking for high quality, low production costs and hygienic operation.





Baker Perkins has installed hundreds of starch-free depositors worldwide for a wide range of confectionery products including jellies, hard candies, lollipops, toffee and fondant.

Historically, long setting times limited throughput for gelatin gummies, but recent process innovations from Baker Perkins have successfully overcome this challenge.

A key advantage of starch-free depositing compared to traditional starch moguls is that syrup can be deposited at its final solids level (high Brix). This allows the product to begin setting immediately after entering the mould. In contrast, depositing at low Brix into starch requires significant moisture removal before setting can occur - a slower process that greatly extends overall production time.





High-output depositors (continued)











High-output continuous systems provide efficient, precise solutions for producing a wide range of confectionery products.

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For a wide range of high-output continuous processing applications, Baker Perkins autofeed, cooking, flavor addition, and depositing systems provide complete solutions for producing:

- Jellies and gummies
- Hard candy
- Lollipops
- Soft confectionery
- Fondant

The Baker Perkins autofeed system accurately weighs and mixes dry and liquid ingredients to form a uniform slurry, which is then transferred to the cooker. In the cooking stage, sugars are fully dissolved and cooked to precise process conditions. Colors and flavors are added to the cooked syrup via a gravity split-feed system to ensure consistent distribution.

The ServoForm™ depositor continuously deposits syrup at final moisture directly into moulds using a starch-free process. Advanced one-shot depositing technology allows up to four colors to be combined in a single product, enabling the production of visually appealing confectionery products.



Extrusion and cooling



Our Gabler extrusion systems cover a wide range of technologies in gum manufacturing.

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Extruder

Pre extruder - main extruder - laboratory extruder

Extruders with independent heating zones according to user requirements deliver the required accuracy for each confectionery product.

Our process parts can be opened manually or automatically for cleaning, allowing quick product changeover and flexible screw handling. Depending on the application, the machines can be integrated into a complete line or act as a stand-alone machine.

Capacity & options:

- From 200 kg/hr to 5000 kg/hr (441 lbs/hr to 11,023 lbs/hr)
- From laboratory size to 610mm (24") product width

Product applications:

- Endless bands or strands of chewing gum
- Liquid or powder filled strands
- Layer gum (2-3 ply)
- Hexagon shapes
- Cubed gum

Versions:

- Twin-screw extruder counter-rotating with or without feed rolls
- Single-screw extruder with feed rolls
- Twin screw pre-extruder with larger hopper
- Extruder combinations
- Filling extruder with feed rollers







Rolling & scoring lines

Rolling mills for sticks, dragées and tab gum

An extruder produces a continuous chewing gum sheet, which is rolled out and cut by the rolling unit according to customer specifications. Numerous options, such as pre-extrusion systems, cooling tunnels or automatic take-off systems can be implemented to homogenize the product properties and optimize the process.

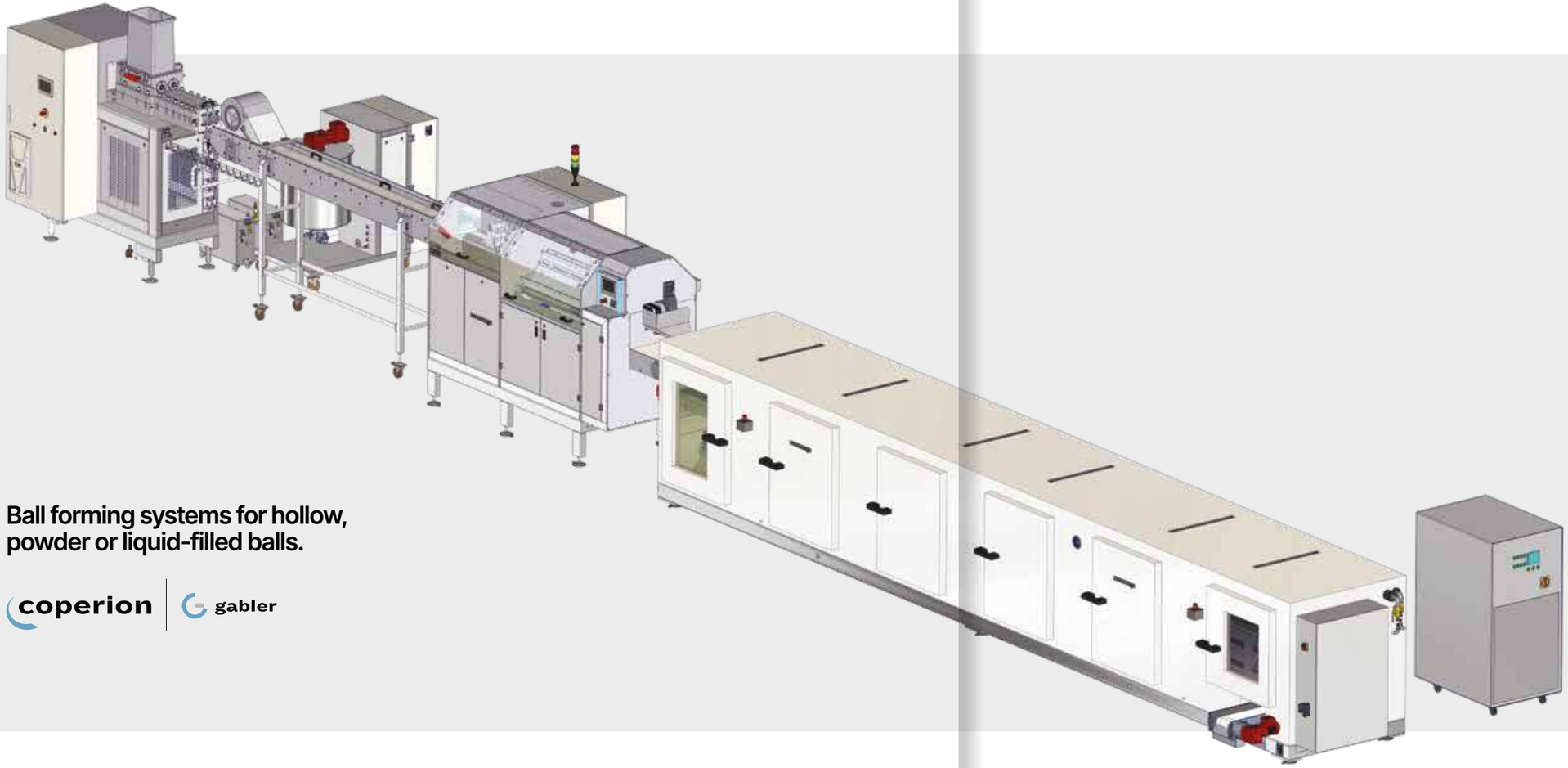
Capacity & options:

- From 500 kg/hr to 4500 kg/hr (1,102 lbs/hr to 9,921 lbs/hr)
- From 178mm to 610mm (7" to 24")

Product applications:

- Tab gum
- Stick gum
- Special chewing gums: Layers (2-3 layers) or filled chewing gums (liquid or powder)
- Dragée

Extrusion (continued)



Ball forming systems for hollow, powder or liquid-filled balls.

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Ball forming systems

The ball forming line is designed for the continuous production of chewing gum balls and other rotationally symmetrical products.

The process begins with a single-screw extruder equipped with feed rolls, which forms two continuous ropes of chewing gum mass. These endless ropes are then transferred to the heart of the system - the ball forming machine. This unit precisely cuts the extruded ropes and shapes them into uniform balls or other rotationally symmetrical forms.

A key advantage of the sphere molding machine is its ability to process two ropes simultaneously, delivering higher output and increased efficiency compared to conventional single-rope systems.

Following shaping, the products pass through a cooling tunnel, where the formed balls are gently stabilized to ensure consistent shape retention and optimal product quality.

Together, these components create a high-performance, continuous solution for efficient and precise chewing gum ball production.

Processing solutions for confectionery excellence









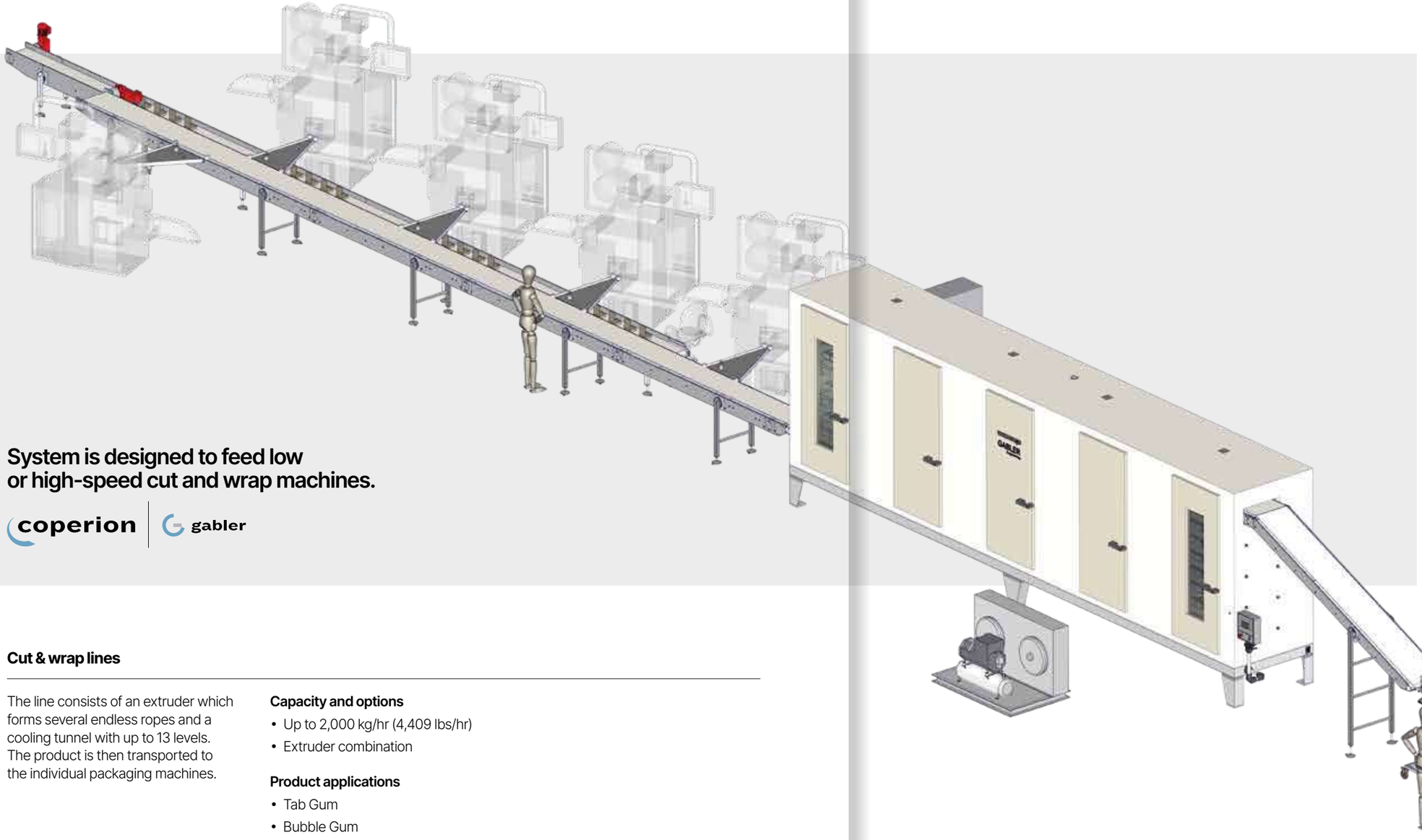
Capacity & options:

- Up to 900 kg/hr (1,984 lbs/hr)
- From 10 mm to 28 mm (0.39" to 1.1") diameter

Product applications:

- Balls filled with powder
- Balls filled with liquid
- Hollow balls
- Full balls

Extrusion (continued)



System is designed to feed low or high-speed cut and wrap machines.

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Cut & wrap lines

The line consists of an extruder which forms several endless ropes and a cooling tunnel with up to 13 levels. The product is then transported to the individual packaging machines.

Capacity and options

- Up to 2,000 kg/hr (4,409 lbs/hr)
- Extruder combination

Product applications

- Tab Gum
- Bubble Gum
- Special chewing gums: Layers (2-3 layers), or filled chewing gums (liquid or powder)
- Chewy candy and toffee

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Coating

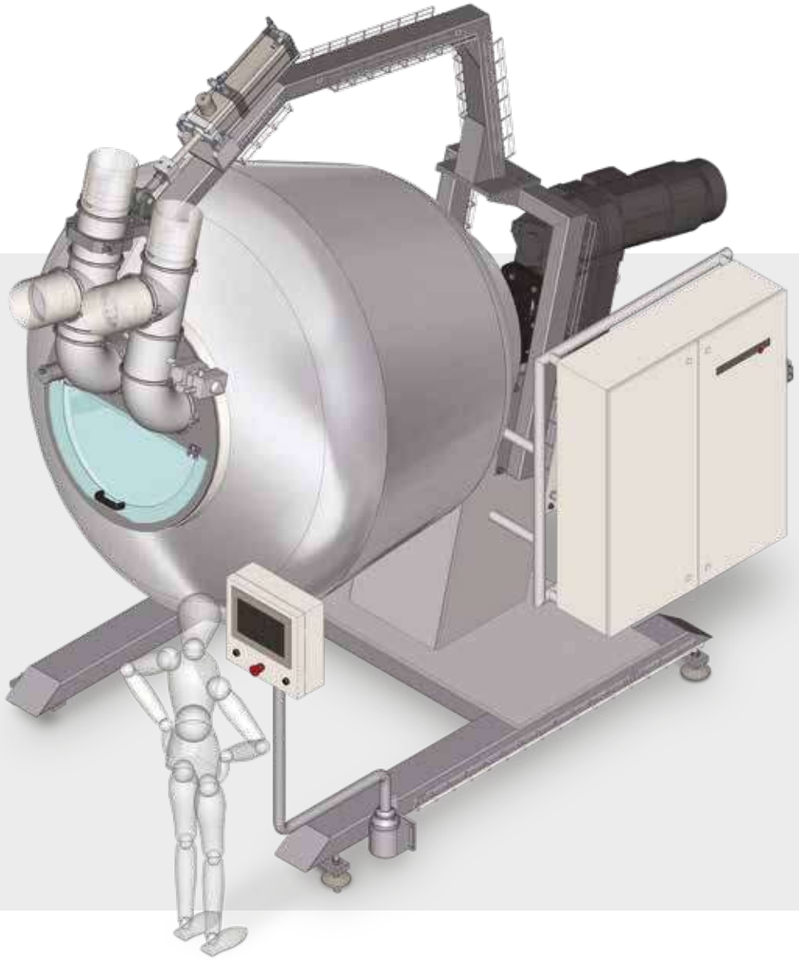
Fully automatic coating machines provide fast, flexible coating solutions for applications ranging from sugar and chocolate to caramelized finishes.

Coating machines

Coperion supplies fully automatic coating systems with a boiler in onion or pear shape, depending on the application. An innovative spray technology and extensive drying system ensures the shortest coating times. Recipe management and individual adjustment or regulation of the coating angle offer various possibilities to improve existing coating processes or test new ones before scaling them up to a production line.

Application:

- Hard/soft sugar coating
- Chocolate coating
- Caramelize / burn
- Film coating





We offer innovative spray technology for faster, cleaner, superior coating.

Coating system features

- One step coating - pre-coating, coating and glazing on the same machine
- Tiltable angle for better loading and unloading
- Optimized product flow
- Low investment
- Customized to meet specific process requirements
- Efficient drying system speeds coating times
- Capacity from 50 to 1,000 liters (13.2 -264 gal.) per batch







Aftermarket
sales & services

Looking for after-sales solutions? Our extensive Aftermarket program provides you with after-sales services – customized to your specific requirements.

The framework of our Aftermarket program is designed with you in mind. With the guidance of our experienced after-sales team, you can create Aftermarket packages comprised of original spare and wear parts, various services and high-quality components to meet your needs.

Our Aftermarket program is based on a modular principle – you can pick and choose any individual product or a combination thereof. Aftermarket service categories focused on repair, inspection, management and support help to easily find the appropriate products.

We welcome the opportunity to provide you with individual consultation, either as part of an Aftermarket contract or on an individual basis. Whatever full service means to you – let's create it together!

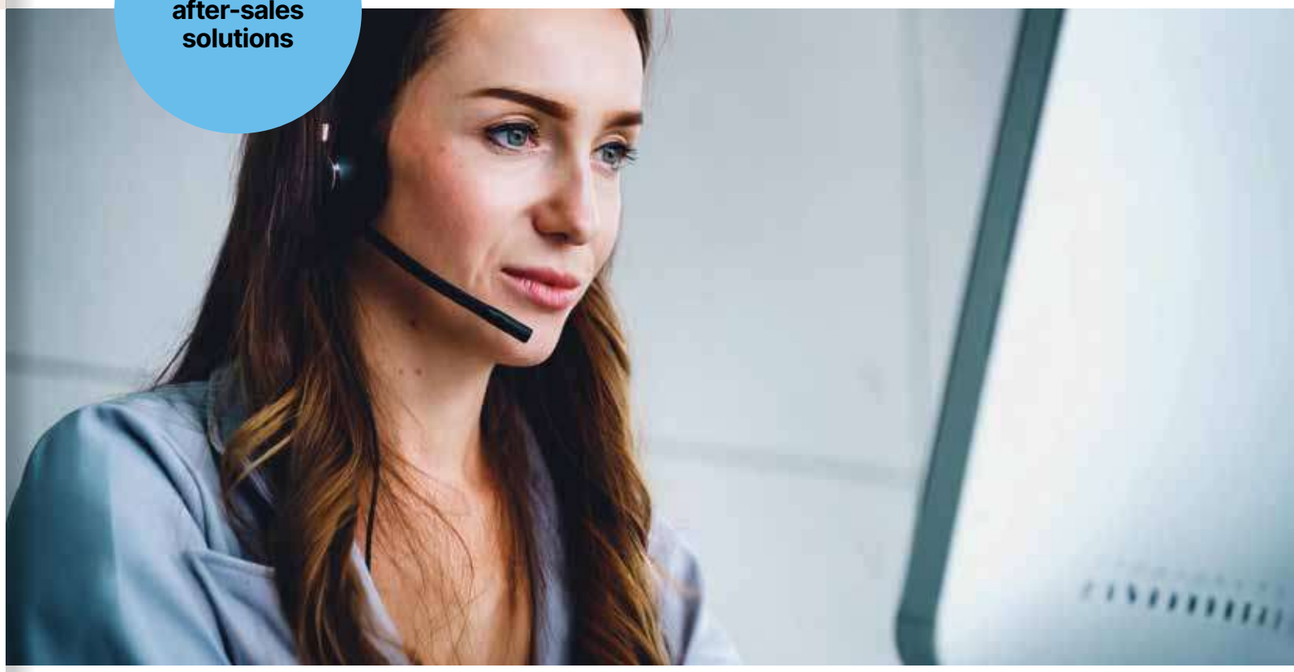
Connect Advisor is Coperion's integrated technology platform, developed to enhance visibility, performance, and lifecycle management across industrial processes and equipment.

Connect Advisor
At Coperion, we've been working to reshape how industrial processes and the equipment that powers them are managed, through ongoing development of our Connect technology platform.

With solutions that leverage Connect Advisor, you can:

- Gather data that can be used to optimize process performance
- Monitor equipment condition and performance in real time
- Leverage information to enable proactive preventive maintenance
- Enable effective, efficient remote assistance and service
- Identify opportunities to improve processes through engineering and operational enhancements
- Generate actionable analytics about duty cycles, energy usage, throughput and more

Complete after-sales solutions



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