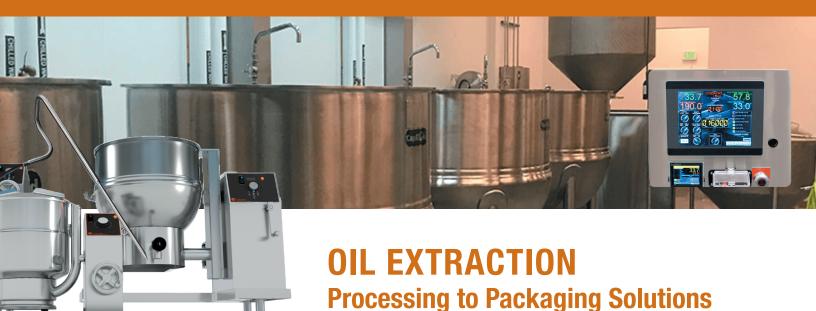
capkold. groen.





CapKold & Groen offer equipment, automated systems and process solutions for all of your processing needs. Whether you have a home-based operation, a small start-up, or a high-volume grow facility, we can help ensure your cooking, cooling and portioning process goes smoothly – so your oils, lotions, vapes, and edibles turn out perfect every time.

CapKold offers a standard 15" NEMA4X color touch screen HMI, providing user friendly operation of the complete system and precise electrical control of all functions including agitator speed control, water metering in gallons or liters, and temperature in Fahrenheit or Celsius. This CapKold exclusive offers control of product and pumping temperature, cold water cooling, cook and simmer functions, USB downloading of HACCP data and uploading of recipes, bluetooth clone control screen to pad/phone, and product recording and labeling.

Groen's award-winning lineup of steam jacketed kettles and cooker mixers is the batch-cooking solution that offers perfectly consistent, repeatable results. Groen offers the electronic Classic, Advanced and Cook2TempTM (C2TTM) controls on Groen steam jacketed kettles to reduce temperature variation, improve product quality and consistency, and reduce labor and product costs. The Advanced controls have a 1-minute to 10-hour digital timer and temperature pre-sets that allow operators to deliver consistent, repeatable results from chef-to-chef and shift-to-shift. The C2T controls offer everything the Advanced controls offer along with an automatic and manual cook to temp probe feature for products requiring strict temps.

- No scorching (heats similar to a bain marie)
- C2T control alerts when the product target temp has been reached (decarboxylation control)
- +/- variance of 1°F to hold product at critical temperatures
- · Cook, chill, transfer and package using one system
- IPX6 water wash-down controls
- Kettle sizes cook from 2.5 gallons to 300 gallons
- HACCP data recording and labeling on larger automated systems
- Liquid portioning from .5 ounces to 1 gallon
- Multiple packaging sizes available for dry products (with or without vacuum)



AUTOMATIC FILLING SYSTEM

Increase production, increase yield with accurate filling, and save labor costs through automation. Oil filling systems automatically fill cartridges and inserts the mouth pieces at speeds of 130 cartridges per minute.

FEATURES:

- · Systems for large and small operations
- Self-contained hot oil filling system with triple wall heated and insulated hopper maintains proper oil temperature
- Diving filler for bottom-up filling
- · Automatic bowl feeder and press in system for mouth pieces
- · Optional automated conveyor loading infeed system
- · Optional tooling for filling Tincture bottles

BENEFITS:

- Increase Production 130 cartridges per min
- Reduce Waste highly accurate filling
- Labor Savings 2 operators with automated infeed
- Precise product temperature control
- Ability to fill pens



