



engineered for confectionery excellence

customised confectionery solutions for innovation, efficiency & growth

integrate innovate accelerate

In today's dynamic market, achieving sustainable growth requires more than just incremental, ad hoc changes. It demands a holistic approach that seamlessly connects every aspect of your operations.

TNA stands out as the only global partner providing both a complete and integrated solution, designed to help you to continually innovate, and ultimately accelerate your business. Our commitment goes beyond providing world-class equipment. We are here to help you achieve your business objectives.

What we deliver

» Optimised efficiency

The integrated system optimises efficiency, as every part of the production line works together to ensure continuous product flow.

» Local global support

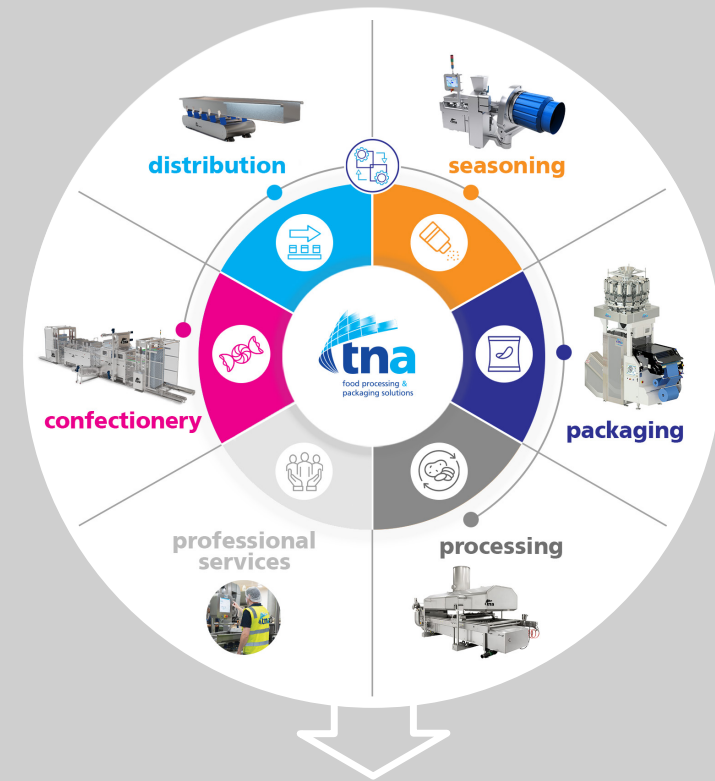
TNA has global reach with local expertise. Your local TNA team understands the entire line down to each and every component and familiar with the specific needs of your people, and environment.

» Modular platform

Components are tool-less and compatible with previous models, simplifying inventory. This also reduces maintenance and troubleshooting time.

» Guaranteed accountability

Partnering with TNA streamlines installation and support, eliminating the need to manage multiple vendors. We take full responsibility, ensuring prompt issue resolution and world-class service.



Driving your business objectives

✓
Customer
Satisfaction

✓
Competitive
Advantage

✓
Operational
Efficiency

✓
Staff
Retention

✓
Increased
Revenue

✓
Innovation
& Growth

the global standard in confectionery innovation

tna mogul

The tna mogul sets the standard in starch moulding, delivering flawless confectionery production 24/7. Upgraded for streamlined operation, reduced maintenance, and improved energy efficiency, it ensures superior product quality with unmatched precision.



Simplified maintenance

Technicians appreciate the new quick-release, tool-free parts for fast, easy servicing-reducing labor costs and maximising production uptime.



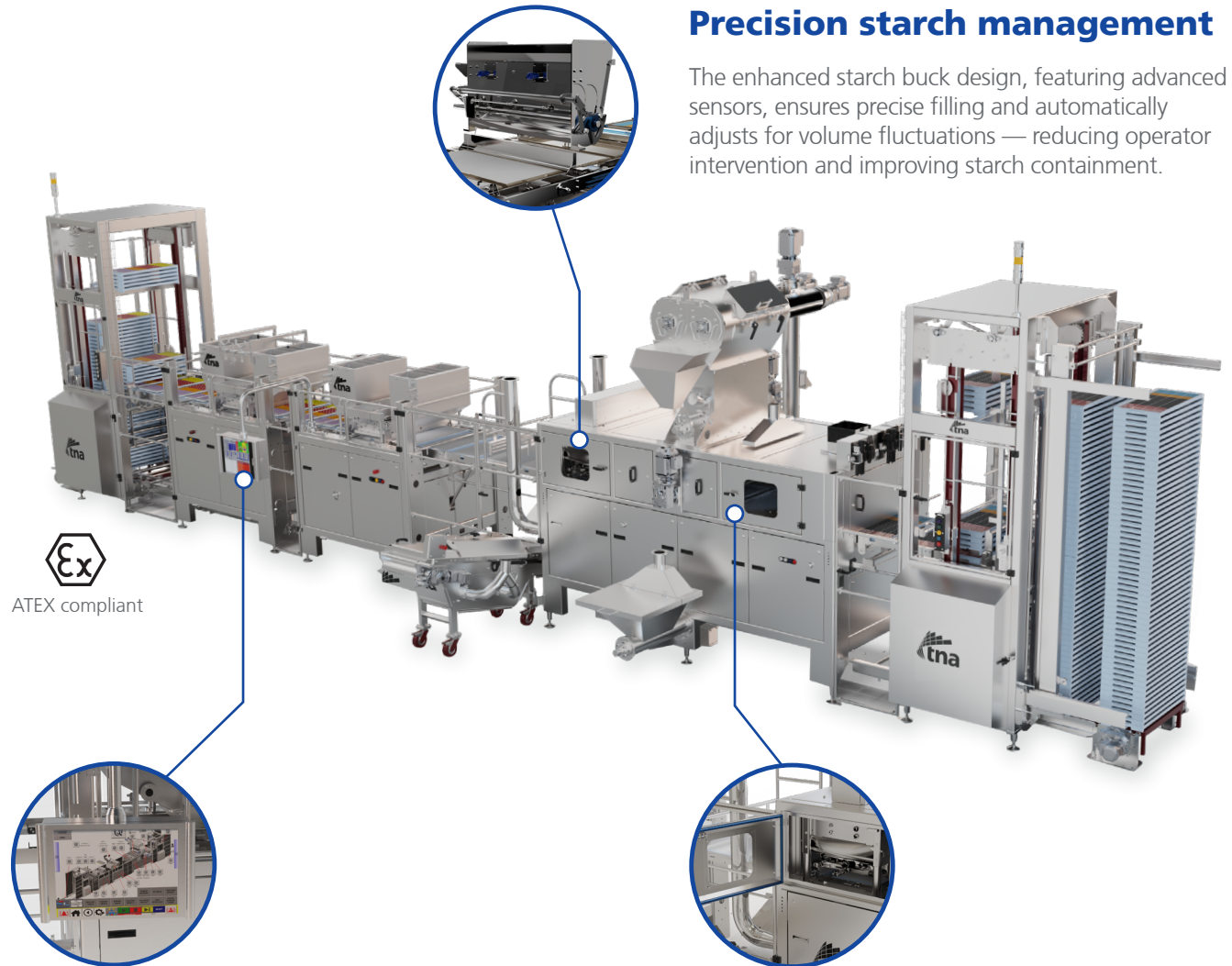
Improved hygiene & safety

Engineered from stainless steel with a smooth, defect-free surface, the ATEX-compliant tna mogul meets the highest safety standards.



Enhanced printing quality

High-frequency technology ensures exceptional accuracy, delivering highly detailed mould designs with unmatched consistency.



Greater control

Take control with the new intuitive interface - featuring single-touch operation with simplified setup to boost efficiency and reduce errors.

Precision starch management

The enhanced starch buck design, featuring advanced sensors, ensures precise filling and automatically adjusts for volume fluctuations — reducing operator intervention and improving starch containment.

Reduced waste

Airborne dust and starch loss significantly reduced through improved door seals with inset door design, and enhanced dust extraction system.

precision performance perfection

tna mogul

This all-in-one production line streamlines gummy manufacturing with seamless, recipe-driven automation. Designed for efficiency, it requires just one operator and can be adapted to your floor space with flexible kitchen configurations.



tna mogul ST

Capacity: up to **3200*** kg/h
Stack height: < 70 trays
Tray size: 820 mm



tna mogul MX

Capacity: up to **4500*** kg/h
Stack height: < 70 trays
Tray size: 1220 mm

Stacker

- » Up to 70 trays
- » Customisable options

Depositor pump

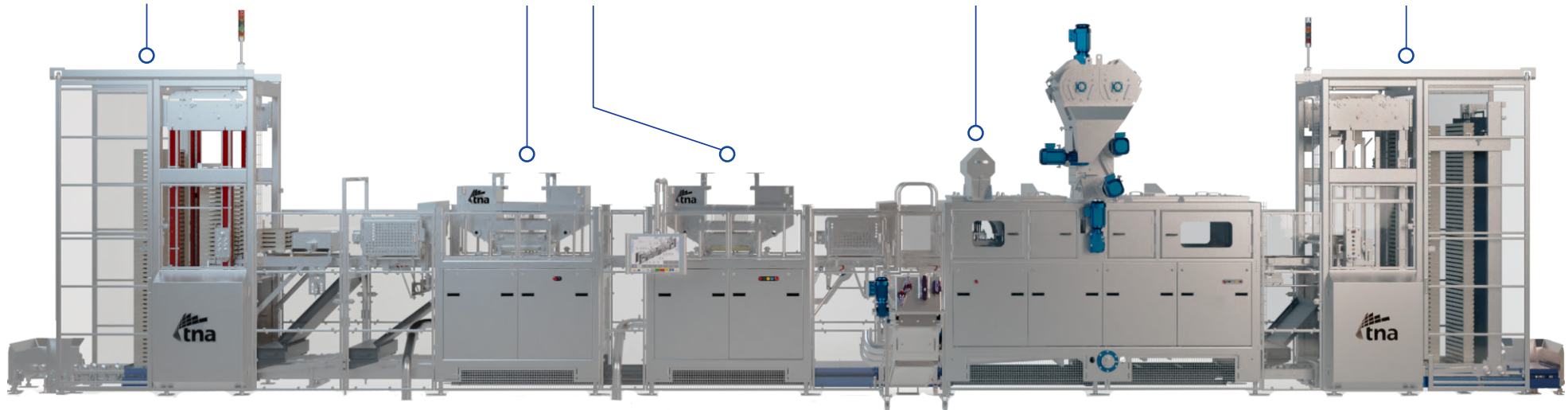
- » Up to 3 depositors
- » 6-8 colours/tray, 1-3 layer products

Starch buck

- » Precision printing and distribution
- » Efficient product starch separation

Feeder

- » Up to 70 trays
- » Customisable options



Empty pallets are auto-transported from stacker to feeder under the tna mogul.



Up to 35 trays* per minute



Automated operation, only one operator required to supervise

*Capacity subject to starch material, product type, shape and mass.

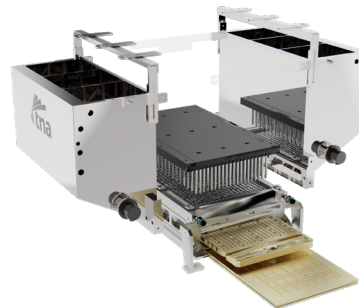
limitless innovations and creations

Unlock your creativity with TNA's flexible depositor pumps. With up to three pumps installed in your tna mogul, you can craft confections in any shape, texture, or flavour - bringing your most innovative ideas to life.

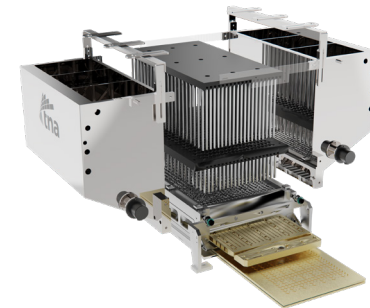
Backed by world-class equipment, expertise, and support, we help turn your confectionery vision into reality.

Innovative depositor pumps that turn your great ideas into a delicious reality

Create up to 12 colours per tray with virtually unlimited combinations of textures and designs - opening the door to endless innovation. Connect with your TNA representative to discover the ideal depositor pump configuration for your production goals.



Side-by-side depositor



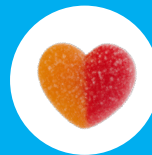
Universal depositor

Endless possibilities

From single-colour, two-colour, three-colour, centre fill, and layered gummies, you can continue to delight your customers with endless innovations.



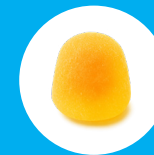
Single colour



Side-by-side



Aerated



Centre-fill



Striped



Triple layer single colour



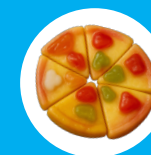
Double layer
Double colour
Striped



Double layer
Double colour
Centre-fill



Double layer
Side-by-side
Double colour



Triple layer
Single colour
Side-by-side



Nutraceuticals

local global support

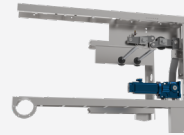
In today's connected world, business doesn't stop at borders - and neither do we. TNA seamlessly links local operations with global manufacturing, giving you the reach to grow and the support to scale.

With deep local expertise and an international network of TNA experts, we deliver tailored confectionery solutions that help you expand - locally and into global markets - all through a single, trusted partner.

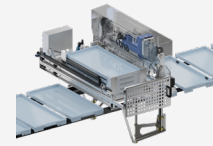
parts and upgrades are stocked in all regional branches*, ensuring fast delivery and minimal downtime.



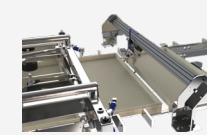
Feeder/stacker



Servos



Tray insert eject



Tray cleaning system



Depositor pumps

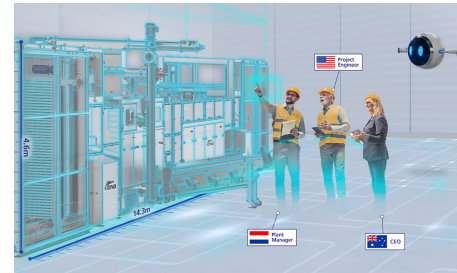
Local expertise, global support

support is delivered where you are — backed by our worldwide network.



*Availability and delivery times may vary due to regional logistics and supply conditions.

TNA support



tna intelli-assist™

Collaborate with stakeholders within your own TNA virtual facility. Plan and design with high accuracy and zero risk.

Installed Base Audit

Equipment assessment, identifying misalignments and needs. Includes report and recommendations.

tna mogul aftermarket care

With precision retrofits and premium upgrades, TNA aftermarket care keeps your tna mogul running stronger for longer — delivering reliability and lasting return on investment.

[Learn more](#)

TNA help Kingsway Confectionery retain a competitive edge

TNA Solutions boosts performance and growth for Kingsway Confectionery with unmatched flexibility and support, helping them meet growing customer demands.

[Learn more](#)

