THE ART & SCIENCE OF CANDY DRYING

engineering | how to dry gummies | technical study | benefits & value

COBEAL®

the art

Candy making is equal parts creativity and chemistry. From vivid colors to playful textures, drying is what transforms liquid sugar into a finished product that delights the senses. This is where artistry meets science.

the science (engineering)

Behind every chewy bite is precise environmental control. Temperature, humidity, and airflow engineering create stable conditions so each gummy dries evenly: avoiding stickiness, cracks, or microbial risk.

how to dry gummies

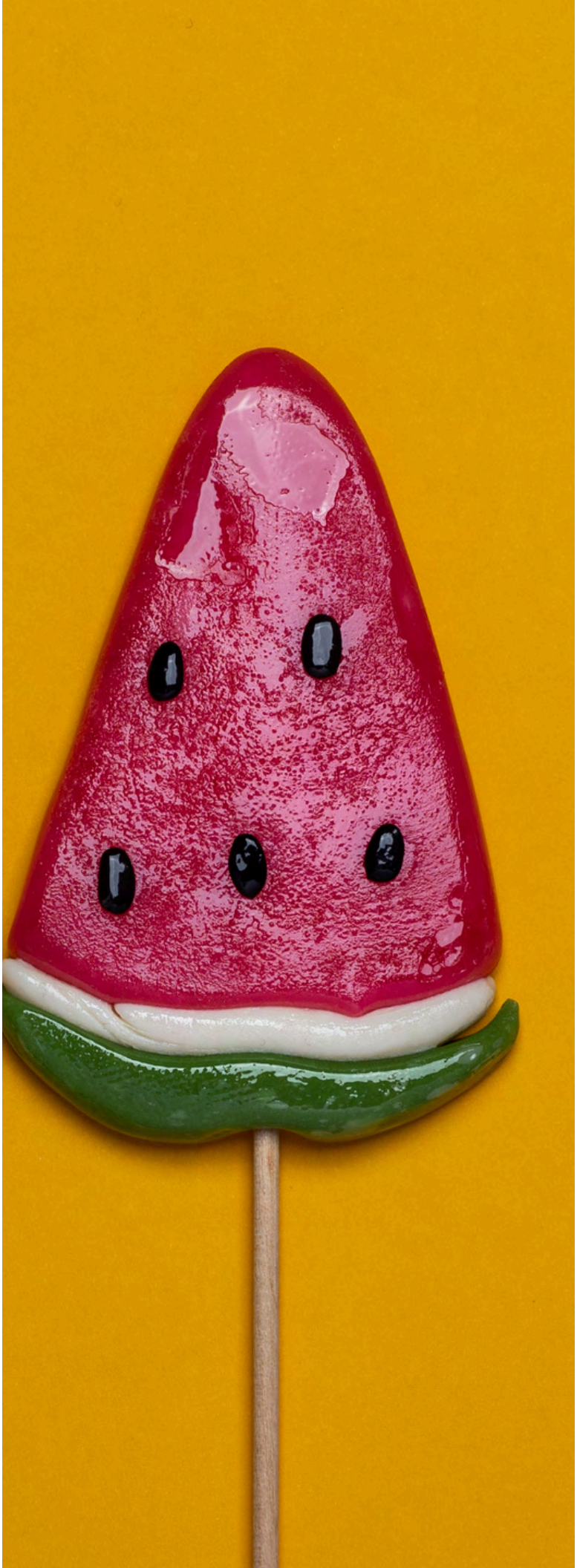
Conditioning is more than just removing water. It's the balancing of moisture inside every piece, ensuring uniform chewiness, glossy surfaces, and longer shelf life. Proper drying defines quality.

technical study

Data tells the story: cubic meters of air, kilograms of water removed per hour, and the true cost per square meter of a drying room. Our technical studies break down performance, efficiency, and investment.

benefits & value

Better drying delivers consistency, efficiency, and savings. The payoff is longer shelf stability, reduced waste, and energy-conscious production: value that compounds across every batch.



the art

Candy is more than sugar and color. It's an expression of joy that crosses generations and cultures. A piece of candy can brighten a child's day, mark a celebration, or offer comfort when life feels heavy. It's the small, sweet reminder that even in complexity, there is room for delight.

The art of candy drying is what transforms sweetness into lasting memory. By locking in tectures, shapes, and colors, drying protects the craft of candy-making so that the finished product delivers exactly what the maker imagined: a gummy that is soft yet stable, a lollipop that holds its shine, a chocolate that breaks with a perfect snap.

But beyond science, candy is about what it means to people. Whether you reach for gummies after a long day, share a box of sweets as a gift, or simply keep a bowl on your desk to make someone smile, candy has the rare power to bring us together. It speaks every language, travels across every border, and says what words sometimes can't: *you are special, you make me smile, have a nice day.*

In our world, the craft and the feeling travel together. When we master drying, we are really protecting moments of joy so they arrive exactly as intended, from factory to family table. That is why the art matters first, and why the science follows with care (quietly doing its work so the experience can shine).

On the next pages we open that curtain and show how precision makes sweetness dependable.

Candy may being as art, but it is the science that preserves it. Behind every perfectly chewy gummy and every glossy lollipop is an invisible balance of air, temperature, and time. Too much humidity, and gummies collapse into stickinss. Too little, and they harden, crack, or lose their charm.

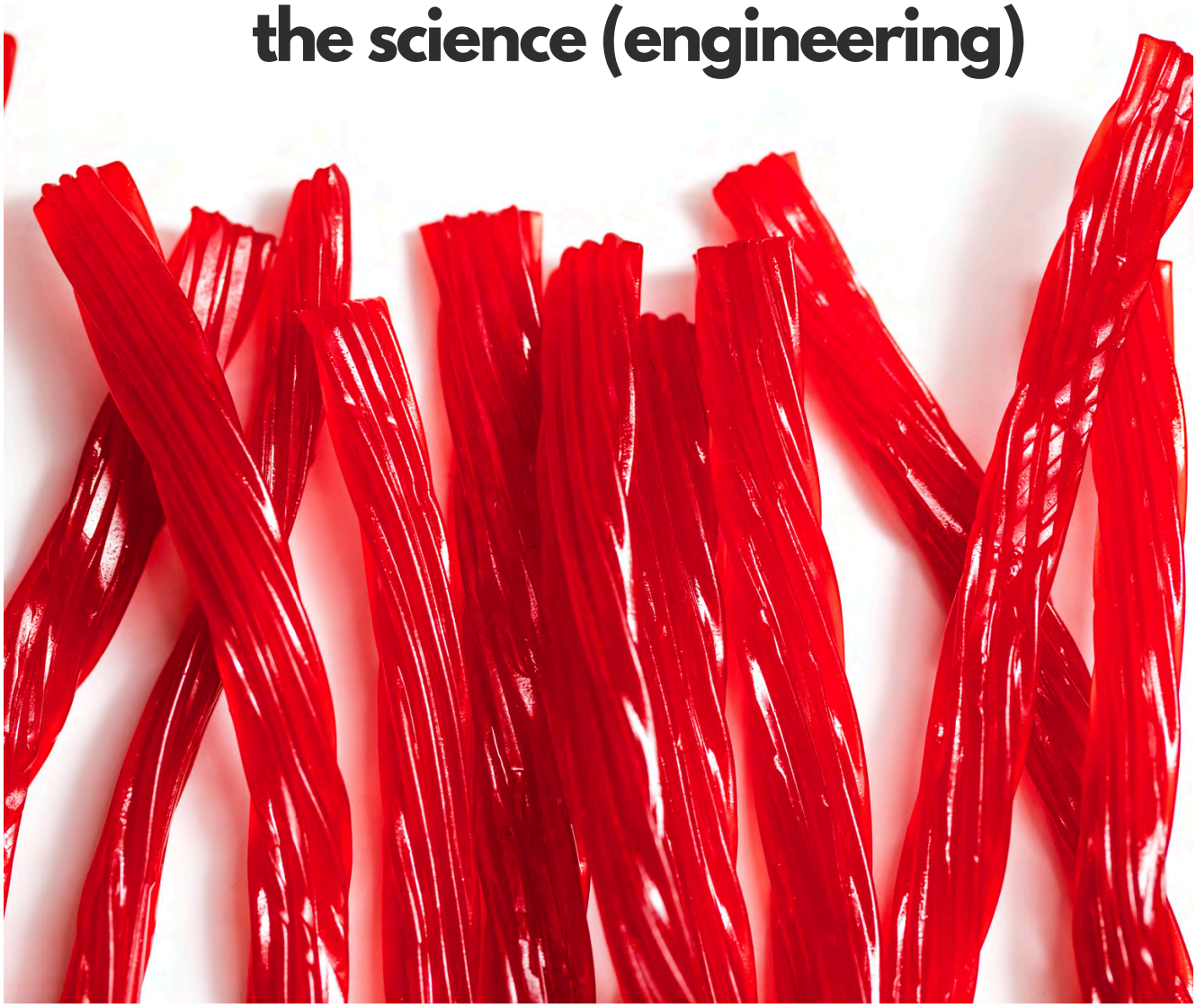
Precision drying is the quiety craft that protects flavor, color, and texture… so the joy endures from the factory floor to the first bite.

What makes this precision remarkable is its consistency. Every batch, every season, every climate can shift, but the right controls ensure the outcome is the same: sweetness that is dependable.

This is where engineering becomes invisible to the consumer, yet essential to the experience.

In the pages that follow, we open the door to that science: how airflow moves, how humidity is tambed, and how engineering discipline ensures that candy remains not just sweet, but relably so, every single time.

the science (engineering)



In today's world, candy is not just about sweetness, it's about precision. Behind every gummy, licorice, or jellybean is an engineered process designed to create consistency at scale. That's why the importance of proper drying and conditioning cannot be overstated. A drying room represents more than equipment. It represents a controlled environment that resonates with the needs of both makers and consumers. It's not just about pulling out moisture, it's about creating stability, safety, and a product people can trust. A good candy manufacturer understands the demands of their recipes and works tirelessly to provide sweets that deliver reliable texture, flavor, and shelf life. With the right balance of temperature, humidity, and airflow, engineering can change the way people experience candy.

At Cobeal, we understand that candy manufacturing is an ever-evolving industry, with new recipes and innovations emerging every season. A drying room is a system that supports all of these products. These systems often have unique specifications that set them apart from standard food processing. Some rooms are designed for high-volume gummy production, while others focus on boutique confectionery with specialized needs. Successful candy makers have a strong understanding of their process and choose systems that resonate with their products. With so many factors at play, it's important for a drying environment to have a clear and distinctive identity that sets it apart: reliable, repeatable, and engineered for sweetness.

Candy drying is a precise craft that combines temperature, humidity, and airflow to shape what a customer experiences in the first bite. Holding the room at 20–25 °C stabilizes structure without cooking the product further, letting gelatin, pectin, or starch set uniformly. Keeping relative humidity near 35–45% guides moisture migration so surfaces stay smooth instead of sticky and interiors stay chewy instead of brittle. Gentle, even airflow at roughly 0.2–0.4 m/s moves dry air across every tray the same way, preventing "fast" corners and "slow" centers. Together these conditions produce predictable texture, glossy appearance, and stable water activity that carry through packaging and shelf life. The result is fewer defects, tighter cycle times, and candy that tastes and feels exactly as intended—on day one and day thirty alike.

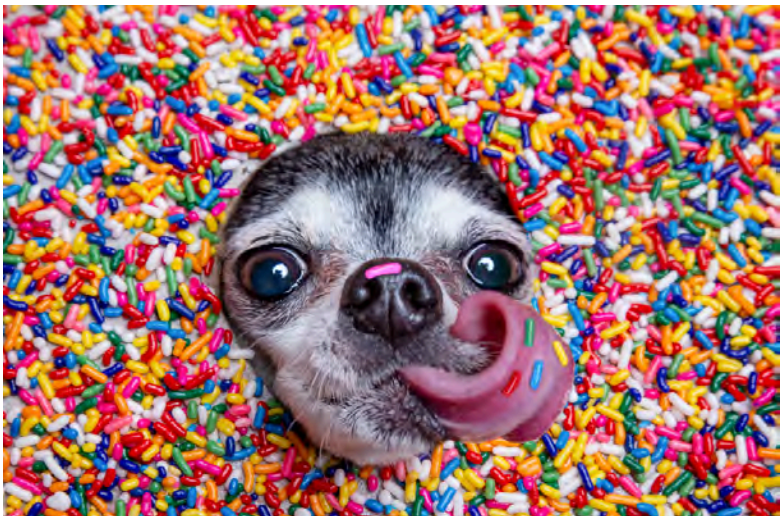
IT'S ALL ABOUT

the candy drying process

Every piece of candy has its own journey. Gummies require hours of gradual conditioning, lollipops must cool without surface stress, chocolates need the right snap. The process is what translates recipes into reality.

In candy manufacturing, process means sequence and timing: air must move when it should, humidity must fall when it's time, temperature must remain steady.

Simplicity in design makes this possible: engineered systems that look effortless because they deliver consistently, batch after batch.



expertise + precision

The best equipment in the world only works in the hands of people who know their candy.

Manufacturers carry the lived knowledge of how different sugars, gels, acids, and coatings behave under heat, humidity, and time. Pectin gummies need a tighter temperature window and a slower humidity fall than gelatin; starch-molded pieces tolerate different surface drying than starchless depositing. Aerated marshmallows collapse if airflow is harsh but thrive with gentle, even exchange. Caramels set by glass transition, not just moisture loss, and require careful reheating to avoid tack. Oil-coated or sanded pieces ask for a different finish than waxed ones. That palette of differences isn't trivia: it's the roadmap that turns a recipe into a repeatable product.

Cobeal designs a drying or conditioning system to translate that know-how into curves: where temperature starts, how humidity steps down, when to pause and let moisture equalize, how much fresh air to admit without sacrificing control. It means sizing airflow so every tray sees the same conditions, guarding water activity targets that keep quality high and microbes low, and allowing operators to tune for season, altitude, and line speed without reinventing the process.

That's why your expertise as a candy maker is indispensable, you already know what "right" feels like in your product. Cobeal's precision engineering brings that intuition to life with stable controls, recipe staging, and clear data, so every batch has the conditions to succeed. Knowledge and engineering together create reliability you can taste: the same chew, the same shine, the same sweetness: day after day, batch after batch.

how to dry gummies

Drying gummies is a creative, disciplined process. It starts the moment pieces leave the depositor and begin to set, when structure is still forming and the surface is most vulnerable. From there, the goal isn't to "dry them fast," but to guide moisture from the center to the surface at a pace the recipe can tolerate. Temperature holds the shape steady, humidity directs moisture migration, and gentle, even airflow keeps every tray experiencing the same conditions. When those three are in tune, surface tack falls away without crusting, color stays bright, and the interior relaxes into a uniform chew.

Good operators watch for telltales: how pieces release from trays, how they feel when lightly pressed, how sheen changes, and adjust the stages accordingly.

A reliable program moves in steps: an initial period that reduces surface stickiness without shocking the structure, a main drying window that does the heavy lifting while avoiding case-hardening, and a conditioning phase that lets moisture equalize so every piece in the batch finishes together.

Finishing touches: light oiling or sanding, then quick transfer to moisture-barrier packaging, lock in the water activity the product needs for shelf life.

Done well, this sequence turns a recipe into a repeatable experience: the same texture on day one and day thirty, fewer defects, smoother throughput, and a product that tastes exactly as intended.

tray release

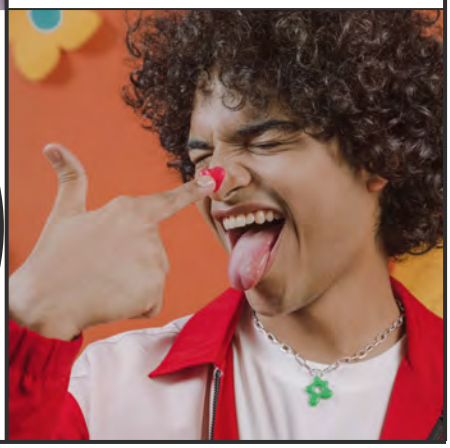
Is the moment candies separate from their molds or trays. A smooth release signals balanced drying; too sticky means excess surface moisture and too brittle means overdrying. Cobeal engineers laminar flow and tight RH/temperature stages so release is clean without case hardening.

texture check

A light press between fingers reveals internal structure. The right response is resilient and springy, not collapsing or cracking. Cobeal's staged conditioning curves and gentle, uniform airflow deliver that repeatable chew batch after batch.

sheen

Surface gloss tells its own story. A healthy sheen means water activity and sugars are in balance; a dull or frosted look points to uneven drying or sugar bloom. Cobeal's precise humidity control and *aW targets preserve that clear, glossy finish through packaging and shelf life.



*aW = water activity

Technical Study

When it comes to candy production, choosing the right drying conditions makes all the difference. A well-designed drying room not only produces consistent texture but also protects flavor, color, and shelf life. With so many variables—sugars, gels, starch, coatings—the process can seem overwhelming to control.

A properly engineered room manages three things at once: air temperature, relative humidity, and airflow. Together, they balance moisture migration, prevent stickiness, and avoid brittleness. A standard Mogul drying room, sized around 26 × 6 × 3 m, is designed for 22–24 °C and 25–30% RH with 20–30 air changes per hour. These parameters give candy makers the confidence that every tray will behave the same.

With so many recipes on the market today, the technical study becomes a guidepost: data that translates complexity into predictable, repeatable outcomes.

When it comes to drying systems, choosing the right design can make all the difference. A good system not only removes water but also maintains the balance of heat, airflow, and humidity that each recipe demands. With so many equipment options available, it can be difficult to know which will deliver the consistency you need.

That is why technical studies focus on data. They translate candy formulations and batch sizes into airflow rates, dehumidifier capacity, and envelope requirements. The numbers reveal how much water must be removed per hour, how quickly it can be done without harming texture, and what safeguards are needed to protect quality.

With so many parameters in play, the study becomes the bridge between recipe and room design. It ensures that the final system is not just powerful but precise, engineered to deliver reliable candy production every time.

To start, consider the batch size and water load. A 500 kg gummy run can release 50–70 liters of water during drying. Unless airflow, RH, and temperature are carefully managed, that water re-absorbs, creating defects.

Drying rooms handle this by matching dehumidifier capacity to load. For example, a 7,000 CFM desiccant wheel at 20–25 °C and 35–40% RH can remove 40–70 kg of water per hour.

Laminar airflow across trays ensures each piece dries evenly, without "fast corners" or "slow centers."

It's also important to factor in product differences. Pectin requires slightly higher humidity (40–45% RH) to avoid brittleness, while gelatin can tolerate drier conditions.

Marshmallows demand gentle air exchange to prevent collapse. Each formula sets its own curve, and the room must be flexible enough to deliver it.

Ultimately, the right design ensures stability, protects against microbial risk (aW ~0.55–0.65), and creates candy with predictable chew and extended shelf life.

THE COST

A technical study is an important part of evaluating any drying investment. It begins with envelope design: insulated sandwich panels, vapor barriers, and controlled entry points that reduce infiltration. These measures lower energy demand and improve batch consistency.

Then comes mechanical systems: an air handling unit with heating/cooling coils, filtration, and laminar distribution; a desiccant dehumidifier for steady low-RH performance; and controls that stage the process step by step.

Factors like climate, utilities, and throughput all affect cost. A "Standard" 468 m^3 room typically installs for $350k, while premium redundant designs can reach $750k+. Pricing translates to roughly $3,450 USD per square meter of floor area. With a 30–40% margin, the turnkey sales price is $500k–$600k, depending on options.

With the right configuration, you achieve not only efficiency but also repeatability, ensuring your product looks, feels, and tastes the same no matter the season or location.

PROCESS STEPS

HERE ARE THE CRITICAL STAGES EVERY DRYING ROOM MUST INCORPORATE TO ENSURE CONSISTENT CANDY QUALITY:

1.

Size the load:

Calculate how much water each batch will release. A 500 kg gummy run typically sheds 50–70 liters, which sets the requirement for dehumidifier capacity.

2.

Control the air:

Hold 20–25 °C with gentle laminar airflow (0.2–0.4 m/s). Keep RH steady at 35–45% for gummies, slightly higher for pectin, lower for packaging.

3.

Stage the process:

Move in steps: reduce surface tack, then complete bulk drying, then allow conditioning so internal moisture equalizes. Each stage protects texture and chew.

4.

Validate and log:

Use calibrated sensors to track RH, temperature, and airflow. Confirm water activity falls between 0.55–0.65 for gummies. Logging data proves every batch met spec.

Cobeal integrates these steps into every system we deliver. By engineering airflow, humidity, and temperature around your product curves, we ensure that precision is built in, so quality is never left to chance.

BENEFITS & VALUE

art + science

Cobeal's sytsems are designed to deliver more than dry air. They deliver reliability, efficiency, and confidence to every candy manufacturer who uses them. We believe that true value comes from consistency: candies that look, feel, and taste the same no matter the season, location, or scale of production.

Our team works closely with manufacturers to design rooms that reflect the unique needs of their recipes. We provide resources, commissioning, and ongoing support to ensure each installation performs as promised. We also priortize creating safe, hygenic, and energy-conscious environments, because the integrity of your product depends on the integrity of the space around it.

Our goal is not only to provide equipment, but also to promote sustainability, reduce waste, an ensure a measurable return on investment.

With the right engineering, drying rooms can cut cycle times, stabilize water activity, and extend shelf life: advantages that flow directly to bottom-line results.

We understand that the confectionery industry has historically leaned on tradition and manual processes. Cobeal is here to honor that artform with proven science.

We believe that value is measured not only in efficiency and output, but in the confidence that every batch will meet the same high standard. By engineering drying rooms to match the specific needs of each product, we give manufacturers the tools to scale without compromising quality.

That is the real benefit: fewer rejects, longer shelf stability, stronger brand trust, and smoother production flow. Cobeal delivers systems that pay back in consistency, sustainability, and peace of mind — benefits that endure far beyond the first installation.

Our mission is not just to to sell equipment, but to help manufacturers produce candy that consistently delights consumers while improving efficiency behind the scenes. We challenge outdated methods that waste energy, limit throughput, or create variable results. Instead, we promote precise control — temperature, humidity, airflow — tuned to the needs of each candy type.

We believe every candy maker, from high-volume factories to boutique producers, deserves the tools to create products that are stable, safe, and profitable. By matching engineering to recipe curves, we help customers avoid costly rework, reduce spoilage, and protect brand reputation.

Through this work, we aim to inspire a higher standard across the industry. We know there is still progress to be made in sustainability and automation, but we are committed to being a driving force for change. Our systems are built to evolve with your needs, so your production stays competitive for years to come.

At Cobeal, we recognize that candy manufacturers are not just producing sweets — they are creating moments of joy. That is why we are dedicated to ensuring every system we deliver makes quality dependable, efficiency measurable, and sweetness sustainable.

our systems

modular room envelope

COB-DT-001 series

Panelized, insulated rooms that create the controlled envelope for drying, conditioning, or clean staging. Hygienic finishes, sealed doors, and a continuous vapor barrier pair with mezzanine-ready AHU and desiccant connections. Footprints scale from a single bay to multi-room suites with airlocks and pass-throughs. Fast installation, easy sanitation, low cost.

rack-in drying room

COB-DT-500 series

Batch conditioning with roll-in racks for flexible production. Gentle laminar flow across tray faces (uniform 0.2–0.4 m/s) and stable temperature and RH targets (typically 20–25 °C and 35–45% RH for gummies) guide moisture from core to surface without crusting. Recipe staging and data logging support quick changeovers.

multi-bay tunnel (conditioning wall)

COB-DT-1000 series

Zoned conditioning behind quick-lift or roll-up doors. A central AHU and desiccant unit feed segregated bays while local controls stage setpoints per zone. Run different recipes in parallel, isolate a bay for sanitation, or buffer product without stopping production. The layout boosts throughput and consistency while keeping maintenance simple.

integrated toffee line/cooling tunnel

COB-DTX series

Cobeal's toffee line integrates a jacketed dissolver, transfer pump, pre-heater, dedicated toffee cooker, inline flavor/fat addition, buffer/storage, servo depositor with tracking, long cooling tunnel, and packaging. Reciples, auto-weighing, and speeds are managed on a PLC touchscreen for fast changeovers and consistent output.

candy cooling tunnel

COB-DT-3000 series

Designed to meet the high production of candy forming line. Provides rapid cooling for large volumes of formed candy with optimum distribution of the candy on the cooling line. This ensures each piece maintains its intended shape, texture, and surface quality, even under the demands of continuous high-speed production.

modular room envelope

Specification (typical range)

- **Dimensions**: scalable from 4 m × 4 m × 3 m to 30 m × 8 m × 3.5 m
- **Panel system**: 100 mm insulated sandwich panels with continuous vapor barrier
- **Doors**: flush-mounted insulated swing or sliding doors with gasket seals
- **Operating temperature**: 15–30 °C (controlled by external AHU/coil set)
- **Relative humidity**: 25–60% (with integrated desiccant dehumidifier tie-in)
- **Air changes**: 15–25 ACH, adjustable by diffuser layout
- **Surface finish**: food-grade polyester-coated steel, optional stainless lining

Description

The COB-DT-001 modular envelope provides the structural and hygienic framework for controlled drying and conditioning environments. Built from insulated panel systems with sealed joints, it creates a low-leakage, vapor-tight chamber that integrates with overhead mechanical systems such as AHUs, desiccant wheels, and chilled-water coils.

This design ensures stable conditions even under heavy door traffic, with vestibule and airlock options available to reduce infiltration. Panel construction allows rapid assembly, relocation, or expansion as production needs grow, making it an ideal choice for both pilot plants and full-scale manufacturing facilities.

Application

Modular envelopes are used wherever candy makers require precise control over humidity and temperature to stabilize product during drying or conditioning. Gummies, toffees, aerated confections, and chocolate centers all benefit from an engineered envelope that minimizes external loads and protects product quality. By pairing the COB-DT-001 with Cobeal's mechanical and control systems, manufacturers gain a turnkey solution that delivers predictable conditions batch after batch.

COB-DT-001 series

rack-in drying room

Specification (typical range)

- **Dimensions**: 5–10 m length × 4–6 m width × 3 m height (scalable by rack count)
- **Capacity**: 10–40 stainless steel racks, each with 20–40 trays
- **Airflow**: laminar, 0.2–0.4 m/s across tray faces, diffuser plenum along back wall
- **Temperature**: 20–25 °C (adjustable up to 28 °C for specific recipes)
- **Relative humidity**: 30–45% for gummies; 35–50% for pectin; 40–55% for aerated candies
- **Dehumidification**: desiccant rotor or chilled coil, sized 20–50 kg/hr water removal
- **Controls**: PLC-based, multi-zone probes for RH/temp logging and recipe management
- **Finishes**: smooth, food-grade wall panels; coved flooring for washdown

Description

The COB-DT-500 series rack-in room is designed for batch drying of deposited or formed candies using mobile racks. Operators load trays directly into the conditioned chamber, where laminar airflow and stable temperature/RH profiles drive controlled moisture migration. This prevents crusting on the exterior while allowing the interior to equilibrate, producing a uniform texture and consistent water activity across every tray.

System sizing ensures that dehumidifier capacity matches the expected water load per batch (typically 50–70 liters over 24 hours for a 500 kg gummy run). Multiple recipes can be staged, with programmable setpoints to accommodate gelatin, pectin, starch, or aerated formulations. Data logging provides traceability for quality audits and process validation.

Application

Rack-in drying rooms are ideal for high-mix, flexible operations. They allow producers to run smaller or seasonal batches, trial new SKUs, or isolate allergen-sensitive recipes. Typical products include gummies, jellies, pectin chews, fruit snacks, and marshmallows. With precise airflow distribution and controlled RH, the COB-DT-500 ensures repeatable outcomes without over-drying or stickiness, while offering the operational simplicity of rack-based handling.

COB-DT-500 series

multi-bay tunnel

Specification (typical range for food processing applications)

- **Dimensions:** 12–30 m length × 3–5 m width × 3 m height
- **Bays:** 2–12 segregated compartments, each accessible via roll-up or lift doors
- **Airflow:** zoned laminar, 0.25–0.35 m/s across trays; bay-by-bay balancing
- **Temperature:** 18–26 °C, adjustable per bay
- **Relative humidity:** 25–45% (RH), programmable staging per recipe
- **Dehumidification:** central desiccant wheel or twin coil system, 50–150 kg/hr removal
- **Air handling:** shared AHU with pre- and final filters, ducted distribution
- **Controls:** PLC with zone-level RH/temp probes, recipe staging, and audit logging
- **Utilities:** steam, gas, or electric reactivation for desiccant; chilled water coils optional

Description

The COB-DT-1000 series is a high-capacity conditioning tunnel designed for medium to large-scale confectionery production. Each bay functions as a self-contained drying compartment while drawing from a centralized air handling and dehumidification system. By zoning airflow and humidity control, different products or stages of the same recipe can run in parallel without cross-contamination or process interference.

Bays are accessed by roll-up or lift doors, allowing operators to load and unload racks efficiently while maintaining isolation of neighboring zones. Air distribution is engineered to maintain uniform velocity across trays, ensuring consistent drying regardless of rack position. This modular approach reduces downtime, as individual bays can be taken offline for sanitation or maintenance without halting the entire system.

Application

The COB-DT-1000 is ideally suited for facilities scaling up from single-room drying into multi-zone operations. It is particularly valuable for producers running multiple SKUs that require slightly different humidity or temperature curves. Common applications include gummies, medicated or functional chews, fruit snacks, and aerated products. By combining capacity, flexibility, and reliability, the COB-DT-1000 enables confectioners to expand throughput while maintaining quality across diverse product lines.

COB-DT-1000 series

integrated toffee line

Specification (typical range)

- **Models / Capacity**: COB-DTX-080 (80 kg/h), COB-DTX-150 (150 kg/h), COB-DTX-300 (300 kg/h), COB-DTX-450 (450 kg/h), COB-DTX-600 (600 kg/h), COB-DTX-1500 (1500 kg/h)
- **Mould quantity**: 200–900 cavities (depending on model)
- **Total line length**: 7–12 m
- **Power requirement**: 16–40 kW
- **Cooling tunnel**: extended length, zoned air or water cooling, silicone mould demoulding system
- **Controls**: PLC with recipe programming, auto-weighing, servo-driven depositor, touchscreen interface

Description

The COB-DTX series is a fully integrated production line engineered for continuous manufacturing of toffee and caramel candies. Beginning with jacketed dissolving tanks and a pre-heating stage, the system regulates ingredient blending and transfer with automated weighing and feed pumps. A dedicated toffee cooker provides precise temperature control within ±1 °C, ensuring uniform heating that prevents scorching while achieving the ideal concentration and texture.

From cooking, the mass is deposited into silicone moulds via a servo-driven depositor with tracking transmission, enabling pure or center-filled toffee production. Product then enters a long, zoned cooling tunnel where controlled airflow or water-assisted cooling rapidly stabilizes structure and surface finish before demoulding. The system is completed with automated conveying and inline packaging integration, reducing handling and improving hygienic performance.

Application

This line is suited for manufacturers scaling up to continuous high-capacity toffee production, from 80 kg/h pilot runs to 1,500 kg/h industrial output. Recipes can be programmed and recalled at the PLC, reducing changeover times and ensuring batch-to-batch consistency. The COB-DTX is particularly valuable for producers targeting uniform quality across large volumes, with benefits in energy efficiency, reduced labor, and faster throughput compared to traditional batch cooking and cooling

COB-DTX series

candy cooling tunnel

Specification (typical range)

- **Power**: 25–50 kW (depending on cooling unit)
- **Voltage**: 220-480 V, 60 Hz
- **Cooling time**: 8–15 minutes
- **Operating temperature**: 5–35 °C
- **Operating humidity**: 30–60%
- **Dimensions**: 7 m × 1.32 m × 2.61 m
- **Weight**: 3,000 kg

Description

The COB-DT-3000 series is engineered for continuous, high-throughput confectionery lines requiring precise cooling control. A dedicated cooling section paired with a continuous transport system stabilizes shape, texture, and surface finish across large volumes of deposited or formed candies. Airflow, temperature, and humidity are carefully managed across multiple zones to prevent sticking, cracking, or deformation, while ensuring uniform moisture removal and even set.

Built with a stainless-steel housing, insulated panels, and high-capacity fans, the tunnel supports reliable performance under demanding production schedules. PLC controls enable recipe-driven settings for belt speed, residence time, and zone conditions, ensuring consistent product quality across batches. Side-access panels allow easy sanitation and maintenance, supporting hygienic operations.

Application

The COB-DT-3000 is best suited for manufacturers producing gummies, chews, and other formed candies at scale. By shortening cycle times and protecting appearance, bite, and shelf life, it delivers dependable output for continuous high-speed production lines. It is particularly valuable for plants seeking efficiency gains without compromising quality, providing both process stability and scalability.

COB-DT-3000 series

about Cobeal

Who We Are

Cobeal is a privately held engineering, procurement, construction, installation, and commissioning (EPCIC) firm headquartered in Mexico. With more than sixty years of operating history through our predecessor Ventilación Industrial, S.A. (VISA®), we bring deep technical expertise and a proven legacy of execution.

What We Do

We concentrate our efforts in environments where precision and reliability matter most. Our core specialties include:

- **Candy drying tunnels and cooling systems**
- **Cleanrooms and sterile manufacturing spaces**
- **Dehumidification and air-handling systems**
- **Archival and cultural-preservation facilities**
- **High-complexity retrofits and turnkey upgrades**

Our Solutions

Every project we deliver combines engineering depth with practical execution. We design for predictable outcomes — stable temperature, humidity, and airflow — and build systems that scale with your production needs. From modular room envelopes to high-throughput tunnels, every Cobeal installation is tailored to safeguard product quality, efficiency, and compliance.

Our Commitment

What sets us apart is not just equipment, but complete solutions: concept-to-commissioning support, lifecycle service, and a focus on measurable results. Our mission is to help manufacturers deliver products that perform the same every day, in every season, under every condition.

COBEAL®

www.cobeal.com