

CANDY PROCESS EQUIPMENT

SOFT CANDY COOKER

FOR THE COOKING STAGE IN THE PROCESS OF MAKING FUDGE, CARAMEL, JELLIES AND OTHER SOFT CANDY PRODUCTS

Caramel/ Toffee Cooker with Vacuum

Candy cooker suitable to produce toffee, caramel, Jellies and other soft candy products.

This stainless-steel vessel has variable speed anchor type side scrape stirrers.

Outlet is via a pneumatically operated bottom piston type valve.

Capacity 150 litres and complete with vacuum pump, fitted with PT100 temperature probe and digital temperature read out.

FEATURES

- Brim full capacity 350 litres
- Batch capacity max 150 litres
- Max steam pressure 0.63 Mpa
- Material 304 stainless steel
- Mixer 1.5kw
- Vacuum 3kw



MINI FORMING MACHINE

SPECIFICATIONS

Overall Height
2600mm

Overall Length
1500mm

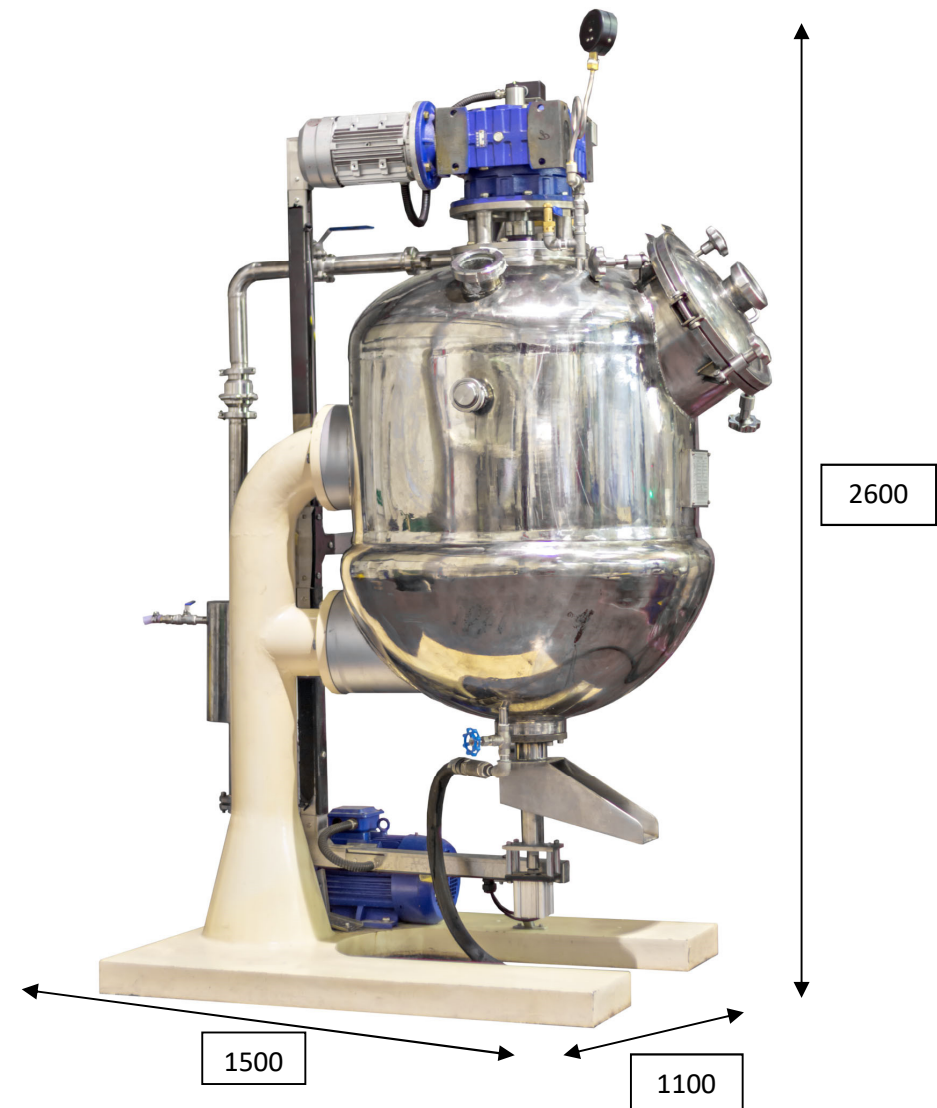
Overall Width
1100mm

Material
Machine - 304 Stainless Steel

Output
Up to 150Kg per hour depending on sweet size

Weight
690kg

Uses (dependant on product consistency)
Soft Candy, Caramel, Fudge, Jellies



Measurements are in millimetres