

HEATED MINI BATCH ROLLER

FOR THE HOLDING OF THE CANDY MASS PRIOR TO GOING INTO A ROPE SIZER OR HAND FORMING

The Loynds table-top mini batch roller forms a batch of candy or toffee into a conical shape or rope. The batch is rolled continuously in alternate directions while heat is applied via electric heater elements located at the bottom of the machine.

The machine is suitable for batch sizes of up to 12Kg.

Temperature is controlled via a simmer stat and the rope diameter can be controlled by adjusting the distance between the rollers at the out-feed.

A lid helps keep the batch warm while it is being rolled inside the machine.

The machine can be supplied with a centre fill device which includes a non-stick lance which the batch is wrapped around. A separate hopper and pump system will extrude the centre through the lance and into the batch.

FEATURES

- Stainless steel and food grade acetyl construction
- Very simple to operate
- Small table-top machine requiring very little space
- Electric batch heating from underneath the machine
- Heat control via a simmer stat dial
- Adjustable rope size by adjusting the thumb screws at the outfeed
- Lid to keep the batch warm

OPTIONS

- Operator height stand with or without castor wheels
- Programmable off timer
- Liquid centre filling



MINI BATCH ROLLER

SPECIFICATIONS

Overall Height
630mm

Weight
Machine = 80Kg

Overall Length
1300mm

Uses
Hard Candy
Soft Candy
Toffee
Caramel

Overall Width
370mm

Material
Machine - 304 Stainless Steel and food grade acetyl

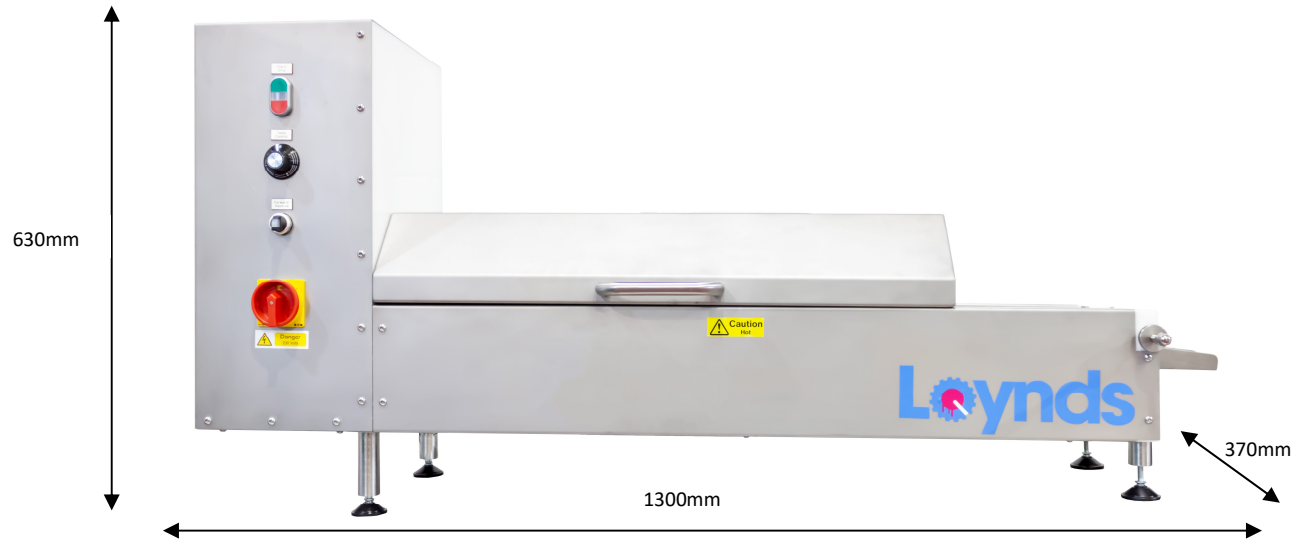
Max Batch Size
480mm x 480mm

Batch Size
10 Kg

Uses (dependant on product consistency)

Fudge
Nougat
Caramels
Other soft food items

Power
220v single phase
0.75Kw



Liquid Centre fill unit:

The unit has a variable speed control so the rate of centre entering the candy can be controlled.

The centre fill equipment is suitable for non-viscous products such as Chocolate, liquid fruit jams etc.