

CANDY PROCESS EQUIPMENT

CHAIN DIE FORMING LINE

A FORMING LINE USED TO PRODUCE HARD OR SOFT CHEWY CANDIES; GUMS AND CAMEL PRODUCTS - WITH OR WITHOUT A LIQUID CENTRE FILLING

Chain die forming line

The line consists of extruder, rope sizer, recovery conveyor, chain type forming machine & cooling tunnel either oscillating or multi-tier. The forming machine will also form hard candies. Dies made to customer preference.

The line is great for making candy products such as chocolate éclairs, as they have a soft caramel outer with a chocolate centre. It is also good for producing centre-filled hard candies.



CHAIN DIE FORMING LINE

SPECIFICATIONS

Machine:	Capacity	Power	Dimensions (mm)
Extruder	300kg/h	12kW	1750x480x1650
Roper Sizer		2.2kW	1780x680x1380
Recovery conveyor	2200mm	0.5kW	4310x500x795
Chain Die Former & Spreader	Up to 1200 pcs/min	2.2kW	1400x790x940
Multi Tier Refrigerated cooler	500 litres	0.55kW	1900x600x920

When producing candies with the Loynds Chain Die Forming Line, originally the product is either extruded or spun from a Batch Roller; it then passes through the Rope Sizer to ensure a consistent rope is supplied to the Chain Die Forming Machine. The product is then formed into the required shape before being transferred into the Cooling Tunnel. The die can be made to your exact requirements.

Uses

Processing and refining cocoa with other ingredients to produce chocolate



<https://youtu.be/xmuuTt-pRtM>