

# CANDY PROCESS EQUIPMENT

## CARAMEL TOFFEE COOLING DRUM

**THE LOYNDS COOLING DRUM IS USED TO PROVIDE CONTINUOUS COOLING TO CARAMELS, TOFFEE, CANDY OR FUDGE TYPE PRODUCTS.**

The liquid toffee is poured into the machine hopper. Chilled water cools the internal surface of the drum. As the drum rotates, a layer of toffee adheres to the outer surface of the cooling drum. The toffee is cooled and scraped off automatically at the other end.

Full control is available of cooling, toffee thickness and machine speed.

Cooling drums allow continuous cooling instead of the usual batch method using cooling tables.

The cooling drum is manufactured from stainless steel for easy cleaning and maintenance.

### FEATURES

- Stainless steel construction
- Teflon Coated Drum
- Up to 750kg per hour
- Variable speed control
- Multi-Zoned Cooling to prevent hot spots



# CARAMEL TOFFEE COOLING DRUM

## SPECIFICATIONS

**Overall Height**  
1750mm

**Overall Length**  
2150mm

**Overall Width**  
1850mm

**Material**  
Machine - 304 Stainless Steel with bead blast finish

**Output**  
Up to 750Kg per hour

**Weight**  
900kg

**Uses (dependant on product consistency)**  
Hard Candy, Candy, Toffee, Caramel, Fudge



**You Tube**  
<https://youtu.be/ARbQbdA4LP0>