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 scrapped 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 600kg per hour
- Variable speed control
- Multi-Zoned Cooling to prevent hot spots
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SPECIFICATIONS

Overall Height
1750mm

Overall Length
2150mm

Overall Width
1850mm

Material
Machine - 304 Stainless Steel with bead blast finish

Output
Up to 600Kg per hour

Weight
900kg

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

https://youtu.be/ARbQbdA4LP0