CANDY PROCESS EQUIPMENT



FUDGE CUTTER

FOR THE FORMING OF FUDGE, NOUGAT, CARAMELS AND CEREAL MIXES INTO BARS, SOUARES OR CUBE SHAPES

The Loynds rotary blade batch cutter can process maximum slab sizes of 480mm x 480mm at speeds of up to five batches every minute.

A rotary blade cutting machine suitable for cutting slabs of fudge, caramels, nougats and various other soft food items. A dual set of rotating blades can cut product into cubes, oblongs and bars.

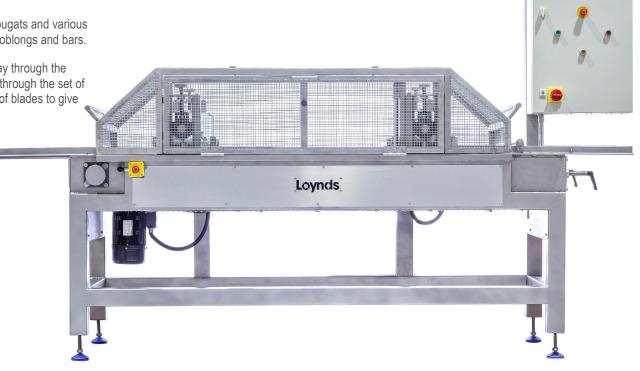
The fudge cutter consists of a centre chain conveyor that transports a nylon tray through the machine. Product is loaded onto the tray before it is automatically transported through the set of rotating blades. The tray is rotated 90° before passing through the second set of blades to give the criss-cross cut.

FEATURES

- Stainless steel construction
- Very simple to operate
- Max batch size of 480mm x 480mm.
- Cuts product into oblongs, squares and bars.
- Maximum speed of five batches per minute depending on product.

OPTIONS

Can be configured to cut assorted sizes





Leynds

FUDGE CUTTER

SPECIFICATIONS

Overall Height

1100mm

Overall Length

2900mm

Overall Width

820mm

Material

Machine - 304 Stainless Steel with bead blast finish

Output

5 Batches per minute

Weight

Machine = 1000Kg

Uses (dependant on product consistency)

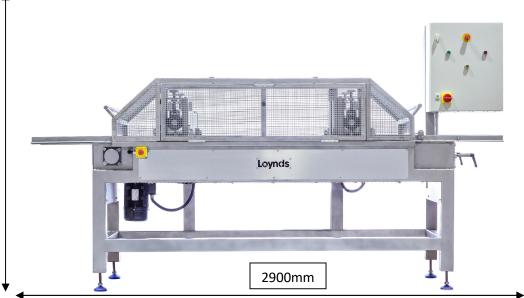
Soft Candy Toffee Caramel

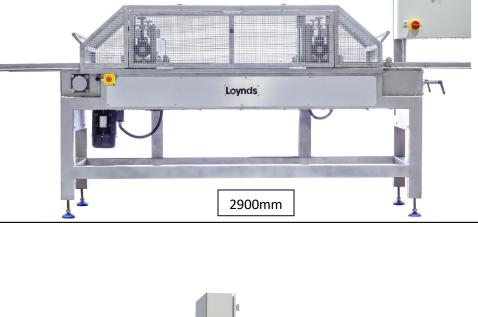
Cereal Bars

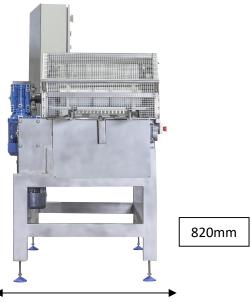
You Tube

https://youtu.be/UVmQegTF4x8

https://youtu.be/UVAxZCS3GsE









1100mm