

CANDY PROCESSING EQUIPMENT

MINI BATCH ROLLER

FOR THE PRE-FORMING OF A CANDY MASS INTO A ROPE WHICH CAN BE USED BY OTHER PROCESSING EQUIPMENT

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 10Kg.

Temperature is controlled via a thermostat 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.



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 thermostat 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



MINI BATCH ROLLER

SPECIFICATIONS

Overall Height
630mm

Overall Length
1300mm

Overall Width
370mm

Material
Machine - 304 Stainless Steel and food grade acetyl

Batch Size
10 Kg

Power
220v single phase
0.75Kw

You Tube
<https://youtu.be/JUaogAZlcpw>

Weight
Machine = 80Kg

Uses
Hard Candy
Soft Candy
Toffee
Caramel

Max Batch Size
480mm x 480mm

Uses (dependant on product consistency)
Fudge
Nougat
Caramels
Other soft food items

