

CANDY PROCESSING EQUIPMENT



CONFECTIONERY BATCH ROLLER – BR01

FORM A CONFECTIONERY BATCH INTO A CONTINUOUS ROPE, SO IT CAN THEN EASILY BE WORKED INTO A FINAL PRODUCT.

The Loynds BR01 Confectionery Batch Roller designed to shape a confectionery batch into a cone shape by means of an alternating rolling action created by the 4 internal rollers. This robust machine has a batch capacity of up to 70kg, complemented by integrated electric heating to maintain the confectionery mass at the ideal consistency for processing.

As a foundational piece of equipment in many confectionery production lines, the BR01 Batch Roller is pivotal in the manufacture of a diverse array of sweets. Its tapered rollers form the candy into a conical shape, which is then elongated to create a rope. This is typically fed into a rope sizing machine. This candy rope is essential in the creation of various confectioneries such as rock candy, candy canes, die-formed candies, and others, depending on the subsequent machinery in the production sequence.

The BR01 also plays a crucial role in the artisanal creation of handmade candies.



FEATURES

- **Capacity:** 70kg processing capacity.
- Flow and loading control with powered lifting and lowering feature.
- Controllable electric heating to ensure malleability of candy batches.
- Bidirectional roller motion with electronic control.
- Left to right or right to left configurations available.
- Exit rope size adjustment.
- **Dimensions:** (L)2000mm x (W)600mm x (H)1600mm



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SPECIFICATIONS

Overall Length

2000mm

Overall Width

600mm

Overall Height

1600mm

Material

304 Stainless Steel.

Capacity

70kg batch

Power

8kW

Weight

1120Kg

Products

Hard Candy, Soft Candy, Toffee/Caramel

