

# CANDY PROCESSING EQUIPMENT



## DUAL PURPOSE CANDY COOLING TABLE & HOT TABLE - CCT01

### ESSENTIAL IN MOST CANDY MANUFACTURING OPERATIONS.

The Loynds cooling table is engineered from robust 304 stainless steel, with a water jacketed top that efficiently cools multiple candy batches. This table boasts a substantial 10mm thick surface for consistent cooling, complemented by 25mm high side bars to contain the candy securely.

For versatility, it includes an additional floating bar to create two distinct working areas. You have the option to connect the system to tap water or it can be supplied with a standalone chiller unit. If needed, multiple tables can be seamlessly connected, extending the working surface.

The cold table includes a pressure release valve for safety and rests on a robust frame with adjustable feet for level positioning.



### FEATURES

- Full stainless-steel construction to ensure easy cleaning and long life.
- 10mm thick surface for optimum cooling of candy.
- Internal water-cooled system ensures consistent cooling.
- Multi-purpose hot or cold configurations.
- Levelling feet to ensure the table can be set flat.
- Floating central bar allows the creation of 2 separated working areas.
- Pressure release valve.
- Dimensions:** (L)1990mm x (W)990mm x (H)950mm

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### SPECIFICATIONS

**Overall Length**

1900mm

**Overall Width**

990mm

**Overall Height**

950mm

**Material**

304 Stainless Steel.

**Capacity**

Approx. 38kg

**Power**

N/A

**Weight**

550kg

**Products**

Cooling high & low boiled sugar candy batches.

