

CANDY PROCESSING EQUIPMENT



COOLING DRUM — CCD01

A CONTINUOUS COOLING SOLUTION FOR CONFECTIONERY PRODUCTS.

The Loynds Cooling Drum eliminates the need for the cold table typically used in the batch method of cooling in the candy manufacturing process. The drum is manufactured from stainless steel and the surface is coated in non-stick Teflon.

Liquid toffee or caramel is poured into the hopper, while chilled water cools the drum's internal surface. As the drum rotates, a layer of the confection adheres to its outer surface and is subsequently cooled and automatically scraped off at the other end.

The machine allows complete control over cooling rate, confection thickness, and machine speed to customise the process to your specific requirements.

Unlike traditional cooling tables, this drum allows for continuous cooling, making it ideal for high-volume production.

FEATURES

- **Capacity:** 300kg–600kg per hour
- **Teflon Coated Surface:** The drums surface has been Teflon coated to prevent sticking.
- **Multi-zone Cooling:** Prevents hot spots.
- **Dimensions:** (L)2150mm x (W)1850mm x (H)1750mm.
- **Drum Measurements:** 1500mm in diameter, 710mm or 850mm wide.
- **Outer Drum Thickness:** 10mm



CANDY PROCESSING EQUIPMENT



COOLING DRUM — CCD01

SPECIFICATIONS

Overall Length

2150mm

Overall Width

1850mm

Overall Height

1750mm

Material

Food-Grade 304 Stainless Steel with Teflon coated surface.

Capacity

300kg–600kg per hour

Power

1.5kw

Weight

900Kg

Products

Hard Candy, Candy, Toffee, Caramel, Fudge

