CANDY PROCESSING EQUIPMENT



CHAIN DIE FORMING LINE

A FORMING LINE USED TO PRODUCE HARD CANDIES, SOFT CANDIES AND CARAMEL PRODUCTS - WITH OR WITHOUT A LIQUID CENTRE FILLING.

The Loynds Chain Die Forming Line can produce an extensive array of confectionery products. This medium-capacity production line is capable of manufacturing hard candies, soft chewy candies, caramels, as well as centre-filled products incorporating jams, pastes, or liquid fillings.

Operational Process

- 1. Initially, the mixture for your confectionery is either extruded or placed into the Batch Roller.
- 2. It is then sized accurately using the Rope Sizer to guarantee uniform sizing.
- 3. The sized rope is finally fed into the Chain Die Forming Machine, where it is formed into its final shape.
- 4. Finally the formed sweets are transferred into a Cooling Tunnel.

FEATURES

- Capacity: Capable of manufacturing up to 1,600 candies per minute.
- Tailor-Made Dies: Customised to your specification.
- Die Cooling: An internal air fan is installed to cool down the chain-type die.
- Additional die sets can be purchased allowing you to manufacture a range of products.
- Individual Machine Dimensions:

Centre Fill Pump: (L)1210mm x (W)620mm x (H)1150mm

*Extruder: (L)1750mm x (W)480mm x (H)1650mm

*Batch Roller: (L)2000mm x (W)600mm x (H)1600mm Rope Sizer: (L)1780mm x (W)680mm x (H)1380mm.

*Recovery Conveyor: (L)4310mm x (W)500mm x (H)795mm.

Chain Die Former & Spreader: (L)1800mm x (W)790mm x (H)940mm. 5 Tier Cooling System: (L)10900mm x (W)1800mm x (H)2080mm

* these machines are dependent on your product.



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SPECIFICATIONS

