

CANDY PROCESSING EQUIPMENT



FUDGE – CARAMEL – NOUGAT CUTTING MACHINE - FC01

CUT BATCHES OF FUDGE, NOUGAT, CARAMELS AND OTHER FOOD ITEMS INTO OBLONGS, SQUARES, AND BARS.

The Loynds FC01 is a specialised fudge and caramel cutting machine, designed to efficiently slice batches of fudge, nougat, caramels, flapjacks, and other soft food items into various shapes including oblongs, squares, and bars. Slabs of product are loaded onto trays which are fed through the machine for cutting. The machine can accommodate maximum slab sizes of 480mm x 480mm and operates at speeds of up to five slabs per minute.

This rotary blade cutter is ideal for slicing slabs of fudge, caramels, nougats, flapjack and more. It features a dual set of rotating blades, capable of transforming your product into cubes, oblongs, and bars with precision.

The blade configuration is customised to your product requirements. This allows you to select the final shape of the cut product. Multiple blade banks can be supplied for each piece of chocolate.

Multiple blade banks can be supplied for customers who need to cut a range of different sizes.



FEATURES

- **Capacity:** Up to 5 slabs per minute.
- Machine body manufactured from full stainless steel.
- Food-grade nylon tray accommodating a slab size of 480mm x 480mm.
- Versatile cutting shapes: oblongs, squares, and bars



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SPECIFICATIONS

Overall Length (includes infeed and outfeed)
3292mm

Overall Width
950mm

Overall Height
1325mm

Material
Full Stainless Steel
Product Tray manufactured from food-grade nylon.

Capacity
Up to 5 batches per minute.

Power
3kW

Weight
1000Kg

Products
Fudge, Soft Candy, Caramel, Nougat, Cake,
Flapjack, Nut Bars, Cereal Bars

