

CANDY PROCESS EQUIPMENT

CANDY HOT TABLE

FOR PREVENTING A CANDY BATCH FROM COOLING TOO QUICKLY

The Loynds Candy Hot Table is ideal for preventing a candy batch from cooling too quickly, leaving you with more time to work malleable candy into the final product. This makes the table particularly useful for manufacturing more complicated products, as they may take more time to put together.

Our Candy Hot Table is manufactured from a stainless-steel box section with a sheet steel top. The inside of the table top contains two heating elements that are controlled by a simmer-stat unit, providing total heat control from warm to very hot.

As standard, the table is fitted with a total 1kW of electrical heating elements, which can raise the surface temperature to 75°C. Extra heating elements can be fitted if required.

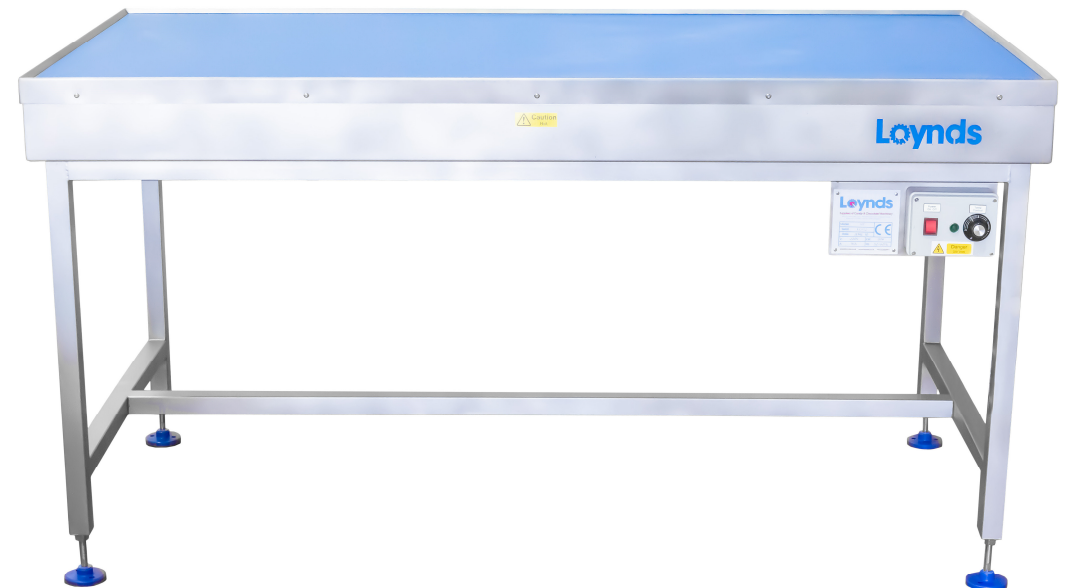
The table top is covered with a special non-stick, food-grade vinyl coating—this makes your candy easier to work with and prevents any of the product from sticking to the table.

FEATURES

- A stainless-steel frame for easy cleaning and maintenance.
- 50mm screw feet for easy levelling of the table.
- Standard voltage 220v (other voltages available on request).
- Non-stick food-grade vinyl surface.
- Designed and manufactured in the UK by Loynds International Ltd

OPTIONS

- Extra heating elements
- Custom sizes
- Storage shelves



CANDY HOT TABLE

SPECIFICATIONS

Overall Height
890mm

Overall Length
1810mm

Overall Width
900mm

Material
Machine - 304 Stainless Steel with bead blast finish

Output
Dependent on user

Weight
Machine = 75Kg

Uses (dependant on product consistency)
Hard Candy, Soft Candy

