

CANDY PROCESSING EQUIPMENT



LARGE HOT TABLE FOR CANDY MAKING - HT01

IDEAL FOR PREVENTING A CANDY BATCH FROM COOLING TOO QUICKLY, LEAVING YOU WITH MORE TIME TO WORK MALLEABLE CANDY INTO THE FINAL PRODUCT.


The Loynds Candy Hot Table HT01 is designed to effectively manage the temperature of candy batches, preventing them from cooling too quickly. This is beneficial for crafting complex confectionery products that require more time for shaping and detailing.

Manufactured with a stainless-steel box section frame and a sheet steel top, the HT01 is built for durability and easy maintenance. Its robust construction ensures reliable performance in a professional candy manufacturing setting.

The standard HT01 model includes 1kW electrical heating elements, capable of heating the surface to a maximum of 65°C. For processes that require higher temperatures, additional heating elements can be fitted to increase the available heat output of the table.

The tabletop is coated with a special non-stick, food-grade vinyl, enhancing the ease of handling candy and preventing sticking. This not only improves the working process but also adheres to food safety standards.

FEATURES

-  **Durable Stainless Steel Frame:** Ensures longevity and simplifies cleaning.
-  **Adjustable 50mm Screw Feet:** Facilitates easy levelling off the table in various environments.
-  **Standard Voltage Compatibility:** Comes with a standard 220v setup, with other voltage options available upon request.
-  **Non-Stick Food-Grade Vinyl Surface:** Aids in efficient candy handling and meets safety regulations.
-  **Dimensions:** (L)1980mm x (W)980mm x (H)950mm



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CONFECTIONERY COATING AND POLISHING PANS — CP01

SPECIFICATIONS

Overall Length

1980mm

Overall Width

980mm

Overall Height

950mm

Material

304 Stainless Steel.

Capacity

N/A

Power

220v

Weight

75Kg

Products

Hard Candy, Soft Candy

