

LOW VOLUME CANDY COOKING STOVE, PAN & THERMOMETER – CB01

IDEAL FOR THOSE WISHING TO MAKE CANDY IN A DEMONSTRATION, SMALL KITCHEN, OR RECIPE DEVELOPMENT LABORATORY.

The CB01 Candy Cooking Equipment Set is a comprehensive solution designed for small-scale confectionery production. This set is ideal for use by artisan candy manufacturers, low volume production, candy making demonstrations, small kitchen environments, or recipe development kitchens within the confectionery industry.

The candy cooking set is ideal for professionals in the confectionery industry seeking a compact, efficient solution for candy production. Its design caters to those requiring a reliable setup for demonstrations, low volume production, or recipe development kitchens.

FEATURES

- **3000W Induction Cooker:** A high-efficiency electric induction hob offering adjustable power heating. Constructed from durable stainless steel, it facilitates easy cleaning and maintenance.
- **Stainless Steel Boiling Pan:** Capable of accommodating up to 10kg of candy mixture, this pan is ideal for various batch sizes, subject to the water content of the candy mixture. It also includes a lid for convenient cooking.
- **Stainless Steel Candy Thermometer:** Precision-made from glass and stainless steel, this thermometer ensures accurate temperature monitoring, essential for candy production.
- **Electric Hob:** 3000W power output, 220V voltage.
- **Material Quality:** High-grade stainless-steel components for longevity and ease of cleaning.



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SPECIFICATIONS

Dimensions

Pot: (Height)280mm x (Diameter)300mm

Hob: (Height)105mm x (Width)315mm x (Length)425mm

Thermometer: (Height)320mm x (Width)50mm

Material

Full Stainless-Steel construction.

Capacity

10kg of candy mixture.

Weight

Pot: 2.3Kg

Hob: 5.2Kg

Thermometer: 81g

Power

3000W power output, 220V

Products

Hard Candy, Soft Candy, Toffee & Caramel etc.

