

CANDY PULLING HOOK – PH02

AN ESSENTIAL TOOL FOR ANYBODY MAKING CANDY BY HAND.

The Loynds Candy Pulling Hook is an indispensable tool for artisan confectioners specializing in handcrafted candy production. This candy pulling hook plays a crucial role in the candy-making process by allowing the confectioner to incorporate air into the candy batch, a fundamental step in achieving both the desired whiteness and texture.

The batch is thrown over the hook repeatedly until the desired texture is reached. Ideal for small-scale confectioners, the candy hook is especially suited for those focusing on artisanal, handcrafted candy products.

FEATURES

- **Material Composition:** The candy hook is manufactured entirely from food-grade stainless steel, making it extremely robust and easy to clean.
- **Ease of Use:** Designed for simplicity, the candy batch is thrown over the hook, and the candy maker repeatedly gathers and throws the two loose ends over the hook. This process continues until the batch is sufficiently aerated.
- **Air Incorporation:** The primary function of the PH02 is to aerate the candy batch. This not only turns the batch white but also changes the texture and adds volume to the candy.
- **Colour Enhancement:** The whitening effect obtained through the pulling process is particularly beneficial when aiming to achieve specific colours in the candy, offering more control over the final aesthetic outcome.
- **Dimensions:** (L)364mm x (W)180mm x (D)20mm



MINI COLD TABLE – MCT01

SPECIFICATIONS

Overall Length

364mm

Overall Width

180mm

Overall Diameter

20mm

Material

Full Stainless-Steel construction.

Capacity

N/A

Weight

3Kg

Power

N/A

Products

Hard Candy, Soft Candy

