

Candy Process Equipment

Coating Pan CP1000mm – CP1250mm – CP1500mm Diameter

For coating confectionary products with sugar, chocolate, glazes and waxes

The bowl is made from 304 stainless steel particularly suited to coating a range of confectionary products, and used for the coating of tablets, nuts, chocolates and candies etc, can also be used for crystalling candy products in raw sugar.

The pans can also be supplied with hot or cold air blower systems or automatic spray systems.

Features

- Pan internal diameter: 1000mm, 1250mm, 1500mm.
- Capacity: 45 to 200Kg capacity, depending on product being panned.
- Rotation: 30-32rpm
- Power 3 phase.
- Mounted on levelling feet as standard.

Options

- Castor wheels to make the pans mobile.
- Hot or ambient air fan & pipe.
- Coating Spray system.
- Variable speed.
- Product lifting ribs



Coating Pan CP1000 – CP1250 – CP1500

Specifications

Overall Length

CP1000 1200mm. CP1250 1500mm. CP1500 1800mm

Overall Width

CP1000 1000mm. CP1250 1250mm. CP1500 1500mm

Overall Height

CP1000 1600mm. CP1250 1850mm. CP1500 2100mm

Measurements are approximate.

Material

Machine - 304 Stainless Steel

Output

Dependent on products being coated

Uses

Coating of hard candies, chocolate, nuts, gum, tablets etc.

