

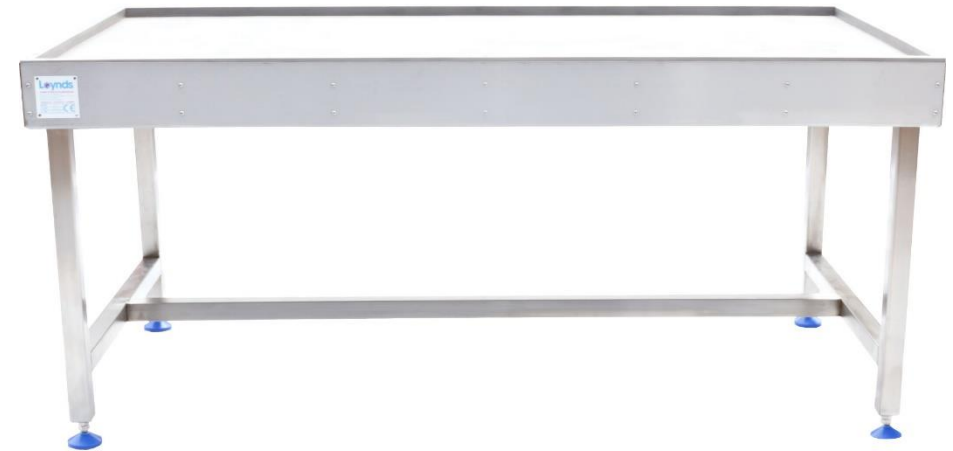
Candy Process Equipment

Cold Table

The cold table is water cooled with a 10mm thick stainless steel top. This ensures even and consistent cooling, batch after batch.

The Loynds Cold Table ensures consistent cooling batch after batch. The cold table top is manufactured from 10mm thick stainless steel. The internal water-cooling system provides rapid heat conduction away from the candy, providing an even cooling across the whole batch. The useful pouring area of the table is 1930mm x 930mm.

The cold table can be supplied as a standalone unit, or multiple cold tables can be joined together to give a greater cooling area. 25mm square section solid side bars run the perimeter of the whole table to ensure the candy is kept on the table. Standard Table dimensions: 1980mm x 980mm x 950mm.



Features

- Full stainless steel construction to ensure easy cleaning and long life.
- 10mm thick surface for optimum cooling of candy.
- Internal water cooled system ensures consistent cooling.
- Levelling feet to ensure the table can be set flat.
- Floating central bar allows a smaller cooling area if needed.

Cold Table

Specifications

Overall Height
950mm

Overall Length
1980mm

Overall Width
980mm

Material
304 Stainless Steel

Capacity
Approx. 38kg

Weight
350kg

Uses

Cooling high & low boiled sugar candy batches.

