

Candy Hot Table

To Keep the candy soft while processing.


The Loynds Candy Hot Table is ideal for preventing a candy batch from cooling too quickly, leaving you with more time to work malleable candy into the final product. This makes the table particularly useful for manufacturing more complicated products, as they may take more time to put together.

Our Candy Hot Table is manufactured from a stainless-steel box section with a sheet steel top. The inside of the table top contains two heating elements that are controlled by a simmer-stat unit, providing total heat control from warm to very hot.

As standard, the table is fitted with a total 1kW of electrical heating elements, which can raise the surface temperature to 90°C.

The table top is covered with a special non-stick, food-grade vinyl coating.

Options:

-  Castors wheels for mobility



SPECIFICATIONS:

Overall Height

950mm

Overall Length

1980mm

Overall Width

980mm

Material

Machine 304 Stainless Steel

Output

Batch

Weight

Machine 75Kg

Product

Hard Candy, Soft Candy

