CANDY PROCESSING

Leynds

MINI CANDY DEPOSITOR

COMPACT DEPOSITING MACHINE, IDEAL FOR USE BY THE SMALLER MANUFACTURER OR IN THE LABORATORY. FOR JELLY, HARD CANDY, SOFT CANDY, TOFFEE, FUDGE AND FONDANT.

The machine is servo motor controlled via a PLC & HDMI touch screen. Deposits and settings can be easily controlled and stored.

The unit can be used for starchless depositing of both Pectin and Gelatine jelly products.

Depending on size and shape of the product and deposit combination, the unit can produce approximately 30kg of deposited product per hour.

The machine can deposit a range of confectionery products such as Jelly, Gums, Hard Candy, Toffee, Fudge and Fondant.

The machine can deposit one colour product with centre or two-colour products that will be uniform in size.

An Indexing conveyor will take moulds through the machine and make the deposit. There is a no-mould / no-deposit system. Moulds are removed from the machine by hand after deposit and set aside for cooling. Demoulding is done manually.

Different Nozzle plates & piston configurations are required for different mould impression layouts.

FEATURES

- Touch screen control
- Mounted on wheels
- Easy to use
- Easy maintenance
- Moulds: Silicone & Teflon Coated

OPTIONS

Hoppers: Single or Double







MINI CANDY DEPOSITOR

SPECIFICATIONS

Overall Height 1600mm

Overall Length 1050mm

Overall Width 1150mm

Material
Machine Outer - 304 Stainless-Steel

Power 4kW

Weight 350Kg

Uses

Depositing of product such as Jelly, Hard Candy, Soft candy, Toffee, Fudge and Fondant.





