

MINI BATCH ROLLER-BR02

FOR THE HOLDING OF THE CANDY MASS PRIOR TO PROCESSING FURTHER FOR HAND WORK OR TO FEED A ROPE SIZER FOR AUTOMATED PRODUCTION.

Table-top mini batch roller forms a batch of candy or toffee into a conical shape or rope. The batch is rolled continuously in alternate directions while heat is applied via electric heater elements located at the bottom of the machine.

The machine is suitable for batch sizes of up to 10Kg.

The front of the rollers can be opened or closed to give greater control of the candy being discharged from the batch roller

The lid keeps heat concentration under the batch and keeps the batch heated giving the candy a longer retention time while it is being rolled inside the machine.

FEATURES

- Stainless steel and food grade acetyl construction
- Easy operation, maintenance & cleaning.
- Electric batch heating from underneath the machine
- Heat control via a simmer stat dial
- Adjustable rope size by adjusting the thumb screws at the outfeed

OPTIONS

- Floor stand
- Castor wheels



Loynds Mini batch roller working with the Loynds Mini Rope Sizer with rope control unit.

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SPECIFICATIONS

Overall Height
630mm

Overall Length
1300mm

Overall Width
370mm

Material
Machine - 304 Stainless Steel and food grade acetyl

Power
220v single phase
0.75Kw

Uses
Hard Candy
Soft Candy

Batch Size
10Kg

Weight
80kg

