CANDY PROCESSING EQUIPMENT

GAS-FIRED CANDY COOKING KETTLE: GCO1, GCO2, GCO3

GAS-POWERED COOKING WITH AUTOMATED FEATURES INCLUDING PRODUCT DISCHARGE, STIRRING AND TEMPERATURE CONTROL.

Our range of gas-powered open pan candy cooking kettles, models GC01, GC02, and GC03, are engineered for precision and efficiency in confectionery manufacturing. These kettles are ideal for creating a variety of confections including hard candy, fudge, toffee, chews, and fondants. Their versatile design also makes them suitable for other industries requiring rapid, stirred cooking processes.

FEATURES

- Pan Capacity: The cooking kettle comes in three sizes depending on your production needs, choose from brim capacities of 100 litres, 200 litres, or 300 litres.
- Temperature Control: Equipped with a wireless temperature probe, the kettle ensures precise temperature monitoring with readouts up to 350°C, essential for maintaining the quality of your confectionery products.
- Adjustable Stirring Speed: The fully adjustable stirring speed enables maximum control over the cooking process, ensuring consistency and quality in every batch.
- Hydraulic Stirrer Adjustment: The stirrers can be effortlessly raised or lowered via hydraulics from the control panel, enhancing operational efficiency and safety.
- Hydraulic Pan Tilting Mechanism: The pan can be tilted hydraulically, facilitating easy discharge of the cooked confectionery.
- Material: Constructed from 304 grade stainless steel, the cooking kettle assures durability and compliance with food safety standards.
- Gas Burner: Fitted with a Riello 40 gas burner, the kettle offers superior heating efficiency, ensuring a rapid and even cooking process.





CANDY PROCESSING EQUIPMENT



GAS-FIRED CANDY COOKING KETTLE: GCO1, GCO2, GCO3

SPECIFICATIONS

Overall Length

GC01: 1700mm GC02: 1800mm GC03: 2000mm Weight GC01: 790Kg GC02: 920Kg GC03: 1050Kg

Overall Width GC01: 1200mm GC02: 1300mm

Products Hard Candy, Fudge, Toffee, Chews, and Fondants.

Overall Height

GC03: 1500mm

GC01: 1500mm GC02: 1600mm GC03: 1700mm

Material

304 Stainless Steel.

Capacity

GC01: 100L GC02: 200L GC03: 300L Power 1.5kW

