

SUGAR DISSOLVING SYSTEM-SGDS01

A HIGHLY EFFICIENT AND RELIABLE SYSTEM FOR OPTIMAL HIGH VOLUME CANDY MANUFACTURING

The Loynds Sugar/Glucose Dissolving System is a complementary system for candy manufacturing when using a vacuum cooker. Our system streamlines the sugar dissolving process, enhancing efficiency and productivity.

Optimise your candy manufacturing process with the Loynds Sugar/Glucose Dissolving System. Designed to work seamlessly with vacuum cookers, our system accelerates sugar dissolution, enhancing both efficiency and output for large-scale candy production.

Our Sugar/Glucose Dissolving System is the perfect solution for efficient, high-quality candy manufacturing.

FEATURES

- **Capacity:** Up to 500kg
- **High Efficiency:** Speed up the sugar dissolving process and improve productivity.
- **Compatibility:** Designed to integrate seamlessly with vacuum cookers.
- **Quality Construction:** Made from durable 304 stainless steel for long-lasting use.



CANDY PROCESSING EQUIPMENT



SUGAR DISSOLVING SYSTEM

SPECIFICATIONS

Dissolving Pan: 1000mm x 1000mm x 1500mm

Holding Tank: 900mm x 900mm x 1500mm

Pipework: Customisable

Overall Footprint: 3400mm x 1000mm x 1500mm

Material: 304 Stainless Steel with contact parts food grade materials

Capacity: Up to 500kg

Power
Maximum Load – 4.5Kw
Steam

Weight: 500Kg

Products: Hard & Soft Candy

