

CANDY PROCESS EQUIPMENT



SUGAR DISSOLVING MACHINERY

A HIGHLY EFFICIENT AND RELIABLE SYSTEM DESIGNED FOR OPTIMAL CANDY MANUFACTURING.

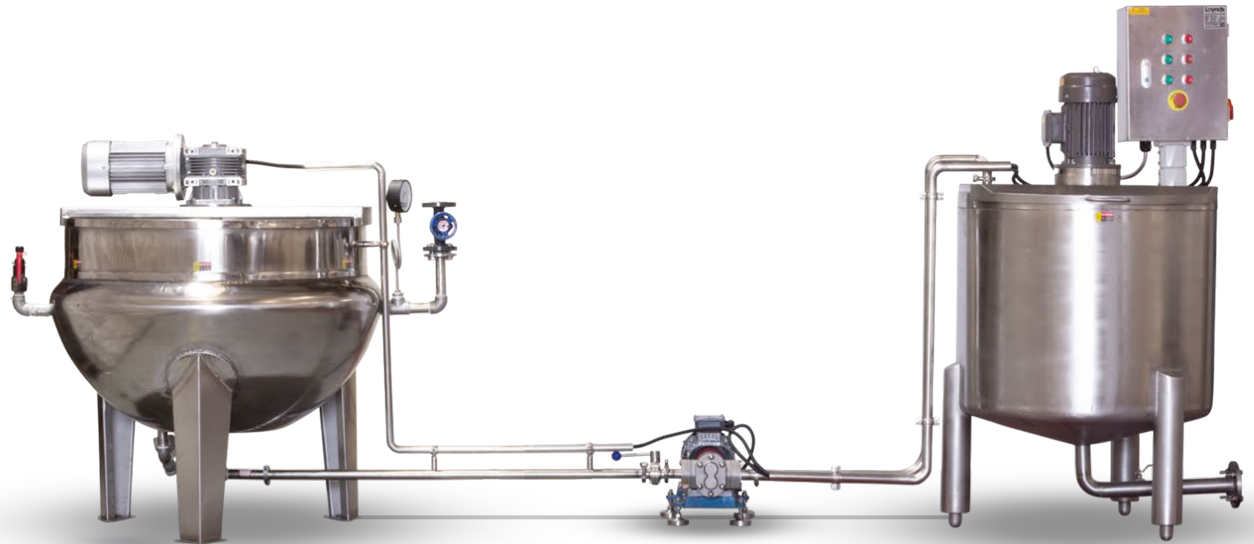
The unit includes a robust 300kg capacity jacketed steam pan made of 304 stainless steel, featuring a bridge-mounted stirrer, bottom outlet, and operating at 80 PSI.

It is equipped with essential safety components such as a pressure relief valve, pressure gauge, and isolation valve. Connecting the dissolving pan to the holding tank is a single wall 32mm OD pipework made of durable 304 stainless steel, incorporating an isolation valve and a gear pump for precise control.

The pipework utilizes fast hygienic clamps with seals, eliminating the need for tools. The 300kg holding tank, also constructed from 304 stainless steel, includes a Silverson-type mixer and a bottom outlet for seamless connection to the vacuum cooker.

An easy-to-use control panel mounted on the holding tank provides electrical controls for the dissolving pan, pump, and holding tank stirrer.

This comprehensive Sugar/Glucose Dissolving System ensures efficient and high-quality candy production, making it the ideal solution for candy manufacturers.



SEMI-AUTOMATIC VACUUM COOKER

SPECIFICATIONS

Dimensions (L x W x H)

Dissolving Pan

1000 x 1000 x 1500mm

Holding Tank

900 x 900 x 1500mm

Pipework: 1500mm (Can be changed to suit your needs)

Overall

3400 x 1000 x 1500mm

Material

304 Stainless Steel with contact parts food grade materials

Capacity

Up to 300kg

Power

Maximum Load – 4.5Kw

Weight

Machine 500Kg

Products

Hard & Soft Candy

