

CANDY PROCESS EQUIPMENT



SUGAR DISSOLVING MACHINERY

A HIGHLY EFFICIENT AND RELIABLE SYSTEM DESIGNED FOR OPTIMAL 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:** 300kg
- **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.
- **Overall Footprint:** (L)3400mm x (W)1000mm x (H)1500mm

Individual Machine Dimensions

- **Dissolving Pan:** (L)1000mm x (W)1000mm x (H)1500mm
- **Holding Tank:** (L)900mm x (W)900mm x (H)1500mm
- **Pipework:** 1500mm (Can be changed to suit your needs)



SUGAR DISSOLVING MACHINERY

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

