# **CANDY PROCESS EQUIPMENT**

## **Leynds**

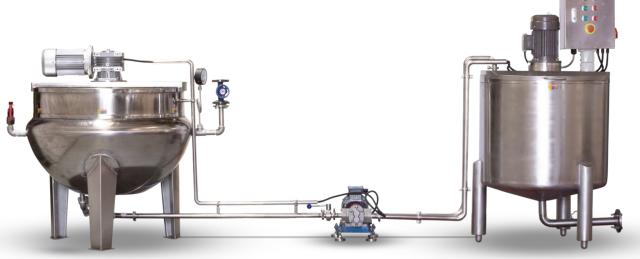
### **SUGAR DISSOLVING MACHINERY**

## 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
- Nolding 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

