

# CANDY PROCESS EQUIPMENT



## STICK-MASTER MACHINE — SM01

**DESIGNED FOR THE AUTOMATED TWISTING AND CUTTING OF A CANDY ROPE INTO UNIFORM LENGTHS.**

The Loynds SM01 Stick-master is a sophisticated piece of Confectionery Equipment engineered for the automatic cutting and twisting of a candy rope to produce uniform and consistent lengths of candy. The machine is primarily used for the manufacturing of candy canes, twirly lollipops, and traditional candy sticks. The machine is capable of producing up to 200 pieces of cut candy per minute (dependant on the final piece size).

At the infeed of the machine, a candy rope—ideally fed through a rope sizer—enters the Stick-master's two twisting conveyors. Here the machine twists the candy to create a spiral pattern along the length of the rope.

Post-twisting, the candy rope advances to the rotary cutting station. Operating at variable speeds between 10 and 200 cuts per minute, this station cuts the candy rope into consistently sized Candy Bars or Candy Poles. The cut pieces then exit the machine via the outfeed conveyor.

The Stick-master Machine is essential for high volume manufacturing of a range of Sweets, including Candy Canes, Twirly Lollipops, and classic Sandy sticks.

### FEATURES

- **Capacity:** Capable of producing up to 200 pieces of cut candy per minute (dependant on the final piece size).
- The machine is primarily used for the manufacturing of candy canes, twirly lollipops, and traditional candy sticks.
- **Material:** Made from Food-Grade 304 Stainless Steel
- **Dimensions:** (L)1600mm x (W)800mm x (H)1450mm



# CANDY PROCESS EQUIPMENT



## STICK-MASTER MACHINE — SM01

### SPECIFICATIONS

**Overall Length**

1600mm

**Overall Width**

800mm

**Overall Height**

1450mm

**Material**

Food-Grade 304 Stainless Steel

**Capacity**

10 – 200 Pieces per minute (dependant on length)

**Power**

3kW

**Weight**

465Kg

**Products**

Candy Canes, Twirly Lollipops, and Traditional Candy Sticks.

