

# CANDY PROCESSING EQUIPMENT



## ROTARY BLADE THIN FILM CANDY COOKER – RTC01

### ACHIEVE RAPID COOKING WITH MINIMAL INVERSION AND EXACT CONTROL OVER THE CARAMELISATION PROCESS.

The Loynds Rotary Blade Thin Film Cooker offers precise control in candy production, suitable for hard candy depositing and continuous production. Specializing in high boiled sugar and sugar-free candies, our cooker excels in efficient and rapid confectionery cooking with 2 capacities, 360kg per hour and 500kg per hour.

Harness the advanced “thin-film cooking” method. The rotary blade distributes a thin layer of sugar mixture onto a heated surface. The heat is transferred quickly and evenly through the thin layer, cooking the sugar mixture rapidly and efficiently. This method allows for precise control of the cooking temperature and time, which is crucial for achieving the desired characteristics in the final candy product, such as texture, clarity, and flavour.

### FEATURES

- **Capacity:** 360kg per hour & 800kg per hour.
- **Stainless Steel Construction:** Full stainless-steel construction for easy cleaning.
- **Easy Maintenance:** With a single-piece rotor shaft, maintenance is simple and straightforward.
- **Enhanced Process Visibility:** Monitor the candy with clear visibility at the discharge point of the Rotor Cooker.
- **User-Friendly Interface:** Complete with a user-friendly touchscreen interface.



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### SPECIFICATIONS

**Overall Length**  
2300mm

**Overall Width**  
2000mm

**Overall Height**  
2700mm

**Material**  
Full stainless-steel construction for easy cleaning.

**Capacity**  
360kg per hour & 800kg per hour

**Power**  
16Kw  
Steam: 145 PSI (approx. 450kg per hour)

**Weight**  
Machine 2500Kg

