

CANDY PROCESS EQUIPMENT

ROTARY BLADE THIN FILM CANDY COOKER

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 high-volume confectionery manufacturing. 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 & 500kg 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.
- **Dimensions:** (L)2300mm x (W)2000mm x (H)2700mm



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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 & 500kg per hour

Power
16Kw

Weight
Machine 2500Kg

Products
Hard & Soft Candy

