CANDY PROCESSING EQUIPMENT

Loynds

SHAKING BED COOLER – DCO1E3

AMBIENT COOLING SYSTEM FEATURING AN OSCILLATING BED AND AMBIENT AIR FANS TO PREVENT PRODUCT STICKING AND MAINTAIN PRODUCT SHAPE

The Shaking Bed Ambient Cooling System is a single-tier cooling solution equipped with two overhead ambient fans, designed to efficiently cool a variety of confectionery items including ball lollipops, candy logo candies, and balls. This system features a unique oscillating bed mechanism that gently shakes the products from side to side upon contact. This movement prevents the products from sticking together, maintaining their shape throughout the cooling process. The items are continuously moved and guided down a gradient to two exit points, ensuring even and effective cooling. Throughout their journey, ambient air is circulated over the products by fans, enhancing the cooling efficiency.

This cooling system is tailored for confectionery manufacturers seeking a reliable solution to preserve the quality and shape of their products during the cooling process.

This machine is designed to work with the logo disc cutter / ball forming machine.

FEATURES

- Single-tier design with two overhead ambient fans.
- Oscillating bed that shakes products from side to side to prevent sticking and maintain shape.
- Continuous product movement with a gradient towards two exit points for efficient cooling.
- Ambient air circulation over products for enhanced cooling efficiency.

OPTIONS

- Inclined conveyor
- Castor wheels with levelling feet

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SPECIFICATIONS

Bed Dimensions
(L)2700mm x (W)1200mm

Overall Dimensions
(L)3000mm x (W)1380mm x (H)1350mm

Material
Contact parts are stainless steel

Power
2.5Kw

Weight
650Kg

Products
Lollipops, logo candies, balls, rounds etc

1350mm

1380mm

3000mm

140mm