

FLAT LOLLIPOP DEPOSITING PRODUCTION LINE

FOR THE AUTOMATIC DISSOLVING, COOKING, DEPOSITING & COOLING OF LOLLIPOPS IN UP TO 2 COLOURS

The Loynds Candy Depositing Lines offer a comprehensive solution for candy production, streamlining the process of cooking, depositing, and cooling hard candy lollipops.

Equipped with advanced technology, this production line is capable of producing candies with perfect consistency in 1 or 2 colour designs.

Its innovative system automatically doses and mixes colors, flavors, and acids into the candy mixture, enhancing efficiency and product quality. The line includes sugar dissolving, cooking, flavour and colour mixing, depositing, lollipop stick inserting, cooling and demoulding stations.



FEATURES

- Sugar and glucose dissolving system
- Rotary blade thin film cooker
- Colour, flavour acid dosing and mixing system
- Depositing station
- Lollipop stick inserting
- Cooling Tunnel & Demoulding
- Teflon coated candy moulds with eject pin

OPTIONS

- 1 lane (150Kg per hour)
- 2 lanes (300kg per hour)
- 3 lanes (450kg per hour)
- 4 lanes (600kg per hour)



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SPECIFICATIONS

Dimensions:

1 lane: (L)12500mm x (W)2000mm x (H)2000mm
2 lane: (L)12500mm x (W)2000mm x (H)2000mm
3 lane: (L)12500mm x (W)2000mm x (H)2000mm
4 lane: (L)12500mm x (W)2000mm x (H)2000mm

Products

Flat lollipops in 1 or 2 colours

Material

Stainless Steel

Power

31Kw
Steam

Capacity

1 lane - 150Kg per hour
2 lane - 300Kg per hour
3 lane - 450Kg per hour
4 lane - 600Kg per hour

Options

Longer lengths
Multiple lanes

