# **CANDY PROCESSING EQUIPMENT**



### **SUGAR SPRAY SYSTEM-CP01E3**

#### HARD SHELL SUGAR PANNING SYSTEM FOR PANNED PRODUCTS

The Loynds sugar spray system is designed for applying chocolate and sugar-based coatings to a range of panned products.

The setup includes a sugar syrup holding and mixing tank, syrup pump, water pump, jacketed pipework, and independently controllable spray nozzles, making it versatile for coating candy, nuts, dried fruits, legumes, and more.

The spray system can integrate with most types of coating pans and can be supplied in 1-8 pan configurations.





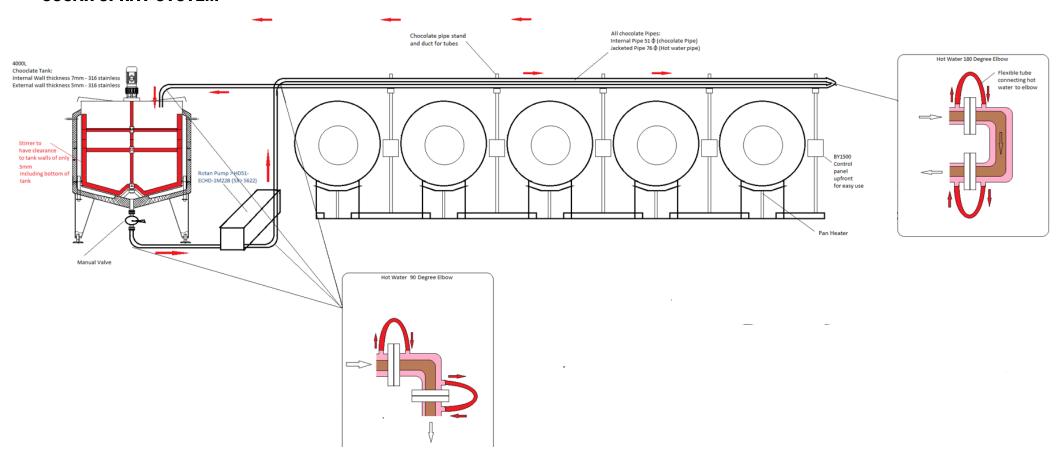




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### **SUGAR SPRAY SYSTEM**



**Dimensions:** 

(L)10,000mm (dependant on how laid out) x (W)1200mm x (H)2100mm

Air Consumption: 0.8mpa, 15kw air

compressor, 300L volume

Power: 6kw.