

Confectionery Production System

This system is designed for producing a variety of candies, including hard, soft, and aerated types. It features automated weighing, cooking, dissolving, and vacuum processing capabilities.



ADDITIONAL IMAGES



Overview

Comprehensive Confectionery Production Solution

This confectionery production system covers the entire manufacturing process, from automatic ingredient weighing to syrup cooling and final forming. Designed with an emphasis on hygiene, efficiency, and flexibility, the system can be tailored to meet specific budget requirements. It is engineered for industrial-scale production, ensuring consistency and high-quality output for a variety of sweets.

System Capabilities

Supported Confectionery Types

- Hard candies
- Soft candies
- Marshmallows
- Jelly candies
- Aerated chewy candies

Process Coverage

Automatic Weighing, Ingredient Dissolving, Cooking, Cooling, Forming

Key Components

Integrated Modules

1 Unit

Auto-Weighing System (AWS)

1 Unit

Rapid Dissolving System (RDS)

1 Unit

Turning Vacuum Cooker (LX)

1 Unit

Aerated Chewy Candy Cooker

Design & Construction

Material Composition

Stainless Steel • Industrial Grade

Operational Design

- Hygienic design for easy cleaning
- Robust motor integration
- Precise temperature control systems
- Integrated network of pumps and valves