

Marshmallow Production Line with Aeration Technology

This marshmallow production line is designed for efficient and consistent marshmallow manufacturing. The system integrates advanced aeration technology for creating light and fluffy marshmallows with precise control over texture and density.



ADDITIONAL IMAGES



Overview

Advanced Marshmallow Production System

This comprehensive production line integrates advanced aeration technology to create light, fluffy marshmallows with precise control over texture and density. The system supports both extruded and deposited production methods, allowing for the creation of single-color, multi-color, twisted, and jelly center-filled products. Constructed from food-grade stainless steel, this line ensures high hygiene standards and reliable performance for high-volume commercial manufacturing.

Production Capabilities

Deposited Product Features

- Aerated syrup injection
- Color and flavor mixing
- Specialized depositing manifold
- Jelly center encapsulation

Extruded Product Variations

Single color, Combined colors, 4 color twisted, Center-filled

System Features

Operational Control

Temperature control • Flow control • User-friendly interface • Ingredient ratio adjustment

Construction Material

Food-grade stainless steel