What is a Confectionery Machine

Detail Introduction :

The candy production line is an assembly line for the production of candies. It is an advanced continue equipment for the production of different sizes of candies. It is also an ideal equipment for producing quality products, saving manpower and occupying space. The machine adopts continuous casting auto demoulding, fan forced cooling and other devices. Integrated automatic pouring machine. The production line is composed of jacketed dissolving pot, gear pump, storage filter, storage tank, d pump, color and fragrance mixer, color and fragrance mixer, pouring device, cooling channel, electric cabinet, etc. The whole process is fully automatic. Including mold heating, pouring, template vibration cooling, demoulding and conveying.



Confectionery Machine adopts advanced technology and reasonable design. It is an automatic assem integrating electricity, light, gas and machine. It solves the problems of small production scale, short s and complicated operation. It has high automation, simple operation and long product shelf life. The characteristics of this product are favored by Chinese food manufacturers.

Features of candy machine:

1. It can automatically mix flavors, pigments, and acid in an accurate quantity ratio, and the operatior simple.

2. The high degree of automation ensures efficient production, saves time and labor, and achieves th reducing costs.

3. The PLC, touch screen, and servo drive systems all adopt imported brands, with more reliable and performance and long service life.

4. The machine has simple and compact structure, menu-type operation interface, convenient operation maintenance, high efficiency, low noise and stable performance.

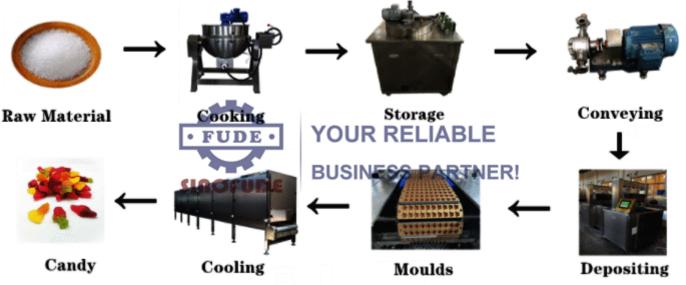
5. The amount of placement can be easily changed through the setting data on the touch screen. Mo accurate deposition and continuous production minimize product waste.

Main production process:

Dissolving of raw materials transportation storage ingredients preheating micro-film cooking flavoring and coloring putting rod pouring cooling demoulding conveying packaging finish 1. Ingredients: The first step in the production of candies is to make ingredients. The main ingredient auxiliary materials must be balanced and matched, so as to ensure the quality and taste of the final p 2. Boiled sugar: The purpose of boiled sugar is to re-evaporate and remove part of the water in the so that the final candy can reach a high concentration and retain low residual moisture.

3. Forming: boil the massecuite to the specified concentration, then cool it appropriately, then add th appropriate amount of coloring and seasoning, mix well, and then it can be formed.

4. Packaging: After the candy is formed, in order to extend its shelf life, packaging is very necessary. F is an indispensable means of protection for candy. The role of packaging is to prevent or delay quality changes.



The candy production line is automatically completed from dissolution, cooking, color and flavor mixideposition, cooling to final candy packaging. This candy making equipment can make soft candies, had candies, flat lollipops and spherical lollipops. It can be replaced by molds. Candies of different shapes made with reasonable design of the whole line, compact structure, simple operation and high produce efficiency.



The candy production line has shown very superior performance in all aspects. Not only does it have quality and long service life, the candy produced is also very high-quality, in line with food safety and sanitation standards, and it can produce different types of candy to meet the needs of consumers. D needs save time and labor costs in the production process, and bring considerable benefits to the ca processing factory.

The above is the relevant introduction to Confectionery Machine, mainly talking about the function, characteristics and production process of the production line. I believe everyone has a certain unders of this, and I hope it will be helpful to you.