



# Candy & Dragee production line

Food Pack Tabriz Company

Foodpacktabriz.com

info@foodpacktabriz.com foodpack.tabriz@gmail.com

Tabriz city Iran

+98914 218 7995

+98912 06 06 676



Hard Candy Kitchen





Continuous Vacuum Cooker (For Hard Candy)

The machine works automatically, continuously and with vacuum system.

## Advantages:

- . Easy To Use
- . Durable Structure
- . Easy to Clean
- . For Cooking All Kinds of Candies
- . With the Cooking Ability in High Temperature
- . Flexible Cooking Temperature

. Vacuum and Batch Weight of Product Are Control-

lable

Capacity: approx 550 -650 kg/h







#### Laboratory Batch Cooker

Batch cooker is for cooking different kinds of toffees, Caramels, chewy candies, jellies, marmalade and any Kinds of syrups for fillings.

#### Equipped with:

- . Double jackets steam cooker
- . Made of Stainless Steel
- . Inverter to adjust the speed of mixer

Available in different sizes to produce batches from 5 to 20 kg If required, Automatic steam stop system, steam pressure - Reducing valve and steam trap can be set on it.









## Fondant Beater Machine

This machine is for preparing Fondant cream for the toffee, center of chocolate and any kinds of Fondant. Capacity: Approx 200-250 kg/h







# Automatic Weighing & Dissolving Machine

This machine is equipped with PLC control and Load Cell. The machine is for weighing the material automatically for each batch and it is able to maintain various formulas in

its memory with PLC system.











#### Batch Cooker

Batch cooker is for cooking different kinds of toffees, Caramels, Chewy candies, Jellies, Marmalade and any kinds of syrups for fillings.

#### Facilities:

- . Double Jackets Steam Cooker
- . Made of Stainless Steel
- . If required, Vacuum system can be fixed on both sizes
- . This machine can also cook the batch with hot oil system.

Capacity: Approx 300 and 600 kg/h









#### Smart Chocolate Line

This line produces all sizes of Smart beans.

Capacity Depends on Beans size but it is about 100-150 kg/h.



- . Smart Forming Machine
- . Ice Bank System. (to prepare cold water)
- . Cooling Tunnel. (7 Meters Long)
- . Sieve Drum
- . Storage Tank with Pump for Transferring & Circulating Chocolate
- . Coating pans







# Laboratory Coating Pan

- . This machine is equipped with hot and cold air system.
- . Capacity: 2 to 20 kg depending on the product and size of the machine.
- . Pans Diameter: 40-50-55-65 cm.
- . Made of Stainless Steel.





### Coating Pan

This machine is for coating chocolate (Choco dragee), gums & nuts.

#### Facilities:

- . Possible to produce Stainless steel or copper Pan
- . Possible to fix Inverter (To adjust the speed of the machine)
- . Possible to fix hot and cold air system on the machine
- . Possible to move the pan upwards and downwards

Capacity: Approx 60kg









## Chocolate Dragee System

- . With capacity of automatic chocolate showering
- . Equipped with a double jacket chocolate tank
- Double jacket pump esp. for chocolate and double jacket piping
- . Automatic electrical panel with PLC system
- . Pneumatic chocolate showering nozzle



