

COOLING DRUM – CCDO1

A CONTINUOUS COOLING SOLUTION FOR CONFECTIONERY PRODUCTS.

The Loynds Cooling Drum eliminates the need for the cold table typically used in the batch method of cooling in the candy manufacturing process. The drum is manufactured from stainless steel and the surface is coated in non-stick Teflon.

Liquid toffee or caramel is poured into the hopper, while chilled water cools the drum's internal surface. As the drum rotates, a layer of the confection spreads across the outer surface and is subsequently cooled and automatically scraped off at the other end.

The machine allows complete control over cooling rate, confection thickness, and machine speed to customise the process to your specific requirements.

Unlike traditional cooling tables, this drum allows for continuous cooling, making it ideal for high-volume production.

FEATURES

- **Capacity:** 500Kg per hour
- **Teflon Coated Surface:** The drums surface has been Teflon coated to prevent sticking.
- **Multi-zone Cooling:** Prevents hot spots.
- **Drum Dimensions:** 1500mm in diameter, 710mm or 850mm wide.
- **Outer Drum Thickness:** 10mm
- **Water Consumption:** 30 litres per minute



CANDY PROCESSING EQUIPMENT



COOLING DRUM – CCD01

SPECIFICATIONS

Overall Length
2150mm

Overall Width
1850mm

Overall Height
1750mm

Material
Food-Grade 304 Stainless Steel with Teflon coated surface.

Capacity
500Kg per hour

Power
1.5kw

Weight
900Kg

Products
Soft Candy, Toffee, Caramel, Fudge

