

GUM PROCESSING EQUIPMENT



EXTRUDERS FOR GUM MANUFACTURING – GE01, GE02, GE03

FOR EXTRUDING GUM AND SOME CANDY PRODUCTS

The Loynds range of confectionery extruders are designed to work with gum and some candy products. The machines can be supplied with nozzles for solid ropes or centre filled ropes. Liquid or powder filled centres can be extruded allowing a vast range of confectionery possibilities.

We understand that each confectionery production line is unique. Our extruders are available for one, two, and four ropes configurations. Please contact us with your specific requirements.

FEATURES

- **Versatile Filling Capabilities:** Liquid or powder-filled centres, catering to a broad spectrum of confectionery designs.
- **Adaptable Extrusion Options:** Solid or centre filled nozzle options. Our range also includes multi-rope extrusion capabilities.
- **Customizable Rope Profiles:** Whether you need a round or square profile or even sheet extruding the machine can be customised for all options.
- **Speed Control:** All units feature variable speed control, equipped with electric heating for both the extruder and the head.
- **Enhanced Cooling System:** Each unit comes with a jacketed hopper, ensuring optimal ware cooling during the extrusion process.

Model Specifications

- **Twin Screw Extruder (225 kg/hour – GE01):** Ideal for medium-scale production, ensuring consistent quality and throughput.
- **Quad Screw Extruder (420 kg/hour – GE02):** For higher volume production with increased efficiency.
- **Quad Screw Extruder (650 kg/hour – GE03):** Designed for large-scale, high-demand manufacturing environments.



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SPECIFICATIONS

Material

304 Stainless Steel.

Capacity

GE01: 225kg per hour.

GE02: 420kg per hour.

GE03: 650kg per hour.

Power

415v 3-phase

Products

Hard Candy, Fudge, Toffee, Chews, and Fondants.

