

# Related Introduction of Hard Candy Making Machine

## Detail Introduction :

Hard candy must be familiar to everyone. It is a candy made by boiling at a high temperature. The candy is hard and brittle. It melts slowly in the mouth and is chewy. There are many types of hard candies, transparent, translucent and opaque, and some are drawn into silky, and there are many flavors, such as fruit flavor, cream flavor, refreshing flavor, etc., which are very popular snacks.

Hard Candy Machine is an equipment specially designed to produce all kinds of hard candies. It is an advanced equipment for producing high-quality hard candies. The candies produced are of high quality, uniform shape and uniform size, and have very good sales in the market. This machine is the ideal equipment for producing hard candies, and also the best choice for confectionery factories.



As shown in the figure, it is the hard candy making machine we will talk about today. It can be seen that the equipment is exquisite and atmospheric. The whole machine is made of stainless steel, clean and hygienic, reliable in quality, and superior in performance. It is very suitable for use in small and medium-sized processing plants. While saving costs, it can bring high economic benefits.

Features of hard candy making machine:

1. The hard candy making machine integrates machine, electricity, gas and control, with a reasonable compact structure and a high degree of automation.
2. Equipped with a self-developed automatic plunger system, which can realize full-line automatic operation and the accuracy of the automatic plunger system can reach more than 99%.
3. High production efficiency, it can produce single color, two flavor two color, two flavor two color double layer, three flavor three color candies and crystal candies, filled candies, striped candies, xylitol candies, lollipops, etc.
4. Ingenious design, stable performance, convenient control, pouring volume can be adjusted arbitrarily, stepless speed regulation operation can be performed according to needs.

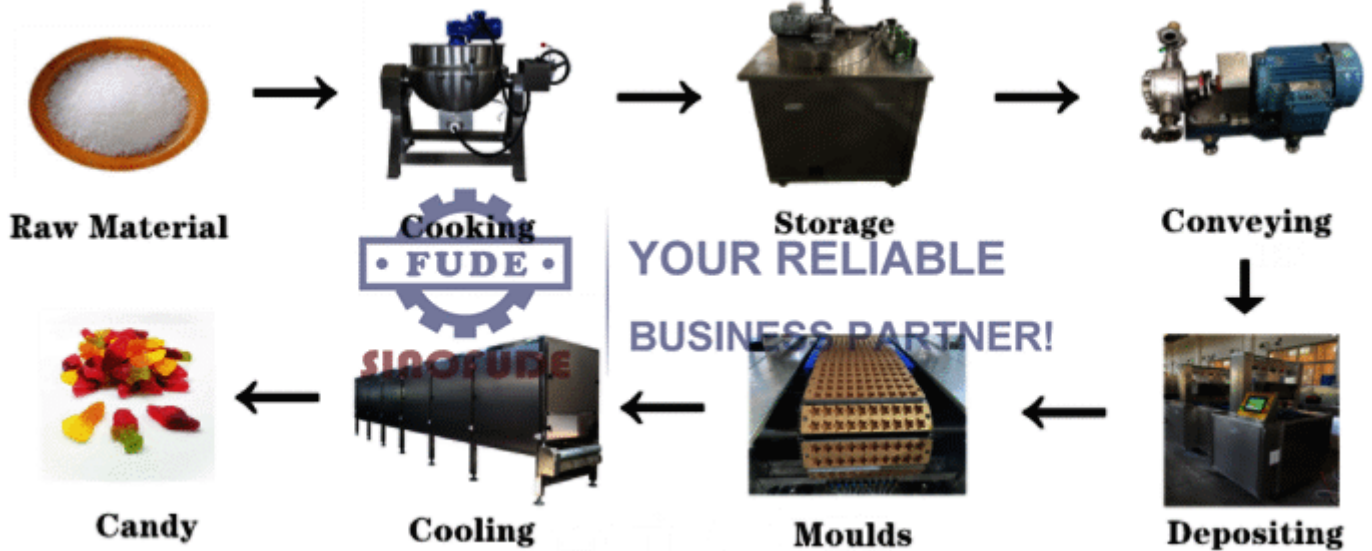
5. It can realize intelligent automation of forming, conveying, sorting, bagging and sealing, improve production efficiency and reduce labor costs.

Production line process flow:

Raw material dissolution transportation storage preheating cooking discharging flavoring and deposition cooling demoulding conveying packaging finished product

First, the raw materials are dissolved, and the raw materials are mixed to make them into a sugar solution state. After filtration, syrup and water are added in a certain proportion to cook. Generally, the boiled sugar has atmospheric pressure boiled sugar and vacuum boiled sugar. In the process of boiling sugar, the water in the sugar solution evaporates continuously, and the concentration increases.

After the boiled sugar liquid is discharged from the boiled sugar pot, it is cooled, and then added with coloring, flavor, acid, and other additives and massed, and evenly blended in the candy. After further cooling, pouring or stamping forming, and then packaging the finished product for sale.



The hard candy production line consists of a sugar making system, a cooling table, a candy kneader, a pump, a batching roller, a rope machine, a mold forming machine, a vacuum cleaner, a cooling conveyor, and a packaging machine. It is mainly used to produce filled or unfilled hard candies, and candies of different shapes and colors. By changing molds or part of the equipment exchange, soft candies, toffees, fruit candies, lollipops, etc. can also be produced.



Hard Candy Machine has shown excellent performance in making hard candies. Its appearance has made the processing of hard candies simple and convenient. The produced candies are of high quality and health, fully comply with food safety and sanitation standards. Consumers do not have to worry about buying Quality problems, you can buy with confidence.

The above is the relevant introduction about the hard candy making machine, mainly talking about the characteristics of the production line, the process flow and the composition and application of the product. I believe you will have a certain understanding of this after reading it. I hope it will be helpful to you. I wish you a joyful life.