Vacuum Batch Type Cooker/ Continuous Vacuum Toffee Caramel Cooker For Gummy Candy Mass

Specifications :

Payment Terms	L/C T/T Western Union
Keyword	Vacuum Batch Type Cooker, gummy kitchen system, Gummy Machine

Detail Introduction :

Vacuum batch type cooker

Gummy Machine Product Description

SINOFUDE designed and manufactured the vacuum batch type cooker for cooking the high-quality gummy candy mass, fast cooking under vacuum, without air bubble in the cooked syrup. Vacuum batch type cooker uses the steam jacket or electrical with thermal oil heating cooking style. Vacuum batch type cooker is also equipped with the rotating speed-adjusted scrapers to avoid the burning during the cooking.

The vacuum batch type cooker complete system was designed according to pharmaceutical machine standard, higher level sanitary structure design and fabrication, all stainless steel materials are SUS304 and SUS316L in the line and it can be equipped with UL certified or CE certified components for CE or UL certificated and FDA proved.

Vacuum Batch Type Cooker Main Technical Specifications:

Model:CVBC200/400/600/1000

Capacity: Upto200/400/600/1000kg/hr

Weight of each batch:150~800KG/BATCH

Rotary speed:30~80RPM

METTLER TOLEDO
称重传感器(Load Cell)
P/N 30293391
型号(MOD) HLJ
Type HLJ-1
(Emax) 1t
(Class) C3
灵敏度(SEN.) 1.9998 mV/V