



# 200-300kg/h High Speed Big Output Toffee Making Equipment

## Specifications :

Payment Terms	L/C T/T Western Union
Keyword	toffee making equipment,toffee maker machine,toffee manufacturing machine

## Detail Introduction :

### Toffee Making Equipment

The **Toffee Making Equipment** is a labor- and space-saving continuous production tool with tight control over the production of different types of coffee. It produces soft and tough toffee with a wide variety of flavors and nutrients and is loved by many people because it can be produced according to the different needs of customers.



**Functions of Toffee Manufacturing Machine.**

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1	2	3	4	5	6	7
PLC automatic intelligent control	Fish scale pattern welding	Fast heating Large capacity	Save labor	Automatic stirring	Automatic pot turning	One machine multi-purpose

**Technical parameters of Toffee Maker Machine.**

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Model	STD-100	STD-200	STD-300	STD-400
Output	100kg/hr	200kg/hr	300kg/hr	400kg/hr
Toffee weight	According to the shape and size of toffee			

Pouring speed	45~55n/min	45~55n/min	45~55n/min	45~55n/min
Working environment requirement	Temperature 20~25? Humidity 55%			
Power	18kw/380V	27kw/380V	34kw/380V	38kw/380V
Length	20m	20m	20m	20m
Weight	3500kg	4500kg	5500kg	6500kg



### Performance of Toffee Candy Machine.

1. Stainless steel pot liner. Using one-time stamping of 304 stainless steel pot, stable performance, safe and reliable.
2. Intelligent control system. All stainless steel precision meticulous humanized design, high-grade



durable, easy to clean; the use of durable black microcrystalline plate easy to operate, advanced microcomputer control system, with no pot detection, over-temperature protection, automatic fault detection, voltage too high low-level phase loss protection.

3. Bright color. Pure 304 stainless steel heating boiled sugar color is bright and not black, not paste pot, not black pot.

4. Planetary stirring. Planetary scraping bottom side stirring, stirring evenly not paste pot, and then with temperature measurement, high volume output.

#### **Workflow of Toffee Making Plant.**

1. According to the recipe, the weighed and measured main raw materials for toffee making, glucose, sugar, water, and other auxiliary ingredients are put into the sandwich pan together to make sugar and boil.

2. Adding monosaccharide resin, condensed milk, gelatin, and other auxiliary materials during the process of inflation, the aerated boiled sugar paste is cooled and sorted, and then enters the process of drawing white.

3. Manually put the sugar paste made by pulling white into the extruder tray, then feed the material in pieces for extrusion, while turning on the pulp pump and adjusting the pump flow size appropriately to control the amount of sandwich, the extruded sugar strip is pulled to the desired diameter by the even strip machine.

4. The formed toffee granules are transported to the forming machine by the cooling conveyor table, and the formed toffee granules are transported to the cooler for cooling by the shaking head distributor, and the cooled toffee granules are sent to the packaging machine for packaging to get the finished products.

**Toffee Candy Making Machine** is manufactured by us after years of research and continuous innovation, which is incomparable with the traditional method. toffee making equipment has a uniform material discharge, almost zero defective rates, safety, energy-saving, environmental protection, labor-saving, and other characteristics that the traditional method does not have. You can choose us with confidence and welcome to visit us!