

SGDT150/300/450/600 Toffee Caramel Depositing Machine



Toffee depositing line is the most advanced equipment for continuous making toffee caramel candy. It gathered machinery and electric all in one, using the silicone moulds automatically depositing and with tracking transmission demolding system. It can make pure toffee and center filled toffee. This line consists of jacketed dissolving cooker, transfer pump, pre-heating tank, special toffee cooker, depositor, cooling tunnel, etc.

Deposited toffee candy processing flowchart:

Raw material dissolving→Transporting→Pre-heating→Toffee cooking→Add oil and flavor→Storage→Depositing→Cooling→De-moulding→Conveying→Packing→Final product

Technical Specifications:

Model	SGDT150	SGDT300	SGDT450	SGDT600
Capacity	150kg/h	300kg/h	450kg/h	600kg/h
Candy Weight	As per candy size			
Depositing Speed	45 ~55n/min	45 ~55n/min	45 ~55n/min	45 ~55n/min
Working Condition	Temperature: 20~25°C ; Humidity: 55%			
Total power	18Kw/380V	27Kw/380V	34Kw/380V	38Kw/380V
Total Length	20m	20m	20m	20m
Gross Weight	3500kg	4500kg	5500kg	6500kg