

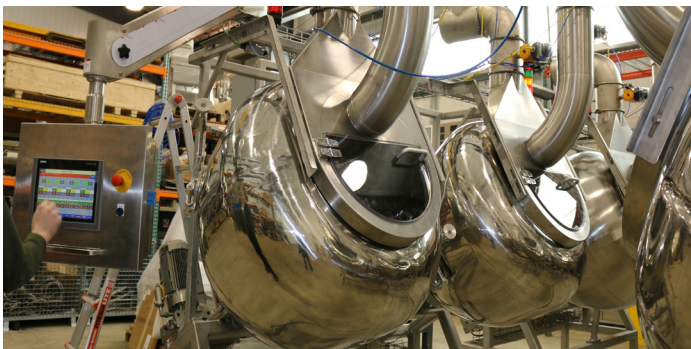
CandyWorx

Experts in Confectionery, Chocolate, & Cannabis

Conventional Pans



CandyWorx traditional and gas-fired conventional pans are designed to efficiently engross, coat, or polish a variety of confectionery items.



APPLICATIONS

- Dragées
- Jelly Beans
- Sugar Sanding
- Chocolate Lentils
- Chocolate Engrossing



FEATURES



Machines are constructed for complete wash down with all stainless-steel construction with heavy duty drives.



Manual or automated discharge valves that are flush on the interior of the pan allow for easy discharge of the finished product.



Save time and labor costs with automated processing.



Pans can be designed as a single unit or incorporated into a larger skid system with PLC controlled ingredient application, processing, and discharge systems.

PAN SPECIFICATIONS (Traditional or Gas-Fired)

- 16" Benchtop Pan
- 24"-60" Conventional Pan
- Tulip, Apple, and Donut Shapes
- Bumped-In and Custom Rib Shapes

THE COMPLETE SOLUTION

As a brand of Spec Engineering, CandyWorx offers a complete solution to its customers by pairing the expertise in process design and engineering along with quality custom confectionery equipment based in the United States.