

# CandyWorx

Experts in Confectionery, Chocolate, & Cannabis

## Benchtop Equipment



**EFFICIENT**



**REPEATABLE**



**AFFORDABLE**



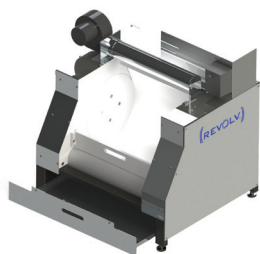
### DEPOSITMORE™ JR.

This single pump unit is capable of 1,200-1,500 pieces per hour, with the molds being moved manually under the depositing nozzle as it actuates. Customers can manually build individual molds to best fit their needs. Operator fatigue is reduced with the added cost and space of a fully-automated machine, and easy clean-up allows for time savings between batches. Ideal for batch sizes from 500-2,500 grams.



### DS COOKER (WITH OPTIONAL VACUUM AVAILABLE)

This batch electric cooker mimics steam by maintaining a constant temperature throughout the cooking cycle. The agitator is variable speed. Candy makers will enjoy repeatable trails, no steam requirements, small batch sizes, efficiency, and safety with the DS Cooker. Products that can be produced on this machine include hard candy, sugar-free hard candy, caramels, bakery fillings, and more.



### MINI REVOLV™ BELT COATER

The Mini REVOLV™ is a small and compact unit perfect for research and development, product testing, and small batch production. Learn what your product center requires, whether you are coating nuts, raisins, dried fruit, coffee beans, or pretzel chunks. Produce 25-30 lbs. of finished product while having belt speed control and a blower fan with tubular air knife for cooling the panned product.



### POLISHING PANS

Our polishing pans are designed to efficiently engross and polish or glaze a variety of items, including nuts, raisins, small solid chocolate spheres, or large lentils coated in milk and dark chocolate, yogurt, or hard sugar.