

CandyWorx

Experts in Confectionery, Chocolate, & Cannabis

Continuous Fondant Machine

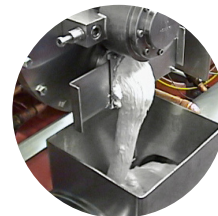


CandyWorx low maintenance and easy to use fondant machinery continuously produces snowy-white, stable, and uniform sugar crystal sizes of 14-16 microns.



APPLICATIONS

- Bakery Icing RTU
- 80/20 Fondant
- 90/10 Fondant
- Pure Sugar Fondant
- Confectionery Cremes
- Nougat
- Cereal Frosting



FEATURES



Engineered and built to last. Reliability, functionality, and durability are among the top attributes of this equipment.



The CandyWorx Fondant Machine is built upon a complex science to deliver the quality, technically correct product you need with the ease of use functionality for all your equipment operators.



We provide the complex engineering that modern efficiencies require including PLC automation.

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.