

CandyWorx

Experts in Confectionery, Chocolate, & Cannabis

Pure Sugar Cooker



CandyWorx low maintenance and easy to use pure sugar cooker continuously produces a uniform, glassy, technically correct, cooked sugar mass, ready for downstream processing.



FEATURES

- These automated systems rapidly cook the pure sugar syrup to 2% humidity through the evaporator and flash steam vapor, continuously still cooled on a drum, and discharged onto a take-away conveyor.
- The very efficient straight thru tube in shell cooker minimizes the amount of time the syrup is exposed to high temperatures.
- Sugar browning is eliminated, and a water clear syrup exits the cooker prior to still cooking on the cooling drum and ensures a snowy white mint after pulling.

APPLICATIONS

- Striped Puffed Mints
- Mint Sticks
- Sugar Free Mints
- Hard Candy
- Animal Feed Molasses
- Cereal Frosting



PRODUCT SPECIFICATIONS

- Continuous pure sugar cookers are available from 660 lbs./300 kg. per hour to 5,500 lbs./2,500 kg. per hour

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.