

CandyWorx

Experts in Confectionery, Chocolate, & Cannabis

Vacuum Batch Cooker



Precision confectionery cooking systems for development and small scale batches under vacuum or atmospheric conditions.



APPLICATIONS

- Hard Candy
- Caramels/White Caramel
- Nutraceuticals with Active Ingredients
- Jellies with Temperature Sensitive Ingredients
- Confectionery Edibles
- Bakery Fillings & Fruit Prep



FEATURES



Our line of cookers are versatile for a wide range of confectionery product development.



Intuitive interface for precise temperature and pressure/vacuum control delivers repeatable and scalable results.



Our equipment manufactured in the USA offers dependable, high quality, benchtop candy processing.

AVAILABLE MODELS

- Development Scale (DS) Cooker | 500-1200 grams
- Large Batch (LB) Cooker for | 1300-4500 grams
- Continuous Pressure Cooker (for starches)
- Continuous Vacuum Cooker

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 custom confectionery equipment.