

# 5 CANDY PLANT



- Capacity available:  
4 to 24 mould

## Technical Specification

MODEL	4 MOULD	10 MOULD	20 MOULD
Capacity, Pcs./hr.	375	950	1900
Brine Pump, kW	1.50	2.25	3.75
Compressor, kW	2.80	6.58	15
Compressor, Type	Hermetic	Hermetic	Semi Hermetic
Refrigerant	R - 404 A	R - 404 A	R - 404 A
Condenser	Water Cooled	Water Cooled	Water Cooled
Length, mm	1625	2248	2298
Width, mm	723	723	1218
Height, mm	1305	1295	1455

## Salient Features

- Inner tank of SS 316 and outer tank of SS 304.
- In situ PUF insulation for brine tank.
- Brine spray system made of SS.
- Less time required for starting and easy to clean due to less quantity of brine in the system.
- Suitable for continuous production without any interruption.
- Pre wired electric control panel with thermostat and all safeties.

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## AUTOMATIC CANDY MACHINE *synstic*

### Technical Specification

Machine/Model	SYNSTIC LN-30	SYNSTIC LN-60
Capacity, l/hr.*	3000	6000
Mechanical Speed, strokes/min.	12	17
No. of Moulds	4 Moulds/Mould-Strip	6 Moulds/Mould-Strip
Main Conveyor, kW	1.5	3
Auxiliary Conveyor, kW	1.5	1.5
Transfer Conveyor, kW	0.75	0.75
Brine Circulating Pump, kW	3.5	7.56
Brine Temperature, °C	-35	-35
Thawing Tank Pump, kW	0.2	0.38
Thawing Tank Heater Capacity, kW	2 x 2	3 x 2
Mould Washing Tank Pump, kW	0.2	0.38
Washing Tank Heater Capacity, kW	3 x 2	4 x 2
Compressed Air at 6 kg/cm <sup>2</sup> g, l/m.	150	225
Length, mm #	7890	9790
Width, mm #	2650	2802
Height, mm #	2300	2300

- \*Production capacity based on 50 ml candy, 40% over-run, & input temperature of 0 deg. C.
- # Does NOT include peripheral devices like refrigeration system & feed/discharge devices.



### Salient Features

- Fully automatic, Electrical driven, Sanitary design with P.L.C.
- Servomotor for better Indexing accuracy & Power saving.
- Suitable to operate at -35°C Brine temperature.
- 312 Nos. of Cavity in Freezing zone.
- All contact parts are made from S.S-304 or food grade material.
- Minimum Air Consumption.
- Structure & Panel made from S.S-304.
- Brine tank made from S.S-316.
- Moulds made from S.S-316.
- Chains made from S.S-316 with Nylon Roller.
- User friendly Control panel.
- No routine Maintenance / Lubrication is required.
- Equipped with sensors for each station performance.

# 11 SPIRAL FREEZER



## Technical Specification

Model	Spiral 1.2	Spiral 2.0
Capacity of Ice Cream or equivalent, l/hr.	1200	2000
Resting Time, minutes	35 to 180	30 to 120
Drive	Servo motor 2 Nos.	Servo motor 2 Nos.
Air Temperature, °C	-35	-35
Air Flow, m <sup>3</sup> /hr	30,000	48,000
Tier Pitch, mm	200	210
Max. Height of Product, mm	150	150
No. of Tiers	16	11
Belt Width, mm	400 mm	600 mm
Belt Total Length, metre	165	175
Belt Usable Length, metre	138	145
Length, mm	6315	7100
Width, mm	4560	6100
Height, mm	4732	4000

## Salient Features

- a) Fully automatic servo motor driven main and secondary drive to ensure perfect synchronization
- b) Planetary direct drum drive for low maintenance and efficient operation
- c) Efficient and economical air flow system
- d) Low tension maintained throughout spiral avoiding excessive wear and belt damaged
- e) Structure & drum made of stainless steel
- f) Food grade polymer conveyor belt
- g) User friendly touch control panel
- h) 150 mm PUF Insulated Panel with S. S. Inside Cladding

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## AIR BLAST FREEZER



### Technical Specification

Model	ABF 100	ABF 200	ABF 400
Capacity	100 lph	200 lph	400 lph
Compressor, kW	2.9	7.5	15
Fan Diameter, mm	350	500	500
No. of Fan	2	2	4
Heater, kW	6.5	6.5	13
Length, mm	1830	2965	2900
Width, mm	1830	2080	2000
Height, mm	1940	2020	2090

### Salient Features

- a) PUF Panel Thickness 120mm
- b) S.S. Structure for Holding Mould/ Tray
- c) Auto Defrost Cycle
- d) Pre wired electric control panel with thermostat and all safeties
- e) Water Cooled Shell and Tube Type Condensor
- f) Interlock and Safety Control for Low and High Refrigerant Pressure
- g) Suction and Discharge Pressure Gauge for Refrigerant